Wei Liu

List of Publications by Citations

109	4,843	42	66
papers	citations	h-index	g-index
111	6,098	6.7	6.02
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
109	The Stability, Sustained Release and Cellular Antioxidant Activity of Curcumin Nanoliposomes. *Molecules*, **2015**, 20, 14293-311	4.8	169
108	Pectin modifications: a review. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 1684-98	11.5	141
107	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. *Food Hydrocolloids*, **2012**, 28, 121-129	10.6	139
106	Enhancing the bioaccessibility of hydrophobic bioactive agents using mixed colloidal dispersions: Curcumin-loaded zein nanoparticles plus digestible lipid nanoparticles. *Food Research International*, **2016**, 81, 74-82	7	127
105	Enhancing nutraceutical bioavailability using excipient emulsions: Influence of lipid droplet size on solubility and bioaccessibility of powdered curcumin. *Journal of Functional Foods*, **2015**, 15, 72-83	5.1	122
104	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. *Colloids and Surfaces B: Biointerfaces*, **2014**, 117, 330-7	6	115
103	Coencapsulation of (-)-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 3691-3699	5.7	114
102	Improved physical and in vitro digestion stability of a polyelectrolyte delivery system based on layer-by-layer self-assembly alginate-chitosan-coated nanoliposomes. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4133-44	5.7	113
101	Pectic-oligosaccharides prepared by dynamic high-pressure microfluidization and their in vitro fermentation properties. *Carbohydrate Polymers*, **2013**, 91, 175-82	10.3	110
100	Characterization and high-pressure microfluidization-induced activation of polyphenoloxidase from Chinese pear (Pyrus pyrifolia Nakai). *Journal of Agricultural and Food Chemistry*, **2009**, 57, 5376-80	5.7	110
99	Encapsulation of β-carotene in wheat gluten nanoparticle-xanthan gum-stabilized Pickering emulsions: Enhancement of carotenoid stability and bioaccessibility. *Food Hydrocolloids*, **2019**, 89, 80-89	10.6	106
98	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
97	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
96	Improved in vitro digestion stability of (-)-epigallocatechin gallate through nanoliposome encapsulation. *Food Research International*, **2014**, 64, 492-499	7	98
95	Characterization and bioavailability of tea polyphenol nanoliposome prepared by combining an ethanol injection method with dynamic high-pressure microfluidization. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 934-41	5.7	98
94	Encapsulation of curcumin in polysaccharide-based hydrogel beads: Impact of bead type on lipid digestion and curcumin bioaccessibility. *Food Hydrocolloids*, **2016**, 58, 160-170	10.6	95
93	Activation and conformational changes of mushroom polyphenoloxidase by high pressure microfluidization treatment. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 142-147	6.8	95

92	Utilizing food matrix effects to enhance nutraceutical bioavailability: increase of curcumin bioaccessibility using excipient emulsions. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2052-62	5.7	93
91	Stability, rheology, and β-carotene bioaccessibility of high internal phase emulsion gels. *Food Hydrocolloids*, **2019**, 88, 210-217	10.6	93
90	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
89	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. *Food Chemistry*, **2016**, 196, 396-404	8.5	90
88	The effect of dynamic high-pressure microfluidization on the activity, stability and conformation of trypsin. *Food Chemistry*, **2010**, 123, 616-621	8.5	81
87	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. *Food and Function*, **2016**, 7, 93-103	6.1	77
86	Pluronics modified liposomes for curcumin encapsulation: Sustained release, stability and bioaccessibility. *Food Research International*, **2018**, 108, 246-253	7	76
85	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. *RSC Advances*, **2016**, 6, 3126-3136	3.7	75
84	Structure and integrity of liposomes prepared from milk- or soybean-derived phospholipids during in vitro digestion. *Food Research International*, **2012**, 48, 499-506	7	73
83	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. *Food Chemistry* , **2015**, 175, 16-24	8.5	72
82	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
81	pH-, ion- and temperature-dependent emulsion gels: Fabricated by addition of whey protein to gliadin-nanoparticle coated lipid droplets. *Food Hydrocolloids*, **2018**, 77, 870-878	10.6	70
80	Extraction, characterization and spontaneous gel-forming property of pectin from creeping fig (Ficus pumila Linn.) seeds. *Carbohydrate Polymers*, **2012**, 87, 76-83	10.3	69
79	Designing excipient emulsions to increase nutraceutical bioavailability: emulsifier type influences curcumin stability and bioaccessibility by altering gastrointestinal fate. *Food and Function*, **2015**, 6, 2475-86	6.1	68
78	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
77	Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. *Food Research International*, **2018**, 114, 30-37	7	60
76	Mushroom (Agaricus bisporus) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. *Food Chemistry*, **2016**, 203, 430-439	8.5	59
75	Fabrication of OSA Starch/Chitosan Polysaccharide-Based High Internal Phase Emulsion via Altering Interfacial Behaviors. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10937-10946	5.7	57

