

# Hao Cheng

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

860  
citations

471371

17  
h-index

580701

25  
g-index

25  
all docs

25  
docs citations

25  
times ranked

810  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent advances in intelligent food packaging materials: Principles, preparation and applications. <i>Food Chemistry</i> , 2022, 375, 131738.	4.2	115
2	Co-encapsulation of $\hat{\alpha}$ -tocopherol and resveratrol within zein nanoparticles: Impact on antioxidant activity and stability. <i>Journal of Food Engineering</i> , 2019, 247, 9-18.	2.7	85
3	Stability of tuna oil and tuna oil/peppermint oil blend microencapsulated using whey protein isolate in combination with carboxymethyl cellulose or pullulan. <i>Food Hydrocolloids</i> , 2016, 60, 559-571.	5.6	82
4	Complexation of trans- and cis-resveratrol with bovine serum albumin, $\hat{\beta}$ -lactoglobulin or $\hat{\alpha}$ -lactalbumin. <i>Food Hydrocolloids</i> , 2018, 81, 242-252.	5.6	78
5	Chemical Stability of Ascorbic Acid Integrated into Commercial Products: A Review on Bioactivity and Delivery Technology. <i>Antioxidants</i> , 2022, 11, 153.	2.2	73
6	Formation of a Multiligand Complex of Bovine Serum Albumin with Retinol, Resveratrol, and ( $\hat{\alpha}$ )-Epigallocatechin-3-gallate for the Protection of Bioactive Components. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 3019-3030.	2.4	56
7	Co-encapsulation of $\hat{\alpha}$ -tocopherol and resveratrol in oil-in-water emulsion stabilized by sodium caseinate: Impact of polysaccharide on the stability and bioaccessibility. <i>Journal of Food Engineering</i> , 2020, 264, 109685.	2.7	36
8	$\hat{\alpha}$ -Tocopherol and naringenin in whey protein isolate particles: Partition, antioxidant activity, stability and bioaccessibility. <i>Food Hydrocolloids</i> , 2020, 106, 105895.	5.6	33
9	A study on $\hat{\beta}$ -lactoglobulin-triligand-pectin complex particle: Formation, characterization and protection. <i>Food Hydrocolloids</i> , 2018, 84, 93-103.	5.6	30
10	A comparison of $\hat{\beta}$ -casein complexes and micelles as vehicles for trans-/cis-resveratrol. <i>Food Chemistry</i> , 2020, 330, 127209.	4.2	28
11	Construction of Polygonatum sibiricum Polysaccharide Functionalized Selenium Nanoparticles for the Enhancement of Stability and Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 240.	2.2	27
12	Soluble Aggregates of Myofibrillar Proteins Engineered by Gallic Acid: Colloidal Structure and Resistance to <i>In Vitro</i> Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4066-4075.	2.4	26
13	Comparison of whey protein particles and emulsions for the encapsulation and protection of $\hat{\alpha}$ -tocopherol. <i>Journal of Food Engineering</i> , 2019, 247, 56-63.	2.7	25
14	Impact of oil type on the location, partition and chemical stability of resveratrol in oil-in-water emulsions stabilized by whey protein isolate plus gum Arabic. <i>Food Hydrocolloids</i> , 2020, 109, 106119.	5.6	24
15	Sodium caseinate particles with co-encapsulated resveratrol and epigallocatechin-3-gallate for inhibiting the oxidation of fish oil emulsions. <i>Food Hydrocolloids</i> , 2022, 124, 107308.	5.6	24
16	Encapsulation and protection of resveratrol in kafirin and milk protein nanoparticles. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2998-3007.	1.3	22
17	Tailoring protein intrinsic charge by enzymatic deamidation for solubilizing chicken breast myofibrillar protein in water. <i>Food Chemistry</i> , 2022, 385, 132512.	4.2	21
18	Synthesis, characterization, and biological evaluation of novel selenium-containing chitosan derivatives. <i>Carbohydrate Polymers</i> , 2022, 284, 119185.	5.1	14

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19	Antioxidant activity and stability of $\alpha$ -tocopherol, resveratrol and epigallocatechin gallate in mixture and complexation with bovine serum albumin. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1788-1800.	1.3	13
20	Mechanism for improved protection of whey protein isolate against the photodecomposition of folic acid. <i>Food Hydrocolloids</i> , 2018, 79, 439-449.	5.6	12
21	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , 2021, 173, 504-512.	3.6	11
22	Resveratrol Stabilization and Loss by Sodium Caseinate, Whey and Soy Protein Isolates: Loading, Antioxidant Activity, Oxidability. <i>Antioxidants</i> , 2022, 11, 647.	2.2	9
23	The $\beta$ -casein-resveratrol complex: Physicochemical characteristics and implications for enhanced nutrition. <i>Journal of the Serbian Chemical Society</i> , 2016, 81, 739-750.	0.4	7
24	Synthesis, characterization, and anti-tumor properties of O-benzoylselenoglycolic chitosan. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 491-499.	3.6	5
25	Effects of Folic Acid and Caffeic Acid on Indirect Photo-oxidation of Proteins and Their Costabilization under Irradiation. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12505-12516.	2.4	4