

Yangchao Luo

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Preparation of high internal phase Pickering emulsions stabilized by egg yolk high density lipoprotein: Stabilizing mechanism under different pH values and protein concentrations. <i>LWT - Food Science and Technology</i> , 2022 , 157, 113091	5.4	0
110	A review on plant-based proteins from soybean: Health benefits and soy product development. <i>Journal of Agriculture and Food Research</i> , 2022 , 7, 100265	2.6	8
109	High internal phase Pickering emulsions stabilized by egg yolk low density lipoprotein for delivery of curcumin.. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022 , 211, 112334	6	1
108	Preparation and characterization of carboxymethyl cellulose capped zinc oxide nanoparticles: A proof-of-concept study.. <i>Food Chemistry</i> , 2022 , 389, 133001	8.5	1
107	Advances and emerging trends in cultivation substrates for growing sprouts and microgreens towards safe and sustainable agriculture. <i>Current Opinion in Food Science</i> , 2022 , 100863	9.8	0
106	High internal phase Pickering emulsions stabilized by tannic acid-ovalbumin complexes: Interfacial property and stability. <i>Food Hydrocolloids</i> , 2021 , 125, 107332	10.6	5
105	Co-delivery of synergistic antioxidants from food sources for the prevention of oxidative stress. <i>Journal of Agriculture and Food Research</i> , 2021 , 3, 100107	2.6	7
104	Protein deamidation to produce processable ingredients and engineered colloids for emerging food applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3788-3817	16.4	8
103	Chitosan-based nanocarriers for encapsulation and delivery of curcumin: A review. <i>International Journal of Biological Macromolecules</i> , 2021 , 179, 125-135	7.9	29
102	Partition and stability of folic acid and caffeic acid in hollow zein particles coated with chitosan. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 2282-2292	7.9	11
101	Polydopamine-coated chitosan hydrogel beads for synthesis and immobilization of silver nanoparticles to simultaneously enhance antimicrobial activity and adsorption kinetics. <i>Advanced Composites and Hybrid Materials</i> , 2021 , 4, 696-706	8.7	23
100	Recent advances in dextran-based drug delivery systems: From fabrication strategies to applications. <i>Carbohydrate Polymers</i> , 2021 , 264, 117999	10.3	39
99	Properties and applications of natural dendritic nanostructures: Phytoglycogen and its derivatives. <i>Trends in Food Science and Technology</i> , 2021 , 107, 432-444	15.3	10
98	Mechanistic study on the nanocomplexation between curcumin and protein hydrolysates from Great Northern bean (<i>Phaseolus vulgaris</i> L.) for delivery applications in functional foods. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110572	5.4	5
97	Understanding the effects of carboxymethyl cellulose on the bioactivity of lysozyme at different mass ratios and thermal treatments. <i>Food Hydrocolloids</i> , 2021 , 113, 106446	10.6	7
96	Chemically modified phytoglycogen: Physicochemical characterizations and applications to encapsulate curcumin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 205, 111829	6	7
95	Self-assembled caseinate-laponite nanocomposites for curcumin delivery. <i>Food Chemistry</i> , 2021 , 363, 130338	8.5	7

94	Development of novel biopolymer-based dendritic nanocomplexes for encapsulation of phenolic bioactive compounds: A proof-of-concept study. <i>Food Hydrocolloids</i> , 2021 , 120, 106987	10.6	2
93	A review on the preparation and characterization of chitosan-clay nanocomposite films and coatings for food packaging applications. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100102	1.7	6
92	Biopolymer-Based Nanotechnology Approaches To Deliver Bioactive Compounds for Food Applications: A Perspective on the Past, Present, and Future. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12993-13000	5.7	74
