

Like Mao

List of Publications by Year in Descending Order

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Version: 2024-04-23

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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.

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	W/O emulsions featuring ethylcellulose structuring in the water phase, interface and oil phase for multiple delivery.. <i>Carbohydrate Polymers</i> , 2022 , 283, 119158	10.3	2
105	Physicochemical stability of oleogel-in-water emulsions loaded with β -carotene against environmental stresses. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112965	5.4	0
104	Characterization and antioxidant properties of chitosan film incorporated with modified silica nanoparticles as an active food packaging. <i>Food Chemistry</i> , 2022 , 373, 131414	8.5	10
103	Co-encapsulation of curcumin and β -carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. <i>Food Hydrocolloids</i> , 2022 , 122, 107064	10.6	9
102	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> , 2022 , 153, 112453	5.4	3
101	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> , 2022 , 383, 132605	8.5	3
100	Tuning the rheological and tribological properties to simulate oral processing of novel high internal phase oleogel-in-water emulsions. <i>Food Hydrocolloids</i> , 2022 , 131, 107757	10.6	0
99	Superfruits in China: Bioactive phytochemicals and their potential health benefits - A Review.. <i>Food Science and Nutrition</i> , 2021 , 9, 6892-6902	3.2	1
98	Physical properties and salt release of potato starch-based emulsion gels with OSA starch-stabilized oil droplets. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110929	5.4	8
97	Novel β -cyclodextrin-metal-organic frameworks for encapsulation of curcumin with improved loading capacity, physicochemical stability and controlled release properties. <i>Food Chemistry</i> , 2021 , 347, 128978	8.5	14
96	Emulsion gels with different proteins at the interface: Structures and delivery functionality. <i>Food Hydrocolloids</i> , 2021 , 116, 106637	10.6	15
95	Impact of different crosslinking agents on functional properties of curcumin-loaded gliadin-chitosan composite nanoparticles. <i>Food Hydrocolloids</i> , 2021 , 112, 106258	10.6	10
94	Fabrication and characterization of curcumin-loaded pea protein isolate-surfactant complexes at neutral pH. <i>Food Hydrocolloids</i> , 2021 , 111, 106214	10.6	17
93	Electrostatic deposition of polysaccharide onto soft protein colloidal particles: Enhanced rigidity and potential application as Pickering emulsifiers. <i>Food Hydrocolloids</i> , 2021 , 110, 106147	10.6	14
92	Fabrication, structural characterization and functional attributes of polysaccharide-surfactant-protein ternary complexes for delivery of curcumin. <i>Food Chemistry</i> , 2021 , 337, 128019	8.5	11
91	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> , 2021 , 135, 110277	5.4	7
90	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> , 2021 , 139, 110605	5.4	13

