Xiao-Quan Yang

List of Publications by Citations

137 papers	3,798 citations	34 h-index	55 g-index
141 ext. papers	4,894 ext. citations	5.8 avg, IF	5.88 L-index

#	Paper	IF	Citations
137	Pickering Emulsion Gels Prepared by Hydrogen-Bonded Zein/Tannic Acid Complex Colloidal Particles. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 7405-14	5.7	224
136	Fabrication and characterization of antioxidant pickering emulsions stabilized by zein/chitosan complex particles (ZCPs). *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2514-24	5.7	180
135	Adsorption and dilatational rheology of heat-treated soy protein at the oil-water interface: relationship to structural properties. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3302-10	5.7	159
134	Fabrication and characterization of novel Pickering emulsions and Pickering high internal emulsions stabilized by gliadin colloidal particles. *Food Hydrocolloids*, **2016**, 61, 300-310	10.6	158
133	Protein-based pickering emulsion and oil gel prepared by complexes of zein colloidal particles and stearate. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 2672-8	5.7	139
132	Functional properties and in vitro trypsin digestibility of red kidney bean (Phaseolus vulgaris L.) protein isolate: Effect of high-pressure treatment. *Food Chemistry*, **2008**, 110, 938-45	8.5	135
131	Fabrication and characterization of novel antimicrobial films derived from thymol-loaded zein-sodium caseinate (SC) nanoparticles. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 11592-600	5.7	124
130	Plant protein-based delivery systems for bioactive ingredients in foods. *Food and Function*, **2015**, 6, 2876-89	6	103
129	Complexation of resveratrol with soy protein and its improvement on oxidative stability of corn oil/water emulsions. *Food Chemistry*, **2014**, 161, 324-31	8.5	103
128	Wheat gluten-stabilized high internal phase emulsions as mayonnaise replacers. *Food Hydrocolloids*, **2018**, 77, 168-175	10.6	94
127	Enhanced physical and oxidative stabilities of soy protein-based emulsions by incorporation of a water-soluble stevioside-resveratrol complex. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4433-40	5.7	85
126	Preparation of water-soluble antimicrobial zein nanoparticles by a modified antisolvent approach and their characterization. *Journal of Food Engineering*, **2013**, 119, 343-352	6	67
125	Colloidal complexation of zein hydrolysate with tannic acid: Constructing peptides-based nanoemulsions for alga oil delivery. *Food Hydrocolloids*, **2016**, 54, 40-48	10.6	66
124	Contribution of Long Fibrils and Peptides to Surface and Foaming Behavior of Soy Protein Fibril System. *Langmuir*, **2016**, 32, 8092-101	4	65
123	Development of Pickering Emulsions Stabilized by Gliadin/Proanthocyanidins Hybrid Particles (GPHPs) and the Fate of Lipid Oxidation and Digestion. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1461-1471	5.7	61
122	Nonlinear Surface Dilatational Rheology and Foaming Behavior of Protein and Protein Fibrillar Aggregates in the Presence of Natural Surfactant. *Langmuir*, **2016**, 32, 3679-90	4	61
121	Synergistic interfacial properties of soy protein–stevioside mixtures: Relationship to emulsion stability. *Food Hydrocolloids*, **2014**, 39, 127-135	10.6	57

120	Zein based oil-in-glycerol emulgels enriched with β-carotene as margarine alternatives. *Food Chemistry*, **2016**, 211, 836-44	8.5	55
119	Responsive Emulsion Gels with Tunable Properties Formed by Self-Assembled Nanofibrils of Natural Saponin Glycyrrhizic Acid for Oil Structuring. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2394-2405	5.7	51
118	Computed microtomography and mechanical property analysis of soy protein porous hydrogel prepared by homogenizing and microbial transglutaminase cross-linking. *Food Hydrocolloids*, **2013**, 31, 220-226	10.6	46
117	Cellular Uptake and Intracellular Antioxidant Activity of Zein/Chitosan Nanoparticles Incorporated with Quercetin. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12783-12793	5.7	46
116	Thermoresponsive structured emulsions based on the fibrillar self-assembly of natural saponin glycyrrhizic acid. *Food and Function*, **2017**, 8, 75-85	6.1	45