74	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. *Food Research International*, **2016**, 88, 140-152	7	57
73	Relationship between functional properties and aggregation changes of whey protein induced by high pressure microfluidization. *Journal of Food Science*, **2011**, 76, E341-7	3.4	53
72	Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. *Food Hydrocolloids*, **2015**, 50, 65-73	10.6	48
71	Effect of ammonium sulfate fractional precipitation on gel strength and characteristics of gelatin from bighead carp (Hypophthalmichthys nobilis) scale. *Food Hydrocolloids*, **2014**, 36, 173-180	10.6	48
70	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. *Food Biophysics*, **2016**, 11, 213-225	3.2	45
69	Pickering-stabilized emulsion gels fabricated from wheat protein nanoparticles: Effect of pH, NaCl and oil content. *Journal of Dispersion Science and Technology*, **2018**, 39, 826-835	1.5	45
68	Rheological, structural, and microstructural properties of ethanol induced cold-set whey protein emulsion gels: Effect of oil content. *Food Chemistry*, **2019**, 291, 22-29	8.5	42
67	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase. *Food Chemistry*, **2013**, 140, 289-95	8.5	42
66	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. *Carbohydrate Polymers*, **2021**, 256, 117579	10.3	42
65	A stable high internal phase emulsion fabricated with OSA-modified starch: an improvement in β-carotene stability and bioaccessibility. *Food and Function*, **2019**, 10, 5446-5460	6.1	41
64	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
63	Different modes of inhibition for organic acids on polyphenoloxidase. *Food Chemistry*, **2016**, 199, 439-46	8.5	39
62	Plant-Based Nanoparticles Prepared from Proteins and Phospholipids Consisting of a Core-Multilayer-Shell Structure: Fabrication, Stability, and Foamability. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 6574-6584	5.7	38
61	Improvement on stability, loading capacity and sustained release of rhamnolipids modified curcumin liposomes. *Colloids and Surfaces B: Biointerfaces*, **2019**, 183, 110460	6	37
60	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
59	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
58	Potential of Excipient Emulsions for Improving Quercetin Bioaccessibility and Antioxidant Activity: An in Vitro Study. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3653-60	5.7	35
57	Physical-chemical stability and in vitro digestibility of hybrid nanoparticles based on the layer-by-layer assembly of lactoferrin and BSA on liposomes. *Food and Function*, **2017**, 8, 1688-1697	6.1	34

56	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
55	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
54	Antigenicity and conformational changes of β-lactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. *Journal of Dairy Science*, **2014**, 97, 4695-702	4	33
53	Aggregation and conformational change of mushroom (Agaricus bisporus) polyphenoloxidase subjected to thermal treatment. *Food Chemistry*, **2017**, 214, 423-431	8.5	33
52	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
51	Extraction of pectin from Premna microphylla turcz leaves and its physicochemical properties. *Carbohydrate Polymers*, **2014**, 102, 376-84	10.3	31
50	Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9087-9096	5.7	29
49	Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine β-lactoglobulin. *European Food Research and Technology*, **2011**, 233, 95-102	3.4	27
48	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. *Food Chemistry*, **2020**, 303, 125401	8.5	27
47	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. *Carbohydrate Polymers*, **2018**, 193, 336-342	10.3	26
46	The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. *Food Chemistry*, **2014**, 165, 1-8	8.5	26
45	A review of the rheological properties of dilute and concentrated food emulsions. *Journal of Texture Studies*, **2020**, 51, 45-55	3.6	25
44	Stabilizing Oil-in-Water Emulsion with Amorphous and Granular Octenyl Succinic Anhydride Modified Starches. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9301-9308	5.7	25
43	Stability and conformational change of methoxypolyethylene glycol modification for native and unfolded trypsin. *Food Chemistry*, **2014**, 146, 278-83	8.5	25
42	Alkylated pectin: Molecular characterization, conformational change and gel property. *Food Hydrocolloids*, **2017**, 69, 341-349	10.6	24
41	Effect of citric acid and high pressure thermal processing on enzyme activity and related quality attributes of pear puree. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 196-207	6.8	23
40	Comparative study on the effects of nystose and fructofuranosyl nystose in the glycation reaction on the antigenicity and conformation of β-lactoglobulin. *Food Chemistry*, **2015**, 188, 658-63	8.5	20
39	Different inhibition mechanisms of gentisic acid and cyaniding-3-O-glucoside on polyphenoloxidase. *Food Chemistry*, **2017**, 234, 445-454	8.5	19

