

Benguo Liu

List of Publications by Year in descending order

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82

papers

1,964

citations

186265

28

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276875

41

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83

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docs citations

83

times ranked

2342

citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication of food-grade Pickering high internal phase emulsions (HIPEs) stabilized by a dihydromyricetin and lysozyme mixture. Food Chemistry, 2022, 373, 131576.	8.2	21
2	Preparation and characterization of a dihydromyricetin-sugar beet pectin covalent polymer. Food Chemistry, 2022, 376, 131952.	8.2	13
3	Antioxidant capacities of heat-treated wheat germ and extruded compounded bran. Cereal Chemistry, 2022, 99, 582-592.	2.2	3
4	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.	5.2	18
5	Ultrasound-Assisted Natural Deep Eutectic Solvent Extraction and Bioactivities of Flavonoids in Ampelopsis grossedentata Leaves. Foods, 2022, 11, 668.	4.3	17
6	Fabrication and characterization of oil-in-water emulsions stabilized by whey protein isolate/phloridzin/sodium alginate ternary complex. Food Hydrocolloids, 2022, 129, 107625.	10.7	37
7	Physicochemical properties of tigernut (<i>Cyperus esculentus</i>) tuber starch and its application in steamed bread. Journal of Food Processing and Preservation, 2022, 46, .	2.0	7
8	The Fabrication and Characterization of Pickering Emulsion Gels Stabilized by Sorghum Flour. Foods, 2022, 11, 2056.	4.3	12
9	Fabrication and characterization of novel edible Pickering emulsion gels stabilized by dihydromyricetin. Food Chemistry, 2021, 343, 128486.	8.2	46
10	Fabrication of food-grade Pickering high internal phase emulsions stabilized by the mixture of β -cyclodextrin and sugar beet pectin. International Journal of Biological Macromolecules, 2021, 182, 252-263.	7.5	29
11	Effects of Tartary Buckwheat Bran Flour on Dough Properties and Quality of Steamed Bread. Foods, 2021, 10, 2052.	4.3	11
12	Multi-scale stabilization mechanism of pickering emulsion gels based on dihydromyricetin/high-amylose corn starch composite particles. Food Chemistry, 2021, 355, 129660.	8.2	27
13	Preparation and characterization of β -carotene nanoemulsions stabilized by complexes of tartary buckwheat bran protein and rutin. Journal of Food Processing and Preservation, 2021, 45, e15961.	2.0	7
14	High-efficiency formation mechanism of mangiferin/ β -cyclodextrin complex. Food Science and Technology Research, 2021, 27, 735-745.	0.6	2
15	Interaction mechanism of flavonoids and bovine β -lactoglobulin: Experimental and molecular modelling studies. Food Chemistry, 2020, 312, 126066.	8.2	38
16	Preparation and α -Glucosidase Inhibitory Activity of Gallic Acid-Dextran Conjugate. Natural Product Communications, 2020, 15, 1934578X2094128.	0.5	2
17	Fabrication and characterization of food-grade Pickering high internal emulsions stabilized with β -cyclodextrin. LWT - Food Science and Technology, 2020, 134, 110134.	5.2	34
18	Three common caffeoylquinic acids as potential hypoglycemic nutraceuticals: Evaluation of α -glucosidase inhibitory activity and glucose consumption in HepG2 cells. Journal of Food Biochemistry, 2020, 44, e13361.	2.9	15