115	Development and characterization of novel chitosan emulsion films via pickering emulsions incorporation approach. *Food Hydrocolloids*, **2016**, 52, 253-264	10.6	43
114	Controlled volatile release of structured emulsions based on phytosterols crystallization. *Food Hydrocolloids*, **2016**, 56, 170-179	10.6	43
113	Structural rearrangement of ethanol-denatured soy proteins by high hydrostatic pressure treatment. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 7324-32	5.7	42
112	Wheat gluten based percolating emulsion gels as simple strategy for structuring liquid oil. *Food Hydrocolloids*, **2016**, 61, 747-755	10.6	41
111	Protein-Based Pickering High Internal Phase Emulsions as Nutraceutical Vehicles of and the Template for Advanced Materials: A Perspective Paper. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9719-9726	5.7	41
110	EFFECT OF HIGH-PRESSURE HOMOGENIZATION ON THE FUNCTIONAL PROPERTY OF PEANUT PROTEIN. *Journal of Food Process Engineering*, **2011**, 34, 2191-2204	2.4	40
109	Enzyme-assisted subcritical water extraction and characterization of soy protein from heat-denatured meal. *Journal of Food Engineering*, **2016**, 169, 250-258	6	38
108	Amphiphilic zein hydrolysate as a novel nano-delivery vehicle for curcumin. *Food and Function*, **2015**, 6, 2636-45	6.1	36
107	Phytosterol structured algae oil nanoemulsions and powders: improving antioxidant and flavor properties. *Food and Function*, **2016**, 7, 3694-702	6.1	36
106	Properties of dietary fiber from citrus obtained through alkaline hydrogen peroxide treatment and homogenization treatment. *Food Chemistry*, **2020**, 311, 125873	8.5	35
105	Zein/tannic acid complex nanoparticles-stabilised emulsion as a novel delivery system for controlled release of curcumin. *International Journal of Food Science and Technology*, **2017**, 52, 1221-1228	3.8	34
104	Tuning particle properties to control rheological behavior of high internal phase emulsion gels stabilized by zein/tannic acid complex particles. *Food Hydrocolloids*, **2019**, 89, 163-170	10.6	34
103	Corn protein hydrolysate as a novel nano-vehicle: Enhanced physicochemical stability and in-vitro bioaccessibility of vitamin D3. *LWT - Food Science and Technology*, **2016**, 72, 510-517	5.4	31

102	Self-Assembled Egg Yolk Peptide Micellar Nanoparticles as a Versatile Emulsifier for Food-Grade Oil-in-Water Pickering Nanoemulsions. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11728-11740	5.7	30
101	In vitro assessment of the bioaccessibility of fatty acids and tocopherol from soybean oil body emulsions stabilized with κ-carrageenan. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 1567-75	5.7	30
100	Long-Lived and Thermoresponsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. *Langmuir*, **2018**, 34, 3971-3980	4	29
99	Multiple Water-in-Oil-in-Water Emulsion Gels Based on Self-Assembled Saponin Fibrillar Network for Photosensitive Cargo Protection. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9735-9743	5.7	28
98	Physicochemical and structural characterisation of protein isolate, globulin and albumin from soapnut seeds (Sapindus mukorossi Gaertn.). *Food Chemistry*, **2011**, 128, 420-6	8.5	27
97	Food-Grade Emulsions and Emulsion Gels Prepared by Soy Protein-Pectin Complex Nanoparticles and Glycyrrhizic Acid Nanofibrils. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1051-1063	5.7	25
96	Hierarchical high internal phase emulsions and transparent oleogels stabilized by quillaja saponin-coated nanodroplets for color performance. *Food and Function*, **2017**, 8, 823-831	6.1	24
95	Tunable volatile release from organogel-emulsions based on the self-assembly of β-sitosterol and γ-oryzanol. *Food Chemistry*, **2017**, 221, 1491-1498	8.5	24
94	Functional and structural properties and in vitro digestibility of acylated hemp (Cannabis sativa L.) protein isolates. *International Journal of Food Science and Technology*, **2009**, 44, 2653-2661	3.8	24
93	Characterization of Orange Oil Powders and Oleogels Fabricated from Emulsion Templates Stabilized Solely by a Natural Triterpene Saponin. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2637-2646	5.7	23
92	The physicochemical properties, in vitro binding capacities and in vivo hypocholesterolemic activity of soluble dietary fiber extracted from soy hulls. *Food and Function*, **2016**, 7, 4830-4840	6.1	23
