# Yangchao Luo

## List of Publications by Citations



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| 111 papers | 7,007 citations | 44 h-index | 82 g-index |
| 116 ext. papers | 8,375 ext. citations | 6.9 avg, IF | 6.91 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 111 | Recent development of chitosan-based polyelectrolyte complexes with natural polysaccharides for drug delivery. *International Journal of Biological Macromolecules*, **2014**, 64, 353-67 | 7.9 | 514 |
| 110 | Preparation and characterization of zein/chitosan complex for encapsulation of □-tocopherol, and its in vitro controlled release study. *Colloids and Surfaces B: Biointerfaces*, **2011**, 85, 145-52 | 6 | 427 |
| 109 | Development of zein nanoparticles coated with carboxymethyl chitosan for encapsulation and controlled release of vitamin D3. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 836-43 | 5.7 | 389 |
| 108 | pH-driven encapsulation of curcumin in self-assembled casein nanoparticles for enhanced dispersibility and bioactivity. *Soft Matter*, **2014**, 10, 6820-30 | 3.6 | 238 |
| 107 | Nanoparticles synthesized from soy protein: preparation, characterization, and application for nutraceutical encapsulation. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 2712-20 | 5.7 | 231 |
| 106 | Solid lipid nanoparticles for oral drug delivery: chitosan coating improves stability, controlled delivery, mucoadhesion and cellular uptake. *Carbohydrate Polymers*, **2015**, 122, 221-9 | 10.3 | 227 |
| 105 | Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. *Food Chemistry*, **2014**, 142, 269-75 | 8.5 | 198 |
| 104 | Carboxymethyl chitosan-soy protein complex nanoparticles for the encapsulation and controlled release of vitamin D□*Food Chemistry*, **2013**, 141, 524-32 | 8.5 | 191 |
| 103 | Preparation, characterization and evaluation of selenite-loaded chitosan/TPP nanoparticles with or without zein coating. *Carbohydrate Polymers*, **2010**, 82, 942-951 | 10.3 | 169 |
| 102 | Encapsulation of indole-3-carbinol and 3,3'-diindolylmethane in zein/carboxymethyl chitosan nanoparticles with controlled release property and improved stability. *Food Chemistry*, **2013**, 139, 224-30 | 8.5 | 166 |
| 101 | Antioxidant and antimicrobial activities of consecutive extracts from Galla chinensis:The polarity affects the bioactivities. *Food Chemistry*, **2009**, 113, 173-179 | 8.5 | 162 |
| 100 | Zein-based micro- and nano-particles for drug and nutrient delivery: A review. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a | 2.9 | 157 |
| 99 | Pectin coating improves physicochemical properties of caseinate/zein nanoparticles as oral delivery vehicles for curcumin. *Food Hydrocolloids*, **2017**, 70, 143-151 | 10.6 | 151 |
| 98 | Effect of acid and base treatments on structural, rheological, and antioxidant properties of □-zein. *Food Chemistry*, **2011**, 124, 210-220 | 8.5 | 151 |
| 97 | Chitosan-based hydrogel beads: Preparations, modifications and applications in food and agriculture sectors - A review. *International Journal of Biological Macromolecules*, **2020**, 152, 437-448 | 7.9 | 142 |
| 96 | Casein/pectin nanocomplexes as potential oral delivery vehicles. *International Journal of Pharmaceutics*, **2015**, 486, 59-68 | 6.5 | 134 |
| 95 | Polyphenol-chitosan conjugates: Synthesis, characterization, and applications. *Carbohydrate Polymers*, **2016**, 151, 624-639 | 10.3 | 131 |

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| 94 | Cellular uptake and transport of zein nanoparticles: effects of sodium caseinate. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 7621-9 | 5.7 | 106 |
