Liqiang Zou

List of Publications by Year in Descending Order

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	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
92	Carboxymethyl cellulose-based water barrier coating regulated postharvest quality and ROS metabolism of pakchoi (Brassica chinensis L.). *Postharvest Biology and Technology*, **2022**, 185, 111804	6.2	5
91	Impact of encapsulation of probiotics in oil-in-water high internal phase emulsions on their thermostability and gastrointestinal survival. *Food Hydrocolloids*, **2022**, 126, 107478	10.6	2
90	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
89	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
88	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid.. *Frontiers in Nutrition*, **2022**, 9, 859293	6.2	1
87	Enhancing the physicochemical performance of myofibrillar gels using Pickering emulsion fillers: Rheology, microstructure and stability. *Food Hydrocolloids*, **2022**, 128, 107606	10.6	1
86	Encapsulation of bitter peptides in water-in-oil high internal phase emulsions reduces their bitterness and improves gastrointestinal stability.. *Food Chemistry*, **2022**, 386, 132787	8.5	1
85	Probiotic encapsulation in water-in-oil high internal phase emulsions: Enhancement of viability under food and gastrointestinal conditions. *LWT - Food Science and Technology*, **2022**, 163, 113499	5.4	2
84	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
83	Effect of Chitosan Coatings with Cinnamon Essential Oil on Postharvest Quality of Mangoes.. *Foods*, **2021**, 10,	4.9	4
82	Effect of Galangal Essential Oil Emulsion on Quality Attributes of Cloudy Pineapple Juice. *Frontiers in Nutrition*, **2021**, 8, 751405	6.2	
81	Utilization of protein nanoparticles to improve the dispersibility, stability, and functionality of a natural pigment: Norbixin. *Food Hydrocolloids*, **2021**, 107329	10.6	3
80	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. *Carbohydrate Polymers*, **2021**, 256, 117579	10.3	42
79	Antifungal effect of cinnamaldehyde, eugenol and carvacrol nanoemulsion against Penicillium digitatum and application in postharvest preservation of citrus fruit. *LWT - Food Science and Technology*, **2021**, 141, 110924	5.4	21
78	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. *Foods*, **2021**, 10,	4.9	6
77	Inhibitory mechanism of salicylic acid on polyphenol oxidase: A cooperation between acidification and binding effects. *Food Chemistry*, **2021**, 348, 129100	8.5	4

76	Review of recent advances in the preparation, properties, and applications of high internal phase emulsions. *Trends in Food Science and Technology*, **2021**, 112, 36-49	15.3	25
75	Thermal Inactivation Kinetics of Kudzu () Polyphenol Oxidase and the Influence of Food Constituents. *Foods*, **2021**, 10,	4.9	3
74	Tunable high internal phase emulsions (HIPEs) formulated using lactoferrin-gum Arabic complexes. *Food Hydrocolloids*, **2021**, 113, 106445	10.6	13
73	Hydrocolloids for the encapsulation and delivery of active compounds **2021**, 157-194		
72	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. *Molecules*, **2021**, 26,	4.8	7
71	Fabrication of polysaccharide-based high internal phase emulsion gels: Enhancement of curcumin stability and bioaccessibility. *Food Hydrocolloids*, **2021**, 117, 106679	10.6	12
70	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
69	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
68	Anti-browning effect of Rosa roxburghii on apple juice and identification of polyphenol oxidase inhibitors. *Food Chemistry*, **2021**, 359, 129855	8.5	8
67	A review of the rheological properties of dilute and concentrated food emulsions. *Journal of Texture Studies*, **2020**, 51, 45-55	3.6	25
66	Enhancement of beta-carotene stability by encapsulation in high internal phase emulsions stabilized by modified starch and tannic acid. *Food Hydrocolloids*, **2020**, 109, 106083	10.6	25
65	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
64	Chemical composition and evaluation of antioxidant activities, antimicrobial, and anti-melanogenesis effect of the essential oils extracted from Dalbergia pinnata (Lour.) Prain. *Journal of Ethnopharmacology*, **2020**, 254, 112731	5	10
63	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. *Journal of Microencapsulation*, **2020**, 37, 220-229	3.4	7
62	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
61	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
60	Gliadin Nanoparticles Pickering Emulgels for Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. *Molecules*, **2020**, 25,	4.8	7
59	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

