Bin Li

List of Publications by Year in descending order

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148 papers	6,459 citations	47 h-index 47006	71 g-index 85541
148 all docs	148 docs citations	148 times ranked	4917 citing authors

#	Article	IF	Citations
1	Improvement of the solubility and emulsification of rice protein isolate by the <scp>pH</scp> shift treatment. International Journal of Food Science and Technology, 2023, 58, 355-366.	2.7	9
2	Fabrication and characterization of Pickering emulsions stabilized by desalted duck egg white nanogels and sodium alginate. Journal of the Science of Food and Agriculture, 2022, 102, 949-956.	3.5	10
3	Anthocyanins-loaded nanocomplexes comprising casein and carboxymethyl cellulose: stability, antioxidant capacity, and bioaccessibility. Food Hydrocolloids, 2022, 122, 107073.	10.7	36
4	Adsorption of microgel aggregates formed by assembly of gliadin nanoparticles and a Î²-lactoglobulin fibril-peptide mixture at the air/water interface: Surface morphology and foaming behavior. Food Hydrocolloids, 2022, 122, 107039.	10.7	22
5	Structural modification of whey protein isolate by cinnamaldehyde and stabilization effect on Î²-carotene-loaded emulsions and emulsion gels. Food Chemistry, 2022, 366, 130602.	8.2	17
6	Ultrasound-based one-step fabrication of nobiletin particle: A facile stabilization strategy. Food Chemistry, 2022, 369, 130896.	8.2	6
7	Edible oil powders based on spray-dried Pickering emulsion stabilized by soy protein/cellulose nanofibrils. LWT - Food Science and Technology, 2022, 154, 112605.	5.2	14
8	Desalination of salted duck egg white assisted by gelatin: Foaming and interface properties of the mixed system. Food Hydrocolloids, 2022, 124, 107260.	10.7	13
9	Structural and rheology properties of pea protein isolateâ€stabilised emulsion gel: Effect of crosslinking with transglutaminase. International Journal of Food Science and Technology, 2022, 57, 974-982.	2.7	17
10	Overview of foam system: Natural material-based foam, stabilization, characterization, and applications. Food Hydrocolloids, 2022, 125, 107435.	10.7	30
11	Effects of the interaction between bacterial cellulose and soy protein isolate on the oil-water interface on the digestion of the Pickering emulsions. Food Hydrocolloids, 2022, 126, 107480.	10.7	36
12	Impacts of konjac glucomannan with different degree of degradation or deacetylation on the stress resistance and fitness in Caenorhabditis elegans. International Journal of Biological Macromolecules, 2022, 204, 397-409.	7.5	1
13	Fabrication of processable and edible high internal phase Pickering emulsions stabilized with gliadin/sodium carboxymethyl cellulose colloid particles. Food Hydrocolloids, 2022, 128, 107571.	10.7	26
14	Immunomodulatory activity ofSenegalia macrostachya(Reichenb. ex DC.) Kyal. & Boatwr seed polysaccharide fraction through the activation of the MAPK signaling pathway in RAW264.7 macrophages. Food and Function, 2022, 13, 4664-4677.	4.6	7
15	Microencapsulation of astaxanthin based on emulsion solvent evaporation and subsequent spray drying. Journal of Food Science, 2022, 87, 998-1008.	3.1	3
16	Properties of soybean protein isolate/curdlan based emulsion gel for fat analogue: Comparison with pork backfat. International Journal of Biological Macromolecules, 2022, 206, 481-488.	7.5	44
17	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs. Food Chemistry, 2022, 384, 132589.	8.2	23
18	Evaluation of the effect of prebiotic sesame candies on loperamide-induced constipation in mice. Food and Function, 2022, 13, 5690-5700.	4.6	4

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19	Sodium caseinate enhances the effect of konjac flour on delaying gastric emptying based on a dynamic in vitro human <scp>stomachâ€Ÿ</scp> (<scp>DIVHSâ€Ÿ</scp>) system. Journal of the Science of Food and Agriculture, 2022, , .	3.5	1
