

# Like Mao

## List of Publications by Citations

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106  
papers

4,155  
citations

35  
h-index

61  
g-index

108  
ext. papers

5,754  
ext. citations

8  
avg, IF

6.28  
L-index

#	Paper	IF	Citations
106	Characterization and stability evaluation of $\beta$ -carotene nanoemulsions prepared by high pressure homogenization under various emulsifying conditions. <i>Food Research International</i> , <b>2008</b> , 41, 61-68	7	371
105	The biological activities, chemical stability, metabolism and delivery systems of quercetin: A review. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 56, 21-38	15.3	326
104	Characterization of Pickering emulsion gels stabilized by zein/gum arabic complex colloidal nanoparticles. <i>Food Hydrocolloids</i> , <b>2018</b> , 74, 239-248	10.6	178
103	Optimisation of conditions for the preparation of $\beta$ -carotene nanoemulsions using response surface methodology. <i>Food Chemistry</i> , <b>2008</b> , 107, 1300-1306	8.5	143
102	Fabrication of zein and rhamnolipid complex nanoparticles to enhance the stability and in vitro release of curcumin. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 617-628	10.6	117
101	Structural characterization, formation mechanism and stability of curcumin in zein-lecithin composite nanoparticles fabricated by antisolvent co-precipitation. <i>Food Chemistry</i> , <b>2017</b> , 237, 1163-1171	8.5	115
100	Structuring Food Emulsions to Improve Nutrient Delivery During Digestion. <i>Food Engineering Reviews</i> , <b>2015</b> , 7, 439-451	6.5	108
99	Co-delivery of curcumin and piperine in zein-carrageenan core-shell nanoparticles: Formation, structure, stability and in vitro gastrointestinal digestion. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105334	10.6	95
98	Preparation, characterization and stability of curcumin-loaded zein-shellac composite colloidal particles. <i>Food Chemistry</i> , <b>2017</b> , 228, 656-667	8.5	91
97	Effects of Homogenization Models and Emulsifiers on the Physicochemical Properties of $\beta$ -Carotene Nanoemulsions. <i>Journal of Dispersion Science and Technology</i> , <b>2010</b> , 31, 986-993	1.5	91
96	Development of protein-polysaccharide-surfactant ternary complex particles as delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , <b>2018</b> , 85, 75-85	10.6	91
95	Fabrication and characterization of resveratrol loaded zein-propylene glycol alginate-rhamnolipid composite nanoparticles: Physicochemical stability, formation mechanism and in vitro digestion. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 336-348	10.6	88
94	Development of stable high internal phase emulsions by pickering stabilization: Utilization of zein-propylene glycol alginate-rhamnolipid complex particles as colloidal emulsifiers. <i>Food Chemistry</i> , <b>2019</b> , 275, 246-254	8.5	86
93	Composite zein - propylene glycol alginate particles prepared using solvent evaporation: Characterization and application as Pickering emulsion stabilizers. <i>Food Hydrocolloids</i> , <b>2018</b> , 85, 281-290	10.6	77
92	Fabrication and Characterization of Layer-by-Layer Composite Nanoparticles Based on Zein and Hyaluronic Acid for Codelivery of Curcumin and Quercetin. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 16922-16933	9.5	72
91	Effect of molecular weight of hyaluronan on zein-based nanoparticles: Fabrication, structural characterization and delivery of curcumin. <i>Carbohydrate Polymers</i> , <b>2018</b> , 201, 599-607	10.3	65
90	Study on the rheological properties and volatile release of cold-set emulsion-filled protein gels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11420-8	5.7	60

