

Shou-Wei Yin

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69
papers

3,300
citations

34
h-index

56
g-index

69
ext. papers

4,119
ext. citations

6.8
avg, IF

5.6
L-index

#	Paper	IF	Citations
69	Pickering Emulsion Gels Prepared by Hydrogen-Bonded Zein/Tannic Acid Complex Colloidal Particles. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7405-14	5.7	224
68	Fabrication and characterization of antioxidant pickering emulsions stabilized by zein/chitosan complex particles (ZCPs). <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2514-24	5.7	180
67	Fabrication and characterization of novel Pickering emulsions and Pickering high internal emulsions stabilized by gliadin colloidal particles. <i>Food Hydrocolloids</i> , 2016 , 61, 300-310	10.6	158
66	Development of antioxidant Pickering high internal phase emulsions (HIPEs) stabilized by protein/polysaccharide hybrid particles as potential alternative for PHOs. <i>Food Chemistry</i> , 2017 , 231, 122-130	8.5	153
65	Surface modification improves fabrication of pickering high internal phase emulsions stabilized by cellulose nanocrystals. <i>Food Hydrocolloids</i> , 2018 , 75, 125-130	10.6	139
64	Protein-based pickering emulsion and oil gel prepared by complexes of zein colloidal particles and stearate. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2672-8	5.7	139
63	Functional properties and in vitro trypsin digestibility of red kidney bean (<i>Phaseolus vulgaris</i> L.) protein isolate: Effect of high-pressure treatment. <i>Food Chemistry</i> , 2008 , 110, 938-45	8.5	135
62	Fabrication and characterization of novel antimicrobial films derived from thymol-loaded zein-sodium caseinate (SC) nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11592-600	5.7	124
61	Characterization of gelatin-based edible films incorporated with olive oil. <i>Food Research International</i> , 2012 , 49, 572-579	7	123
60	Fabrication of Zein/Pectin Hybrid Particle-Stabilized Pickering High Internal Phase Emulsions with Robust and Ordered Interface Architecture. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 11113-11123	5.7	114
59	Fabrication and characterization of Pickering emulsions and oil gels stabilized by highly charged zein/chitosan complex particles (ZCCPs). <i>Food Chemistry</i> , 2016 , 213, 462-469	8.5	111
58	Fabrication and characterization of Pickering High Internal Phase Emulsions (HIPEs) stabilized by chitosan-caseinophosphopeptides nanocomplexes as oral delivery vehicles. <i>Food Hydrocolloids</i> , 2019 , 93, 34-45	10.6	84
57	Development of stable Pickering emulsions/oil powders and Pickering HIPEs stabilized by gliadin/chitosan complex particles. <i>Food and Function</i> , 2017 , 8, 2220-2230	6.1	77
56	Development of antioxidant gliadin particle stabilized Pickering high internal phase emulsions (HIPEs) as oral delivery systems and the in vitro digestion fate. <i>Food and Function</i> , 2018 , 9, 959-970	6.1	71
55	Preparation of water-soluble antimicrobial zein nanoparticles by a modified antisolvent approach and their characterization. <i>Journal of Food Engineering</i> , 2013 , 119, 343-352	6	67
54	Development of Pickering Emulsions Stabilized by Gliadin/Proanthocyanidins Hybrid Particles (GPHPs) and the Fate of Lipid Oxidation and Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1461-1471	5.7	61
53	The relationships between physicochemical properties and conformational features of succinylated and acetylated kidney bean (<i>Phaseolus vulgaris</i> L.) protein isolates. <i>Food Research International</i> , 2010 , 43, 730-738	7	58