91	Perspectives on important considerations in designing nanoparticles for oral delivery applications in food. <i>Journal of Agriculture and Food Research</i> , 2020 , 2, 100031	2.6	15
90	Chitosan-based hydrogel beads: Preparations, modifications and applications in food and agriculture sectors - A review. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 437-448	7.9	142
89	Chitosan-caseinate-dextran ternary complex nanoparticles for potential oral delivery of astaxanthin with significantly improved bioactivity. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 747-756	7.9	57
88	Improving emulsion stability based on ovalbumin-carboxymethyl cellulose complexes with thermal treatment near ovalbumin isoelectric point. <i>Scientific Reports</i> , 2020 , 10, 3456	4.9	12
87	Casein and pectin: Structures, interactions, and applications. <i>Trends in Food Science and Technology</i> , 2020 , 97, 391-403	15.3	101
86	Encapsulation of Phloretin in a Ternary Nanocomplex Prepared with Phytoglycogen-Caseinate-Pectin via Electrostatic Interactions and Chemical Cross-Linking. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13221-13230	5.7	8
85	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 12769-12772	5.7	
84	Influence of carboxymethylcellulose on the interaction between ovalbumin and tannic acid via noncovalent bonds and its effects on emulsifying properties. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108778	5.4	23
83	Food colloids binary and ternary nanocomplexes: Innovations and discoveries. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020 , 196, 111309	6	39
82	Carboxymethylation of phytoglycogen and its interactions with caseinate for the preparation of nanocomplex. <i>Food Hydrocolloids</i> , 2020 , 100, 105390	10.6	16
81	Recent advances of electrosprayed particles as encapsulation systems of bioactives for food application. <i>Food Hydrocolloids</i> , 2020 , 99, 105376	10.6	52
80	Biological fate of ingested lipid-based nanoparticles: current understanding and future directions. <i>Nanoscale</i> , 2019 , 11, 11048-11063	7.7	36
79	Development of easy, simple and low-cost preparation of highly purified phytoglycogen nanoparticles from corn. <i>Food Hydrocolloids</i> , 2019 , 95, 256-261	10.6	14
78	Nanoparticles Targeting Hepatic Stellate Cells for the Treatment of Liver Fibrosis. <i>Engineered Science</i> , 2019 ,	3.8	3
77	Oxidized Dextran as a Macromolecular Crosslinker Stabilizes the Zein/Caseinate Nanocomplex for the Potential Oral Delivery of Curcumin. <i>Molecules</i> , 2019 , 24,	4.8	18

76	Biocompatible polymeric nanoparticles with exceptional gastrointestinal stability as oral delivery vehicles for lipophilic bioactives. <i>Food Hydrocolloids</i> , 2019 , 89, 386-395	10.6	30
75	Insight into natural biopolymer-emulsified solid lipid nanoparticles for encapsulation of curcumin: Effect of loading methods. <i>Food Hydrocolloids</i> , 2018 , 79, 110-116	10.6	59
74	Chemical crosslinking improves the gastrointestinal stability and enhances nutrient delivery potentials of egg yolk LDL/polysaccharide nanogels. <i>Food Chemistry</i> , 2018 , 239, 840-847	8.5	27
73	Characterization of high density lipoprotein from egg yolk and its ability to form nanocomplexes with chitosan as natural delivery vehicles. <i>Food Hydrocolloids</i> , 2018 , 77, 204-211	10.6	23
72	Solid Lipid-Polymer Hybrid Nanoparticles by In Situ Conjugation for Oral Delivery of Astaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9473-9480	5.7	31
71	Robust Construction of Flexible Bacterial Cellulose@Ni(OH) Paper: Toward High 2 Capacitance and Sensitive H ₂ O ₂ Detection. <i>Engineered Science</i> , 2018 ,	3.8	13
70	Formation and characterization of zein-caseinate-pectin complex nanoparticles for encapsulation of eugenol. <i>LWT - Food Science and Technology</i> , 2018 , 89, 596-603	5.4	72
69	Chitosan Hydrogel Beads Functionalized with Thymol-Loaded Solid Lipid?Polymer Hybrid Nanoparticles. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	12
