

Wei Liu

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

109
papers

4,843
citations

42
h-index

66
g-index

111
ext. papers

6,098
ext. citations

6.7
avg, IF

6.02
L-index

#	Paper	IF	Citations
109	Study on curcumin encapsulated in whole nutritional food model milk: Effect of fat content, and partitioning situation. <i>Journal of Functional Foods</i> , 2022 , 90, 104990	5.1	1
108	Impact of polysaccharide mixtures on the formation, stability and EGCG loading of water-in-oil high internal phase emulsions. <i>Food Chemistry</i> , 2022 , 372, 131225	8.5	3
107	Encapsulation of hydrophobic capsaicin within the aqueous phase of water-in-oil high internal phase emulsions: Controlled release, reduced irritation, and enhanced bioaccessibility. <i>Food Hydrocolloids</i> , 2022 , 123, 107184	10.6	11
106	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid.. <i>Frontiers in Nutrition</i> , 2022 , 9, 859293	6.2	1
105	Emulsifying and emulsion stabilization mechanism of pectin from <i>Nicandra physaloides</i> (Linn.) Gaertn seeds: Comparison with apple and citrus pectin. <i>Food Hydrocolloids</i> , 2022 , 107674	10.6	1
104	Microfluidization: A promising food processing technology and its challenges in industrial application. <i>Food Control</i> , 2022 , 137, 108794	6.2	3
103	Effect of modified atmosphere packaging combined with plant essential oils on preservation of fresh-cut lily bulbs. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113513	5.4	1
102	Extraction, characterization and spontaneous gelation mechanism of pectin from <i>Nicandra physaloides</i> (Linn.) Gaertn seeds.. <i>International Journal of Biological Macromolecules</i> , 2021 , 195, 523-529	7.9	5
101	Industry-scale microfluidizer system produced whole mango juice: Effect on the physical properties, microstructure and pectin properties. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 75, 102887	6.8	0
100	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. <i>Food Hydrocolloids</i> , 2021 , 124, 107319	10.6	2
99	Utilization of protein nanoparticles to improve the dispersibility, stability, and functionality of a natural pigment: Norbixin. <i>Food Hydrocolloids</i> , 2021 , 107329	10.6	3
98	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. <i>Carbohydrate Polymers</i> , 2021 , 256, 117579	10.3	42
97	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. <i>Foods</i> , 2021 , 10,	4.9	6
96	Inhibitory mechanism of salicylic acid on polyphenol oxidase: A cooperation between acidification and binding effects. <i>Food Chemistry</i> , 2021 , 348, 129100	8.5	4
95	Whole soybean milk produced by a novel industry-scale microfluidizer system without soaking and filtering. <i>Journal of Food Engineering</i> , 2021 , 291, 110228	6	12
94	Industry-scale microfluidization as a potential technique to improve solubility and modify structure of pea protein. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102582	6.8	13
93	A new site-specific monoPEGylated β -lactoglobulin at the N-terminal: Effect of different molecular weights of mPEG on its conformation and antigenicity. <i>Food Chemistry</i> , 2021 , 343, 128402	8.5	2

