

Liqiang Zou

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93
papers

3,441
citations

37
h-index

56
g-index

97
ext. papers

4,623
ext. citations

6.6
avg, IF

5.91
L-index

#	Paper	IF	Citations
93	Protein encapsulation in alginate hydrogel beads: Effect of pH on microgel stability, protein retention and protein release. <i>Food Hydrocolloids</i> , 2016 , 58, 308-315	10.6	143
92	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
91	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
90	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
89	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
88	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
87	Enhancement of Curcumin Bioavailability by Encapsulation in Sophorolipid-Coated Nanoparticles: An in Vitro and in Vivo Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1488-1497	5.7	105
86	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
85	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
84	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
83	Stability, rheology, and β -carotene bioaccessibility of high internal phase emulsion gels. <i>Food Hydrocolloids</i> , 2019 , 88, 210-217	10.6	93
82	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
81	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
80	Enhancing Nutraceutical Performance Using Excipient Foods: Designing Food Structures and Compositions to Increase Bioavailability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 824-847	16.4	87
79	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
78	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
77	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

76	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
75	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
74	Encapsulation of β -carotene-loaded oil droplets in caseinate/alginate microparticles: Enhancement of carotenoid stability and bioaccessibility. <i>Journal of Functional Foods</i> , 2018 , 40, 527-535	5.1	66
73	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
72	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
71	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
70	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
69	Enhancing Nutraceutical Bioavailability from Raw and Cooked Vegetables Using Excipient Emulsions: Influence of Lipid Type on Carotenoid Bioaccessibility from Carrots. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10508-17	5.7	52
68	One-step preparation of high internal phase emulsions using natural edible Pickering stabilizers: Gliadin nanoparticles/gum Arabic. <i>Food Hydrocolloids</i> , 2020 , 100, 105381	10.6	52
67	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
66	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
65	Co-encapsulation of Epigallocatechin Gallate (EGCG) and Curcumin by Two Proteins-Based Nanoparticles: Role of EGCG. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13228-13236	5.7	44
64	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
63	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
62	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
61	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
60	Different modes of inhibition for organic acids on polyphenoloxidase. <i>Food Chemistry</i> , 2016 , 199, 439-468.	5	39
59	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

58	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
57	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
56	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
55	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
54	Encapsulation of protein nanoparticles within alginate microparticles: Impact of pH and ionic strength on functional performance. <i>Journal of Food Engineering</i> , 2016 , 178, 81-89	6	34
53	Impact of Lipid Content on the Ability of Excipient Emulsions to Increase Carotenoid Bioaccessibility from Natural Sources (Raw and Cooked Carrots). <i>Food Biophysics</i> , 2016 , 11, 71-80	3.2	34
52	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
51	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
50	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
49	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
48	Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. <i>Food Biophysics</i> , 2016 , 11, 142-153	3.2	27
47	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
46	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
45	Enhancement of beta-carotene stability by encapsulation in high internal phase emulsions stabilized by modified starch and tannic acid. <i>Food Hydrocolloids</i> , 2020 , 109, 106083	10.6	25
44	Review of recent advances in the preparation, properties, and applications of high internal phase emulsions. <i>Trends in Food Science and Technology</i> , 2021 , 112, 36-49	15.3	25
43	Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. <i>Food and Bioprocess Technology</i> , 2020 , 13, 860-870	5.1	24
42	Antifungal effect of cinnamaldehyde, eugenol and carvacrol nanoemulsion against <i>Penicillium digitatum</i> and application in postharvest preservation of citrus fruit. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110924	5.4	21
41	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and Eglucan. <i>Food Research International</i> , 2019 , 123, 266-275	7	20

40	Different inhibition mechanisms of gentisic acid and cyaniding-3-O-glucoside on polyphenoloxidase. <i>Food Chemistry</i> , 2017 , 234, 445-454	8.5	19
39	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
38	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
37	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
36	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
35	Cereal proteins in nanotechnology: formulation of encapsulation and delivery systems. <i>Current Opinion in Food Science</i> , 2019 , 25, 28-34	9.8	14
34	Tunable high internal phase emulsions (HIPEs) formulated using lactoferrin-gum Arabic complexes. <i>Food Hydrocolloids</i> , 2021 , 113, 106445	10.6	13
33	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
32	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
31	Chemical composition and evaluation of antioxidant activities, antimicrobial, and anti-melanogenesis effect of the essential oils extracted from <i>Dalbergia pinnata</i> (Lour.) Prain. <i>Journal of Ethnopharmacology</i> , 2020 , 254, 112731	5	10
30	Tailoring lipid digestion profiles using combined delivery systems: mixtures of nanoemulsions and filled hydrogel beads. <i>RSC Advances</i> , 2016 , 6, 65631-65637	3.7	10
29	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
28	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
27	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
26	In situ enzymatic synthesis and purification of theaflavin-3,3'-digallate monomer and incorporation into nanoliposome. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2552-2559	3.8	8
25	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
24	Anti-browning effect of <i>Rosa roxburghii</i> on apple juice and identification of polyphenol oxidase inhibitors. <i>Food Chemistry</i> , 2021 , 359, 129855	8.5	8
23	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

22	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
21	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. <i>Molecules</i> , 2021 , 26,	4.8	7
20	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
19	Ameliorative effects of snake (<i>Deinagkistrodon acutus</i>) oil and its main fatty acids against UVB-induced skin photodamage in mice. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2019 , 197, 111538	6.7	5
18	Carboxymethyl cellulose-based water barrier coating regulated postharvest quality and ROS metabolism of pakchoi (<i>Brassica chinensis</i> L.). <i>Postharvest Biology and Technology</i> , 2022 , 185, 111804	6.2	5
17	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
16	Effect of Chitosan Coatings with Cinnamon Essential Oil on Postharvest Quality of Mangoes.. <i>Foods</i> , 2021 , 10,	4.9	4
15	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
14	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
13	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
12	Thermal Inactivation Kinetics of Kudzu () Polyphenol Oxidase and the Influence of Food Constituents. <i>Foods</i> , 2021 , 10,	4.9	3
11	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
10	Impact of encapsulation of probiotics in oil-in-water high internal phase emulsions on their thermostability and gastrointestinal survival. <i>Food Hydrocolloids</i> , 2022 , 126, 107478	10.6	2
9	Probiotic encapsulation in water-in-oil high internal phase emulsions: Enhancement of viability under food and gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2022 , 163, 113499	5.4	2
8	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
7	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
6	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid.. <i>Frontiers in Nutrition</i> , 2022 , 9, 859293	6.2	1
5	Enhancing the physicochemical performance of myofibrillar gels using Pickering emulsion fillers: Rheology, microstructure and stability. <i>Food Hydrocolloids</i> , 2022 , 128, 107606	10.6	1

4	Encapsulation of bitter peptides in water-in-oil high internal phase emulsions reduces their bitterness and improves gastrointestinal stability.. <i>Food Chemistry</i> , 2022 , 386, 132787	8.5	1
3	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
2	Effect of Galangal Essential Oil Emulsion on Quality Attributes of Cloudy Pineapple Juice. <i>Frontiers in Nutrition</i> , 2021 , 8, 751405	6.2	
1	Hydrocolloids for the encapsulation and delivery of active compounds 2021 , 157-194		