89	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. <i>Food and Function</i> , 2021 , 12, 70-82	6.1	15
88	Effect of interfacial compositions on the physical properties of alginate-based emulsion gels and chemical stability of co-encapsulated bioactives. <i>Food Hydrocolloids</i> , 2021 , 111, 106389	10.6	9
87	Development of β -carotene loaded oil-in-water emulsions using mixed biopolymer-particle-surfactant interfaces. <i>Food and Function</i> , 2021 , 12, 3246-3265	6.1	3
86	Development of curcumin loaded core-shell zein microparticles stabilized by cellulose nanocrystals and whey protein microgels through interparticle interactions. <i>Food and Function</i> , 2021 , 12, 6936-6949	6.1	2
85	Stability, Interfacial Structure, and Gastrointestinal Digestion of β -Carotene-Loaded Pickering Emulsions Co-stabilized by Particles, a Biopolymer, and a Surfactant. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1619-1636	5.7	16
84	Enhanced stability and controlled gastrointestinal digestion of β -carotene loaded Pickering emulsions with particle-particle complex interfaces. <i>Food and Function</i> , 2021 , 12, 10842-10861	6.1	1
83	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> , 2021 , 12, 1192-1206	6.1	15
82	Assembly of propylene glycol alginate/ β -lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , 2021 , 254, 117446	10.3	8
81	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12278-12294	5.7	2
80	Structural design of zein-cellulose nanocrystals core-shell microparticles for delivery of curcumin. <i>Food Chemistry</i> , 2021 , 357, 129849	8.5	14
79	Facile Synthesis of Zein-based Emulsion Gels with Adjustable Texture, Rheology and Stability by Adding β -Carotene in Different Phases. <i>Food Hydrocolloids</i> , 2021 , 107178	10.6	3
78	Novel high internal phase emulsions with gelled oil phase: Preparation, characterization and stability evaluation. <i>Food Hydrocolloids</i> , 2021 , 121, 106995	10.6	9
77	Stability and release performance of curcumin-loaded liposomes with varying content of hydrogenated phospholipids. <i>Food Chemistry</i> , 2020 , 326, 126973	8.5	33
76	Pickering emulsion gels stabilized by novel complex particles of high-pressure-induced WPI gel and chitosan: Fabrication, characterization and encapsulation. <i>Food Hydrocolloids</i> , 2020 , 108, 105992	10.6	30
75	Fabrication of multilayer structural microparticles for co-encapsulating coenzyme Q10 and piperine: Effect of the encapsulation location and interface thickness. <i>Food Hydrocolloids</i> , 2020 , 109, 106090	10.6	12
74	Development of food-grade bigels based on β -arrageenan hydrogel and monoglyceride oleogels as carriers for β -carotene: Roles of oleogel fraction. <i>Food Hydrocolloids</i> , 2020 , 105, 105855	10.6	36
73	Effect of Ultra-high temperature processing on the physicochemical properties and antibacterial activity of d-limonene emulsions stabilized by β -lactoglobulin/Gum arabic bilayer membranes. <i>Food Chemistry</i> , 2020 , 332, 127391	8.5	2
72	Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin. <i>Food Hydrocolloids</i> , 2020 , 105, 105777	10.6	31

71	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. <i>Food Hydrocolloids</i> , 2020 , 105, 105791	10.6	40
70	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> , 2020 , 2020, 1-8	2.7	11
69	Fabrication, Physicochemical Stability, and Microstructure of Coenzyme Q10 Pickering Emulsions Stabilized by Resveratrol-Loaded Composite Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1405-1418	5.7	26
68	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> , 2020 , 125, 109221	5.4	6
67	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> , 2020 , 106, 105886	10.6	36
66	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> , 2020 , 563, 291-307	9.3	35
65	Characterization of β -carotene loaded emulsion gels containing denatured and native whey protein. <i>Food Hydrocolloids</i> , 2020 , 102, 105600	10.6	30
64	Modification of the structural and rheological properties of β -lactoglobulin/ β -carrageenan mixed gels induced by high pressure processing. <i>Journal of Food Engineering</i> , 2020 , 274, 109851	6	7
63	Surfactant addition to modify the structures of ethylcellulose oleogels for higher solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 2286-2294	7.9	12
62	The construction of resveratrol-loaded protein-polysaccharide-tea saponin complex nanoparticles for controlling physicochemical stability and digestion. <i>Food and Function</i> , 2020 , 11, 9973-9983	6.1	15
61	Enhanced Physicochemical Stability of β -Carotene Emulsions Stabilized by β -Lactoglobulin-Ferulic Acid-Chitosan Ternary Conjugate. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8404-8412	5.7	4
60	Influence of interfacial compositions on the microstructure, physicochemical stability, lipid digestion and β -carotene bioaccessibility of Pickering emulsions. <i>Food Hydrocolloids</i> , 2020 , 104, 105738	10.6	47
59	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> , 2020 , 138, 109817	7	16
58	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> , 2020 , 60, 1651-1666	11.5	51
57	Co-delivery of curcumin and piperine in zein-carrageenan core-shell nanoparticles: Formation, structure, stability and in vitro gastrointestinal digestion. <i>Food Hydrocolloids</i> , 2020 , 99, 105334	10.6	95
56	Roles of additional emulsifiers in the structures of emulsion gels and stability of vitamin E. <i>Food Hydrocolloids</i> , 2020 , 99, 105372	10.6	29
55	The stabilization and release performances of curcumin-loaded liposomes coated by high and low molecular weight chitosan. <i>Food Hydrocolloids</i> , 2020 , 99, 105355	10.6	52
54	Curcumin-loaded pea protein isolate-high methoxyl pectin complexes induced by calcium ions: Characterization, stability and in vitro digestibility. <i>Food Hydrocolloids</i> , 2020 , 98, 105284	10.6	30