58	One-step preparation of high internal phase emulsions using natural edible Pickering stabilizers: Gliadin nanoparticles/gum Arabic. *Food Hydrocolloids*, **2020**, 100, 105381	10.6	52
57	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
56	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. *Food Chemistry*, **2020**, 303, 125401	8.5	27
55	Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. *Food and Bioprocess Technology*, **2020**, 13, 860-870	5.1	24
54	Improvement on stability, loading capacity and sustained release of rhamnolipids modified curcumin liposomes. *Colloids and Surfaces B: Biointerfaces*, **2019**, 183, 110460	6	37
53	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
52	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
51	Ameliorative effects of snake (Deinagkistrodon acutus) oil and its main fatty acids against UVB-induced skin photodamage in mice. *Journal of Photochemistry and Photobiology B: Biology*, **2019**, 197, 111538	6.7	5
50	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
49	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
48	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and β-glucan. *Food Research International*, **2019**, 123, 266-275	7	20
47	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
46	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
45	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
44	Co-encapsulation of Epigallocatechin Gallate (EGCG) and Curcumin by Two Proteins-Based Nanoparticles: Role of EGCG. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 13228-13236	5.7	44
43	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. *Food and Bioprocess Technology*, **2019**, 12, 1907-1916	5.1	4
42	Cereal proteins in nanotechnology: formulation of encapsulation and delivery systems. *Current Opinion in Food Science*, **2019**, 25, 28-34	9.8	14
41	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

40	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
39	Stability, rheology, and β-carotene bioaccessibility of high internal phase emulsion gels. *Food Hydrocolloids*, **2019**, 88, 210-217	10.6	93
38	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
37	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
36	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
35	Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. *Food Research International*, **2018**, 114, 30-37	7	60
34	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
33	In situ enzymatic synthesis and purification of theaflavin-3,3?-digallate monomer and incorporation into nanoliposome. *International Journal of Food Science and Technology*, **2018**, 53, 2552-2559	3.8	8
32	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
31	Encapsulation of β-carotene-loaded oil droplets in caseinate/alginate microparticles: Enhancement of carotenoid stability and bioaccessibility. *Journal of Functional Foods*, **2018**, 40, 527-535	5.1	66
30	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
29	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
28	Different inhibition mechanisms of gentisic acid and cyaniding-3-O-glucoside on polyphenoloxidase. *Food Chemistry*, **2017**, 234, 445-454	8.5	19
27	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
26	Aggregation and conformational change of mushroom (Agaricus bisporus) polyphenoloxidase subjected to thermal treatment. *Food Chemistry*, **2017**, 214, 423-431	8.5	33
25	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
24	Tailoring lipid digestion profiles using combined delivery systems: mixtures of nanoemulsions and filled hydrogel beads. *RSC Advances*, **2016**, 6, 65631-65637	3.7	10
23	Encapsulation of protein nanoparticles within alginate microparticles: Impact of pH and ionic strength on functional performance. *Journal of Food Engineering*, **2016**, 178, 81-89	6	34

22	Different modes of inhibition for organic acids on polyphenoloxidase. *Food Chemistry*, **2016**, 199, 439-46	8.5	39
21	Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. *Food Biophysics*, **2016**, 11, 142-153	3.2	27
20	Protein encapsulation in alginate hydrogel beads: Effect of pH on microgel stability, protein retention and protein release. *Food Hydrocolloids*, **2016**, 58, 308-315	10.6	143
19	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
18	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
17	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
16	Boosting the bioavailability of hydrophobic nutrients, vitamins, and nutraceuticals in natural products using excipient emulsions. *Food Research International*, **2016**, 88, 140-152	7	57
15	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
14	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. *Food Chemistry*, **2016**, 196, 396-404	8.5	90
13	Impact of Lipid Content on the Ability of Excipient Emulsions to Increase Carotenoid Bioaccessibility from Natural Sources (Raw and Cooked Carrots). *Food Biophysics*, **2016**, 11, 71-80	3.2	34
12	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. *Food Biophysics*, **2016**, 11, 213-225	3.2	45
11	Mushroom (Agaricus bisporus) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. *Food Chemistry*, **2016**, 203, 430-439	8.5	59
10	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
9	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
8	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
7	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
6	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
5	Enhancing Nutraceutical Bioavailability from Raw and Cooked Vegetables Using Excipient Emulsions: Influence of Lipid Type on Carotenoid Bioaccessibility from Carrots. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 10508-17	5.7	52

4	Enhancing Nutraceutical Performance Using Excipient Foods: Designing Food Structures and Compositions to Increase Bioavailability. *Comprehensive Reviews in Food Science and Food Safety*, **2015**, 14, 824-847	16.4	87
3	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
2	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
1	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. *Colloids and Surfaces B: Biointerfaces*, **2014**, 117, 330-7	6	115