Shengfeng Peng

List of Publications by Year in Descending Order

26 papers	909 citations	16 h-index	27 g-index
27 ext. papers	1,215 ext. citations	5.9 avg, IF	4.67 L-index

#	Paper	IF	Citations
26	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid.. *Frontiers in Nutrition*, **2022**, 9, 859293	6.2	1
25	Utilization of protein nanoparticles to improve the dispersibility, stability, and functionality of a natural pigment: Norbixin. *Food Hydrocolloids*, **2021**, 107329	10.6	3
24	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. *Foods*, **2021**, 10,	4.9	6
23	Tunable high internal phase emulsions (HIPEs) formulated using lactoferrin-gum Arabic complexes. *Food Hydrocolloids*, **2021**, 113, 106445	10.6	13
22	Enhancing the oxidative stability of algal oil emulsions by adding sweet orange oil: Effect of essential oil concentration. *Food Chemistry*, **2021**, 355, 129508	8.5	10
21	Effect of pluronic block composition on the structure, stability, and cytotoxicity of liposomes. *Journal of Dispersion Science and Technology*, **2020**, 1-9	1.5	1
20	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. *Journal of Microencapsulation*, **2020**, 37, 220-229	3.4	7
19	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	10.6	32
18	Gliadin Nanoparticles Pickering Emulgels for Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. *Molecules*, **2020**, 25,	4.8	7
17	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	1.5	9
16	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. *Food Chemistry*, **2020**, 303, 125401	8.5	27
15	Improvement on stability, loading capacity and sustained release of rhamnolipids modified curcumin liposomes. *Colloids and Surfaces B: Biointerfaces*, **2019**, 183, 110460	6	37
14	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7506-7511	5.7	36
13	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and glucan. *Food Research International*, **2019**, 123, 266-275	7	20
12	Role of Mucin in Behavior of Food-Grade TiO Nanoparticles under Simulated Oral Conditions. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5882-5890	5.7	17
11	Impact of curcumin delivery system format on bioaccessibility: nanocrystals, nanoemulsion droplets, and natural oil bodies. *Food and Function*, **2019**, 10, 4339-4349	6.1	33
10	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	1.5	8

9	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	6.1	91
8	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	5.7	105
7	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	5.7	72
6	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	5.7	37
5	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. *RSC Advances*, **2017**, 7, 25978-25986	3.7	103
4	Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. *Carbohydrate Polymers*, **2017**, 156, 322-332	10.3	68
3	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. *Food Chemistry*, **2016**, 196, 396-404	8.5	90
2	Storage stability and antibacterial activity of eugenol nanoliposomes prepared by an ethanol injection-dynamic high-pressure microfluidization method. *Journal of Food Protection*, **2015**, 78, 22-30	2.5	33
1	A novel delivery system dextran sulfate coated amphiphilic chitosan derivatives-based nanoliposome: Capacity to improve in vitro digestion stability of (−)-epigallocatechin gallate. *Food Research International*, **2015**, 69, 114-120	7	40