52	Development and characterization of novel antimicrobial bilayer films based on Polylactic acid (PLA)/Pickering emulsions. <i>Carbohydrate Polymers</i> , 2018 , 181, 727-735	10.3	54
51	Responsive Emulsion Gels with Tunable Properties Formed by Self-Assembled Nanofibrils of Natural Saponin Glycyrrhizic Acid for Oil Structuring. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2394-2405	5.7	51
50	Fabrication and Characterization of Novel Water-Insoluble Protein Porous Materials Derived from Pickering High Internal-Phase Emulsions Stabilized by Gliadin-Chitosan-Complex Particles. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3423-3431	5.7	51
49	Properties of cast films from hemp (<i>Cannabis sativa</i> L.) and soy protein isolates. A comparative study. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7399-404	5.7	51
48	Computed microtomography and mechanical property analysis of soy protein porous hydrogel prepared by homogenizing and microbial transglutaminase cross-linking. <i>Food Hydrocolloids</i> , 2013 , 31, 220-226	10.6	46
47	Cellular Uptake and Intracellular Antioxidant Activity of Zein/Chitosan Nanoparticles Incorporated with Quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12783-12793	5.7	46
46	Thermoresponsive structured emulsions based on the fibrillar self-assembly of natural saponin glycyrrhizic acid. <i>Food and Function</i> , 2017 , 8, 75-85	6.1	45
45	Development and characterization of novel chitosan emulsion films via pickering emulsions incorporation approach. <i>Food Hydrocolloids</i> , 2016 , 52, 253-264	10.6	43
44	Wheat gluten based percolating emulsion gels as simple strategy for structuring liquid oil. <i>Food Hydrocolloids</i> , 2016 , 61, 747-755	10.6	41
43	Protein-Based Pickering High Internal Phase Emulsions as Nutraceutical Vehicles of and the Template for Advanced Materials: A Perspective Paper. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9719-9726	5.7	41
42	Continuous preparation of zein colloidal particles by Flash NanoPrecipitation (FNP). <i>Journal of Food Engineering</i> , 2014 , 127, 103-110	6	40
41	Inverse Pickering Emulsion Stabilized by Binary Particles with Contrasting Characteristics and Functionality for Interfacial Biocatalysis. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 4989-4997	9.5	40
40	Genipin-crosslinked gelatin films as controlled releasing carriers of lysozyme. <i>Food Research International</i> , 2013 , 51, 321-324	7	39
39	Functional and conformational properties of phaseolin (<i>Phaseolus vulgaris</i> L.) and kidney bean protein isolate: a comparative study. <i>Journal of the Science of Food and Agriculture</i> , 2010 , 90, 599-607	4.3	37
38	Fabrication and characterization of kidney bean (<i>Phaseolus vulgaris</i> L.) protein isolate-chitosan composite films at acidic pH. <i>Food Hydrocolloids</i> , 2013 , 31, 237-247	10.6	35
37	Zein/tannic acid complex nanoparticles-stabilised emulsion as a novel delivery system for controlled release of curcumin. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1221-1228	3.8	34
36	Microfluidization initiated cross-linking of gliadin particles for structured algal oil emulsions. <i>Food Hydrocolloids</i> , 2017 , 73, 153-161	10.6	34
35	Effect of homogenization conditions on properties of gelatin-live oil composite films. <i>Journal of Food Engineering</i> , 2012 , 113, 136-142	6	30

34	Preparation and characterization of kidney bean protein isolate (KPI)–chitosan (CH) composite films prepared by ultrasonic pretreatment. <i>Food Hydrocolloids</i> , 2014 , 36, 60-69	10.6	29
33	Properties of cast films of vicilin-rich protein isolates from Phaseolus legumes: Influence of heat curing. <i>LWT - Food Science and Technology</i> , 2009 , 42, 1659-1666	5.4	29
32	Development of novel zein-sodium caseinate nanoparticle (ZP)-stabilized emulsion films for improved water barrier properties via emulsion/solvent evaporation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11089-97	5.7	28
31	Surface modification of sodium caseinate films by zein coatings. <i>Food Hydrocolloids</i> , 2014 , 36, 1-8	10.6	28
30	Physicochemical and structural characterisation of protein isolate, globulin and albumin from soapnut seeds (<i>Sapindus mukorossi</i> Gaertn.). <i>Food Chemistry</i> , 2011 , 128, 420-6	8.5	27
29	Edible high internal phase Pickering emulsion with double-emulsion morphology. <i>Food Hydrocolloids</i> , 2021 , 111, 106405	10.6	25
28	Hierarchical high internal phase emulsions and transparent oleogels stabilized by quillaja saponin-coated nanodroplets for color performance. <i>Food and Function</i> , 2017 , 8, 823-831	6.1	24
27	Tunable volatile release from organogel-emulsions based on the self-assembly of β -sitosterol and β -oryzanol. <i>Food Chemistry</i> , 2017 , 221, 1491-1498	8.5	24
26	Functional and structural properties and in vitro digestibility of acylated hemp (<i>Cannabis sativa</i> L.) protein isolates. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2653-2661	3.8	24
25	The influence of heat treatment on acid-tolerant emulsions prepared from acid soluble soy protein and soy soluble polysaccharide complexes. <i>Food Research International</i> , 2016 , 89, 211-218	7	22
24	Sodium caseinate as a particulate emulsifier for making indefinitely recycled pH-responsive emulsions. <i>Chemical Science</i> , 2020 , 11, 3797-3803	9.4	20
23	<i>Lactobacillus reuteri</i> improves gut barrier function and affects diurnal variation of the gut microbiota in mice fed a high-fat diet. <i>Food and Function</i> , 2019 , 10, 4705-4715	6.1	20
22	Comparison of Flavor Volatiles and Some Functional Properties of Different Soy Protein Products. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1621-1631	1.8	20
21	Wettability, surface microstructure and mechanical properties of films based on phosphorus oxychloride-treated zein. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1222-9	4.3	20
20	Modulation of the surface properties of protein particles by a surfactant for stabilizing foams. <i>RSC Advances</i> , 2016 , 6, 66018-66026	3.7	19
19	Conformational study of red kidney bean (<i>Phaseolus vulgaris</i> L.) protein isolate (KPI) by tryptophan fluorescence and differential scanning calorimetry. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 241-8	5.7	18
18	Tunable assembly of hydrophobic protein nanoparticle at fluid interfaces with tannic acid. <i>Food Hydrocolloids</i> , 2017 , 63, 364-371	10.6	17
17	Surface charge and conformational properties of phaseolin, the major globulin in red kidney bean (<i>Phaseolus vulgaris</i> L): effect of pH. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1628-1635	3.8	15

