Benguo Liu

List of Publications by Year
in descending order

82 papers	1,964 citations	185998 28 h-index	276539 41 g-index
83 all docs	83 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.	4.2	21
2	Preparation and characterization of a dihydromyricetinâ€“sugar beet pectin covalent polymer. Food Chemistry, 2022, 376, 131952.	4.2	13
3	Antioxidant capacities of heatâ€treated wheat germ and extruded compounded bran. Cereal Chemistry, 2022, 99, 582-592.	1.1	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.	2.4	18
5	Ultrasound-Assisted Natural Deep Eutectic Solvent Extraction and Bioactivities of Flavonoids in Ampelopsis grossedentata Leaves. Foods, 2022, 11, 668.	1.9	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.	5.6	37
7	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
8	The Fabrication and Characterization of Pickering Emulsion Gels Stabilized by Sorghum Flour. Foods, 2022, 11, 2056.	1.9	12
9	Fabrication and characterization of novel edible Pickering emulsion gels stabilized by dihydromyricetin. Food Chemistry, 2021, 343, 128486.	4.2	46
10	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
11	Effects of Tartary Buckwheat Bran Flour on Dough Properties and Quality of Steamed Bread. Foods, 2021, 10, 2052.	1.9	11
12	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
13	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
14	High-efficiency formation mechanism of mangiferin/Î³-cyclodextrin complex. Food Science and Technology Research, 2021, 27, 735-745.	0.3	2
15	Interaction mechanism of flavonoids and bovine Î²-lactoglobulin: Experimental and molecular modelling studies. Food Chemistry, 2020, 312, 126066.	4.2	38
16	Preparation and Î±-Glucosidase Inhibitory Activity of Gallic Acid-Dextran Conjugate. Natural Product Communications, 2020, 15, 1934578X2094128.	0.2	2
17	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
18	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

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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.	1.4	2
20	Structuring of sunflower oil by stearic acid derivatives: Experimental and molecular modelling studies. Food Chemistry, 2020, 324, 126801.	4.2	15
21	Preparation and characterization of lutein esterâ€loaded oleogels developed by monostearin and sunflower oil. Journal of Food Biochemistry, 2019, 43, e12992.	1.2	14
22	Interaction Mechanism of Flavonoids and Î±-Glucosidase: Experimental and Molecular Modelling Studies. Foods, 2019, 8, 355.	1.9	34
23	The interaction mechanism of oligopeptides containing aromatic rings with Î²-cyclodextrin and its derivatives. Food Chemistry, 2019, 286, 441-448.	4.2	34
24	Interaction mechanism of flavonoids and zein in ethanol-water solution based on 3D-QSAR and spectrofluorimetry. Food Chemistry, 2019, 276, 776-781.	4.2	34
25	Lipase-catalyzed synthesis mechanism of tri-acetylated phloridzin and its antiproliferative activity against HepG2 cancer cells. Food Chemistry, 2019, 277, 186-194.	4.2	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.	0.3	13
27	Enzymatic preparation and antioxidant activity of the phloridzin oxidation product. Journal of Food Biochemistry, 2018, 42, e12475.	1.2	6
28	Antioxidant and Î±-Glucosidase Inhibitory Activities of Fisetin. Natural Product Communications, 2018, 13, 1934578X1801301.	0.2	8
29	Chemical Modification of Sweet Potato Î²-amylase by Mal-mPEG to Improve Its Enzymatic Characteristics. Molecules, 2018, 23, 2754.	1.7	8
30	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
31	Antioxidant and Î±-amylase inhibitory activities of tannic acid. Journal of Food Science and Technology, 2018, 55, 3640-3646.	1.4	35
32	Interaction of phenolic acids with trypsin: Experimental and molecular modeling studies. Food Chemistry, 2017, 228, 1-6.	4.2	34
33	Inhibitory Mechanism of Taxifolin against Î±-Glucosidase Based on Spectrofluorimetry and Molecular Docking. Natural Product Communications, 2017, 12, 1934578X1701201.	0.2	3
34	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
35	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
36	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