20	Fabrication of nanoemulsion delivery system with high bioaccessibility of carotenoids from Lycium barbarum by spontaneous emulsification. Food Science and Nutrition, 2022, 10, 2582-2589.	3.4	6
21	Konjac oligosaccharides attenuate DSS-induced ulcerative colitis in mice: mechanistic insights. Food and Function, 2022, 13, 5626-5639.	4.6	13
22	Coordinationâ€Driven Metalâ€Polyphenolic Nanoparticles toward Effective Anticancer Therapy. Advanced Healthcare Materials, 2022, 11, .	7.6	12
23	Development and characterization of edible plant-based fibers using a wet-spinning technique. Food Hydrocolloids, 2022, 133, 107965.	10.7	18
24	Tuning the molecular interactions between gliadin and tannic acid to prepare Pickering stabilizers with improved emulsifying properties. Food Hydrocolloids, 2021, 111, 106179.	10.7	46
25	Enhancement of foam stability parallel with foamability of the foam stabilized by sodium caseinate-based complex: Octenyl succinate starch acting a dual role. Food Hydrocolloids, 2021, 113, 106479.	10.7	16
26	The influence of amylose and amylopectin on water retention capacity and texture properties of frozen-thawed konjac glucomannan gel. Food Hydrocolloids, 2021, 113, 106521.	10.7	45
27	An innovative konjac glucomannan/<scp>Îºâ€carrageenan</scp> mixed tensile gel. Journal of the Science of Food and Agriculture, 2021, 101, 5067-5074.	3.5	11
28	Tuning of Molecular Interactions between Zein and Tannic Acid to Modify Sunflower Sporopollenin Exine Capsules: Enhanced Stability and Targeted Delivery of Bioactive Macromolecules. ACS Applied Bio Materials, 2021, 4, 2686-2695.	4.6	15
29	Versatile Biosensing Toolkit Using an Electronic Particle Counter. Analytical Chemistry, 2021, 93, 6178-6187.	6.5	20
30	Konjac Oligosaccharides Modulate the Gut Environment and Promote Bone Health in Calcium-Deficient Mice. Journal of Agricultural and Food Chemistry, 2021, 69, 4412-4422.	5.2	16
31	Application of Nanocellulose as particle stabilizer in food Pickering emulsion: Scope, Merits and challenges. Trends in Food Science and Technology, 2021, 110, 573-583.	15.1	82
32	Impact of pH on the interaction between soybean protein isolate and oxidized bacterial cellulose at oil-water interface: Dilatational rheological and emulsifying properties. Food Hydrocolloids, 2021, 115, 106609.	10.7	52
33	Effects of Differences in Resistant Starch Content of Rice on Intestinal Microbial Composition. Journal of Agricultural and Food Chemistry, 2021, 69, 8017-8027.	5.2	21
34	Correlations between sol viscosity of the partially degraded konjac glucomannan and appetite response of rats. Food Hydrocolloids for Health, 2021, 1, 100026.	3.9	5
35	Development of Salt- and Gastric-Resistant Whey Protein Isolate Stabilized Emulsions in the Presence of Cinnamaldehyde and Application in Salad Dressing. Foods, 2021, 10, 1868.	4.3	8
36	Pickering Emulsion Stabilized by Metal-Phenolic Architectures: A Straightforward In Situ Assembly Strategy. Journal of Agricultural and Food Chemistry, 2021, 69, 11709-11719.	5.2	7

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37	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. Food Structure, 2021, 30, 100217.	4.5	9
38	Sodium caseinate reduces the swelling of konjac flour: A further examination. Food Hydrocolloids, 2021, 120, 106923.	10.7	4
39	Carboxymethylpachymaran/alginate gel entrapping of natural pollen capsules for the encapsulation, protection and delivery of probiotics with enhanced viability. Food Hydrocolloids, 2021, 120, 106855.	10.7	19
40	Effect of surface charge density of bacterial cellulose nanofibrils on the rheology property of O/W Pickering emulsions. Food Hydrocolloids, 2021, 120, 106944.	10.7	34
41	Biopolymer Additives Enhance Tangeretin Bioavailability in Emulsion-Based Delivery Systems: An In Vitro and In Vivo Study. Journal of Agricultural and Food Chemistry, 2021, 69, 730-740.	5.2	24
