Benguo Liu

List of Publications by Year
in descending order

82 papers	1,964 citations	186209 28 h-index	276775 41 g-index
83 all docs	83 docs citations	83 times ranked	2342 citing authors

#	Article	IF	Citations
1	An investigation into the supramolecular structure, solubility, stability and antioxidant activity of rutin/cyclodextrin inclusion complex. Food Chemistry, 2013, 136, 186-192.	4.2	140
2	Physicochemical characterisation of the supramolecular structure of luteolin/cyclodextrin inclusion complex. Food Chemistry, 2013, 141, 900-906.	4.2	96
3	Characterization of hydroxypropyl-Î²-cyclodextrins with different substitution patterns via FTIR, GCâ€“MS, and TGâ€“DTA. Carbohydrate Polymers, 2015, 118, 36-40.	5.1	73
4	Physicochemical Properties and Antioxidant Activities of Luteolin-Phospholipid Complex. Molecules, 2009, 14, 3486-3493.	1.7	70
5	CHARACTERIZATION AND ANTIOXIDANT ACTIVITY OF FLAVONOID-RICH EXTRACTS FROM LEAVES OF AMPELOPSIS GROSSEDENTATA. Journal of Food Biochemistry, 2009, 33, 808-820.	1.2	69
6	Extraction of flavonoids from flavonoid-rich parts in tartary buckwheat and identification of the main flavonoids. Journal of Food Engineering, 2007, 78, 584-587.	2.7	61
7	Preparation and Physicochemical Properties of the Complex of Naringenin with Hydroxypropyl-Î²-Cyclodextrin. Molecules, 2010, 15, 4401-4407.	1.7	57
8	Characterization and antioxidant activity of dihydromyricetinâ€“lecithin complex. European Food Research and Technology, 2009, 230, 325-331.	1.6	56
9	Empirical, thermodynamic and quantum-chemical investigations of inclusion complexation between flavanones and (2-hydroxypropyl)-cyclodextrins. Food Chemistry, 2012, 134, 926-932.	4.2	54
10	Physiochemical Properties of the Inclusion Complex of Puerarin and Glucosyl-Î²-Cyclodextrin. Journal of Agricultural and Food Chemistry, 2012, 60, 12501-12507.	2.4	46
11	Fabrication and characterization of novel edible Pickering emulsion gels stabilized by dihydromyricetin. Food Chemistry, 2021, 343, 128486.	4.2	46
12	Comparative evaluation of tannic acid inhibiting Î±-glucosidase and trypsin. Food Research International, 2015, 76, 605-610.	2.9	45
13	Enhancing antioxidant activity and antiproliferation of wheat bran through steam flash explosion. Journal of Food Science and Technology, 2016, 53, 3028-3034.	1.4	42
14	Interaction mechanism of flavonoids and bovine Î²-lactoglobulin: Experimental and molecular modelling studies. Food Chemistry, 2020, 312, 126066.	4.2	38
15	Preparative separation of flavonoids in Adinandra nitida leaves by high-speed counter-current chromatography and their effects on human epidermal carcinoma cancer cells. Food Chemistry, 2009, 115, 1158-1163.	4.2	37
16	Fabrication and characterization of oil-in-water emulsions stabilized by whey protein isolate/phloridzin/sodium alginate ternary complex. Food Hydrocolloids, 2022, 129, 107625.	5.6	37
17	Structure-Activity Relationship of Flavonoids Active Against Lard Oil Oxidation Based on Quantum Chemical Analysis. Molecules, 2009, 14, 46-52.	1.7	35
18	Antioxidant and Î±-amylase inhibitory activities of tannic acid. Journal of Food Science and Technology, 2018, 55, 3640-3646.	1.4	35

