

Lianzhou Jiang

List of Publications by Year in descending order

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115
papers

4,343
citations

136950

32
h-index

128289

60
g-index

116
all docs

116
docs citations

116
times ranked

3298
citing authors

#	ARTICLE	IF	CITATIONS
1	The texture of plant protein-based meat analogs by high moisture extrusion: A review. <i>Journal of Texture Studies</i> , 2023, 54, 351-364.	2.5	15
2	Improving interface-related functions and antioxidant activities of soy protein isolate by covalent conjugation with chlorogenic acid. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 202-213.	3.2	8
3	Intake of high-purity insoluble dietary fiber from <i>Okara</i> for the amelioration of colonic environment disturbance caused by acute ulcerative colitis. <i>Food and Function</i> , 2022, 13, 213-226.	4.6	8
4	Deciphering Changes in the Structure and IgE-Binding Ability of Ovalbumin Glycated by β -Dicarbonyl Compounds under Simulated Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1984-1995.	5.2	9
5	Oil bodies extracted from high-oil soybeans (<i>Glycine max</i>) exhibited higher oxidative and physical stability than oil bodies from high-protein soybeans. <i>Food and Function</i> , 2022, 13, 3271-3282.	4.6	14
6	Construction of magnetic switchable Pickering interfacial catalysis system and its application in the hydrolysis of crude rice bran oil. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2879-2885.	2.7	1
7	Variations in oral microbiota and salivary proteomics reveal distinct patterns in polysensitized individuals. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2022, 77, 1899-1902.	5.7	3
8	Emulsions co-stabilized by soy protein nanoparticles and tea saponin: Physical stability, rheological properties, oxidative stability, and lipid digestion. <i>Food Chemistry</i> , 2022, 387, 132891.	8.2	27
9	Structure remodeling of soy protein-derived amyloid fibrils mediated by epigallocatechin-3-gallate. <i>Biomaterials</i> , 2022, 283, 121455.	11.4	39
10	Non-covalent interaction of soy protein isolate and catechin: Mechanism and effects on protein conformation. <i>Food Chemistry</i> , 2022, 384, 132507.	8.2	101
11	Effects of High Hydrostatic Pressure Pretreatment on the Functional and Structural Properties of Rice Bran Protein Hydrolysates. <i>Foods</i> , 2022, 11, 29.	4.3	16
12	The Layered Encapsulation of Vitamin B2 and β -Carotene in Multilayer Alginate/Chitosan Gel Microspheres: Improving the Bioaccessibility of Vitamin B2 and β -Carotene. <i>Foods</i> , 2022, 11, 20.	4.3	13
13	Immobilization of cellulase on magnetic nanoparticles for rice bran oil extraction in a magnetic fluidized bed. <i>International Journal of Food Engineering</i> , 2022, 18, 15-26.	1.5	10
14	Relationship between flexibility and interfacial functional properties of soy protein isolate: succinylation modification. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6454-6463.	3.5	12
15	Stability and digestibility of encapsulated lycopene in different emulsion systems stabilized by acid-modified soybean lipophilic protein. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6146-6155.	3.5	11
16	Effects of Soybean Oil Body as a Milk Fat Substitute on Ice Cream: Physicochemical, Sensory and Digestive Properties. <i>Foods</i> , 2022, 11, 1504.	4.3	22
17	Dietary protein-phenolic interactions: characterization, biochemical-physiological consequences, and potential food applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3589-3615.	10.3	140
18	Soy/whey protein isolates: interfacial properties and effects on the stability of oil-in-water emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 262-271.	3.5	28