68	Alginate hydrogel beads as a carrier of low density lipoprotein/pectin nanogels for potential oral delivery applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 859-864	7.9	31
67	Recent advances of polysaccharide-based nanoparticles for oral insulin delivery. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 775-782	7.9	68
66	Solid lipid-polymer hybrid nanoparticles prepared with natural biomaterials: A new platform for oral delivery of lipophilic bioactives. <i>Food Hydrocolloids</i> , 2018 , 84, 581-592	10.6	30
65	Caseinate-zein-polysaccharide complex nanoparticles as potential oral delivery vehicles for curcumin: Effect of polysaccharide type and chemical cross-linking. <i>Food Hydrocolloids</i> , 2017 , 72, 254-262	10.6	104
64	Zein/caseinate/pectin complex nanoparticles: Formation and characterization. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 117-124	7.9	83
63	Pectin coating improves physicochemical properties of caseinate/zein nanoparticles as oral delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , 2017 , 70, 143-151	10.6	151
62	Preparation of lipid nanoparticles with high loading capacity and exceptional gastrointestinal stability for potential oral delivery applications. <i>Journal of Colloid and Interface Science</i> , 2017 , 507, 119-130	9.3	48
61	A novel and organic solvent-free preparation of solid lipid nanoparticles using natural biopolymers as emulsifier and stabilizer. <i>International Journal of Pharmaceutics</i> , 2017 , 531, 59-66	6.5	26
60	Synthetic surfactant- and cross-linker-free preparation of highly stable lipid-polymer hybrid nanoparticles as potential oral delivery vehicles. <i>Scientific Reports</i> , 2017 , 7, 2750	4.9	26
59	Food-derived biopolymers for nutrient delivery 2017 , 251-291		7

58	Solid lipid nanoparticles coated with cross-linked polymeric double layer for oral delivery of curcumin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 148, 1-11	6	93
57	Development of tannic acid cross-linked hollow zein nanoparticles as potential oral delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , 2016 , 61, 821-831	10.6	89
56	Protein Microspheres with Unique Green and Red Autofluorescence for Noninvasively Tracking and Modeling Their in Vivo Biodegradation. <i>ACS Biomaterials Science and Engineering</i> , 2016 , 2, 954-962	5.5	8
55	Polyphenol-chitosan conjugates: Synthesis, characterization, and applications. <i>Carbohydrate Polymers</i> , 2016 , 151, 624-639	10.3	131
54	Development of a novel functional drink from all natural ingredients using nanotechnology. <i>LWT - Food Science and Technology</i> , 2016 , 73, 458-466	5.4	40
53	Low density lipoprotein/pectin complex nanogels as potential oral delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , 2016 , 57, 20-29	10.6	100
52	Cationic beta-lactoglobulin nanoparticles as a bioavailability enhancer: Effect of surface properties and size on the transport and delivery in vitro. <i>Food Chemistry</i> , 2016 , 204, 391-399	8.5	18
51	Antimicrobial eugenol nanoemulsion prepared by gum arabic and lecithin and evaluation of drying technologies. <i>International Journal of Biological Macromolecules</i> , 2016 , 87, 130-40	7.9	92
50	Pharmaceutical and Cosmetic Applications of Protein By-Products 2016 , 147-160		8
49	Preparation of ultra-fine powders from polysaccharide-coated solid lipid nanoparticles and nanostructured lipid carriers by innovative nano spray drying technology. <i>International Journal of Pharmaceutics</i> , 2016 , 511, 219-222	6.5	43
48	In Vitro Antioxidant-Activity Evaluation of Gallic-Acid-Grafted Chitosan Conjugate Synthesized by Free-Radical-Induced Grafting Method. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5893-900	5.7	82
47	Compared with Powdered Lutein, a Lutein Nanoemulsion Increases Plasma and Liver Lutein, Protects against Hepatic Steatosis, and Affects Lipoprotein Metabolism in Guinea Pigs. <i>Journal of Nutrition</i> , 2016 , 146, 1961-1969	4.1	26