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19	Supercritical carbon dioxide extraction of ethylp-methoxycinnamate fromKaempferia galangaL. rhizome and its apoptotic induction in human HepG2 cells. Natural Product Research, 2010, 24, 1927-1932.	1.0	34
20	Nutritional evaluation and antioxidant activity of sesame sprouts. Food Chemistry, 2011, 129, 799-803.	4.2	34
21	Interaction of cinnamic acid derivatives with Î²-cyclodextrin in water: Experimental and molecular modeling studies. Food Chemistry, 2016, 194, 1156-1163.	4.2	34
22	Interaction of phenolic acids with trypsin: Experimental and molecular modeling studies. Food Chemistry, 2017, 228, 1-6.	4.2	34
23	Interaction Mechanism of Flavonoids and Î±-Glucosidase: Experimental and Molecular Modelling Studies. Foods, 2019, 8, 355.	1.9	34
24	The interaction mechanism of oligopeptides containing aromatic rings with Î²-cyclodextrin and its derivatives. Food Chemistry, 2019, 286, 441-448.	4.2	34
25	Interaction mechanism of flavonoids and zein in ethanol-water solution based on 3D-QSAR and spectrofluorimetry. Food Chemistry, 2019, 276, 776-781.	4.2	34
26	Fabrication and characterization of food-grade Pickering high internal emulsions stabilized with Î²-cyclodextrin. LWT - Food Science and Technology, 2020, 134, 110134.	2.5	34
27	Preparation and physicochemical characterization of the supramolecular inclusion complex of naringin dihydrochalcone and hydroxypropyl-Î²-cyclodextrin. Food Research International, 2013, 54, 691-696.	2.9	33
28	Highly efficient and regioselective synthesis of dihydromyricetin esters by immobilized lipase. Journal of Biotechnology, 2015, 199, 31-37.	1.9	32
29	Fabrication of food-grade Pickering high internal phase emulsions stabilized by the mixture of Î²-cyclodextrin and sugar beet pectin. International Journal of Biological Macromolecules, 2021, 182, 252-263.	3.6	29
30	Ultrasonic-Assisted Extraction and Antioxidant Activity of Flavonoids from <i>Adinandra nitida</i> Leaves. Tropical Journal of Pharmaceutical Research, 2014, 12, 1045.	0.2	28
31	Preparation and characterization of foxtail millet bran oil using subcritical propane and supercritical carbon dioxide extraction. Journal of Food Science and Technology, 2015, 52, 3099-3104.	1.4	28
32	Lipase-catalyzed synthesis mechanism of tri-acetylated phloridzin and its antiproliferative activity against HepG2 cancer cells. Food Chemistry, 2019, 277, 186-194.	4.2	28
33	Multi-scale stabilization mechanism of pickering emulsion gels based on dihydromyricetin/high-amylose corn starch composite particles. Food Chemistry, 2021, 355, 129660.	4.2	27
34	Application of Response Surface Methodology to Optimize Microwave-assisted Extraction of Polysaccharide from Tremella. Physics Procedia, 2012, 24, 429-433.	1.2	26
35	Experimental and Theoretical Investigations on the Supermolecular Structure of Isoliquiritigenin and 6-O-Î±-D-Maltosyl-Î²-cyclodextrin Inclusion Complex. International Journal of Molecular Sciences, 2015, 16, 17999-18017.	1.8	26
36	Self-assembled mechanism of hydrophobic amino acids and Î²-cyclodextrin based on experimental and computational methods. Food Research International, 2018, 112, 136-142.	2.9	26