92	Tunable high internal phase emulsions (HIPEs) formulated using lactoferrin-gum Arabic complexes. <i>Food Hydrocolloids</i> , 2021 , 113, 106445	10.6	13
91	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. <i>Molecules</i> , 2021 , 26,	4.8	7
90	Fabrication of polysaccharide-based high internal phase emulsion gels: Enhancement of curcumin stability and bioaccessibility. <i>Food Hydrocolloids</i> , 2021 , 117, 106679	10.6	12
89	Enhancing the oxidative stability of algal oil emulsions by adding sweet orange oil: Effect of essential oil concentration. <i>Food Chemistry</i> , 2021 , 355, 129508	8.5	10
88	Utilization of polysaccharide-based high internal phase emulsion for nutraceutical encapsulation: Enhancement of carotenoid loading capacity and stability. <i>Journal of Functional Foods</i> , 2021 , 84, 104601	5.1	4
87	A review of the rheological properties of dilute and concentrated food emulsions. <i>Journal of Texture Studies</i> , 2020 , 51, 45-55	3.6	25
86	Effect of pluronic block composition on the structure, stability, and cytotoxicity of liposomes. <i>Journal of Dispersion Science and Technology</i> , 2020 , 1-9	1.5	1
85	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. <i>Journal of Microencapsulation</i> , 2020 , 37, 220-229	3.4	7
84	Utilization of biopolymers to stabilize curcumin nanoparticles prepared by the pH-shift method: Caseinate, whey protein, soy protein and gum Arabic. <i>Food Hydrocolloids</i> , 2020 , 107, 105963	10.6	32
83	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3594-3621	11.5	17
82	Gliadin Nanoparticles Pickering Emulgels for β -Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. <i>Molecules</i> , 2020 , 25,	4.8	7
81	Liposomes consisting of pluronic F127 and phospholipid: Effect of matrix on morphology, stability and curcumin delivery. <i>Journal of Dispersion Science and Technology</i> , 2020 , 41, 207-213	1.5	9
80	Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108704	5.4	9
79	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. <i>Food Chemistry</i> , 2020 , 303, 125401	8.5	27
78	Improvement on stability, loading capacity and sustained release of rhamnolipids modified curcumin liposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 183, 110460	6	37
77	Fabrication of OSA Starch/Chitosan Polysaccharide-Based High Internal Phase Emulsion via Altering Interfacial Behaviors. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10937-10946	5.7	57
76	Hybrid Bionanoparticle-Stabilized Pickering Emulsions for Quercetin Delivery: Effect of Interfacial Composition on Release, Lipolysis, and Bioaccessibility. <i>ACS Applied Nano Materials</i> , 2019 , 2, 6462-6472	5.6	16
75	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 7506-7511	5.7	36

74	Plant-Based Nanoparticles Prepared from Proteins and Phospholipids Consisting of a Core-Multilayer-Shell Structure: Fabrication, Stability, and Foamability. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6574-6584	5.7	38
73	Rheological, structural, and microstructural properties of ethanol induced cold-set whey protein emulsion gels: Effect of oil content. <i>Food Chemistry</i> , 2019 , 291, 22-29	8.5	42
72	Rheological and microstructural properties of cold-set emulsion gels fabricated from mixed proteins: Whey protein and lactoferrin. <i>Food Research International</i> , 2019 , 119, 315-324	7	17
71	A stable high internal phase emulsion fabricated with OSA-modified starch: an improvement in β -carotene stability and bioaccessibility. <i>Food and Function</i> , 2019 , 10, 5446-5460	6.1	41
70	Impact of curcumin delivery system format on bioaccessibility: nanocrystals, nanoemulsion droplets, and natural oil bodies. <i>Food and Function</i> , 2019 , 10, 4339-4349	6.1	33
69	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1907-1916	5.1	4
68	Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. <i>Journal of Dispersion Science and Technology</i> , 2019 , 40, 982-989	1.5	8
67	Comparison of antigenicity and conformational changes to β -lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. <i>Food Chemistry</i> , 2019 , 278, 491-496	8.5	5
66	Encapsulation of β -carotene in wheat gluten nanoparticle-xanthan gum-stabilized Pickering emulsions: Enhancement of carotenoid stability and bioaccessibility. <i>Food Hydrocolloids</i> , 2019 , 89, 80-89	10.6	106
65	The enhancement of gastrointestinal digestibility of β -LG by dynamic high-pressure microfluidization to reduce its antigenicity. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1677-1683	3.8	9
64	Stability, rheology, and β -carotene bioaccessibility of high internal phase emulsion gels. <i>Food Hydrocolloids</i> , 2019 , 88, 210-217	10.6	93
63	Improving curcumin solubility and bioavailability by encapsulation in saponin-coated curcumin nanoparticles prepared using a simple pH-driven loading method. <i>Food and Function</i> , 2018 , 9, 1829-1839	6.1	91
62	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. <i>Carbohydrate Polymers</i> , 2018 , 193, 336-342	10.3	26
61	The Inactivation Kinetics of Soluble and Membrane-Bound Polyphenol Oxidase in Pear during Thermal and High-Pressure Processing. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1039-1049	5.1	18
60	Enhancement of Curcumin Bioavailability by Encapsulation in Sphorolipid-Coated Nanoparticles: An in Vitro and in Vivo Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1488-1497	5.7	105
59	Coencapsulation of (-)-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3691-3699	5.7	114
58	Pluronic modified liposomes for curcumin encapsulation: Sustained release, stability and bioaccessibility. <i>Food Research International</i> , 2018 , 108, 246-253	7	76
57	Effect of citric acid and high pressure thermal processing on enzyme activity and related quality attributes of pear puree. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 196-207	6.8	23