| 93 | Caseinate-zein-polysaccharide complex nanoparticles as potential oral delivery vehicles for curcumin: Effect of polysaccharide type and chemical cross-linking. *Food Hydrocolloids*, **2017**, 72, 254-262 | 10.6 | 104 |
| 92 | Casein and pectin: Structures, interactions, and applications. *Trends in Food Science and Technology*, **2020**, 97, 391-403 | 15.3 | 101 |
| 91 | Low density lipoprotein/pectin complex nanogels as potential oral delivery vehicles for curcumin. *Food Hydrocolloids*, **2016**, 57, 20-29 | 10.6 | 100 |
| 90 | Solid lipid nanoparticles coated with cross-linked polymeric double layer for oral delivery of curcumin. *Colloids and Surfaces B: Biointerfaces*, **2016**, 148, 1-11 | 6 | 93 |
| 89 | Antimicrobial eugenol nanoemulsion prepared by gum arabic and lecithin and evaluation of drying technologies. *International Journal of Biological Macromolecules*, **2016**, 87, 130-40 | 7.9 | 92 |
| 88 | Development of tannic acid cross-linked hollow zein nanoparticles as potential oral delivery vehicles for curcumin. *Food Hydrocolloids*, **2016**, 61, 821-831 | 10.6 | 89 |
| 87 | Zein/caseinate/pectin complex nanoparticles: Formation and characterization. *International Journal of Biological Macromolecules*, **2017**, 104, 117-124 | 7.9 | 83 |
| 86 | In Vitro Antioxidant-Activity Evaluation of Gallic-Acid-Grafted Chitosan Conjugate Synthesized by Free-Radical-Induced Grafting Method. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5893-900 | 5.7 | 82 |
| 85 | Development and application of nanoparticles synthesized with folic acid conjugated soy protein. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 2556-64 | 5.7 | 77 |
| 84 | Physical, chemical and biochemical properties of casein hydrolyzed by three proteases: partial characterizations. *Food Chemistry*, **2014**, 155, 146-54 | 8.5 | 77 |
| 83 | Identification and structure□activity relationship of gallotannins separated from Galla chinensis. *LWT - Food Science and Technology*, **2009**, 42, 1289-1295 | 5.4 | 77 |
| 82 | Biopolymer-Based Nanotechnology Approaches To Deliver Bioactive Compounds for Food Applications: A Perspective on the Past, Present, and Future. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12993-13000 | 5.7 | 74 |
| 81 | Fermented milk supplemented with probiotics and prebiotics can effectively alter the intestinal microbiota and immunity of host animals. *Journal of Dairy Science*, **2012**, 95, 4813-4822 | 4 | 74 |
| 80 | Development of carboxymethyl chitosan hydrogel beads in alcohol-aqueous binary solvent for nutrient delivery applications. *Food Hydrocolloids*, **2013**, 31, 332-339 | 10.6 | 73 |
| 79 | Formation and characterization of zein-caseinate-pectin complex nanoparticles for encapsulation of eugenol. *LWT - Food Science and Technology*, **2018**, 89, 596-603 | 5.4 | 72 |
| 78 | Recent advances of polysaccharide-based nanoparticles for oral insulin delivery. *International Journal of Biological Macromolecules*, **2018**, 120, 775-782 | 7.9 | 68 |
| 77 | Combined effects of sodium chlorite dip treatment and chitosan coatings on the quality of fresh-cut d□Anjou pears. *Postharvest Biology and Technology*, **2011**, 62, 319-326 | 6.2 | 67 |

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| 76 | Impact of black carbon addition to soil on the determination of soil microbial biomass by fumigation extraction. *Soil Biology and Biochemistry*, **2010**, 42, 2026-2029 | 7.5 | 66 |