42	Influence of solvent polarity of ethonal/water binary solvent on the structural, emulsifying, interfacial rheology properties of gliadin nanoparticles. Journal of Molecular Liquids, 2021, 344, 117976.	4.9	8
43	Konjac Glucomannan (KGM), Deacetylated KGM (Da-KGM), and Degraded KGM Derivatives: A Special Focus on Colloidal Nutrition. Journal of Agricultural and Food Chemistry, 2021, 69, 12921-12932.	5.2	30
44	Construction of cellulose-based Pickering stabilizer as a novel interfacial antioxidant: A bioinspired oxygen protection strategy. Carbohydrate Polymers, 2020, 229, 115395.	10.2	25
45	Effects of Rice with Different Amounts of Resistant Starch on Mice Fed a High-Fat Diet: Attenuation of Adipose Weight Gain. Journal of Agricultural and Food Chemistry, 2020, 68, 13046-13055.	5.2	19
46	Plant exine capsules based encapsulation strategy: A high loading and long-term effective delivery system for nobiletin. Food Research International, 2020, 127, 108691.	6.2	15
47	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. Food Hydrocolloids, 2020, 98, 105282.	10.7	82
48	Complexation between sodium caseinate and gallic acid: Effects on foam properties and interfacial properties of foam. Food Hydrocolloids, 2020, 99, 105365.	10.7	35
49	Water-insoluble dietary-fibers from Flammulina velutiper used as edible stabilizers for oil-in-water Pickering emulsions. Food Hydrocolloids, 2020, 101, 105519.	10.7	39
50	Edible foam based on pickering effect of bacterial cellulose nanofibrils and soy protein isolates featuring interfacial network stabilization. Food Hydrocolloids, 2020, 100, 105440.	10.7	56
51	Quantitative Comparative Integrated Proteomic and Phosphoproteomic Analysis of Chicken Egg Yolk Proteins under Diverse Storage Temperatures. Journal of Agricultural and Food Chemistry, 2020, 68, 1157-1167.	5.2	18
52	Combining surface dilatational rheology and quantitative proteomics as a tool for understanding microstructures of air/water interfaces stabilized by sodium caseinate/tannic acid complex. Food Hydrocolloids, 2020, 102, 105627.	10.7	30
53	The influence of deacetylation degree of konjac glucomannan on rheological and gel properties of konjac glucomannan/Î²-carrageenan mixed system. Food Hydrocolloids, 2020, 101, 105523.	10.7	40
54	Water-insoluble dietary fibers from bamboo shoot used as plant food particles for the stabilization of O/W Pickering emulsion. Food Chemistry, 2020, 310, 125925.	8.2	48

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55	Carboxymethylpachymaran-zein coated plant microcapsules-based Î²-galactosidase encapsulation system for long-term effective delivery. Food Research International, 2020, 128, 108867.	6.2	16
56	Designable Carboxymethylpachymaran/Metal Ion Architecture on Sunflower Sporopollenin Exine Capsules as Delivery Vehicles for Bioactive Macromolecules. Journal of Agricultural and Food Chemistry, 2020, 68, 13990-14000.	5.2	15
57	Oleogel Films Through the Pickering Effect of Bacterial Cellulose Nanofibrils Featuring Interfacial Network Stabilization. Journal of Agricultural and Food Chemistry, 2020, 68, 9150-9157.	5.2	18
58	Structural characterization and immunomodulatory activity of a water-soluble polysaccharide from Ganoderma leucocontextum fruiting bodies. Carbohydrate Polymers, 2020, 249, 116874.	10.2	77
59	Microencapsulation of Eugenol Through Gelatin-Based Emulgel for Preservation of Refrigerated Meat. Food and Bioprocess Technology, 2020, 13, 1621-1632.	4.7	18
60	In vitro gastric emptying characteristics of konjac glucomannan with different viscosity and its effects on appetite regulation. Food and Function, 2020, 11, 7596-7610.	4.6	31
61	Novel stable pickering emulsion based solid foams efficiently stabilized by microcrystalline cellulose/chitosan complex particles. Food Hydrocolloids, 2020, 108, 106044.	10.7	33