38	Effect of ultrasound combined with malic acid on the activity and conformation of mushroom (Agaricus bisporus) polyphenoloxidase. *Enzyme and Microbial Technology*, **2016**, 90, 61-8	3.8	19
37	The Inactivation Kinetics of Soluble and Membrane-Bound Polyphenol Oxidase in Pear during Thermal and High-Pressure Processing. *Food and Bioprocess Technology*, **2018**, 11, 1039-1049	5.1	18
36	Rheological and microstructural properties of cold-set emulsion gels fabricated from mixed proteins: Whey protein and lactoferrin. *Food Research International*, **2019**, 119, 315-324	7	17
35	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3594-3621	11.5	17
34	Hybrid Bionanoparticle-Stabilized Pickering Emulsions for Quercetin Delivery: Effect of Interfacial Composition on Release, Lipolysis, and Bioaccessibility. *ACS Applied Nano Materials*, **2019**, 2, 6462-6472	5.6	16
33	Purification and conformational changes of bovine PEGylated β-lactoglobulin related to antigenicity. *Food Chemistry*, **2016**, 199, 387-92	8.5	15
32	Industry-scale microfluidization as a potential technique to improve solubility and modify structure of pea protein. *Innovative Food Science and Emerging Technologies*, **2021**, 67, 102582	6.8	13
31	Tunable high internal phase emulsions (HIPEs) formulated using lactoferrin-gum Arabic complexes. *Food Hydrocolloids*, **2021**, 113, 106445	10.6	13
30	Whole soybean milk produced by a novel industry-scale micofluidizer system without soaking and filtering. *Journal of Food Engineering*, **2021**, 291, 110228	6	12
29	Fabrication of polysaccharide-based high internal phase emulsion gels: Enhancement of curcumin stability and bioaccessibility. *Food Hydrocolloids*, **2021**, 117, 106679	10.6	12
28	Encapsulation of hydrophobic capsaicin within the aqueous phase of water-in-oil high internal phase emulsions: Controlled release, reduced irritation, and enhanced bioaccessibility. *Food Hydrocolloids*, **2022**, 123, 107184	10.6	11
27	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
26	The enhancement of gastrointestinal digestibility of β-LG by dynamic high-pressure microfluidization to reduce its antigenicity. *International Journal of Food Science and Technology*, **2019**, 54, 1677-1683	3.8	9
25	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
24	Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. *LWT - Food Science and Technology*, **2020**, 118, 108704	5.4	9
23	Steady-state kinetics of tryptic hydrolysis of β-lactoglobulin after dynamic high-pressure microfluidization treatment in relation to antigenicity. *European Food Research and Technology*, **2014**, 239, 525-531	3.4	8
22	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
21	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. *Journal of Microencapsulation*, **2020**, 37, 220-229	3.4	7

20	Gliadin Nanoparticles Pickering Emulgels for β-Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. *Molecules*, **2020**, 25,	4.8	7
19	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. *Molecules*, **2021**, 26,	4.8	7
18	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. *Foods*, **2021**, 10,	4.9	6
17	Extraction, characterization and spontaneous gelation mechanism of pectin from Nicandra physaloides (Linn.) Gaertn seeds.. *International Journal of Biological Macromolecules*, **2021**, 195, 523-529	7.9	5
16	Comparison of antigenicity and conformational changes to β-lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. *Food Chemistry*, **2019**, 278, 491-496	8.5	5
15	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. *Food and Bioprocess Technology*, **2019**, 12, 1907-1916	5.1	4
14	Inhibitory mechanism of salicylic acid on polyphenol oxidase: A cooperation between acidification and binding effects. *Food Chemistry*, **2021**, 348, 129100	8.5	4
13	Utilization of polysaccharide-based high internal phase emulsion for nutraceutical encapsulation: Enhancement of carotenoid loading capacity and stability. *Journal of Functional Foods*, **2021**, 84, 104601	5.1	4
12	Relating physicochemical properties of alginate-HMP complexes to their performance as drug delivery systems. *Journal of Biomaterials Science, Polymer Edition*, **2017**, 28, 2242-2254	3.5	3
11	Utilization of protein nanoparticles to improve the dispersibility, stability, and functionality of a natural pigment: Norbixin. *Food Hydrocolloids*, **2021**, 107329	10.6	3
10	Impact of polysaccharide mixtures on the formation, stability and EGCG loading of water-in-oil high internal phase emulsions. *Food Chemistry*, **2022**, 372, 131225	8.5	3
9	Microfluidization: A promising food processing technology and its challenges in industrial application. *Food Control*, **2022**, 137, 108794	6.2	3
8	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. *Food Hydrocolloids*, **2021**, 124, 107319	10.6	2
7	A new site-specific monoPEGylated β-lactoglobulin at the N-terminal: Effect of different molecular weights of mPEG on its conformation and antigenicity. *Food Chemistry*, **2021**, 343, 128402	8.5	2
6	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
5	Study on curcumin encapsulated in whole nutritional food model milk: Effect of fat content, and partitioning situation. *Journal of Functional Foods*, **2022**, 90, 104990	5.1	1
4	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid.. *Frontiers in Nutrition*, **2022**, 9, 859293	6.2	1
3	Emulsifying and emulsion stabilization mechanism of pectin from Nicandra physaloides (Linn.) Gaertn seeds: Comparison with apple and citrus pectin. *Food Hydrocolloids*, **2022**, 107674	10.6	1

2	Effect of modified atmosphere packaging combined with plant essential oils on preservation of fresh-cut lily bulbs. *LWT - Food Science and Technology*, **2022**, 162, 113513	5.4	1
1	Industry-scale microfluidizer system produced whole mango juice: Effect on the physical properties, microstructure and pectin properties. *Innovative Food Science and Emerging Technologies*, **2021**, 75, 102887	6.8	0