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19	Effects of covalent modification with epigallocatechin-3-gallate on oleosin structure and ability to stabilize artificial oil body emulsions. <i>Food Chemistry</i> , 2021, 341, 128272.	8.2	37
20	Development of an Efficient Method to Extract DNA from Refined Soybean Oil. <i>Food Analytical Methods</i> , 2021, 14, 196-207.	2.6	4
21	Rhizomucor miehei lipase-catalysed synthesis of cocoa butter equivalent from palm mid-fraction and stearic acid: Characteristics and feasibility as cocoa butter alternative. <i>Food Chemistry</i> , 2021, 343, 128407.	8.2	20
22	Oil-in-water Pickering emulsion stabilization with oppositely charged polysaccharide particles: chitin nanocrystals/fucoidan complexes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3003-3012.	3.5	18
23	Atmospheric cold plasma treatment of soybean protein isolate: insights into the structural, physicochemical, and allergenic characteristics. <i>Journal of Food Science</i> , 2021, 86, 68-77.	3.1	60
24	Soy Protein: Molecular Structure Revisited and Recent Advances in Processing Technologies. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 119-147.	9.9	107
25	Fabrication and characterization of β -carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. <i>Food and Function</i> , 2021, 12, 10875-10886.	4.6	8
26	Covalent and non-covalent interactions of cyanidin-3-O-glucoside with milk proteins revealed modifications in protein conformational structures, digestibility, and allergenic characteristics. <i>Food and Function</i> , 2021, 12, 10107-10120.	4.6	29
27	Effects of glycation and acylation on the structural characteristics and physicochemical properties of soy protein isolate. <i>Journal of Food Science</i> , 2021, 86, 1737-1750.	3.1	19
28	Crude Wax Extracted from Rice Bran Oil Improves Oleogel Properties and Oxidative Stability. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000091.	1.5	14
29	Dietary Bioactive Lipids: A Review on Absorption, Metabolism, and Health Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8929-8943.	5.2	30
30	Ultrasonic pre-treatment modifies the pH-dependent molecular interactions between β -lactoglobulin and dietary phenolics: Conformational structures and interfacial properties. <i>Ultrasonics Sonochemistry</i> , 2021, 75, 105612.	8.2	22
31	Effect of ultrasound on the preparation of soy protein isolate-maltodextrin embedded hemp seed oil microcapsules and the establishment of oxidation kinetics models. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105700.	8.2	30
32	Influence of Pre-/Postultrasound on Forming a Molten Globule-Like Conformation and Improving the Emulsifying Properties of Thermally Induced Soybean Protein Aggregates. <i>ACS Food Science & Technology</i> , 2021, 1, 1514-1522.	2.7	3
33	Chinese bayberry (<i>Myrica rubra</i>) phenolics mitigated protein glycoxidation and formation of advanced glycation end-products: A mechanistic investigation. <i>Food Chemistry</i> , 2021, 361, 130102.	8.2	30
34	Effect of ultrasound on the properties of rice bran protein and its chlorogenic acid complex. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105758.	8.2	38
35	Structure, properties and potential bioactivities of high-purity insoluble fibre from soybean dregs (Okara). <i>Food Chemistry</i> , 2021, 364, 130402.	8.2	44
36	Effects of Cavitation Jet Treatment on the Structure and Emulsification Properties of Oxidized Soy Protein Isolate. <i>Foods</i> , 2021, 10, 2.	4.3	22

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37	Changes of High-Purity Insoluble Fiber from Soybean Dregs (Okara) after Being Fermented by Colonic Flora and Its Adsorption Capacity. <i>Foods</i> , 2021, 10, 2485.	4.3	2
38	Effect of high intensity ultrasound on the structure and solubility of soy protein isolate-pectin complex. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105808.	8.2	53
39	Advancement on Milk Fat Globule Membrane: Separation, Identification, and Functional Properties. <i>Frontiers in Nutrition</i> , 2021, 8, 807284.	3.7	12
40	NaCl induces flocculation and lipid oxidation of soybean oil body emulsions recovered by neutral aqueous extraction. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	6
41	Study of electrochemically treated walnut emulsion and its stability. <i>Journal of Food Process Engineering</i> , 2020, 43, e13003.	2.9	3
42	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. <i>International Journal of Food Science and Technology</i> , 2020, 55, 229-238.	2.7	24
43	The production of gel beads of soybean hull polysaccharides loaded with soy isoflavone and their pH-dependent release. <i>Food Chemistry</i> , 2020, 313, 126095.	8.2	30
44	Deciphering the Structural Network That Confers Stability to High Internal Phase Pickering Emulsions by Cross-Linked Soy Protein Microgels and Their <i>In Vitro</i> Digestion Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9796-9803.	5.2	58
45	Effect of Oxidation on Quality of Chiba Tofu Produced by Soy Isolate Protein When Subjected to Storage. <i>Foods</i> , 2020, 9, 1877.	4.3	9
46	Lipase catalysis of \pm -linolenic acid-rich medium- and long-chain triacylglycerols from perilla oil and medium-chain triacylglycerols with reduced by-products. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4565-4574.	3.5	10
47	Combination of Alcalase 2.4 L and CaCl_2 for aqueous extraction of peanut oil. <i>Journal of Food Science</i> , 2020, 85, 1772-1780.	3.1	8
48	The Colors of Health: Chemistry, Bioactivity, and Market Demand for Colorful Foods and Natural Food Sources of Colorants. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 145-182.	9.9	81
49	Ultrasound driven conformational and physicochemical changes of soy protein hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105202.	8.2	117
50	Dietary advanced glycation end-products: Perspectives linking food processing with health implications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2559-2587.	11.7	103
51	Homogenate Extraction of Polysaccharides from Pine Nut Meal: Optimization and Comparison with Other Extraction Methods by Characterizing Their Extracts. <i>Journal of Food Quality</i> , 2020, 2020, 1-9.	2.6	1
52	Ninety-Day Nephrotoxicity Evaluation of 3-MCPD 1-Monooleate and 1-Monostearate Exposures in Male Sprague Dawley Rats Using Proteomic Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2765-2772.	5.2	10
53	Application of magnetic immobilized papain on passivated rice bran lipase. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 51-59.	7.5	15
54	Protective Effect of Iridoid Glycosides of the Leaves of <i>Syringa oblata</i> Lindl. on Dextran Sulfate Sodium-Induced Ulcerative Colitis by Inhibition of the TLR2/4/MyD88/NF- κ B Signaling Pathway. <i>BioMed Research International</i> , 2020, 2020, 1-13.	1.9	11