62	Facile in situ synthesis of silver nanoparticles on tannic acid/zein electrospun membranes and their antibacterial, catalytic and antioxidant activities. Food Chemistry, 2020, 330, 127172.	8.2	39
63	A novel strategy to maintain the long-term viscosity stability of konjac glucomannan hydrosol by using zinc ion. Food Hydrocolloids, 2020, 108, 106000.	10.7	10
64	An efficient and simple approach for the controlled preparation of partially degraded konjac glucomannan. Food Hydrocolloids, 2020, 108, 106017.	10.7	26
65	Influence of pH on property and lipolysis behavior of cinnamaldehyde conjugated chitosan-stabilized emulsions. International Journal of Biological Macromolecules, 2020, 161, 587-595.	7.5	16
66	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. Food Chemistry, 2020, 331, 127108.	8.2	68
67	Foaming and surface rheological behaviors of gliadin particles: Effect of solvent and concentration of gliadin stock solution. Food Hydrocolloids, 2020, 106, 105868.	10.7	29
68	Improved foaming properties and interfacial observation of sodium caseinate-based complexes: Effect of carboxymethyl cellulose. Food Hydrocolloids, 2020, 105, 105758.	10.7	40
69	Towards understanding the interaction of Î²-lactoglobulin with capsaicin: Multi-spectroscopic, thermodynamic, molecular docking and molecular dynamics simulation approaches. Food Hydrocolloids, 2020, 105, 105767.	10.7	59
70	Effect of CMC degree of substitution and gliadin/CMC ratio on surface rheology and foaming behavior of gliadin/CMC nanoparticles. Food Hydrocolloids, 2020, 107, 105955.	10.7	41
71	Improving the emulsifying property of gliadin nanoparticles as stabilizer of Pickering emulsions: Modification with sodium carboxymethyl cellulose. Food Hydrocolloids, 2020, 107, 105936.	10.7	45
72	One-Step Dynamic Imine Chemistry for Preparation of Chitosan-Stabilized Emulsions Using a Natural Aldehyde: Acid Trigger Mechanism and Regulation and Gastric Delivery. Journal of Agricultural and Food Chemistry, 2020, 68, 5412-5425.	5.2	42

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73	Cutoff Ostwald ripening stability of eugenol-in-water emulsion by co-stabilization method and antibacterial activity evaluation. Food Hydrocolloids, 2020, 107, 105925.	10.7	15
74	Concentrated O/W Pickering emulsions stabilized by soy protein/cellulose nanofibrils: Influence of pH on the emulsification performance. Food Hydrocolloids, 2020, 108, 106025.	10.7	61
75	Impact of whey protein complexation with phytic acid on its emulsification and stabilization properties. Food Hydrocolloids, 2019, 87, 90-96.	10.7	35
76	Carboxymethylpachymaran entrapped plant-based hollow microcapsules for delivery and stabilization of Î²-galactosidase. Food and Function, 2019, 10, 4782-4791.	4.6	19
77	Cellulose nanofibrils from Miscanthus floridulus straw as green particle emulsifier for O/W Pickering emulsion. Food Hydrocolloids, 2019, 97, 105214.	10.7	64
78	Physicochemical properties and interfacial dilatational rheological behavior at air-water interface of high intensity ultrasound modified ovalbumin: Effect of ionic strength. Food Hydrocolloids, 2019, 97, 105210.	10.7	34
79	Surface modification of cellulose nanofibrils with protein nanoparticles for enhancing the stabilization of O/W pickering emulsions. Food Hydrocolloids, 2019, 97, 105180.	10.7	74
80	Oligosaccharides act as the high efficiency stabilizer for Î²-galactosidase under heat treatment. International Journal of Biological Macromolecules, 2019, 137, 69-76.	7.5	10
81	Nanoparticle Encapsulation Strategy: Leveraging Plant Exine Capsules Used as Secondary Capping for Oral Delivery. Journal of Agricultural and Food Chemistry, 2019, 67, 8168-8176.	5.2	14
82	Comparative Quantitative Phosphoproteomic Analysis of the Chicken Egg during Incubation Based on Tandem Mass Tag Labeling. Journal of Agricultural and Food Chemistry, 2019, 67, 13353-13361.	5.2	23