| 75 | Evaluation of antioxidative and hypolipidemic properties of a novel functional diet formulation of Auricularia auricula and Hawthorn. *Innovative Food Science and Emerging Technologies*, **2009**, 10, 215-221 | 6.8 | 65 |
| 74 | Insight into natural biopolymer-emulsified solid lipid nanoparticles for encapsulation of curcumin: Effect of loading methods. *Food Hydrocolloids*, **2018**, 79, 110-116 | 10.6 | 59 |
| 73 | Development of silver-zein composites as a promising antimicrobial agent. *Biomacromolecules*, **2010**, 11, 2366-75 | 6.9 | 58 |
| 72 | Chitosan-caseinate-dextran ternary complex nanoparticles for potential oral delivery of astaxanthin with significantly improved bioactivity. *International Journal of Biological Macromolecules*, **2020**, 151, 747-756 | 7.9 | 57 |
| 71 | Development of "all natural" layer-by-layer redispersible solid lipid nanoparticles by nano spray drying technology. *European Journal of Pharmaceutics and Biopharmaceutics*, **2016**, 107, 273-85 | 5.7 | 54 |
| 70 | Recent advances of electrosprayed particles as encapsulation systems of bioactives for food application. *Food Hydrocolloids*, **2020**, 99, 105376 | 10.6 | 52 |
| 69 | Cationic -lactoglobulin nanoparticles as a bioavailability enhancer: protein characterization and particle formation. *Biomacromolecules*, **2013**, 14, 2848-56 | 6.9 | 51 |
| 68 | Preparation of lipid nanoparticles with high loading capacity and exceptional gastrointestinal stability for potential oral delivery applications. *Journal of Colloid and Interface Science*, **2017**, 507, 119-130 | 9.3 | 48 |
| 67 | Self-emulsification of alkaline-dissolved clove bud oil by whey protein, gum arabic, lecithin, and their combinations. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4417-24 | 5.7 | 44 |
| 66 | Encapsulation of selenium in chitosan nanoparticles improves selenium availability and protects cells from selenium-induced DNA damage response. *Journal of Nutritional Biochemistry*, **2011**, 22, 1137-42 | 6.3 | 43 |
| 65 | Effect of polysaccharide from Auricularia auricula on blood lipid metabolism and lipoprotein lipase activity of ICR mice fed a cholesterol-enriched diet. *Journal of Food Science*, **2008**, 73, H103-8 | 3.4 | 43 |
| 64 | Preparation of ultra-fine powders from polysaccharide-coated solid lipid nanoparticles and nanostructured lipid carriers by innovative nano spray drying technology. *International Journal of Pharmaceutics*, **2016**, 511, 219-222 | 6.5 | 43 |
| 63 | Symbiosis between microorganisms from kombucha and kefir: Potential significance to the enhancement of kombucha function. *Applied Biochemistry and Biotechnology*, **2010**, 160, 446-55 | 3.2 | 42 |
| 62 | Preparation and characterization of succinic acid deamidated wheat gluten microspheres for encapsulation of fish oil. *Colloids and Surfaces B: Biointerfaces*, **2012**, 92, 305-14 | 6 | 41 |
| 61 | Development of a novel functional drink from all natural ingredients using nanotechnology. *LWT - Food Science and Technology*, **2016**, 73, 458-466 | 5.4 | 40 |
| 60 | Hypocholesterolaemic and antioxidant effects of kombucha tea in high-cholesterol fed mice. *Journal of the Science of Food and Agriculture*, **2009**, 89, 150-156 | 4.3 | 40 |
| 59 | Food colloids binary and ternary nanocomplexes: Innovations and discoveries. *Colloids and Surfaces B: Biointerfaces*, **2020**, 196, 111309 | 6 | 39 |

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| 58 | Recent advances in dextran-based drug delivery systems: From fabrication strategies to applications. *Carbohydrate Polymers*, **2021**, 264, 117999 | 10.3 | 39 |