46	Effects of different polysaccharides on the formation of egg yolk LDL complex nanogels for nutrient delivery. <i>Carbohydrate Polymers</i> , 2016 , 153, 336-344	10.3	35
45	Development of "all natural" layer-by-layer redispersible solid lipid nanoparticles by nano spray drying technology. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2016 , 107, 273-85	5.7	54
44	Formation of redispersible polyelectrolyte complex nanoparticles from gallic acid-chitosan conjugate and gum arabic. <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 812-819	7.9	39
43	Solid lipid nanoparticles for oral drug delivery: chitosan coating improves stability, controlled delivery, mucoadhesion and cellular uptake. <i>Carbohydrate Polymers</i> , 2015 , 122, 221-9	10.3	227
42	Casein/pectin nanocomplexes as potential oral delivery vehicles. <i>International Journal of Pharmaceutics</i> , 2015 , 486, 59-68	6.5	134
41	Enhancement of aqueous stability of allyl isothiocyanate using nanoemulsions prepared by an emulsion inversion point method. <i>Journal of Colloid and Interface Science</i> , 2015 , 438, 130-137	9.3	25

40	Development of a biopolymer nanoparticle-based method of oral toxicity testing in aquatic invertebrates. <i>Ecotoxicology and Environmental Safety</i> , 2014 , 104, 226-30	7	5
39	Recent development of chitosan-based polyelectrolyte complexes with natural polysaccharides for drug delivery. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 353-67	7.9	514
38	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , 2014 , 142, 269-75	8.5	198
37	pH-driven encapsulation of curcumin in self-assembled casein nanoparticles for enhanced dispersibility and bioactivity. <i>Soft Matter</i> , 2014 , 10, 6820-30	3.6	238
36	Zein-based micro- and nano-particles for drug and nutrient delivery: A review. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	157
35	Self-emulsification of alkaline-dissolved clove bud oil by whey protein, gum arabic, lecithin, and their combinations. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4417-24	5.7	44
34	Nanofabrication Techniques in Native Polymer-based 3D Substitutes 2014 , 221-256		
33	Physical, chemical and biochemical properties of casein hydrolyzed by three proteases: partial characterizations. <i>Food Chemistry</i> , 2014 , 155, 146-54	8.5	77
32	Carboxymethyl chitosan-soy protein complex nanoparticles for the encapsulation and controlled release of vitamin D ₃ <i>Food Chemistry</i> , 2013 , 141, 524-32	8.5	191
31	Development of carboxymethyl chitosan hydrogel beads in alcohol-aqueous binary solvent for nutrient delivery applications. <i>Food Hydrocolloids</i> , 2013 , 31, 332-339	10.6	73
30	Cationic β -lactoglobulin nanoparticles as a bioavailability enhancer: protein characterization and particle formation. <i>Biomacromolecules</i> , 2013 , 14, 2848-56	6.9	51
29	Development and application of nanoparticles synthesized with folic acid conjugated soy protein. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2556-64	5.7	77
28	Encapsulation of indole-3-carbinol and 3,3'-diindolylmethane in zein/carboxymethyl chitosan nanoparticles with controlled release property and improved stability. <i>Food Chemistry</i> , 2013 , 139, 224-30	8.5	166
27	Cellular uptake and transport of zein nanoparticles: effects of sodium caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7621-9	5.7	106
26	Bioactive Compounds in Corn 2012 , 85-103		7
25	Fermented milk supplemented with probiotics and prebiotics can effectively alter the intestinal microbiota and immunity of host animals. <i>Journal of Dairy Science</i> , 2012 , 95, 4813-4822	4	74
24	Development of zein nanoparticles coated with carboxymethyl chitosan for encapsulation and controlled release of vitamin D ₃ . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 836-43	5.7	389
23	Nanoparticles synthesized from soy protein: preparation, characterization, and application for nutraceutical encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2712-20	5.7	231

