

Hao Cheng

List of Publications by Year in Descending Order

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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	Chemical Stability of Ascorbic Acid Integrated into Commercial Products: A Review on Bioactivity and Delivery Technology.. <i>Antioxidants</i> , 2022 , 11,	7.1	11
21	Synthesis, characterization, and biological evaluation of novel selenium-containing chitosan derivatives.. <i>Carbohydrate Polymers</i> , 2022 , 284, 119185	10.3	0
20	Tailoring protein intrinsic charge by enzymatic deamidation for solubilizing chicken breast myofibrillar protein in water.. <i>Food Chemistry</i> , 2022 , 385, 132512	8.5	1
19	Recent advances in intelligent food packaging materials: Principles, preparation and applications.. <i>Food Chemistry</i> , 2021 , 375, 131738	8.5	16
18	Synthesis, characterization, and anti-tumor properties of O-benzoylselenoglycolic chitosan. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 491-499	7.9	0
17	Sodium caseinate particles with co-encapsulated resveratrol and epigallocatechin-3-gallate for inhibiting the oxidation of fish oil emulsions. <i>Food Hydrocolloids</i> , 2021 , 107308	10.6	3
16	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , 2021 , 173, 504-512	7.9	5
15	Antioxidant activity and stability of Tocopherol, resveratrol and epigallocatechin-3-gallate in mixture and complexation with bovine serum albumin. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1788-1800	3.8	4
14	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	5.7	1
13	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	10.6	9
12	A comparison of Casein complexes and micelles as vehicles for trans-/cis-resveratrol. <i>Food Chemistry</i> , 2020 , 330, 127209	8.5	14
11	Tocopherol and naringenin in whey protein isolate particles: Partition, antioxidant activity, stability and bioaccessibility. <i>Food Hydrocolloids</i> , 2020 , 106, 105895	10.6	13
10	Co-encapsulation of 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	6	20
9	Encapsulation and protection of resveratrol in kafirin and milk protein nanoparticles. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2998-3007	3.8	13
8	Co-encapsulation of Tocopherol and resveratrol within zein nanoparticles: Impact on antioxidant activity and stability. <i>Journal of Food Engineering</i> , 2019 , 247, 9-18	6	51
7	Comparison of whey protein particles and emulsions for the encapsulation and protection of Tocopherol. <i>Journal of Food Engineering</i> , 2019 , 247, 56-63	6	19
6	Complexation of trans- and cis-resveratrol with bovine serum albumin, Lactoglobulin or Albumin. <i>Food Hydrocolloids</i> , 2018 , 81, 242-252	10.6	49

5	Mechanism for improved protection of whey protein isolate against the photodecomposition of folic acid. <i>Food Hydrocolloids</i> , 2018 , 79, 439-449	10.6	8
4	A study on β -lactoglobulin-triligand-pectin complex particle: Formation, characterization and protection. <i>Food Hydrocolloids</i> , 2018 , 84, 93-103	10.6	15
3	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> , 2017 , 65, 3019-3030	5.7	40
2	The β -casein-resveratrol complex: Physicochemical characteristics and implications for enhanced nutrition. <i>Journal of the Serbian Chemical Society</i> , 2016 , 81, 739-750	0.9	5
1	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	10.6	57