83	Development of multi-layered gastric floating tablets based on konjac glucomannan: a modified calcium supplement with enhanced bioavailability. Food and Function, 2019, 10, 6429-6437.	4.6	4
84	Thermally induced gelation behavior and fractal analysis of ovalbumin-carboxymethylcellulose electrostatic complexes. Food Hydrocolloids, 2019, 91, 214-223.	10.7	26
85	Ultrasonic Degradation of Konjac Glucomannan and the Effect of Freezing Combined with Alkali Treatment on Their Rheological Profiles. Molecules, 2019, 24, 1860.	3.8	21
86	Impact of plant extract on the gastrointestinal fate of nutraceutical-loaded nanoemulsions: phytic acid inhibits lipid digestion but enhances curcumin bioaccessibility. Food and Function, 2019, 10, 3344-3355.	4.6	15
87	Effect of freeze-drying on interaction and functional properties of pea protein isolate/soy soluble polysaccharides complexes. Journal of Molecular Liquids, 2019, 285, 658-667.	4.9	46
88	Ca2+-induced whey protein emulgels for the encapsulation of crystalline nobiletin: Effect of nobiletin crystals on the viscoelasticity. Food Hydrocolloids, 2019, 94, 57-62.	10.7	17
89	Multiple steps and critical behaviors of the binding of tannic acid to wheat starch: Effect of the concentration of wheat starch and the mass ratio of tannic acid to wheat starch. Food Hydrocolloids, 2019, 94, 174-182.	10.7	30
90	Dietary <scp>l</scp>-tryptophan alleviated LPS-induced intestinal barrier injury by regulating tight junctions in a Caco-2 cell monolayer model. Food and Function, 2019, 10, 2390-2398.	4.6	69

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91	Surface modification of microcrystalline cellulose: Physicochemical characterization and applications in the Stabilization of Pickering emulsions. International Journal of Biological Macromolecules, 2019, 132, 1176-1184.	7.5	52
92	Foaming Properties and Linear and Nonlinear Surface Dilatational Rheology of Sodium Caseinate, Tannin Acid, and Octenyl Succinate Starch Ternary Complex. Journal of Agricultural and Food Chemistry, 2019, 67, 2340-2349.	5.2	37
93	Partial removal of acetyl groups in konjac glucomannan significantly improved the rheological properties and texture of konjac glucomannan and Î²-carrageenan blends. International Journal of Biological Macromolecules, 2019, 123, 1165-1171.	7.5	67
94	Controllable Viscoelastic Properties of Whey Protein-Based Emulsion Gels by Combined Cross-Linking with Calcium Ions and Cinnamaldehyde. ACS Applied Bio Materials, 2019, 2, 311-320.	4.6	16
95	O/W Pickering Emulsion Templated Organo-hydrogels with Enhanced Mechanical Strength and Energy Storage Capacity. ACS Applied Bio Materials, 2019, 2, 480-487.	4.6	26
96	Flexible cellulose nanofibrils as novel pickering stabilizers: The emulsifying property and packing behavior. Food Hydrocolloids, 2019, 88, 180-189.	10.7	101
97	Superhydrophobic modification of cellulose film through light curing polyfluoro resin in situ. Cellulose, 2018, 25, 1617-1623.	4.9	14
98	Preparation of thermo-reversible eugenol-loaded emulgel for refrigerated meat preservation. Food Hydrocolloids, 2018, 79, 235-242.	10.7	20
99	Emulsion stability and dilatational viscoelasticity of ovalbumin/chitosan complexes at the oil-in-water interface. Food Chemistry, 2018, 252, 181-188.	8.2	129
100	Effect of high intensity ultrasound on structure and foaming properties of pea protein isolate. Food Research International, 2018, 109, 260-267.	6.2	249
101	Characterization and interfacial rheological properties of nanoparticles prepared by heat treatment of ovalbumin-carboxymethylcellulose complexes. Food Hydrocolloids, 2018, 82, 355-362.	10.7	57
102	Characteristics of the interaction mechanism between tannic acid and sodium caseinate using multispectroscopic and thermodynamics methods. Food Hydrocolloids, 2018, 75, 81-87.	10.7	78