16	Effects of acylation on the functional properties and in vitro trypsin digestibility of red kidney bean (<i>Phaseolus vulgaris</i> L.) protein isolate. <i>Journal of Food Science</i> , 2009 , 74, E488-94	3.4	15
15	Facile preparation of zein nanoparticles with tunable surface hydrophobicity and excellent colloidal stability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 591, 124554	5.1	14
14	Prevention of retinoic acid-induced osteoporosis in mice by isoflavone-enriched soy protein. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 331-8	4.3	14
13	Conformational and thermal properties of phaseolin, the major storage protein of red kidney bean (<i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 94-9	4.3	14
12	Bioaccessibility and intracellular antioxidant activity of phloretin embodied by gliadin/sodium carboxymethyl cellulose nanoparticles. <i>Food Hydrocolloids</i> , 2022 , 122, 107076	10.6	11
11	Effect of Monascus aged vinegar on isoflavone conversion in soy germ by soaking treatment. <i>Food Chemistry</i> , 2015 , 186, 256-64	8.5	7
10	Bioavailability of quercetin in zein-based colloidal particles-stabilized Pickering emulsions investigated by the in vitro digestion coupled with Caco-2 cell monolayer model. <i>Food Chemistry</i> , 2021 , 360, 130152	8.5	7
9	Development and Characterization of Multifunctional Gelatin-Lysozyme Films Via the Oligomeric Proanthocyanidins (OPCs) Crosslinking Approach. <i>Food Biophysics</i> , 2017 , 12, 451-461	3.2	6
8	Growth of Au nanoparticles on phosphorylated zein protein particles for use as biomimetic catalysts for cascade reactions at the oil-water interface. <i>Chemical Science</i> , 2021 , 12, 3885-3889	9.4	6
7	Development and characterisation of polylactic acid/gliadin bilayer/trilayer films as carriers of thymol. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 608-618	3.8	6
6	Pickering Emulsions Simultaneously Stabilized by Starch Nanocrystals and Zein Nanoparticles: Fabrication, Characterization, and Application. <i>Langmuir</i> , 2021 , 37, 8577-8584	4	5
5	Hofmeister Effect-Assistant Fabrication of All-Natural Protein-based Porous Materials Templated from Pickering Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11261-11272	5.7	4
4	CO-responsive Pickering emulsions stabilized by soft protein particles for interfacial biocatalysis.. <i>Chemical Science</i> , 2022 , 13, 2884-2890	9.4	3
3	Facile and Robust Route for Preparing Pickering High Internal Phase Emulsions Stabilized by Bare Zein Particles. <i>ACS Food Science & Technology</i> , 2021 , 1, 1481-1491		2
2	An eco-friendly zein nanoparticle as robust cosmetic ingredient ameliorates skin photoaging. <i>Industrial Crops and Products</i> , 2022 , 177, 114521	5.9	1
1	Ethyl cellulose-chitosan complex particles stabilized W/O Pickering emulsion as a recyclable bio-catalytic microreactor. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022 , 639, 128375	5.1	0