89	Emulsion design for the delivery of $\beta$ -carotene in complex food systems. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 770-784	11.5	59
88	Zein-hyaluronic acid binary complex as a delivery vehicle of quercetagenin: Fabrication, structural characterization, physicochemical stability and in vitro release property. <i>Food Chemistry</i> , <b>2019</b> , 276, 322-332	8.5	56
87	Food emulsions as delivery systems for flavor compounds: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 3173-3187	11.5	54
86	The stabilization and release performances of curcumin-loaded liposomes coated by high and low molecular weight chitosan. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105355	10.6	52
85	Design of gel structures in water and oil phases for improved delivery of bioactive food ingredients. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1651-1666	11.5	51
84	Effect of $\beta$ -sitosterol on the curcumin-loaded liposomes: Vesicle characteristics, physicochemical stability, in vitro release and bioavailability. <i>Food Chemistry</i> , <b>2019</b> , 293, 92-102	8.5	48
83	Core-Shell Biopolymer Nanoparticles for Co-Delivery of Curcumin and Piperine: Sequential Electrostatic Deposition of Hyaluronic Acid and Chitosan Shells on the Zein Core. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 38103-38115	9.5	47
82	Influence of interfacial compositions on the microstructure, physicochemical stability, lipid digestion and $\beta$ -carotene bioaccessibility of Pickering emulsions. <i>Food Hydrocolloids</i> , <b>2020</b> , 104, 105738	10.6	47
81	Development of Emulsion Gels for the Delivery of Functional Food Ingredients: from Structure to Functionality. <i>Food Engineering Reviews</i> , <b>2019</b> , 11, 245-258	6.5	45
80	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate, Part 1: Fabrication and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1197-1208	5.7	42
79	Enhanced stability, structural characterization and simulated gastrointestinal digestion of coenzyme Q10 loaded ternary nanoparticles. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 333-344	10.6	40
78	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105791	10.6	40
77	Ethanol-induced composite hydrogel based on propylene glycol alginate and zein: Formation, characterization and application. <i>Food Chemistry</i> , <b>2018</b> , 255, 390-398	8.5	39
76	Development of food-grade bigels based on $\kappa$ -carrageenan hydrogel and monoglyceride oleogels as carriers for $\beta$ -carotene: Roles of oleogel fraction. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105855	10.6	36
75	Influence of calcium ions on the stability, microstructure and in vitro digestion fate of zein-propylene glycol alginate-tea saponin ternary complex particles for the delivery of resveratrol. <i>Food Hydrocolloids</i> , <b>2020</b> , 106, 105886	10.6	36
74	Stabilization and Rheology of Concentrated Emulsions Using the Natural Emulsifiers Quillaja Saponins and Rhamnolipids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3922-3929	5.7	36
73	Development of soy protein isolate-carrageenan conjugates through Maillard reaction for the microencapsulation of Bifidobacterium longum. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 489-497	10.6	36
72	Characterization of chitosan-ferulic acid conjugates and their application in the design of $\beta$ -carotene bilayer emulsions with propylene glycol alginate. <i>Food Hydrocolloids</i> , <b>2018</b> , 80, 281-291	10.6	36