56	Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. <i>Food Research International</i> , 2018 , 114, 30-37	7	60
55	Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9087-9096	5.7	29
54	Stabilizing Oil-in-Water Emulsion with Amorphous and Granular Octenyl Succinic Anhydride Modified Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9301-9308	5.7	25
53	pH-, ion- and temperature-dependent emulsion gels: Fabricated by addition of whey protein to gliadin-nanoparticle coated lipid droplets. <i>Food Hydrocolloids</i> , 2018 , 77, 870-878	10.6	70
52	Pickering-stabilized emulsion gels fabricated from wheat protein nanoparticles: Effect of pH, NaCl and oil content. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 826-835	1.5	45
51	Impact of Delivery System Type on Curcumin Bioaccessibility: Comparison of Curcumin-Loaded Nanoemulsions with Commercial Curcumin Supplements. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10816-10826	5.7	72
50	Fabrication and Characterization of Curcumin-Loaded Liposomes Formed from Sunflower Lecithin: Impact of Composition and Environmental Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12421-12430	5.7	37
49	Alkylated pectin: Molecular characterization, conformational change and gel property. <i>Food Hydrocolloids</i> , 2017 , 69, 341-349	10.6	24
48	Different inhibition mechanisms of gentisic acid and cyaniding-3-O-glucoside on polyphenoloxidase. <i>Food Chemistry</i> , 2017 , 234, 445-454	8.5	19
47	Physical-chemical stability and in vitro digestibility of hybrid nanoparticles based on the layer-by-layer assembly of lactoferrin and BSA on liposomes. <i>Food and Function</i> , 2017 , 8, 1688-1697	6.1	34
46	Relating physicochemical properties of alginate-HMP complexes to their performance as drug delivery systems. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2017 , 28, 2242-2254	3.5	3
45	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. <i>RSC Advances</i> , 2017 , 7, 25978-25986	3.7	103
44	Aggregation and conformational change of mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase subjected to thermal treatment. <i>Food Chemistry</i> , 2017 , 214, 423-431	8.5	33
43	Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. <i>Carbohydrate Polymers</i> , 2017 , 156, 322-332	10.3	68
42	Purification and conformational changes of bovine PEGylated Lactoglobulin related to antigenicity. <i>Food Chemistry</i> , 2016 , 199, 387-92	8.5	15
41	Different modes of inhibition for organic acids on polyphenoloxidase. <i>Food Chemistry</i> , 2016 , 199, 439-468.5	5	39
40	Encapsulation of curcumin in polysaccharide-based hydrogel beads: Impact of bead type on lipid digestion and curcumin bioaccessibility. <i>Food Hydrocolloids</i> , 2016 , 58, 160-170	10.6	95
39	Enhancing the bioaccessibility of hydrophobic bioactive agents using mixed colloidal dispersions: Curcumin-loaded zein nanoparticles plus digestible lipid nanoparticles. <i>Food Research International</i> , 2016 , 81, 74-82	7	127

38	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. <i>RSC Advances</i> , 2016 , 6, 3126-3136	3.7	75
37	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. <i>Food Research International</i> , 2016 , 88, 140-152	7	57
36	Enhancement of carotenoid bioaccessibility from carrots using excipient emulsions: influence of particle size of digestible lipid droplets. <i>Food and Function</i> , 2016 , 7, 93-103	6.1	77
35	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. <i>Food Chemistry</i> , 2016 , 196, 396-404	8.5	90
34	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. <i>Food Biophysics</i> , 2016 , 11, 213-225	3.2	45
33	Mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. <i>Food Chemistry</i> , 2016 , 203, 430-439	8.5	59
32	Effect of ultrasound combined with malic acid on the activity and conformation of mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase. <i>Enzyme and Microbial Technology</i> , 2016 , 90, 61-8	3.8	19
31	Potential of Excipient Emulsions for Improving Quercetin Bioaccessibility and Antioxidant Activity: An in Vitro Study. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3653-60	5.7	35
30	Designing excipient emulsions to increase nutraceutical bioavailability: emulsifier type influences curcumin stability and bioaccessibility by altering gastrointestinal fate. <i>Food and Function</i> , 2015 , 6, 2475-86	6.1	68
29	Comparative study on the effects of nystose and fructofuranosyl nystose in the glycation reaction on the antigenicity and conformation of β -lactoglobulin. <i>Food Chemistry</i> , 2015 , 188, 658-63	8.5	20
28	Storage stability and antibacterial activity of eugenol nanoliposomes prepared by an ethanol injection-dynamic high-pressure microfluidization method. <i>Journal of Food Protection</i> , 2015 , 78, 22-30	2.5	33
27	Enhancing nutraceutical bioavailability using excipient emulsions: Influence of lipid droplet size on solubility and bioaccessibility of powdered curcumin. <i>Journal of Functional Foods</i> , 2015 , 15, 72-83	5.1	122
26	Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. <i>Food Hydrocolloids</i> , 2015 , 50, 65-73	10.6	48
25	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. <i>Food Chemistry</i> , 2015 , 175, 16-24	8.5	72
24	Pectin modifications: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1684-98	11.5	141
23	The Stability, Sustained Release and Cellular Antioxidant Activity of Curcumin Nanoliposomes. <i>Molecules</i> , 2015 , 20, 14293-311	4.8	169
22	A novel delivery system dextran sulfate coated amphiphilic chitosan derivatives-based nanoliposome: Capacity to improve in vitro digestion stability of β -epigallocatechin gallate. <i>Food Research International</i> , 2015 , 69, 114-120	7	40
21	Utilizing food matrix effects to enhance nutraceutical bioavailability: increase of curcumin bioaccessibility using excipient emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2052-62	5.7	93