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37	Tannin fraction from Ampelopsis grossedentata leaves tea (Tengcha) as an antioxidant and Î±â€glucosidase inhibitory nutraceutical. International Journal of Food Science and Technology, 2016, 51, 2692-2700.	1.3	23
38	Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of ethanol extract and pure flavonoids fromAdinandra nitidaleaves. Pharmaceutical Biology, 2010, 48, 1432-1438.	1.3	21
39	Fabrication of food-grade Pickering high internal phase emulsions (HIPEs) stabilized by a dihydromyricetin and lysozyme mixture. Food Chemistry, 2022, 373, 131576.	4.2	21
40	Antioxidant Activity and Î±-Glucosidase Inhibitory Activities of the Polycondensate of Catechin with Glyoxylic Acid. PLoS ONE, 2016, 11, e0150412.	1.1	20
41	Computational Methods for the Interaction between Cyclodextrins and Natural Compounds: Technology, Benefits, Limitations, and Trends. Journal of Agricultural and Food Chemistry, 2022, 70, 2466-2482.	2.4	18
42	Ultrasound-Assisted Natural Deep Eutectic Solvent Extraction and Bioactivities of Flavonoids in Ampelopsis grossedentata Leaves. Foods, 2022, 11, 668.	1.9	17
43	Anti-Proliferative Effect of Camellianin A in Adinandra nitida Leaves and Its Apoptotic Induction in Human Hep G2 and MCF-7 Cells. Molecules, 2010, 15, 3878-3886.	1.7	15
44	CHARACTERIZATION, STABILITY AND ANTIOXIDANT ACTIVITY OF THE INCLUSION COMPLEX OF DIHYDROMYRICETIN WITH HYDROXYPROPYL-Î²-CYCLODEXTRIN. Journal of Food Biochemistry, 2012, 36, 634-641.	1.2	15
45	Three common caffeoylquinic acids as potential hypoglycemic nutraceuticals: Evaluation of Î±â€glucosidase inhibitory activity and glucose consumption in HepG2 cells. Journal of Food Biochemistry, 2020, 44, e13361.	1.2	15
46	Structuring of sunflower oil by stearic acid derivatives: Experimental and molecular modelling studies. Food Chemistry, 2020, 324, 126801.	4.2	15
47	Preparation and characterization of lutein esterâ€loaded oleogels developed by monostearin and sunflower oil. Journal of Food Biochemistry, 2019, 43, e12992.	1.2	14
48	MILD ALKALINE HYDROLYSIS IS AN EFFICIENT AND LOW-COST METHOD FOR IMPROVING THE FREE PHENOLIC CONTENT AND HEALTH BENEFIT OF POMEGRANATE PEEL EXTRACT. Journal of Food Processing and Preservation, 2013, 37, 694-700.	0.9	13
49	Characterization of the Supermolecular Structure of Polydatin/6â€Oâ€Î±â€Maltosylâ€Î²â€cyclodextrin Inclusion Complex. Journal of Food Science, 2015, 80, C1156-61.	1.5	13
50	Effects of dynamic ultra-high pressure homogenization on the structure and functional properties of casein. International Journal of Agricultural and Biological Engineering, 2019, 12, 229-234.	0.3	13
51	Preparation and characterization of a dihydromyricetinâ€“sugar beet pectin covalent polymer. Food Chemistry, 2022, 376, 131952.	4.2	13
52	The Fabrication and Characterization of Pickering Emulsion Gels Stabilized by Sorghum Flour. Foods, 2022, 11, 2056.	1.9	12
53	Catapult steam explosion significantly increases cellular antioxidant and anti-proliferative activities of Adinandra nitida leaves. Journal of Functional Foods, 2016, 23, 423-431.	1.6	11
54	Effects of Tartary Buckwheat Bran Flour on Dough Properties and Quality of Steamed Bread. Foods, 2021, 10, 2052.	1.9	11