| 57 | Formation of redispersible polyelectrolyte complex nanoparticles from gallic acid-chitosan conjugate and gum arabic. *International Journal of Biological Macromolecules*, **2016**, 92, 812-819 | 7.9 | 39 |
| 56 | Biological fate of ingested lipid-based nanoparticles: current understanding and future directions. *Nanoscale*, **2019**, 11, 11048-11063 | 7.7 | 36 |
| 55 | Effects of different polysaccharides on the formation of egg yolk LDL complex nanogels for nutrient delivery. *Carbohydrate Polymers*, **2016**, 153, 336-344 | 10.3 | 35 |
| 54 | Solid Lipid-Polymer Hybrid Nanoparticles by In Situ Conjugation for Oral Delivery of Astaxanthin. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9473-9480 | 5.7 | 31 |
| 53 | A combination of grape seed-derived procyanidins and gypenosides alleviates insulin resistance in mice and HepG2 cells. *Journal of Food Science*, **2009**, 74, H1-7 | 3.4 | 31 |
| 52 | Alginate hydrogel beads as a carrier of low density lipoprotein/pectin nanogels for potential oral delivery applications. *International Journal of Biological Macromolecules*, **2018**, 120, 859-864 | 7.9 | 31 |
| 51 | Biocompatible polymeric nanoparticles with exceptional gastrointestinal stability as oral delivery vehicles for lipophilic bioactives. *Food Hydrocolloids*, **2019**, 89, 386-395 | 10.6 | 30 |
| 50 | Solid lipid-polymer hybrid nanoparticles prepared with natural biomaterials: A new platform for oral delivery of lipophilic bioactives. *Food Hydrocolloids*, **2018**, 84, 581-592 | 10.6 | 30 |
| 49 | Chitosan-based nanocarriers for encapsulation and delivery of curcumin: A review. *International Journal of Biological Macromolecules*, **2021**, 179, 125-135 | 7.9 | 29 |
| 48 | Chemical crosslinking improves the gastrointestinal stability and enhances nutrient delivery potentials of egg yolk LDL/polysaccharide nanogels. *Food Chemistry*, **2018**, 239, 840-847 | 8.5 | 27 |
| 47 | A novel and organic solvent-free preparation of solid lipid nanoparticles using natural biopolymers as emulsifier and stabilizer. *International Journal of Pharmaceutics*, **2017**, 531, 59-66 | 6.5 | 26 |
| 46 | Synthetic surfactant- and cross-linker-free preparation of highly stable lipid-polymer hybrid nanoparticles as potential oral delivery vehicles. *Scientific Reports*, **2017**, 7, 2750 | 4.9 | 26 |
| 45 | Compared with Powdered Lutein, a Lutein Nanoemulsion Increases Plasma and Liver Lutein, Protects against Hepatic Steatosis, and Affects Lipoprotein Metabolism in Guinea Pigs. *Journal of Nutrition*, **2016**, 146, 1961-1969 | 4.1 | 26 |
| 44 | Enhancement of aqueous stability of allyl isothiocyanate using nanoemulsions prepared by an emulsion inversion point method. *Journal of Colloid and Interface Science*, **2015**, 438, 130-137 | 9.3 | 25 |
| 43 | Characterization of high density lipoprotein from egg yolk and its ability to form nanocomplexes with chitosan as natural delivery vehicles. *Food Hydrocolloids*, **2018**, 77, 204-211 | 10.6 | 23 |
| 42 | Influence of carboxymethylcellulose on the interaction between ovalbumin and tannic acid via noncovalent bonds and its effects on emulsifying properties. *LWT - Food Science and Technology*, **2020**, 118, 108778 | 5.4 | 23 |
| 41 | Polydopamine-coated chitosan hydrogel beads for synthesis and immobilization of silver nanoparticles to simultaneously enhance antimicrobial activity and adsorption kinetics. *Advanced Composites and Hybrid Materials*, **2021**, 4, 696-706 | 8.7 | 23 |