20	Effect of ammonium sulfate fractional precipitation on gel strength and characteristics of gelatin from bighead carp (<i>Hypophthalmichthys nobilis</i>) scale. <i>Food Hydrocolloids</i> , 2014 , 36, 173-180	10.6	48
19	Extraction of pectin from <i>Premna microphylla turcz</i> leaves and its physicochemical properties. <i>Carbohydrate Polymers</i> , 2014 , 102, 376-84	10.3	31
18	Antigenicity and conformational changes of β -lactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. <i>Journal of Dairy Science</i> , 2014 , 97, 4695-702	4	33
17	Improved in vitro digestion stability of (-)-epigallocatechin gallate through nanoliposome encapsulation. <i>Food Research International</i> , 2014 , 64, 492-499	7	98
16	Steady-state kinetics of tryptic hydrolysis of β -lactoglobulin after dynamic high-pressure microfluidization treatment in relation to antigenicity. <i>European Food Research and Technology</i> , 2014 , 239, 525-531	3.4	8
15	Characterization and bioavailability of tea polyphenol nanoliposome prepared by combining an ethanol injection method with dynamic high-pressure microfluidization. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 934-41	5.7	98
14	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 117, 330-7	6	115
13	The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. <i>Food Chemistry</i> , 2014 , 165, 1-8	8.5	26
12	Stability and conformational change of methoxypolyethylene glycol modification for native and unfolded trypsin. <i>Food Chemistry</i> , 2014 , 146, 278-83	8.5	25
11	Pectic-oligosaccharides prepared by dynamic high-pressure microfluidization and their in vitro fermentation properties. <i>Carbohydrate Polymers</i> , 2013 , 91, 175-82	10.3	110
10	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase. <i>Food Chemistry</i> , 2013 , 140, 289-95	8.5	42
9	Improved physical and in vitro digestion stability of a polyelectrolyte delivery system based on layer-by-layer self-assembly alginate-chitosan-coated nanoliposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4133-44	5.7	113
8	Structure and integrity of liposomes prepared from milk- or soybean-derived phospholipids during in vitro digestion. <i>Food Research International</i> , 2012 , 48, 499-506	7	73
7	Extraction, characterization and spontaneous gel-forming property of pectin from creeping fig (<i>Ficus pumila</i> Linn.) seeds. <i>Carbohydrate Polymers</i> , 2012 , 87, 76-83	10.3	69
6	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. <i>Food Hydrocolloids</i> , 2012 , 28, 121-129	10.6	139
5	Relationship between functional properties and aggregation changes of whey protein induced by high pressure microfluidization. <i>Journal of Food Science</i> , 2011 , 76, E341-7	3.4	53
4	Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine β -lactoglobulin. <i>European Food Research and Technology</i> , 2011 , 233, 95-102	3.4	27
3	The effect of dynamic high-pressure microfluidization on the activity, stability and conformation of trypsin. <i>Food Chemistry</i> , 2010 , 123, 616-621	8.5	81

2	Activation and conformational changes of mushroom polyphenoloxidase by high pressure microfluidization treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 142-147	6.8	95
1	Characterization and high-pressure microfluidization-induced activation of polyphenoloxidase from Chinese pear (<i>Pyrus pyrifolia</i> Nakai). <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5376-80	5.7	110