Guifang Tian

List of Publications by Year
in descending order

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32 papers	1,052 citations	331670 21 h-index	414414 32 g-index
32 all docs	32 docs citations	32 times ranked	1184 citing authors

#	Article	IF	Citations
1	Adaptive Structured Pickering Emulsions and Porous Materials Based on Cellulose Nanocrystal Surfactants. Angewandte Chemie - International Edition, 2018, 57, 13560-13564.	13.8	89
2	The structureâ€“property relationships of acid- and alkali-extracted grapefruit peel pectins. Carbohydrate Polymers, 2020, 229, 115524.	10.2	88
3	Preparation of uniform-sized exenatide-loaded PLGA microspheres as long-effective release system with high encapsulation efficiency and bio-stability. Colloids and Surfaces B: Biointerfaces, 2013, 112, 492-498.	5.0	87
4	Gold Nanobones Enhanced Ultrasensitive Surface-Enhanced Raman Scattering Aptasensor for Detecting Escherichia coli O157:H7. ACS Sensors, 2020, 5, 588-596.	7.8	78
5	AlkaliÂ+Âcellulase-extracted citrus pectins exhibit compact conformation and good fermentation properties. Food Hydrocolloids, 2020, 108, 106079.	10.7	55
6	Naringin Alleviates Atherosclerosis in ApoE^{â€“/â€“} Mice by Regulating Cholesterol Metabolism Involved in Gut Microbiota Remodeling. Journal of Agricultural and Food Chemistry, 2020, 68, 12651-12660.	5.2	52
7	Characterization of physical properties and electronic sensory analyses of citrus oil-based nanoemulsions. Food Research International, 2018, 109, 149-158.	6.2	43
8	Emulsifying stability properties of octenyl succinic anhydride (OSA) modified waxy starches with different molecular structures. Food Hydrocolloids, 2018, 85, 248-256.	10.7	42
9	Effect of mesoscopic structure of citrus pectin on its emulsifying properties: Compactness is more important than size. Journal of Colloid and Interface Science, 2020, 570, 80-88.	9.4	40
10	Encapsulation of Polymethoxyflavones in Citrus Oil Emulsion-Based Delivery Systems. Journal of Agricultural and Food Chemistry, 2017, 65, 1732-1739.	5.2	38
11	The stability of three different citrus oil-in-water emulsions fabricated by spontaneous emulsification. Food Chemistry, 2018, 269, 577-587.	8.2	38
12	Citrus Oil Emulsions Stabilized by Citrus Pectin: The Influence Mechanism of Citrus Variety and Acid Treatment. Journal of Agricultural and Food Chemistry, 2018, 66, 12978-12988.	5.2	34
13	Efficiency of four different dietary preparation methods in extracting functional compounds from dried tangerine peel. Food Chemistry, 2019, 289, 340-350.	8.2	34
14	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. Food Chemistry, 2021, 338, 128115.	8.2	30
15	Effect of ultrasonic treatment on the structure and functional properties of mantle proteins from scallops (Patinopecten yessoensis). Ultrasonics Sonochemistry, 2021, 79, 105770.	8.2	30
16	Chemical Mapping of Essential Oils, Flavonoids and Carotenoids in Citrus Peels by Raman Microscopy. Journal of Food Science, 2017, 82, 2840-2846.	3.1	27
17	Effects of Preheating and Storage Temperatures on Aroma Profile and Physical Properties of Citrus-Oil Emulsions. Journal of Agricultural and Food Chemistry, 2017, 65, 7781-7789.	5.2	26
18	The mechanism of sulforaphene degradation to different water contents. Food Chemistry, 2016, 194, 1022-1027.	8.2	25

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19	Adaptive Structured Pickering Emulsions and Porous Materials Based on Cellulose Nanocrystal Surfactants. Angewandte Chemie, 2018, 130, 13748-13752.	2.0	25
20	Effects of hydrosoluble calcium ions and organic acids on citrus oil emulsions stabilized with citrus pectin. Food Hydrocolloids, 2020, 100, 105413.	10.7	25
21	The stability and degradation kinetics of Sulforaphene in microcapsules based on several biopolymers via spray drying. Carbohydrate Polymers, 2015, 122, 5-10.	10.2	24
22	Characterization of polymethoxyflavone demethylation during drying processes of citrus peels. Food and Function, 2019, 10, 5707-5717.	4.6	24
23	Effects of spray-drying temperature on the physicochemical properties and polymethoxyflavone loading efficiency of citrus oil microcapsules. LWT - Food Science and Technology, 2020, 133, 109954.	5.2	23
24	Infrared Drying as a Quick Preparation Method for Dried Tangerine Peel. International Journal of Analytical Chemistry, 2017, 2017, 1-11.	1.0	20
25	Rapid screening for ricin toxin on letter papers using surface enhanced Raman spectroscopy. Talanta, 2017, 162, 552-557.	5.5	14
26	The stability and degradation mechanism of sulforaphene in solvents. Food Chemistry, 2016, 199, 301-306.	8.2	13
27	Simultaneous characterization of chemical structures and bioactivities of citrus-derived components using SERS barcodes. Food Chemistry, 2018, 240, 743-750.	8.2	10
28	Effects of Molecular Distillation on the Chemical Components, Cleaning, and Antibacterial Abilities of Four Different Citrus Oils. Frontiers in Nutrition, 2021, 8, 731724.	3.7	7
29	Influence of triacylglycerol on the physical stability and digestion fate of triacylglycerolâ€“bergamot mixed-oil emulsions with nobiletin. LWT - Food Science and Technology, 2021, 144, 111253.	5.2	5
30	Metabolic regulation of Î±-linolenic acid on Î²-carotene synthesis in Blakeslea trispora revealed by a GC-MS-based metabolomic approach. RSC Advances, 2015, 5, 63193-63201.	3.6	3
31	Physicochemical Properties and in vitro Digestibility of Myofibrillar Proteins From the Scallop Mantle (Patinopecten yessoensis) Based on Ultrahigh Pressure Treatment. Frontiers in Nutrition, 2022, 9, 873578.	3.7	2
32	Microencapsulation of Polymethoxyflavones in Citrus Oil Emulsion-based Delivery Systems (P17-004-19). Current Developments in Nutrition, 2019, 3, nzz038.P17-004-19.	0.3	1