91	One-step formation of a double Pickering emulsion via modulation of the oil phase composition. *Food and Function*, **2018**, 9, 4508-4517	6.1	23
90	Improvement in emulsifying properties of soy protein isolate by conjugation with maltodextrin using high-temperature, short-time dry-heating Maillard reaction. *International Journal of Food Science and Technology*, **2014**, 49, 460-467	3.8	23
89	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. *Food Hydrocolloids*, **2017**, 70, 219-228	10.6	22
88	Fractionation of Soybean Globulins Using Ca2+ and Mg2+: A Comparative Analysis. *JAOCS, Journal of the American Oil Chemistsr Society*, **2009**, 86, 409-417	1.8	22
87	The influence of heat treatment on acid-tolerant emulsions prepared from acid soluble soy protein and soy soluble polysaccharide complexes. *Food Research International*, **2016**, 89, 211-218	7	22
86	Effect of interfacial composition and crumbliness on aroma release in soy protein/sugar beet pectin mixed emulsion gels. *Journal of the Science of Food and Agriculture*, **2016**, 96, 4449-56	4.3	21
85	Inactivation of Soybean Trypsin Inhibitor by Epigallocatechin Gallate: Stopped-Flow/Fluorescence, Thermodynamics, and Docking Studies. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 921-929	5.7	20

84	Sodium caseinate as a particulate emulsifier for making indefinitely recycled pH-responsive emulsions. *Chemical Science*, **2020**, 11, 3797-3803	9.4	20
83	Gel-like emulsions prepared with zein nanoparticles produced through phase separation from acetic acid solutions. *International Journal of Food Science and Technology*, **2017**, 52, 2670-2676	3.8	20
82	Comparison of Flavor Volatiles and Some Functional Properties of Different Soy Protein Products. *JAOCS, Journal of the American Oil ChemistsrSociety*, **2011**, 88, 1621-1631	1.8	20
81	Fabrication of a Soybean Bowman-Birk Inhibitor (BBI) Nanodelivery Carrier To Improve Bioavailability of Curcumin. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2426-2434	5.7	19
80	A Natural Supramolecular Saponin Hydrogelator for Creation of Ultrastable and Thermostimulable Food-Grade Foams. *Advanced Materials Interfaces*, **2019**, 6, 1900417	4.6	19
79	Nanocomposites of Bacterial Cellulose Nanofibrils and Zein Nanoparticles for Food Packaging. *ACS Applied Nano Materials*, **2020**, 3, 2899-2910	5.6	19
78	Modulation of the surface properties of protein particles by a surfactant for stabilizing foams. *RSC Advances*, **2016**, 6, 66018-66026	3.7	19
77	Physical and tribological properties of high internal phase emulsions based on citrus fibers and corn peptides. *Food Hydrocolloids*, **2019**, 95, 53-61	10.6	18
76	Dry fractionation of surface abrasion for polyphenol-enriched buckwheat protein combined with hydrothermal treatment. *Food Chemistry*, **2019**, 285, 414-422	8.5	18
75	Pea soluble polysaccharides obtained from two enzyme-assisted extraction methods and their application as acidified milk drinks stabilizers. *Food Research International*, **2018**, 109, 544-551	7	18
74	Phytosterol-based oleogels self-assembled with monoglyceride for controlled volatile release. *Journal of the Science of Food and Agriculture*, **2018**, 98, 582-589	4.3	18
73	7S protein is more effective than total soybean protein isolate in reducing plasma cholesterol. *Journal of Functional Foods*, **2017**, 36, 18-26	5.1	18
72	Subcritical Water Induced Complexation of Soy Protein and Rutin: Improved Interfacial Properties and Emulsion Stability. *Journal of Food Science*, **2016**, 81, C2149-57	3.4	17
71	Controlled Hydrophobic Biosurface of Bacterial Cellulose Nanofibers through Self-Assembly of Natural Zein Protein. *ACS Biomaterials Science and Engineering*, **2017**, 3, 1595-1604	5.5	16
70	Slowing the Starch Digestion by Structural Modification through Preparing Zein/Pectin Particle Stabilized Water-in-Water Emulsion. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4200-4207	5.7	16
69	Preparation and stabilizing behavior of octenyl succinic esters of soybean soluble polysaccharide in acidified milk beverages. *Food Hydrocolloids*, **2017**, 63, 421-428	10.6	16