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55	Enzymatic preparation of structured TAG containing conjugated linoleic acid (CLA) at solvent-free. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	2
56	Phenolic compounds from coffee by-products modulate adipogenesis-related inflammation, mitochondrial dysfunction, and insulin resistance in adipocytes, via insulin/PI3K/AKT signaling pathways. <i>Food and Chemical Toxicology</i> , 2019, 132, 110672.	3.6	71
57	Valorization of Soy Whey Wastewater: How Epigallocatechin-3-gallate Regulates Protein Precipitation. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 15504-15513.	6.7	25
58	<i>In vitro&/i> Simulated Digestion and Microstructure of Peppermint Oil Nanoemulsion. <i>Journal of Oleo Science</i> , 2019, 68, 863-871.	1.4	11
59	Enzymatic esterification of rice bran oil and phytosterol in supercritical CO ₂ . <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14066.	2.0	8
60	Stability Mechanism of Two Soybean Protein-Phosphatidylcholine Nanoemulsion Preparation Methods from a Structural Perspective: A Raman Spectroscopy Analysis. <i>Scientific Reports</i> , 2019, 9, 6985.	3.3	15
61	Purification and Characterization of Antioxidant Peptides from Alcalase-Hydrolyzed Soybean (<i>Glycine</i> <i>max</i> L.) Hydrolysate and Their Cytoprotective Effects in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5772-5781.	5.2	90
62	Effect of High Pressure Treatment on Interfacial Properties, Structure and Oxidative Stability of Soy Protein Isolate-Stabilized Emulsions. <i>Journal of Oleo Science</i> , 2019, 68, 409-418.	1.4	13
63	Relationship between Molecular Flexibility and Emulsifying Properties of Soy Protein Isolate-Glucose Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 4089-4097.	5.2	99
64	Effects of ultrasonic treatment on the gel properties of microbial transglutaminase crosslinked soy, whey and soyâ€whey proteins. <i>Food Science and Biotechnology</i> , 2019, 28, 1455-1464.	2.6	22
65	Recovery of high valueâ€added protein from enzymeâ€assisted aqueous extraction (EAE) of soybeans by deadâ€end ultrafiltration. <i>Food Science and Nutrition</i> , 2019, 7, 858-868.	3.4	5
66	Study on the Electrochemical Hydrogenation of Soybean Oil under H₂ Conditions. <i>Journal of Oleo Science</i> , 2019, 68, 311-320.	1.4	6
67	Synthesis and Application of Nanomagnetic Immobilized Phospholipase C. <i>Journal of Chemistry</i> , 2019, 2019, 1-9.	1.9	6
68	Relationship of phenolic composition of selected purple maize (<i>Zea mays</i> L.) genotypes with their anti-inflammatory, anti-adipogenic and anti-diabetic potential. <i>Food Chemistry</i> , 2019, 289, 739-750.	8.2	71
69	Effect of pH on Freeze-thaw Stability of Glycated Soy Protein Isolate. <i>Journal of Oleo Science</i> , 2019, 68, 281-290.	1.4	7
70	Effect of the condition of spray-drying on the properties of the polypeptide-rich powders from enzyme-assisted aqueous extraction processing. <i>Drying Technology</i> , 2019, 37, 2105-2115.	3.1	24
71	Detection of Phosphatidylcholine Content in Crude Oil with Bio-Enzyme Screen-Printed Electrode. <i>Food Analytical Methods</i> , 2019, 12, 229-238.	2.6	8
72	Covalent conjugates of anthocyanins to soy protein: Unravelling their structure features and in vitro gastrointestinal digestion fate. <i>Food Research International</i> , 2019, 120, 603-609.	6.2	101

