

# Hao Cheng

## List of Publications by Citations

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**Version:** 2024-04-26

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

22

papers

355

citations

11

h-index

18

g-index

25

ext. papers

584

ext. citations

7.4

avg, IF

4.02

L-index

#	Paper	IF	Citations
22	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> , <b>2016</b> , 60, 559-571	10.6	57
21	Co-encapsulation of $\beta$ -tocopherol and resveratrol within zein nanoparticles: Impact on antioxidant activity and stability. <i>Journal of Food Engineering</i> , <b>2019</b> , 247, 9-18	6	51
20	Complexation of trans- and cis-resveratrol with bovine serum albumin, $\beta$ -lactoglobulin or $\beta$ -lactalbumin. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 242-252	10.6	49
19	Formation of a Multiligand Complex of Bovine Serum Albumin with Retinol, Resveratrol, and (-)-Epigallocatechin-3-gallate for the Protection of Bioactive Components. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 3019-3030	5.7	40
18	Co-encapsulation of $\beta$ -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> , <b>2020</b> , 264, 109685	6	20
17	Comparison of whey protein particles and emulsions for the encapsulation and protection of $\beta$ -tocopherol. <i>Journal of Food Engineering</i> , <b>2019</b> , 247, 56-63	6	19
16	Recent advances in intelligent food packaging materials: Principles, preparation and applications.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131738	8.5	16
15	A study on $\beta$ -lactoglobulin-triligand-pectin complex particle: Formation, characterization and protection. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 93-103	10.6	15
14	A comparison of $\beta$ -casein complexes and micelles as vehicles for trans-/cis-resveratrol. <i>Food Chemistry</i> , <b>2020</b> , 330, 127209	8.5	14
13	Encapsulation and protection of resveratrol in kafirin and milk protein nanoparticles. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2998-3007	3.8	13
12	$\beta$ -Tocopherol and naringenin in whey protein isolate particles: Partition, antioxidant activity, stability and bioaccessibility. <i>Food Hydrocolloids</i> , <b>2020</b> , 106, 105895	10.6	13
11	Chemical Stability of Ascorbic Acid Integrated into Commercial Products: A Review on Bioactivity and Delivery Technology.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	11
10	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> , <b>2020</b> , 109, 106119	10.6	9
9	Mechanism for improved protection of whey protein isolate against the photodecomposition of folic acid. <i>Food Hydrocolloids</i> , <b>2018</b> , 79, 439-449	10.6	8
8	The $\beta$ -casein-resveratrol complex: Physicochemical characteristics and implications for enhanced nutrition. <i>Journal of the Serbian Chemical Society</i> , <b>2016</b> , 81, 739-750	0.9	5
7	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 173, 504-512	7.9	5
6	Antioxidant activity and stability of $\beta$ -tocopherol, resveratrol and epigallocatechin-3-gallate in mixture and complexation with bovine serum albumin. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1788-1800	3.8	4

5	Sodium caseinate particles with co-encapsulated resveratrol and epigallocatechin-3-gallate for inhibiting the oxidation of fish oil emulsions. <i>Food Hydrocolloids</i> , <b>2021</b> , 107308	10.6	3
4	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> , <b>2021</b> , 69, 12505-12516	5.7	1
3	Tailoring protein intrinsic charge by enzymatic deamidation for solubilizing chicken breast myofibrillar protein in water.. <i>Food Chemistry</i> , <b>2022</b> , 385, 132512	8.5	1
2	Synthesis, characterization, and biological evaluation of novel selenium-containing chitosan derivatives.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 284, 119185	10.3	0
1	Synthesis, characterization, and anti-tumor properties of O-benzoylselenoglycolic chitosan. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 491-499	7.9	0