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55	CHRACTERIZATION AND 1,1-DIPHENYL-2-PICRYLHYDRAZYL RADICAL SCAVENGING ACTIVITY OF METHANOL AND SUPERCRITICAL CARBON DIOXIDE EXTRACTS FROM LEAVES OFADINANDRA NITIDA. Journal of Food Biochemistry, 2008, 32, 431-442.	1.2	10
56	PREPARATION AND ANTIOXIDANT ACTIVITY OF CAMELLIANIN A FROMADINANDRA NITIDALEAVES. Journal of Food Processing and Preservation, 2008, 32, 785-797.	0.9	10
57	Antioxidant and Î±-Glucosidase Inhibitory Activities of Fisetin. Natural Product Communications, 2018, 13, 1934578X1801301.	0.2	8
58	Chemical Modification of Sweet Potato Î²-amylase by Mal-mPEG to Improve Its Enzymatic Characteristics. Molecules, 2018, 23, 2754.	1.7	8
59	Racemic dihydromyricetin dihydrate. Acta Crystallographica Section E: Structure Reports Online, 2007, 63, o4384-o4384.	0.2	7
60	Preparation and characterization of Î²â€carotene nanoemulsions stabilized by complexes of tartary buckwheat bran protein and rutin. Journal of Food Processing and Preservation, 2021, 45, e15961.	0.9	7
61	Physicochemical properties of tigernut (Cyperus esculentus) tuber starch and its application in steamed bread. Journal of Food Processing and Preservation, 2022, 46, .	0.9	7
62	Enzymatic preparation and antioxidant activity of the phloridzin oxidation product. Journal of Food Biochemistry, 2018, 42, e12475.	1.2	6
63	Optimization of ultrasonic-assisted extraction of flavonoids with ethanol from ginkgo leaves by response surface methodology. , 2009, , .		5
64	Optimization of the prescription of persimmon vinegar-tea beverage by response surface methodology. , 2010, , .		4
65	Inhibitory Mechanism of Taxifolin against Î±-Glucosidase Based on Spectrofluorimetry and Molecular Docking. Natural Product Communications, 2017, 12, 1934578X1701201.	0.2	3
66	Antioxidant capacities of heatâ€treated wheat germ and extruded compounded bran. Cereal Chemistry, 2022, 99, 582-592.	1.1	3
67	Tectorigenin monohydrate: an isoflavone fromBelamcanda chinensis. Acta Crystallographica Section E: Structure Reports Online, 2008, 64, o2056-o2056.	0.2	2
68	CHARACTERIZATION OF DEXTRIN PREPARED BY COMMON NEUTRAL AND THERMOSTABLE Î±-AMYLASES. Journal of Food Processing and Preservation, 2010, 34, no-no.	0.9	2
69	Synthesis of 4â€²,7-Diacetoxyapigenin and Its Apoptotic Induction in Human Hep G2 Cells. International Journal of Molecular Sciences, 2010, 11, 1991-1998.	1.8	2
70	Preparation and Î±-Glucosidase Inhibitory Activity of Gallic Acid-Dextran Conjugate. Natural Product Communications, 2020, 15, 1934578X2094128.	0.2	2
71	Influence of adding steam-exploded apple pomace on wheat flour characteristics and biscuit quality. Journal of Food Science and Technology, 2020, 57, 3031-3039.	1.4	2
72	High-efficiency formation mechanism of mangiferin/Î³-cyclodextrin complex. Food Science and Technology Research, 2021, 27, 735-745.	0.3	2

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73	Notice of Retraction: Optimization of clarification process of persimmon vinegar by response surface methodology. , 2010, , .		1
74	Antioxidant and Cytotoxic Activity of the Ethanol Extract from Red Toon Leaves. , 2010, , .		0
75	Notice of Retraction: Optimization of enzymatic preparation process of reducing sugar from rice hull by response surface methodology. , 2010, , .		0
76	Extraction of Pectin from Pomelo Peel. Advanced Materials Research, 2011, 343-344, 933-936.	0.3	0
77	Notice of Retraction: Constructing Food Quality and Safety Curriculum System to Adapt the Cultivation of Creative Talents. , 2011, , .		0
78	Research on Domestication Process of Lactic Acid Bacteria for Jujube Beverage by Response Surface Methodology. Advanced Materials Research, 2011, 271-273, 569-572.	0.3	0
79	Volatile Molecules from Acidified Mung Bean Soup Led to Stable Dopamine Level in Drosophila Brain under Starvation Stress. Advanced Materials Research, 0, 343-344, 1163-1167.	0.3	0
80	Optimization of Preparation of Jujube Juice by Response Surface Methodology. Advanced Materials Research, 2012, 455-456, 981-984.	0.3	0
81	Characterization of the Flavor Compounds in Paprika Sausage by Gas Chromatography Mass Spectrometry. Advanced Materials Research, 2012, 554-556, 1585-1588.	0.3	0
82	Crystal structure of 4,5-dihydroxy-6-(7-hydroxy-2-(4-hydroxyphenyl)-4-) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 392 Td (oxo-4H-chromen-5 methanol solvate monohydrate, C29H32O15 Â· 2CH3OH Â· H2O, a Camellianin A. Zeitschrift Fur Kristallographie - New Crystal Structures, 2008, 223, 121-123.	0.1	0