68	Surface charge and conformational properties of phaseolin, the major globulin in red kidney bean (Phaseolus vulgaris L): effect of pH. *International Journal of Food Science and Technology*, **2011**, 46, 1628-1635	3.8	15
67	Comparison of the colloidal stability, bioaccessibility and antioxidant activity of corn protein hydrolysate and sodium caseinate stabilized curcumin nanoparticles. *Journal of Food Science and Technology*, **2016**, 53, 2923-2932	3.3	14

66	Prevention of retinoic acid-induced osteoporosis in mice by isoflavone-enriched soy protein. *Journal of the Science of Food and Agriculture*, **2016**, 96, 331-8	4.3	14
65	Fractionation and characterization of soluble soybean polysaccharide esterified of octenyl succinic anhydride and its effect as a stabilizer in acidified milk drinks. *Food Hydrocolloids*, **2018**, 85, 215-221	10.6	14
64	Characterization and interfacial behavior of nanoparticles prepared from amphiphilic hydrolysates of Conglycinin-dextran conjugates. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 12678-85	5.7	14
63	Complex coacervation of chitosan and soy globulins in aqueous solution: a electrophoretic mobility and light scattering study. *International Journal of Food Science and Technology*, **2011**, 46, 1363-1369	3.8	14
62	Thermal aggregation behaviour of soy protein: characteristics of different polypeptides and sub-units. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1121-31	4.3	13
61	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. *RSC Advances*, **2016**, 6, 85621-85633	3.7	13
60	Structure-Function Relationship of a Novel PR-5 Protein with Antimicrobial Activity from Soy Hulls. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 948-59	5.7	12
59	Stabilization and functionalization of aqueous foams by Quillaja saponin-coated nanodroplets. *Food Research International*, **2017**, 99, 679-687	7	12
58	An Improved Isolation Method of Soy Conglycinin Subunits and Their Characterization. *JAOCS, Journal of the American Oil Chemistsr Society*, **2010**, 87, 997-1004	1.8	12
57	Preparation of double-network tofu with mechanical and sensory toughness. *International Journal of Food Science and Technology*, **2016**, 51, 962-969	3.8	12
56	Emulsifying properties of high methoxyl pectins in binary systems of water-ethanol. *Carbohydrate Polymers*, **2020**, 229, 115420	10.3	12
55	Effect of guar gum on the rheological, thermal and textural properties of soybean Conglycinin gel. *International Journal of Food Science and Technology*, **2009**, 44, 1314-1322	3.8	11
54	Preparation and characterisation of surface-active pectin from soya hulls by phosphate-assisted subcritical water combined with ultrasonic treatment. *International Journal of Food Science and Technology*, **2016**, 51, 61-68	3.8	11
53	Large amplitude oscillatory shear (LAOS) for nonlinear rheological behavior of heterogeneous emulsion gels made from natural supramolecular gelators. *Food Research International*, **2021**, 140, 110076	7	11
52	Salt reduction in semi-solid food gel via inhomogeneous distribution of sodium-containing coacervate: Effect of gum arabic. *Food Hydrocolloids*, **2020**, 109, 106102	10.6	10
51	Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. *International Journal of Biological Macromolecules*, **2020**, 154, 788-794	7.9	10
50	Modulation of Gut Microbiota by Soybean 7S Globulin Peptide That Involved Lipopolysaccharide-Peptide Interaction. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2201-2211	5.7	9
49	Zein Particle-Stabilized Water-In-Water Emulsion as a Vehicle for Hydrophilic Bioactive Compound Loading of Riboflavin. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 9926-9933	5.7	9

48	Preparation and characterisation of isoflavone aglycone-rich calcium-binding soy protein hydrolysates. *International Journal of Food Science and Technology*, **2017**, 52, 2230-2237	3.8	9
47	Oil-Water Interfacial-Directed Spontaneous Self-Assembly of Natural Saponin for Controlling Interface Permeability in Colloidal Emulsions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13854-13862	5.7	9
46	Enzyme-Adsorbed Chitosan Nanogel Particles as Edible Pickering Interfacial Biocatalysts and Lipase-Responsive Phase Inversion of Emulsions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8890-8899	5.7	9