71	Novel colloidal particles and natural small molecular surfactants co-stabilized Pickering emulsions with hierarchical interfacial structure: Enhanced stability and controllable lipolysis. <i>Journal of Colloid and Interface Science</i> , <b>2020</b> , 563, 291-307	9.3	35
70	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate. 2. Influence of Environmental Stresses on Stability and Rheological Properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1209-1221	5.7	35
69	Effects of calcium chelating agents on the solubility of milk protein concentrate. <i>International Journal of Dairy Technology</i> , <b>2017</b> , 70, 415-423	3.7	34
68	The effect of sterol derivatives on properties of soybean and egg yolk lecithin liposomes: Stability, structure and membrane characteristics. <i>Food Research International</i> , <b>2018</b> , 109, 24-34	7	34
67	Study on the textural and volatile characteristics of emulsion filled protein gels as influenced by different fat substitutes. <i>Food Research International</i> , <b>2018</b> , 103, 1-7	7	34
66	Monoglyceride self-assembled structure in O/W emulsion: formation, characterization and its effect on emulsion properties. <i>Food Research International</i> , <b>2014</b> , 58, 81-88	7	34
65	Stability and release performance of curcumin-loaded liposomes with varying content of hydrogenated phospholipids. <i>Food Chemistry</i> , <b>2020</b> , 326, 126973	8.5	33
64	Formation and characterization of zein-propylene glycol alginate-surfactant ternary complexes: Effect of surfactant type. <i>Food Chemistry</i> , <b>2018</b> , 258, 321-330	8.5	33
63	Volatile release from whey protein isolate-pectin multilayer stabilized emulsions: effect of pH, salt, and artificial salivas. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 6231-9	5.7	33
62	Characterization and formation mechanism of lutein pickering emulsion gels stabilized by $\beta$ -lactoglobulin-gum arabic composite colloidal nanoparticles. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105276	10.6	33
61	Utilization of $\beta$ -lactoglobulin- (E)-Epigallocatechin- 3-gallate(EGCG) composite colloidal nanoparticles as stabilizers for lutein pickering emulsion. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105293	10.6	32
60	Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105777	10.6	31
59	Pickering emulsion gels stabilized by novel complex particles of high-pressure-induced WPI gel and chitosan: Fabrication, characterization and encapsulation. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 105992	10.6	30
58	Fabrication and characterization of binary composite nanoparticles between zein and shellac by anti-solvent co-precipitation. <i>Food and Bioproducts Processing</i> , <b>2018</b> , 107, 88-96	4.9	30
57	Evaluation of non-covalent ternary aggregates of lactoferrin, high methylated pectin, EGCG in stabilizing $\beta$ -carotene emulsions. <i>Food Chemistry</i> , <b>2018</b> , 240, 1063-1071	8.5	30
56	Characterization of $\beta$ -carotene loaded emulsion gels containing denatured and native whey protein. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105600	10.6	30
55	Curcumin-loaded pea protein isolate-high methoxyl pectin complexes induced by calcium ions: Characterization, stability and in vitro digestibility. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105284	10.6	30
54	Evaluation of volatile characteristics in whey protein isolate $\beta$ -pectin mixed layer emulsions under different environmental conditions. <i>Food Hydrocolloids</i> , <b>2014</b> , 41, 79-85	10.6	29

53	Roles of additional emulsifiers in the structures of emulsion gels and stability of vitamin E. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105372	10.6	29
52	Fabrication, Physicochemical Stability, and Microstructure of Coenzyme Q10 Pickering Emulsions Stabilized by Resveratrol-Loaded Composite Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 1405-1418	5.7	26
51	Effect of monoglyceride self-assembled structure on emulsion properties and subsequent flavor release. <i>Food Research International</i> , <b>2012</b> , 48, 233-240	7	24
50	Formation of soy protein isolate-carrageenan complex coacervates for improved viability of <i>Bifidobacterium longum</i> during pasteurization and in vitro digestion. <i>Food Chemistry</i> , <b>2019</b> , 276, 307-314	8.5	23
49	Volatile release from self-assembly structured emulsions: effect of monoglyceride content, oil content, and oil type. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 1427-34	5.7	21
48	Effect of maltodextrins on the stability and release of volatile compounds of oil-in-water emulsions subjected to freeze-thaw treatment. <i>Food Hydrocolloids</i> , <b>2015</b> , 50, 219-227	10.6	20
47	Effect of monoglyceride content on the solubility and chemical stability of $\beta$ -carotene in organogels. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 106, 83-91	5.4	20
46	Effect of gum arabic on the storage stability and antibacterial ability of $\beta$ -lactoglobulin stabilized d-limonene emulsion. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 75-83	10.6	20
45	Characterization of $\beta$ -lactoglobulin gels induced by high pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 47, 335-345	6.8	18
44	Fabrication and characterization of curcumin-loaded pea protein isolate-surfactant complexes at neutral pH. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106214	10.6	17
43	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of $\beta$ -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6466-6475	5.7	16
42	Impact of microfluidization and thermal treatment on the structure, stability and in vitro digestion of curcumin loaded zein-propylene glycol alginate complex nanoparticles. <i>Food Research International</i> , <b>2020</b> , 138, 109817	7	16
41	Stability, Interfacial Structure, and Gastrointestinal Digestion of $\beta$ -Carotene-Loaded Pickering Emulsions Co-stabilized by Particles, a Biopolymer, and a Surfactant. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 1619-1636	5.7	16
40	Effect of sodium tripolyphosphate incorporation on physical, structural, morphological and stability characteristics of zein and gliadin nanoparticles. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 136, 653-660	7.9	15
39	The construction of resveratrol-loaded protein-polysaccharide-tea saponin complex nanoparticles for controlling physicochemical stability and digestion. <i>Food and Function</i> , <b>2020</b> , 11, 9973-9983	6.1	15
38	Emulsion gels with different proteins at the interface: Structures and delivery functionality. <i>Food Hydrocolloids</i> , <b>2021</b> , 116, 106637	10.6	15
37	Development of high methoxyl pectin-surfactant-pea protein isolate ternary complexes: Fabrication, characterization and delivery of resveratrol. <i>Food Chemistry</i> , <b>2020</b> , 321, 126706	8.5	15
36	High-internal-phase emulsions (HIPes) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. <i>Food and Function</i> , <b>2021</b> , 12, 70-82	6.1	15