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| 40 | Hypocholesterolemic effects of Auricularia auricula ethanol extract in ICR mice fed a cholesterol-enriched diet. *Journal of Food Science and Technology*, **2011**, 48, 692-8 | 3.3 | 19 |
| 39 | Cationic beta-lactoglobulin nanoparticles as a bioavailability enhancer: Effect of surface properties and size on the transport and delivery in vitro. *Food Chemistry*, **2016**, 204, 391-399 | 8.5 | 18 |
| 38 | Oxidized Dextran as a Macromolecular Crosslinker Stabilizes the Zein/Caseinate Nanocomplex for the Potential Oral Delivery of Curcumin. *Molecules*, **2019**, 24, | 4.8 | 18 |
| 37 | Carboxymethylation of phytoglycogen and its interactions with caseinate for the preparation of nanocomplex. *Food Hydrocolloids*, **2020**, 100, 105390 | 10.6 | 16 |
| 36 | Perspectives on important considerations in designing nanoparticles for oral delivery applications in food. *Journal of Agriculture and Food Research*, **2020**, 2, 100031 | 2.6 | 15 |
| 35 | Development of easy, simple and low-cost preparation of highly purified phytoglycogen nanoparticles from corn. *Food Hydrocolloids*, **2019**, 95, 256-261 | 10.6 | 14 |
| 34 | Robust Construction of Flexible Bacterial Cellulose@Ni(OH) Paper: Toward High 2 Capacitance and Sensitive H2O2 Detection. *Engineered Science*, **2018**, | 3.8 | 13 |
| 33 | Improving emulsion stability based on ovalbumin-carboxymethyl cellulose complexes with thermal treatment near ovalbumin isoelectric point. *Scientific Reports*, **2020**, 10, 3456 | 4.9 | 12 |
| 32 | Dietary intervention with AHP, a functional formula diet, improves both serum and hepatic lipids profile in dyslipidemia mice. *Journal of Food Science*, **2009**, 74, H189-95 | 3.4 | 12 |
| 31 | Chitosan Hydrogel Beads Functionalized with Thymol-Loaded Solid Lipid?Polymer Hybrid Nanoparticles. *International Journal of Molecular Sciences*, **2018**, 19, | 6.3 | 12 |
| 30 | Effects of fructose and/or fat in the diet on developing the type 2 diabetic-like syndrome in CD-1 mice. *Hormone and Metabolic Research*, **2009**, 41, 40-5 | 3.1 | 11 |
| 29 | Partition and stability of folic acid and caffeic acid in hollow zein particles coated with chitosan. *International Journal of Biological Macromolecules*, **2021**, 183, 2282-2292 | 7.9 | 11 |
| 28 | Properties and applications of natural dendritic nanostructures: Phytoglycogen and its derivatives. *Trends in Food Science and Technology*, **2021**, 107, 432-444 | 15.3 | 10 |
| 27 | Encapsulation of Phloretin in a Ternary Nanocomplex Prepared with Phytoglycogen-Caseinate-Pectin via Electrostatic Interactions and Chemical Cross-Linking. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13221-13230 | 5.7 | 8 |
| 26 | Protein Microspheres with Unique Green and Red Autofluorescence for Noninvasively Tracking and Modeling Their in Vivo Biodegradation. *ACS Biomaterials Science and Engineering*, **2016**, 2, 954-962 | 5.5 | 8 |
| 25 | A review on plant-based proteins from soybean: Health benefits and soy product development. *Journal of Agriculture and Food Research*, **2022**, 7, 100265 | 2.6 | 8 |
| 24 | Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3788-3817 | 16.4 | 8 |
| 23 | Pharmaceutical and Cosmetic Applications of Protein By-Products **2016**, 147-160 | | 8 |

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| 22 | Food-derived biopolymers for nutrient delivery **2017**, 251-291 | | 7 |
| 21 | Bioactive Compounds in Corn **2012**, 85-103 | | 7 |