45	Quillaja saponin-based hollow salt particles as solid carriers for enhancing sensory aroma with reduced sodium intake. *Food and Function*, **2018**, 9, 191-199	6.1	9
44	Gamma/alpha-zein hydrolysates as oral delivery vehicles: Enhanced physicochemical stability and in‐vitro bioaccessibility of curcumin. *International Journal of Food Science and Technology*, **2018**, 53, 1622-1630	3.8	8
43	Effect of transglutaminase on the functional properties of GDL (glucono-delta-lactone) cold-set soybean glycinin gel. *International Journal of Food Science and Technology*, **2011**, 46, 963-971	3.8	8
42	Corn protein hydrolysate as a new structural modifier for soybean protein isolate based O/W emulsions. *LWT - Food Science and Technology*, **2020**, 118, 108763	5.4	8
41	Highly stable and thermo-responsive gel foams by synergistically combining glycyrrhizic acid nanofibrils and cellulose nanocrystals. *Journal of Colloid and Interface Science*, **2021**, 587, 797-809	9.3	8
40	Acid/ethanol induced pectin gelling and its application in emulsion gel. *Food Hydrocolloids*, **2021**, 118, 106774	10.6	7
39	Bioavailability of quercetin in zein-based colloidal particles-stabilized Pickering emulsions investigated by the in vitro digestion coupled with Caco-2 cell monolayer model. *Food Chemistry*, **2021**, 360, 130152	8.5	7
38	Fabrication of Novel Hierarchical Multicompartment Highly Stable Triple Emulsions for the Segregation and Protection of Multiple Cargos by Spatial Co-encapsulation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10904-10912	5.7	6
37	Salt reduction in liquid/semi-solid foods based on the mucopenetration ability of gum arabic. *Food and Function*, **2019**, 10, 4090-4101	6.1	6
36	Inactivation of Soybean Bowman-Birk Inhibitor by Stevioside: Interaction Studies and Application to Soymilk. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2255-2264	5.7	6
35	Effect of dextran glycation on nanofibril assembly of soya β‐conglycinin at pH 2.0 and the pH stability of nanofibrils. *International Journal of Food Science and Technology*, **2016**, 51, 2260-2269	3.8	6
34	Properties of transglutaminase-treated red bean protein films. *Journal of Applied Polymer Science*, **2011**, 122, 789-797	2.9	6
33	Growth of Au nanoparticles on phosphorylated zein protein particles for use as biomimetic catalysts for cascade reactions at the oil-water interface. *Chemical Science*, **2021**, 12, 3885-3889	9.4	6
32	Development and characterisation of polylactic acid–gliadin bilayer/trilayer films as carriers of thymol. *International Journal of Food Science and Technology*, **2018**, 53, 608-618	3.8	6
31	Influence of Soy Protein Isolate Prepared by Phosphate-Assisted Hydrothermal Cooking on the Gelation of Myofibrillar Protein. *JAOCS, Journal of the American Oil Chemists' Society*, **2015**, 92, 523-531	1.8	5

30	Improvement of microbial transglutaminase-induced gelation of Econglycinin by conjugation with dextran. *International Journal of Food Science and Technology*, **2014**, 49, 976-982	3.8	5
29	Rheological Properties of Soybean EConglycinin in Aqueous Dispersions: Effects of Concentration, Ionic Strength and Thermal Treatment. *International Journal of Food Properties*, **2011**, 14, 264-279	3	5
28	Physicochemical characteristics and functional properties of high methoxyl pectin with different degree of esterification.. *Food Chemistry*, **2021**, 375, 131806	8.5	5
27	Enzyme-assisted development of biofunctional polyphenol-enriched buckwheat protein: physicochemical properties, in vitro digestibility, and antioxidant activity. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3176-3185	4.3	5
26	Foaming properties and air-water interfacial behavior of corn protein hydrolyzate-tannic acid complexes. *Journal of Food Science and Technology*, **2019**, 56, 905-913	3.3	4
25	Physicochemical properties of soy protein prepared by enzyme-assisted countercurrent extraction. *International Journal of Food Science and Technology*, **2018**, 53, 1389-1396	3.8	4
24	Effects of pepsin hydrolysis on the soy Econglycinin aggregates formed by heat treatment at different pH. *International Journal of Food Science and Technology*, **2014**, 49, 1729-1735	3.8	4