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73	Purification of β -carotene 15,15'-monooxygenase from pig intestine and its enzymatic hydrolysis of pigment in soybean oil. <i>International Journal of Food Science and Technology</i> , 2019, 54, 480-489.	2.7	3
74	Effect of pH on physicochemical properties of oil bodies from different oil crops. <i>Journal of Food Science and Technology</i> , 2019, 56, 49-58.	2.8	25
75	Identification of a novel ACE-inhibitory peptide from casein and evaluation of the inhibitory mechanisms. <i>Food Chemistry</i> , 2018, 256, 98-104.	8.2	153
76	Efficient and Response Surface Optimized Aqueous Enzymatic Extraction of <i>Camellia oleifera</i> (Tea Seed) Oil Facilitated by Concurrent Calcium Chloride Addition. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 29-37.	1.9	19
77	Immobilized CALB Catalyzed Transesterification of Soybean Oil and Phytosterol. <i>Food Biophysics</i> , 2018, 13, 208-215.	3.0	19
78	Complexation of thermally-denatured soybean protein isolate with anthocyanins and its effect on the protein structure and in vitro digestibility. <i>Food Research International</i> , 2018, 106, 619-625.	6.2	99
79	3D confocal Raman imaging of oil-rich emulsion from enzyme-assisted aqueous extraction of extruded soybean powder. <i>Food Chemistry</i> , 2018, 249, 16-21.	8.2	26
80	Effects of ultrasound treatment on physicochemical, functional properties and antioxidant activity of whey protein isolate in the presence of calcium lactate. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1522-1529.	3.5	19
81	Preparation and characterization of NiAgx/SBA-15 and its catalytic properties on the hydrogenation of soybean oil. <i>Journal of Food Process Engineering</i> , 2018, 41, e12926.	2.9	2
82	Preparation of the Pt/CNTs Catalyst and Its Application to the Fabrication of Hydrogenated Soybean Oil Containing a Low Content of Trans Fatty Acids Using the Solid Polymer Electrolyte Reactor. <i>Journal of Nanoscience and Nanotechnology</i> , 2018, 18, 5566-5574.	0.9	6
83	Preparation of Margarine Stock Rich in Naturally Bioactive Components by Enzymatic Interesterification. <i>Journal of Oleo Science</i> , 2018, 67, 29-37.	1.4	10
84	Conformational and Functional Properties of Soybean Proteins Produced by Extrusion-Hydrolysis Approach. <i>International Journal of Analytical Chemistry</i> , 2018, 2018, 1-11.	1.0	18
85	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1156.	4.1	37
86	Physical-Chemical Properties of Edible Film Made from Soybean Residue and Citric Acid. <i>Journal of Chemistry</i> , 2018, 2018, 1-8.	1.9	15
87	Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. <i>Food Research International</i> , 2018, 111, 256-264.	6.2	63
88	Ultrasound-assisted Aqueous Enzymatic Extraction of Corn Germ Oil: Analysis of Quality and Antioxidant Activity. <i>Journal of Oleo Science</i> , 2018, 67, 745-754.	1.4	11
89	Identification and assessment of residual levels of the main oxidation product of tert-butylhydroquinone in frying oils after heating and its cytotoxicity to RAW 264.7 cells. <i>Food Chemistry</i> , 2018, 264, 293-300.	8.2	23
90	Formation and Properties of Recombined Soymilk and Cow's Milk Gels: Effect of Glucono- δ -lactone. <i>Journal of Oleo Science</i> , 2018, 67, 885-892.	1.4	8