103	Foaming and surface properties of gliadin nanoparticles: Influence of pH and heating temperature. Food Hydrocolloids, 2018, 77, 107-116.	10.7	65
104	Enhancement of physicochemical properties of whey protein-stabilized nanoemulsions by interfacial cross-linking using cinnamaldehyde. Food Hydrocolloids, 2018, 77, 976-985.	10.7	56
105	Leveraging plant exine capsules as pH-responsive delivery vehicles for hydrophobic nutraceutical encapsulation. Food and Function, 2018, 9, 5436-5442.	4.6	13
106	Tailoring of structured hydroxypropyl methylcellulose-stabilized emulsions for encapsulation of nobiletin: modification of the oil and aqueous phases. Food and Function, 2018, 9, 3657-3664.	4.6	16
107	Enhancing the photostability and bioaccessibility of resveratrol using ovalbuminâ€“carboxymethylcellulose nanocomplexes and nanoparticles. Food and Function, 2018, 9, 3788-3797.	4.6	57
108	Effects of thermal sterilization on soy protein isolate/polyphenol complexes: Aspects of structure, in vitro digestibility and antioxidant activity. Food Research International, 2018, 112, 284-290.	6.2	110

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109	Engineering Multifunctional Coatings on Nanoparticles Based on Oxidative Coupling Assembly of Polyphenols for Stimuli-Responsive Drug Delivery. Journal of Agricultural and Food Chemistry, 2018, 66, 6897-6905.	5.2	20
110	Bulk, Foam, and Interfacial Properties of Tannic Acid/Sodium Caseinate Nanocomplexes. Journal of Agricultural and Food Chemistry, 2018, 66, 6832-6839.	5.2	87
111	Gelatin-Based Nanocomplex-Stabilized Pickering Emulsions: Regulating Droplet Size and Wettability through Assembly with Glucomannan. Journal of Agricultural and Food Chemistry, 2017, 65, 1401-1409.	5.2	78
112	Adsorption and Distribution of Edible Gliadin Nanoparticles at the Air/Water Interface. Journal of Agricultural and Food Chemistry, 2017, 65, 2454-2460.	5.2	62
113	Influence of pH and cinnamaldehyde on the physical stability and lipolysis of whey protein isolate-stabilized emulsions. Food Hydrocolloids, 2017, 69, 103-110.	10.7	54
114	Fabrication of nanoemulsion-filled alginate hydrogel to control the digestion behavior of hydrophobic nobiletin. LWT - Food Science and Technology, 2017, 82, 260-267.	5.2	45
115	Ultrasonic degradation kinetics and rheological profiles of a food polysaccharide (konjac) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	10.7	118
116	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. Food Chemistry, 2017, 221, 760-770.	8.2	34
117	In Situ Interfacial Conjugation of Chitosan with Cinnamaldehyde during Homogenization Improves the Formation and Stability of Chitosan-Stabilized Emulsions. Langmuir, 2017, 33, 14608-14617.	3.5	57
118	Foams Stabilized by Î²-Lactoglobulin Amyloid Fibrils: Effect of pH. Journal of Agricultural and Food Chemistry, 2017, 65, 10658-10665.	5.2	79
119	Complex coacervation of ovalbumin-carboxymethylcellulose assessed by isothermal titration calorimeter and rheology: Effect of ionic strength and charge density of polysaccharide. Food Hydrocolloids, 2017, 73, 41-50.	10.7	101
120	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. RSC Advances, 2016, 6, 31374-31385.	3.6	43
121	Antimicrobial application of nanofibrous mats self-assembled with chitosan and epigallocatechin gallate. Colloids and Surfaces B: Biointerfaces, 2016, 145, 643-652.	5.0	42
122	Ovalbumin-chitosan complex coacervation: Phase behavior, thermodynamic and rheological properties. Food Hydrocolloids, 2016, 61, 895-902.	10.7	92
123	Bioaccessibility and antioxidant activity of curcumin after encapsulated by nano and Pickering emulsion based on chitosan-tripolyphosphate nanoparticles. Food Research International, 2016, 89, 399-407.	6.2	141
124	Engineering functional alginate beads for encapsulation of Pickering emulsions stabilized byÂcolloidal particles. RSC Advances, 2016, 6, 101267-101276.	3.6	13