35	Effects of microfluidization and thermal treatment on the characterization and digestion of curcumin loaded protein-polysaccharide-tea saponin complex nanoparticles. <i>Food and Function</i> , <b>2021</b> , 12, 1192-1206	6.1	15
34	Development of a soy protein isolate-carrageenan-quercetagenin non-covalent complex for the stabilization of $\beta$ -carotene emulsions. <i>Food and Function</i> , <b>2017</b> , 8, 4356-4363	6.1	14
33	Novel $\beta$ -cyclodextrin-metal-organic frameworks for encapsulation of curcumin with improved loading capacity, physicochemical stability and controlled release properties. <i>Food Chemistry</i> , <b>2021</b> , 347, 128978	8.5	14
32	Preparation, characterization and stability of pea protein isolate and propylene glycol alginate soluble complexes. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 101, 476-482	5.4	14
31	Electrostatic deposition of polysaccharide onto soft protein colloidal particles: Enhanced rigidity and potential application as Pickering emulsifiers. <i>Food Hydrocolloids</i> , <b>2021</b> , 110, 106147	10.6	14
30	Structural design of zein-cellulose nanocrystals core-shell microparticles for delivery of curcumin. <i>Food Chemistry</i> , <b>2021</b> , 357, 129849	8.5	14
29	Formation mechanism and environmental stability of whey protein isolate-zein core-shell complex nanoparticles using the pH-shifting method. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110605	5.4	13
28	Fabrication of multilayer structural microparticles for co-encapsulating coenzyme Q10 and piperine: Effect of the encapsulation location and interface thickness. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106090	10.6	12
27	Surfactant addition to modify the structures of ethylcellulose oleogels for higher solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 165, 2286-2294	7.9	12
26	Effect of Oil Content and Emulsifier Type on the Properties and Antioxidant Activity of Sea Buckthorn Oil-in-Water Emulsions. <i>Journal of Food Quality</i> , <b>2020</b> , 2020, 1-8	2.7	11
25	Fabrication, structural characterization and functional attributes of polysaccharide-surfactant-protein ternary complexes for delivery of curcumin. <i>Food Chemistry</i> , <b>2021</b> , 337, 128019	8.5	11
24	Characterization and antioxidant properties of chitosan film incorporated with modified silica nanoparticles as an active food packaging. <i>Food Chemistry</i> , <b>2022</b> , 373, 131414	8.5	10
23	Impact of different crosslinking agents on functional properties of curcumin-loaded gliadin-chitosan composite nanoparticles. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106258	10.6	10
22	Effect of interfacial compositions on the physical properties of alginate-based emulsion gels and chemical stability of co-encapsulated bioactives. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106389	10.6	9
21	Novel high internal phase emulsions with gelled oil phase: Preparation, characterization and stability evaluation. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 106995	10.6	9
20	Co-encapsulation of curcumin and $\beta$ -carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. <i>Food Hydrocolloids</i> , <b>2022</b> , 122, 107064	10.6	9
19	Physical properties and salt release of potato starch-based emulsion gels with OSA starch-stabilized oil droplets. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 141, 110929	5.4	8
18	Assembly of propylene glycol alginate/lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , <b>2021</b> , 254, 117446	10.3	8