23	Influence of succinylation on the properties of cast films from red bean protein isolate at various plasticizer levels. *Journal of Applied Polymer Science*, **2011**, 120, 1934-1941	2.9	4
22	Hofmeister Effect-Assistant Fabrication of All-Natural Protein-based Porous Materials Templated from Pickering Emulsions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 11261-11272	5.7	4
21	Salt reduction in bread via enrichment of dietary fiber containing sodium and calcium. *Food and Function*, **2021**, 12, 2660-2671	6.1	4
20	Multicompartment emulsion droplets for programmed release of hydrophobic cargoes. *Food and Function*, **2019**, 10, 4522-4532	6.1	3
19	Preparation and characterisation of soya milk enriched with isoflavone aglycone fermented by lactic acid bacteria combined with hydrothermal cooking pretreatment. *International Journal of Food Science and Technology*, **2015**, 50, 1331-1337	3.8	3
18	Characterisation of soybean glycinin and Econglycinin fractionated by using MgCl2 instead of CaCl2. *International Journal of Food Science and Technology*, **2009**, 45, 155-162	3.8	3
17	CO-responsive Pickering emulsions stabilized by soft protein particles for interfacial biocatalysis.. *Chemical Science*, **2022**, 13, 2884-2890	9.4	3
16	One-pot ultrasonic cavitational emulsification of phytosterols oleogel-based flavor emulsions and oil powder stabilized by natural saponin. *Food Research International*, **2021**, 150, 110757	7	3
15	Isoflavones enhance the plasma cholesterol-lowering activity of 7S protein in hypercholesterolemic hamsters. *Food and Function*, **2019**, 10, 7378-7386	6.1	3
14	Preparation and characterisation of glyceollin-enriched soya bean protein using solid-state fermentation. *International Journal of Food Science and Technology*, **2017**, 52, 1878-1886	3.8	2
13	Effects of Ezein peptides on lipid membrane organization: Quartz crystal microbalance with dissipation and Langmuir monolayer studies. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2019**, 574, 86-93	5.1	2

12	Undigestible Gliadin Peptide Nanoparticles Penetrate Mucus and Reduce Mucus Production Driven by Intestinal Epithelial Cell Damage. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7979-7989	5.7	2
11	Improved extraction of disulphide-rich bioactive proteins from soya hulls: characterisation of a novel aspartic proteinase. *International Journal of Food Science and Technology*, **2016**, 51, 1509-1515	3.8	2
10	Facile and Robust Route for Preparing Pickering High Internal Phase Emulsions Stabilized by Bare Zein Particles. *ACS Food Science & Technology*, **2021**, 1, 1481-1491		2
9	Adsorption and foaming properties of edible egg yolk peptide nanoparticles: Effect of particle aggregation. *Current Research in Food Science*, **2021**, 4, 270-278	5.6	2
8	Extraction and characterisation of pectin polysaccharide from soybean dreg and its dispersion stability in acidified milk drink. *International Journal of Food Science and Technology*, **2021**, 56, 5230	3.8	1
7	Tailoring structure and properties of long-lived emulsion foams stabilized by a natural saponin glycyrrhizic acid: Role of oil phase. *Food Research International*, **2021**, 150, 110733	7	1
6	Ethyl cellulose-chitosan complex particles stabilized W/O Pickering emulsion as a recyclable bio-catalytic microreactor. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2022**, 639, 128375	5.1	0
5	Oxalic extraction of high methoxyl pectin and its application as a stabiliser. *International Journal of Food Science and Technology*, **2021**, 56, 5220	3.8	0
4	Fabrication and structural properties of water-dispersible phytosterol using hot melt extrusion. *Journal of Food Science and Technology*, **2021**, 58, 2447-2451	3.3	0
3	Pectin gels based on H/(NH)SO and its potential in sustained release of NH.. *International Journal of Biological Macromolecules*, **2022**, 208, 486-493	7.9	0
2	Modulating aroma release of flavour oil emulsion based on mucoadhesive property of tannic acid.. *Food Chemistry*, **2022**, 388, 132970	8.5	0
1	Physicochemical Properties Improvement of Soy Protein Using Divalent Ions During a Two-Step Fractionation Process. *JAOCS, Journal of the American Oil ChemistsrSociety*, **2014**, 91, 1235-1245	1.8	