125	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. Food Hydrocolloids, 2016, 61, 662-671.	10.7	223
126	High intensity ultrasound modified ovalbumin: Structure, interface and gelation properties. Ultrasonics Sonochemistry, 2016, 31, 302-309.	8.2	193

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127	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. ACS Biomaterials Science and Engineering, 2016, 2, 317-325.	5.2	68
128	Comparative studies of konjac flours extracted from Amorphophallus guripingensis and Amorphophallus rivirei: Based on chemical analysis and rheology. Food Hydrocolloids, 2016, 57, 209-216.	10.7	22
129	Microstructural, rheological, and antibacterial properties of cross-linked chitosan emulgels. RSC Advances, 2015, 5, 100114-100122.	3.6	28
130	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. Colloids and Surfaces B: Biointerfaces, 2015, 126, 459-466.	5.0	85
131	Green-step assembly of low density lipoprotein/sodium carboxymethyl cellulose nanogels for facile loading and pH-dependent release of doxorubicin. Colloids and Surfaces B: Biointerfaces, 2015, 126, 288-296.	5.0	76
132	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. RSC Advances, 2015, 5, 13891-13900.	3.6	160
133	Designing self-nanoemulsifying delivery systems to enhance bioaccessibility of hydrophobic bioactives (nobiletin): Influence ofÂhydroxypropyl methylcellulose and thermal processing. Food Hydrocolloids, 2015, 51, 395-404.	10.7	47
134	Health benefits of konjac glucomannan with special focus on diabetes. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 179-187.	2.7	42
135	Self-assembled zeinâ€“sodium carboxymethyl cellulose nanoparticles as an effective drug carrier and transporter. Journal of Materials Chemistry B, 2015, 3, 3242-3253.	5.8	62
136	Fabrication of gastric floating controlled release tablet based on konjac glucomannan. Food Research International, 2015, 72, 47-53.	6.2	12
137	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. Colloids and Surfaces B: Biointerfaces, 2015, 136, 1224-1233.	5.0	58
138	One step procedure for desalting salty egg white and preparing fat analogue and its application in mayonnaise. Food Hydrocolloids, 2015, 45, 317-326.	10.7	17
139	Preparation and characterization of a novel pH-response dietary fiber: Chitosan-coated konjac glucomannan. Carbohydrate Polymers, 2015, 117, 1-10.	10.2	22
140	Antibacterial multilayer films fabricated by layer-by-layer immobilizing lysozyme and gold nanoparticles on nanofibers. Colloids and Surfaces B: Biointerfaces, 2014, 116, 432-438.	5.0	99
141	Preparation and characterization of heterogeneous deacetylated konjac glucomannan. Food Hydrocolloids, 2014, 40, 9-15.	10.7	82
142	Application of micronized konjac gel for fat analogue in mayonnaise. Food Hydrocolloids, 2014, 35, 375-382.	10.7	62
143	Degraded konjac glucomannan by Î³-ray irradiation assisted with ethanol: Preparation and characterization. Food Hydrocolloids, 2014, 36, 85-92.	10.7	44
144	Vacuum-assisted layer-by-layer electrospun membranes: antibacterial and antioxidative applications. RSC Advances, 2014, 4, 54517-54524.	3.6	30

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145	Reduction of the Water Wettability of Cellulose Film through Controlled Heterogeneous Modification. ACS Applied Materials & Interfaces, 2014, 6, 5726-5734.	8.0	64
146	Functional properties of ovalbumin glycosylated with carboxymethyl cellulose of different substitution degree. Food Hydrocolloids, 2014, 40, 1-8.	10.7	62
147	Effect of degree of deacetylation on physicochemical and gelation properties of konjac glucomannan. Food Research International, 2012, 46, 270-278.	6.2	151
148	Identification of molecular driving forces involved in the gelation of konjac glucomannan: Effect of degree of deacetylation on hydrophobic association. Carbohydrate Polymers, 2011, 86, 865-871.	10.2	74