17	Flavour Release from Monoglyceride Structured Oil-in-Water Emulsions through Static Headspace Analysis. <i>Food Biophysics</i> , <b>2014</b> , 9, 359-367	3.2	7
16	Modification of the structural and rheological properties of $\beta$ -lactoglobulin/ $\beta$ -carrageenan mixed gels induced by high pressure processing. <i>Journal of Food Engineering</i> , <b>2020</b> , 274, 109851	6	7
15	Effect of dynamic high pressure microfluidization treatment on physical stability, microstructure and carotenoids release of sea buckthorn juice. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 135, 110277	5.4	7
14	Influence of thermal treatment on physical, structural characteristics and stability of lactoferrin, ECGG and high methoxylated pectin aggregates. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109221	5.4	6
13	Enhanced Physicochemical Stability of $\beta$ -Carotene Emulsions Stabilized by $\beta$ -Lactoglobulin-Ferulic Acid-Chitosan Ternary Conjugate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8404-8412	5.7	4
12	Development of $\beta$ -carotene loaded oil-in-water emulsions using mixed biopolymer-particle-surfactant interfaces. <i>Food and Function</i> , <b>2021</b> , 12, 3246-3265	6.1	3
11	Facile Synthesis of Zein-based Emulsion Gels with Adjustable Texture, Rheology and Stability by Adding $\beta$ -Carotene in Different Phases. <i>Food Hydrocolloids</i> , <b>2021</b> , 107178	10.6	3
10	Interfacial properties and antioxidant capacity of pickering emulsions stabilized by high methoxyl pectin-surfactant-pea protein isolate-curcumin complexes: Impact of different types of surfactants. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 153, 112453	5.4	3
9	Cyclodextrin-based metal-organic framework nanoparticles as superior carriers for curcumin: Study of encapsulation mechanism, solubility, release kinetics, and antioxidative stability.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132605	8.5	3
8	Effect of Ultra-high temperature processing on the physicochemical properties and antibacterial activity of d-limonene emulsions stabilized by $\beta$ -lactoglobulin/Gum arabic bilayer membranes. <i>Food Chemistry</i> , <b>2020</b> , 332, 127391	8.5	2
7	W/O emulsions featuring ethylcellulose structuring in the water phase, interface and oil phase for multiple delivery.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 283, 119158	10.3	2
6	Development of curcumin loaded core-shell zein microparticles stabilized by cellulose nanocrystals and whey protein microgels through interparticle interactions. <i>Food and Function</i> , <b>2021</b> , 12, 6936-6949	6.1	2
5	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of $\beta$ -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12278-12294	5.7	2
4	Superfruits in China: Bioactive phytochemicals and their potential health benefits - A Review.. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 6892-6902	3.2	1
3	Enhanced stability and controlled gastrointestinal digestion of $\beta$ -carotene loaded Pickering emulsions with particle-particle complex interfaces. <i>Food and Function</i> , <b>2021</b> , 12, 10842-10861	6.1	1
2	Physicochemical stability of oleogel-in-water emulsions loaded with $\beta$ -carotene against environmental stresses. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 155, 112965	5.4	0
1	Tuning the rheological and tribological properties to simulate oral processing of novel high internal phase oleogel-in-water emulsions. <i>Food Hydrocolloids</i> , <b>2022</b> , 131, 107757	10.6	0