Shengfeng Peng

List of Publications by Year
in descending order

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Version: 2024-02-01

27 papers	1,556 citations	393982 19 h-index	525886 27 g-index
27 all docs	27 docs citations	27 times ranked	1587 citing authors

#	Article	IF	Citations
1	Enhancement of Curcumin Bioavailability by Encapsulation in Sophorolipid-Coated Nanoparticles: An in Vitro and in Vivo Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1488-1497.	2.4	161
2	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. RSC Advances, 2017, 7, 25978-25986.	1.7	152
3	Improving curcumin solubility and bioavailability by encapsulation in saponin-coated curcumin nanoparticles prepared using a simple pH-driven loading method. Food and Function, 2018, 9, 1829-1839.	2.1	144
4	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. Food Chemistry, 2016, 196, 396-404.	4.2	118
5	Impact of Delivery System Type on Curcumin Bioaccessibility: Comparison of Curcumin-Loaded Nanoemulsions with Commercial Curcumin Supplements. Journal of Agricultural and Food Chemistry, 2018, 66, 10816-10826.	2.4	113
6	Utilization of biopolymers to stabilize curcumin nanoparticles prepared by the pH-shift method: Caseinate, whey protein, soy protein and gum Arabic. Food Hydrocolloids, 2020, 107, 105963.	5.6	91
7	Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. Carbohydrate Polymers, 2017, 156, 322-332.	5.1	90
8	Improvement on stability, loading capacity and sustained release of rhamnolipids modified curcumin liposomes. Colloids and Surfaces B: Biointerfaces, 2019, 183, 110460.	2.5	75
9	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. Journal of Agricultural and Food Chemistry, 2019, 67, 7506-7511.	2.4	69
10	Fabrication and Characterization of Curcumin-Loaded Liposomes Formed from Sunflower Lecithin: Impact of Composition and Environmental Stress. Journal of Agricultural and Food Chemistry, 2018, 66, 12421-12430.	2.4	65
11	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. Food Chemistry, 2020, 303, 125401.	4.2	64
12	Impact of curcumin delivery system format on bioaccessibility: nanocrystals, nanoemulsion droplets, and natural oil bodies. Food and Function, 2019, 10, 4339-4349.	2.1	58
13	A novel delivery system dextran sulfate coated amphiphilic chitosan derivatives-based nanoliposome: Capacity to improve in vitro digestion stability of (â˜)-epigallocatechin gallate. Food Research International, 2015, 69, 114-120.	2.9	50
14	Tunable high internal phase emulsions (HIPEs) formulated using lactoferrin-gum Arabic complexes. Food Hydrocolloids, 2021, 113, 106445.	5.6	46
15	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and Î²-glucan. Food Research International, 2019, 123, 266-275.	2.9	40
16	Storage Stability and Antibacterial Activity of Eugenol Nanoliposomes Prepared by an Ethanol Injectionâ€“Dynamic High-Pressure Microfluidization Method. Journal of Food Protection, 2015, 78, 22-30.	0.8	37
17	Role of Mucin in Behavior of Food-Grade TiO₂ Nanoparticles under Simulated Oral Conditions. Journal of Agricultural and Food Chemistry, 2019, 67, 5882-5890.	2.4	32
18	Enhancing the oxidative stability of algal oil emulsions by adding sweet orange oil: Effect of essential oil concentration. Food Chemistry, 2021, 355, 129508.	4.2	30

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19	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. Foods, 2021, 10, 1074.	1.9	24
20	Gliadin Nanoparticles Pickering Emulgels for Î²-Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. Molecules, 2020, 25, 4188.	1.7	21
21	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. Journal of Microencapsulation, 2020, 37, 220-229.	1.2	20
22	Liposomes consisting of pluronic F127 and phospholipid: Effect of matrix on morphology, stability and curcumin delivery. Journal of Dispersion Science and Technology, 2020, 41, 207-213.	1.3	16
23	Utilization of protein nanoparticles to improve the dispersibility, stability, and functionality of a natural pigment: Norbixin. Food Hydrocolloids, 2022, 124, 107329.	5.6	16
24	Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. Journal of Dispersion Science and Technology, 2019, 40, 982-989.	1.3	13
25	Improving norbixin dispersibility and stability by liposomal encapsulation using the <scp>pH</scp>â€driven method. Journal of the Science of Food and Agriculture, 2022, 102, 2070-2079.	1.7	8
26	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid. Frontiers in Nutrition, 2022, 9, 859293.	1.6	2
27	Effect of pluronic block composition on the structure, stability, and cytotoxicity of liposomes. Journal of Dispersion Science and Technology, 2021, 42, 1651-1659.	1.3	1