

Ruyi Li

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10292087/publications.pdf>

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8
papers

242
citations

1478505

6
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

172
citing authors

#	ARTICLE	IF	CITATIONS
1	Double emulsion (W/O/W) gel stabilised by polyglycerol polyricinoleate and calcium caseinate as mangiferin carrier: insights on formulation and stability properties. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5268-5279.	2.7	4
2	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. <i>Molecules</i> , 2021, 26, 560.	3.8	20
3	Fabrication and stability of Pickering emulsions using moringa seed residue protein: Effect of pH and ionic strength. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3484-3494.	2.7	10
4	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. <i>Carbohydrate Polymers</i> , 2021, 256, 117579.	10.2	129
5	Encapsulation of Hydrophobic and Low-Soluble Polyphenols into Nanoliposomes by pH-Driven Method: Naringenin and Naringin as Model Compounds. <i>Foods</i> , 2021, 10, 963.	4.3	32
6	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. <i>Foods</i> , 2021, 10, 1074.	4.3	24
7	Formation of Shelf-Stable Pickering High Internal Phase Emulsion Stabilized by <i>Sipunculus nudus</i> Water-Soluble Proteins (WSPs). <i>Frontiers in Nutrition</i> , 2021, 8, 770218.	3.7	4
8	Impact of pH, ferrous ions, and tannic acid on lipid oxidation in plant-based emulsions containing saponin-coated flaxseed oil droplets. <i>Food Research International</i> , 2020, 136, 109618.	6.2	19