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19	Influence of adding steam-exploded apple pomace on wheat flour characteristics and biscuit quality. Journal of Food Science and Technology, 2020, 57, 3031-3039.	2.8	2
20	Structuring of sunflower oil by stearic acid derivatives: Experimental and molecular modelling studies. Food Chemistry, 2020, 324, 126801.	8.2	15
21	Preparation and characterization of lutein ester-loaded oleogels developed by monostearin and sunflower oil. Journal of Food Biochemistry, 2019, 43, e12992.	2.9	14
22	Interaction Mechanism of Flavonoids and α -Glucosidase: Experimental and Molecular Modelling Studies. Foods, 2019, 8, 355.	4.3	34
23	The interaction mechanism of oligopeptides containing aromatic rings with β -cyclodextrin and its derivatives. Food Chemistry, 2019, 286, 441-448.	8.2	34
24	Interaction mechanism of flavonoids and zein in ethanol-water solution based on 3D-QSAR and spectrofluorimetry. Food Chemistry, 2019, 276, 776-781.	8.2	34
25	Lipase-catalyzed synthesis mechanism of tri-acetylated phloridzin and its antiproliferative activity against HepG2 cancer cells. Food Chemistry, 2019, 277, 186-194.	8.2	28
26	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.	0.6	13
27	Enzymatic preparation and antioxidant activity of the phloridzin oxidation product. Journal of Food Biochemistry, 2018, 42, e12475.	2.9	6
28	Antioxidant and α -Glucosidase Inhibitory Activities of Fisetin. Natural Product Communications, 2018, 13, 1934578X1801301.	0.5	8
29	Chemical Modification of Sweet Potato α -amylase by Mal-mPEG to Improve Its Enzymatic Characteristics. Molecules, 2018, 23, 2754.	3.8	8
30	Self-assembled mechanism of hydrophobic amino acids and β -cyclodextrin based on experimental and computational methods. Food Research International, 2018, 112, 136-142.	6.2	26
31	Antioxidant and α -amylase inhibitory activities of tannic acid. Journal of Food Science and Technology, 2018, 55, 3640-3646.	2.8	35
32	Interaction of phenolic acids with trypsin: Experimental and molecular modeling studies. Food Chemistry, 2017, 228, 1-6.	8.2	34
33	Inhibitory Mechanism of Taxifolin against α -Glucosidase Based on Spectrofluorimetry and Molecular Docking. Natural Product Communications, 2017, 12, 1934578X1701201.	0.5	3
34	Enhancing antioxidant activity and antiproliferation of wheat bran through steam flash explosion. Journal of Food Science and Technology, 2016, 53, 3028-3034.	2.8	42
35	Tannin fraction from <i>Ampelopsis grossedentata</i> leaves tea (Tengcha) as an antioxidant and α -glucosidase inhibitory nutraceutical. International Journal of Food Science and Technology, 2016, 51, 2692-2700.	2.7	23
36	Catapult steam explosion significantly increases cellular antioxidant and anti-proliferative activities of Adinandra nitida leaves. Journal of Functional Foods, 2016, 23, 423-431.	3.4	11