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37	Interaction of cinnamic acid derivatives with Î²-cyclodextrin in water: Experimental and molecular modeling studies. Food Chemistry, 2016, 194, 1156-1163.	4.2	34
38	Antioxidant Activity and Î±-Glucosidase Inhibitory Activities of the Polycondensate of Catechin with Glyoxylic Acid. PLoS ONE, 2016, 11, e0150412.	1.1	20
39	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
40	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
41	Highly efficient and regioselective synthesis of dihydromyricetin esters by immobilized lipase. Journal of Biotechnology, 2015, 199, 31-37.	1.9	32
42	Comparative evaluation of tannic acid inhibiting Î±-glucosidase and trypsin. Food Research International, 2015, 76, 605-610.	2.9	45
43	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
44	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
45	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
46	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
47	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
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	Physicochemical characterisation of the supramolecular structure of luteolin/cyclodextrin inclusion complex. Food Chemistry, 2013, 141, 900-906.	4.2	96
50	Optimization of Preparation of Jujube Juice by Response Surface Methodology. Advanced Materials Research, 2012, 455-456, 981-984.	0.3	0
51	Characterization of the Flavor Compounds in Paprika Sausage by Gas Chromatography Mass Spectrometry. Advanced Materials Research, 2012, 554-556, 1585-1588.	0.3	0
52	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
53	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
54	Empirical, thermodynamic and quantum-chemical investigations of inclusion complexation between flavanones and (2-hydroxypropyl)-cyclodextrins. Food Chemistry, 2012, 134, 926-932.	4.2	54

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55	Application of Response Surface Methodology to Optimize Microwave-assisted Extraction of Polysaccharide from Tremella. Physics Procedia, 2012, 24, 429-433.	1.2	26
56	Extraction of Pectin from Pomelo Peel. Advanced Materials Research, 2011, 343-344, 933-936.	0.3	0
57	Nutritional evaluation and antioxidant activity of sesame sprouts. Food Chemistry, 2011, 129, 799-803.	4.2	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. Advanced Materials Research, 2011, 271-273, 569-572.	0.3	0
60	Preparation and Physicochemical Properties of the Complex of Naringenin with Hydroxypropyl-Î²-Cyclodextrin. Molecules, 2010, 15, 4401-4407.	1.7	57
61	CHARACTERIZATION OF DEXTRIN PREPARED BY COMMON NEUTRAL AND THERMOSTABLE Î±-AMYLASES. Journal of Food Processing and Preservation, 2010, 34, no-no.	0.9	2
62	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
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 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
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 fromAdinandra nitidaleaves. Pharmaceutical Biology, 2010, 48, 1432-1438.	1.3	21
69	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
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 dihydromyricetinâ€“lecithin complex. European Food Research and Technology, 2009, 230, 325-331.	1.6	56
72	CHARACTERIZATION AND ANTIOXIDANT ACTIVITY OF FLAVONOID-RICH EXTRACTS FROM LEAVES OF AMPELOPSIS GROSSEDENTATA. Journal of Food Biochemistry, 2009, 33, 808-820.	1.2	69

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73	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
74	Structure-Activity Relationship of Flavonoids Active Against Lard Oil Oxidation Based on Quantum Chemical Analysis. Molecules, 2009, 14, 46-52.	1.7	35
75	Physicochemical Properties and Antioxidant Activities of Luteolin-Phospholipid Complex. Molecules, 2009, 14, 3486-3493.	1.7	70
76	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
77	PREPARATION AND ANTIOXIDANT ACTIVITY OF CAMELLIANIN A FROMADINANDRA NITIDALEAVES. Journal of Food Processing and Preservation, 2008, 32, 785-797.	0.9	10
78	Tectorigenin monohydrate: an isoflavone fromBelamcanda chinensis. Acta Crystallographica Section E: Structure Reports Online, 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, C29H32O15 Â· 2CH3OH Â· H2O, a Camellianin A. Zeitschrift Fur Kristallographie - New Crystal Structures, 2008, 223, 121-123.	0.1	0
80	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
81	Racemic dihydromyricetin dihydrate. Acta Crystallographica Section E: Structure Reports Online, 2007, 63, o4384-o4384.	0.2	7
82	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