53	Characterization and formation mechanism of lutein pickering emulsion gels stabilized by β -lactoglobulin-gum arabic composite colloidal nanoparticles. <i>Food Hydrocolloids</i> , 2020 , 98, 105276	10.6	33
52	Utilization of β -lactoglobulin- (β -Epigallocatechin- 3-gallate(EGCG) composite colloidal nanoparticles as stabilizers for lutein pickering emulsion. <i>Food Hydrocolloids</i> , 2020 , 98, 105293	10.6	32
51	Development of high methoxyl pectin-surfactant-pea protein isolate ternary complexes: Fabrication, characterization and delivery of resveratrol. <i>Food Chemistry</i> , 2020 , 321, 126706	8.5	15
50	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 & Interfaces</i> , 2019 , 11, 38103-38115	9.5	47
49	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6466-6475	5.7	16
48	Effect of sodium tripolyphosphate incorporation on physical, structural, morphological and stability characteristics of zein and gliadin nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 653-660	7.9	15
47	Effect of β -sitosterol on the curcumin-loaded liposomes: Vesicle characteristics, physicochemical stability, in vitro release and bioavailability. <i>Food Chemistry</i> , 2019 , 293, 92-102	8.5	48
46	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> , 2019 , 95, 336-348	10.6	88
45	Enhanced stability, structural characterization and simulated gastrointestinal digestion of coenzyme Q10 loaded ternary nanoparticles. <i>Food Hydrocolloids</i> , 2019 , 94, 333-344	10.6	40
44	Fabrication and Characterization of Layer-by-Layer Composite Nanoparticles Based on Zein and Hyaluronic Acid for Codelivery of Curcumin and Quercetagenin. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 16922-16933	9.5	72
43	Development of Emulsion Gels for the Delivery of Functional Food Ingredients: from Structure to Functionality. <i>Food Engineering Reviews</i> , 2019 , 11, 245-258	6.5	45
42	Effect of monoglyceride content on the solubility and chemical stability of β -carotene in organogels. <i>LWT - Food Science and Technology</i> , 2019 , 106, 83-91	5.4	20
41	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> , 2019 , 67, 1197-1208	5.7	42
40	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> , 2019 , 67, 1209-1221	5.7	35
39	Preparation, characterization and stability of pea protein isolate and propylene glycol alginate soluble complexes. <i>LWT - Food Science and Technology</i> , 2019 , 101, 476-482	5.4	14
38	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> , 2019 , 275, 246-254	8.5	86
37	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> , 2019 , 276, 307-314	8.5	23
36	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> , 2019 , 276, 322-332	8.5	56