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37	Interaction of cinnamic acid derivatives with β -cyclodextrin in water: Experimental and molecular modeling studies. <i>Food Chemistry</i> , 2016, 194, 1156-1163.	8.2	34
38	Antioxidant Activity and α -Glucosidase Inhibitory Activities of the Polycondensate of Catechin with Glyoxylic Acid. <i>PLoS ONE</i> , 2016, 11, e0150412.	2.5	20
39	Characterization of the Supramolecular Structure of Polydatin/ α -Maltosyl- β -cyclodextrin Inclusion Complex. <i>Journal of Food Science</i> , 2015, 80, C1156-61.	3.1	13
40	Experimental and Theoretical Investigations on the Supramolecular Structure of Isoliquiritigenin and 6-O- α -D-Maltosyl- β -cyclodextrin Inclusion Complex. <i>International Journal of Molecular Sciences</i> , 2015, 16, 17999-18017.	4.1	26
41	Highly efficient and regioselective synthesis of dihydromyricetin esters by immobilized lipase. <i>Journal of Biotechnology</i> , 2015, 199, 31-37.	3.8	32
42	Comparative evaluation of tannic acid inhibiting α -glucosidase and trypsin. <i>Food Research International</i> , 2015, 76, 605-610.	6.2	45
43	Characterization of hydroxypropyl- β -cyclodextrins with different substitution patterns via FTIR, GC-MS, and TGA-DTA. <i>Carbohydrate Polymers</i> , 2015, 118, 36-40.	10.2	73
44	Preparation and characterization of foxtail millet bran oil using subcritical propane and supercritical carbon dioxide extraction. <i>Journal of Food Science and Technology</i> , 2015, 52, 3099-3104.	2.8	28
45	Ultrasonic-Assisted Extraction and Antioxidant Activity of Flavonoids from <i>Adinandra nitida</i> Leaves. <i>Tropical Journal of Pharmaceutical Research</i> , 2014, 12, 1045.	0.3	28
46	Preparation and physicochemical characterization of the supramolecular inclusion complex of naringin dihydrochalcone and hydroxypropyl- β -cyclodextrin. <i>Food Research International</i> , 2013, 54, 691-696.	6.2	33
47	An investigation into the supramolecular structure, solubility, stability and antioxidant activity of rutin/cyclodextrin inclusion complex. <i>Food Chemistry</i> , 2013, 136, 186-192.	8.2	140
48	MILD ALKALINE HYDROLYSIS IS AN EFFICIENT AND LOW-COST METHOD FOR IMPROVING THE FREE PHENOLIC CONTENT AND HEALTH BENEFIT OF POMEGRANATE PEEL EXTRACT. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 694-700.	2.0	13
49	Physicochemical characterisation of the supramolecular structure of luteolin/cyclodextrin inclusion complex. <i>Food Chemistry</i> , 2013, 141, 900-906.	8.2	96
50	Optimization of Preparation of Jujube Juice by Response Surface Methodology. <i>Advanced Materials Research</i> , 2012, 455-456, 981-984.	0.3	0
51	Characterization of the Flavor Compounds in Paprika Sausage by Gas Chromatography Mass Spectrometry. <i>Advanced Materials Research</i> , 2012, 554-556, 1585-1588.	0.3	0
52	Physiochemical Properties of the Inclusion Complex of Puerarin and Glucosyl- β -Cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12501-12507.	5.2	46
53	CHARACTERIZATION, STABILITY AND ANTIOXIDANT ACTIVITY OF THE INCLUSION COMPLEX OF DIHYDROMYRICETIN WITH HYDROXYPROPYL- β -CYCLODEXTRIN. <i>Journal of Food Biochemistry</i> , 2012, 36, 634-641.	2.9	15
54	Empirical, thermodynamic and quantum-chemical investigations of inclusion complexation between flavanones and (2-hydroxypropyl)-cyclodextrins. <i>Food Chemistry</i> , 2012, 134, 926-932.	8.2	54

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55	Application of Response Surface Methodology to Optimize Microwave-assisted Extraction of Polysaccharide from Tremella. <i>Physics Procedia</i> , 2012, 24, 429-433.	1.2	26
56	Extraction of Pectin from Pomelo Peel. <i>Advanced Materials Research</i> , 2011, 343-344, 933-936.	0.3	0
57	Nutritional evaluation and antioxidant activity of sesame sprouts. <i>Food Chemistry</i> , 2011, 129, 799-803.	8.2	34
58	Notice of Retraction: Constructing Food Quality and Safety Curriculum System to Adapt the Cultivation of Creative Talents. , 2011, , .		0
59	Research on Domestication Process of Lactic Acid Bacteria for Jujube Beverage by Response Surface Methodology. <i>Advanced Materials Research</i> , 2011, 271-273, 569-572.	0.3	0
60	Preparation and Physicochemical Properties of the Complex of Naringenin with Hydroxypropyl- β -Cyclodextrin. <i>Molecules</i> , 2010, 15, 4401-4407.	3.8	57
61	CHARACTERIZATION OF DEXTRIN PREPARED BY COMMON NEUTRAL AND THERMOSTABLE α -AMYLASES. <i>Journal of Food Processing and Preservation</i> , 2010, 34, no-no.	2.0	2
62	Anti-Proliferative Effect of Camellianin A in <i>Adinandra nitida</i> Leaves and Its Apoptotic Induction in Human Hep G2 and MCF-7 Cells. <i>Molecules</i> , 2010, 15, 3878-3886.	3.8	15
63	Antioxidant and Cytotoxic Activity of the Ethanol Extract from Red Toon Leaves. , 2010, , .		0
64	Optimization of the prescription of persimmon vinegar-tea beverage by response surface methodology. , 2010, , .		4
65	Synthesis of 4,7-Diacetoxypigenin and Its Apoptotic Induction in Human Hep G2 Cells. <i>International Journal of Molecular Sciences</i> , 2010, 11, 1991-1998.	4.1	2
66	Notice of Retraction: Optimization of clarification process of persimmon vinegar by response surface methodology. , 2010, , .		1
67	Notice of Retraction: Optimization of enzymatic preparation process of reducing sugar from rice hull by response surface methodology. , 2010, , .		0
68	Antioxidant and angiotensin converting enzyme (ACE) inhibitory activities of ethanol extract and pure flavonoids from <i>Adinandra nitida</i> leaves. <i>Pharmaceutical Biology</i> , 2010, 48, 1432-1438.	2.9	21
69	Supercritical carbon dioxide extraction of ethyl <i>p</i> -methoxycinnamate from <i>Kaempferia galanga</i> L. rhizome and its apoptotic induction in human HepG2 cells. <i>Natural Product Research</i> , 2010, 24, 1927-1932.	1.8	34
70	Optimization of ultrasonic-assisted extraction of flavonoids with ethanol from ginkgo leaves by response surface methodology. , 2009, , .		5
71	Characterization and antioxidant activity of dihydromyricetin- α -lecithin complex. <i>European Food Research and Technology</i> , 2009, 230, 325-331.	3.3	56
72	CHARACTERIZATION AND ANTIOXIDANT ACTIVITY OF FLAVONOID-RICH EXTRACTS FROM LEAVES OF <i>AMPELOPSIS GROSSEDENTATA</i> . <i>Journal of Food Biochemistry</i> , 2009, 33, 808-820.	2.9	69