| 20 | Co-delivery of synergistic antioxidants from food sources for the prevention of oxidative stress. *Journal of Agriculture and Food Research*, **2021**, 3, 100107 | 2.6 | 7 |
| 19 | Understanding the effects of carboxymethyl cellulose on the bioactivity of lysozyme at different mass ratios and thermal treatments. *Food Hydrocolloids*, **2021**, 113, 106446 | 10.6 | 7 |
| 18 | Chemically modified phytoglycogen: Physicochemical characterizations and applications to encapsulate curcumin. *Colloids and Surfaces B: Biointerfaces*, **2021**, 205, 111829 | 6 | 7 |
| 17 | Self-assembled caseinate-laponite nanocomposites for curcumin delivery. *Food Chemistry*, **2021**, 363, 130338 | 8.5 | 7 |
| 16 | EFFECT OF SOYBEAN VARIETIES ON THE FIBRINOLYTIC ACTIVITY AND SENSORY CHARACTERISTICS OF DOUCHI. *Journal of Food Processing and Preservation*, **2010**, 34, 457-469 | 2.1 | 6 |
| 15 | A review on the preparation and characterization of chitosan-clay nanocomposite films and coatings for food packaging applications. *Carbohydrate Polymer Technologies and Applications*, **2021**, 2, 100102 | 1.7 | 6 |
| 14 | Development of a biopolymer nanoparticle-based method of oral toxicity testing in aquatic invertebrates. *Ecotoxicology and Environmental Safety*, **2014**, 104, 226-30 | 7 | 5 |
| 13 | High internal phase Pickering emulsions stabilized by tannic acid-ovalbumin complexes: Interfacial property and stability. *Food Hydrocolloids*, **2021**, 125, 107332 | 10.6 | 5 |
| 12 | Mechanistic study on the nanocomplexation between curcumin and protein hydrolysates from Great Northern bean (Phaseolus vulgaris L.) for delivery applications in functional foods. *LWT - Food Science and Technology*, **2021**, 139, 110572 | 5.4 | 5 |
| 11 | Nanoparticles Targeting Hepatic Stellate Cells for the Treatment of Liver Fibrosis. *Engineered Science*, **2019**, | 3.8 | 3 |
| 10 | Fabrication strategies and supramolecular interactions of polymer-lipid complex nanoparticles as oral delivery systems. *Nano Research*,1 | 10 | 3 |
| 9 | Development of novel biopolymer-based dendritic nanocomplexes for encapsulation of phenolic bioactive compounds: A proof-of-concept study. *Food Hydrocolloids*, **2021**, 120, 106987 | 10.6 | 2 |
| 8 | High internal phase Pickering emulsions stabilized by egg yolk low density lipoprotein for delivery of curcumin.. *Colloids and Surfaces B: Biointerfaces*, **2022**, 211, 112334 | 6 | 1 |
| 7 | Mucoadhesive Biopolymer Nanoparticles for Encapsulation of Lipophilic Nutrients With Enhanced Bioactivity. *Food Biophysics*,1 | 3.2 | 1 |
| 6 | Preparation and characterization of carboxymethyl cellulose capped zinc oxide nanoparticles: A proof-of-concept study.. *Food Chemistry*, **2022**, 389, 133001 | 8.5 | 1 |
| 5 | Preparation of high internal phase Pickering emulsions stabilized by egg yolk high density lipoprotein: Stabilizing mechanism under different pH values and protein concentrations. *LWT - Food Science and Technology*, **2022**, 157, 113091 | 5.4 | 0 |

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| 4 | Advances and emerging trends in cultivation substrates for growing sprouts and microgreens towards safe and sustainable agriculture. *Current Opinion in Food Science*, **2022**, 100863 | 9.8 | 0 |
| 3 | Nanofabrication Techniques in Native Polymer-based 3D Substitutes **2014**, 221-256 | | |
| 2 | Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12769-12772 | 5.7 | |
| 1 | Effect of chitosan on the induction of DNA damage response by selenium compounds. *FASEB Journal*, **2010**, 24, lb251 | 0.9 | |