22	Preparation and characterization of succinic acid deamidated wheat gluten microspheres for encapsulation of fish oil. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012 , 92, 305-14	6	41
21	Encapsulation of selenium in chitosan nanoparticles improves selenium availability and protects cells from selenium-induced DNA damage response. <i>Journal of Nutritional Biochemistry</i> , 2011 , 22, 1137-42	6.3	43
20	Combined effects of sodium chlorite dip treatment and chitosan coatings on the quality of fresh-cut Anjou pears. <i>Postharvest Biology and Technology</i> , 2011 , 62, 319-326	6.2	67
19	Hypocholesterolemic effects of <i>Auricularia auricula</i> ethanol extract in ICR mice fed a cholesterol-enriched diet. <i>Journal of Food Science and Technology</i> , 2011 , 48, 692-8	3.3	19
18	Effect of acid and base treatments on structural, rheological, and antioxidant properties of zein. <i>Food Chemistry</i> , 2011 , 124, 210-220	8.5	151
17	Preparation and characterization of zein/chitosan complex for encapsulation of tocopherol, and its in vitro controlled release study. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011 , 85, 145-52	6	427
16	EFFECT OF SOYBEAN VARIETIES ON THE FIBRINOLYTIC ACTIVITY AND SENSORY CHARACTERISTICS OF DOUCHI. <i>Journal of Food Processing and Preservation</i> , 2010 , 34, 457-469	2.1	6
15	Development of silver-zein composites as a promising antimicrobial agent. <i>Biomacromolecules</i> , 2010 , 11, 2366-75	6.9	58
14	Symbiosis between microorganisms from kombucha and kefir: Potential significance to the enhancement of kombucha function. <i>Applied Biochemistry and Biotechnology</i> , 2010 , 160, 446-55	3.2	42
13	Impact of black carbon addition to soil on the determination of soil microbial biomass by fumigation extraction. <i>Soil Biology and Biochemistry</i> , 2010 , 42, 2026-2029	7.5	66
12	Preparation, characterization and evaluation of selenite-loaded chitosan/TPP nanoparticles with or without zein coating. <i>Carbohydrate Polymers</i> , 2010 , 82, 942-951	10.3	169
11	Effect of chitosan on the induction of DNA damage response by selenium compounds. <i>FASEB Journal</i> , 2010 , 24, lb251	0.9	
10	Effects of fructose and/or fat in the diet on developing the type 2 diabetic-like syndrome in CD-1 mice. <i>Hormone and Metabolic Research</i> , 2009 , 41, 40-5	3.1	11
9	Hypocholesterolaemic and antioxidant effects of kombucha tea in high-cholesterol fed mice. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 150-156	4.3	40
8	A combination of grape seed-derived procyanidins and gypenosides alleviates insulin resistance in mice and HepG2 cells. <i>Journal of Food Science</i> , 2009 , 74, H1-7	3.4	31
7	Dietary intervention with AHP, a functional formula diet, improves both serum and hepatic lipids profile in dyslipidemia mice. <i>Journal of Food Science</i> , 2009 , 74, H189-95	3.4	12
6	Antioxidant and antimicrobial activities of consecutive extracts from <i>Galla chinensis</i> :The polarity affects the bioactivities. <i>Food Chemistry</i> , 2009 , 113, 173-179	8.5	162
5	Evaluation of antioxidative and hypolipidemic properties of a novel functional diet formulation of <i>Auricularia auricula</i> and Hawthorn. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 215-221	6.8	65

4	Identification and structure–activity relationship of gallotannins separated from <i>Galla chinensis</i> . <i>LWT - Food Science and Technology</i> , 2009 , 42, 1289-1295	5-4	77
3	Effect of polysaccharide from <i>Auricularia auricula</i> on blood lipid metabolism and lipoprotein lipase activity of ICR mice fed a cholesterol-enriched diet. <i>Journal of Food Science</i> , 2008 , 73, H103-8	3-4	43
2	Fabrication strategies and supramolecular interactions of polymer-lipid complex nanoparticles as oral delivery systems. <i>Nano Research</i> , 1	10	3
1	Mucoadhesive Biopolymer Nanoparticles for Encapsulation of Lipophilic Nutrients With Enhanced Bioactivity. <i>Food Biophysics</i> , 1	3-2	1