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91	Functional and conformational changes to soy proteins accompanying anthocyanins: Focus on covalent and non-covalent interactions. <i>Food Chemistry</i> , 2018, 245, 871-878.	8.2	269
92	The Influence of Supercritical Carbon Dioxide (SC-CO ₂) on Electrolytes and Hydrogenation of Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 993-1001.	1.9	15
93	Deciphering the characteristics of soybean oleosome-associated protein in maintaining the stability of oleosomes as affected by pH. <i>Food Research International</i> , 2017, 100, 551-557.	6.2	56
94	Thermal and crystal characteristics of enzymatically interesterified fats of fatty acid-balanced oil and fully hydrogenated soybean oil in supercritical CO ₂ system. <i>International Journal of Food Properties</i> , 2017, 20, 2675-2685.	3.0	5
95	Impact of ultrasonic treatment on an emulsion system stabilized with soybean protein isolate and lecithin: Its emulsifying property and emulsion stability. <i>Food Hydrocolloids</i> , 2017, 63, 727-734.	10.7	212
96	Extraction and the Fatty Acid Profile of <i>Rosa acicularis</i> Seed Oil. <i>Journal of Oleo Science</i> , 2017, 66, 1301-1310.	1.4	8
97	Secondary Structure and Subunit Composition of Soy Protein <i>In Vitro</i> Digested by Pepsin and Its Relation with Digestibility. <i>BioMed Research International</i> , 2016, 2016, 1-11.	1.9	37
98	Effect of ultrasound treatment on the wet heating Maillard reaction between mung bean [<i>Vigna radiate</i> (L.)] protein isolates and glucose and on structural and physicochemical properties of conjugates. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1532-1540.	3.5	66
99	Differential scanning calorimetry study "Assessing the influence of composition of vegetable oils on oxidation. <i>Food Chemistry</i> , 2016, 194, 601-607.	8.2	52
100	Tunable luminescence and energy transfer properties of a novel Na ₄ Ca ₄ Si ₆ O ₁₈ :Ce ³⁺ , Mn ²⁺ phosphor. <i>New Journal of Chemistry</i> , 2015, 39, 4753-4758.	2.8	12
101	Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. <i>International Journal of Food Properties</i> , 2015, 18, 1059-1074.	3.0	122
102	Effect of Extruding Full-Fat Soy Flakes on Trans Fat Content. <i>Scientific World Journal, The</i> , 2014, 2014, 1-6.	2.1	0
103	Relationship between Secondary Structure and Surface Hydrophobicity of Soybean Protein Isolate Subjected to Heat Treatment. <i>Journal of Chemistry</i> , 2014, 2014, 1-10.	1.9	132
104	Heating Quality and Stability of Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil in Comparison with Other Blended Oils. <i>Journal of Chemistry</i> , 2014, 2014, 1-8.	1.9	6
105	Ultrasound-assisted aqueous enzymatic extraction of oil from perilla (<i>Perilla frutescens</i> L.) seeds. <i>CYTA - Journal of Food</i> , 2014, 12, 16-21.	1.9	35
106	Effects of ultrasound on the structure and physical properties of black bean protein isolates. <i>Food Research International</i> , 2014, 62, 595-601.	6.2	460
107	Optimization of Ethanol-Ultrasound-Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 159-168.	1.9	15
108	Effect of glycosylation on the mechanical properties of edible soy protein packaging film. <i>European Food Research and Technology</i> , 2014, 238, 1049-1055.	3.3	21

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109	Purification and identification of an ACE-inhibitory peptide from walnut protein hydrolysate. European Food Research and Technology, 2014, 239, 333-338.	3.3	15
110	Optimization of magnetic immobilized phospholipase A1 degumming process for soybean oil using response surface methodology. European Food Research and Technology, 2013, 237, 811-817.	3.3	11
111	Simplexâ€Centroid Mixture Design Applied to the Aqueous Enzymatic Extraction of Fatty Acidâ€Balanced Oil from Mixed Seeds. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 349-357.	1.9	31
112	Effects of frying on polar material and free fatty acids in soybean oils. International Journal of Food Science and Technology, 2013, 48, 1218-1223.	2.7	9
113	Immobilization of Phospholipase A ₁ and its Application in Soybean Oil Degumming. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 649-656.	1.9	21
114	Fat reduction in emulsion sausage using an enzymeâ€modified potato starch. Journal of the Science of Food and Agriculture, 2008, 88, 1632-1637.	3.5	17
115	Effect of the interaction between myofibrillar protein and heat-induced soy protein isolates on gel properties. CYTA - Journal of Food, 0, , 1-8.	1.9	10