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73	Preparative separation of flavonoids in <i>Adinandra nitida</i> leaves by high-speed counter-current chromatography and their effects on human epidermal carcinoma cancer cells. <i>Food Chemistry</i> , 2009, 115, 1158-1163.	8.2	37
74	Structure-Activity Relationship of Flavonoids Active Against Lard Oil Oxidation Based on Quantum Chemical Analysis. <i>Molecules</i> , 2009, 14, 46-52.	3.8	35
75	Physicochemical Properties and Antioxidant Activities of Luteolin-Phospholipid Complex. <i>Molecules</i> , 2009, 14, 3486-3493.	3.8	70
76	CHRACTERIZATION AND 1,1-DIPHENYL-2-PICRYLHYDRAZYL RADICAL SCAVENGING ACTIVITY OF METHANOL AND SUPERCRITICAL CARBON DIOXIDE EXTRACTS FROM LEAVES OF <i>ADINANDRA NITIDA</i> . <i>Journal of Food Biochemistry</i> , 2008, 32, 431-442.	2.9	10
77	PREPARATION AND ANTIOXIDANT ACTIVITY OF CAMELLIANIN A FROM <i>ADINANDRA NITIDA</i> LEAVES. <i>Journal of Food Processing and Preservation</i> , 2008, 32, 785-797.	2.0	10
78	Tectorigenin monohydrate: an isoflavone from <i>Belamcanda chinensis</i> . <i>Acta Crystallographica Section E: Structure Reports Online</i> , 2008, 64, o2056-o2056.	0.2	2
79	Crystal structure of 4,5-dihydroxy-6-(7-hydroxy-2-(4-hydroxyphenyl)-4-) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 512 Td (oxo-4H-ch methanol solvate monohydrate, C ₂₉ H ₃₂ O ₁₅ · 2CH ₃ OH · H ₂ O, a Camellianin A. <i>Zeitschrift Fur Kristallographie - New Crystal Structures</i> , 2008, 223, 121-123.	0.3	0
80	Extraction of flavonoids from flavonoid-rich parts in tartary buckwheat and identification of the main flavonoids. <i>Journal of Food Engineering</i> , 2007, 78, 584-587.	5.2	61
81	Racemic dihydromyricetin dihydrate. <i>Acta Crystallographica Section E: Structure Reports Online</i> , 2007, 63, o4384-o4384.	0.2	7
82	Volatile Molecules from Acidified Mung Bean Soup Led to Stable Dopamine Level in <i>Drosophila</i> Brain under Starvation Stress. <i>Advanced Materials Research</i> , 0, 343-344, 1163-1167.	0.3	0