35	The effect of sterol derivatives on properties of soybean and egg yolk lecithin liposomes: Stability, structure and membrane characteristics. <i>Food Research International</i> , 2018 , 109, 24-34	7	34
34	Formation and characterization of zein-propylene glycol alginate-surfactant ternary complexes: Effect of surfactant type. <i>Food Chemistry</i> , 2018 , 258, 321-330	8.5	33
33	Ethanol-induced composite hydrogel based on propylene glycol alginate and zein: Formation, characterization and application. <i>Food Chemistry</i> , 2018 , 255, 390-398	8.5	39
32	Fabrication and characterization of binary composite nanoparticles between zein and shellac by anti-solvent co-precipitation. <i>Food and Bioprocesses Processing</i> , 2018 , 107, 88-96	4.9	30
31	Stabilization and Rheology of Concentrated Emulsions Using the Natural Emulsifiers Quillaja Saponins and Rhamnolipids. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 3922-3929	5.7	36
30	Characterization of β -lactoglobulin gels induced by high pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 47, 335-345	6.8	18
29	Emulsion design for the delivery of β -carotene in complex food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 770-784	11.5	59
28	Evaluation of non-covalent ternary aggregates of lactoferrin, high methylated pectin, EGCG in stabilizing β -carotene emulsions. <i>Food Chemistry</i> , 2018 , 240, 1063-1071	8.5	30
27	Study on the textural and volatile characteristics of emulsion filled protein gels as influenced by different fat substitutes. <i>Food Research International</i> , 2018 , 103, 1-7	7	34
26	Development of soy protein isolate-carrageenan conjugates through Maillard reaction for the microencapsulation of <i>Bifidobacterium longum</i> . <i>Food Hydrocolloids</i> , 2018 , 84, 489-497	10.6	36
25	Composite zein - propylene glycol alginate particles prepared using solvent evaporation: Characterization and application as Pickering emulsion stabilizers. <i>Food Hydrocolloids</i> , 2018 , 85, 281-290	10.6	77
24	Characterization of chitosan-ferulic acid conjugates and their application in the design of β -carotene bilayer emulsions with propylene glycol alginate. <i>Food Hydrocolloids</i> , 2018 , 80, 281-291	10.6	36
23	Fabrication of zein and rhamnolipid complex nanoparticles to enhance the stability and in vitro release of curcumin. <i>Food Hydrocolloids</i> , 2018 , 77, 617-628	10.6	117
22	Characterization of Pickering emulsion gels stabilized by zein/gum arabic complex colloidal nanoparticles. <i>Food Hydrocolloids</i> , 2018 , 74, 239-248	10.6	178
21	Effect of molecular weight of hyaluronan on zein-based nanoparticles: Fabrication, structural characterization and delivery of curcumin. <i>Carbohydrate Polymers</i> , 2018 , 201, 599-607	10.3	65
20	Effect of gum arabic on the storage stability and antibacterial ability of β -lactoglobulin stabilized d-limonene emulsion. <i>Food Hydrocolloids</i> , 2018 , 84, 75-83	10.6	20
19	Development of protein-polysaccharide-surfactant ternary complex particles as delivery vehicles for curcumin. <i>Food Hydrocolloids</i> , 2018 , 85, 75-85	10.6	91
18	Food emulsions as delivery systems for flavor compounds: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 3173-3187	11.5	54

17	Preparation, characterization and stability of curcumin-loaded zein-shellac composite colloidal particles. <i>Food Chemistry</i> , 2017 , 228, 656-667	8.5	91
16	Effects of calcium chelating agents on the solubility of milk protein concentrate. <i>International Journal of Dairy Technology</i> , 2017 , 70, 415-423	3.7	34
15	Structural characterization, formation mechanism and stability of curcumin in zein-lecithin composite nanoparticles fabricated by antisolvent co-precipitation. <i>Food Chemistry</i> , 2017 , 237, 1163-1171	8.5	115
14	Development of a soy protein isolate-carrageenan-quercetin non-covalent complex for the stabilization of β -carotene emulsions. <i>Food and Function</i> , 2017 , 8, 4356-4363	6.1	14
13	The biological activities, chemical stability, metabolism and delivery systems of quercetin: A review. <i>Trends in Food Science and Technology</i> , 2016 , 56, 21-38	15.3	326
12	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> , 2015 , 50, 219-227	10.6	20
11	Structuring Food Emulsions to Improve Nutrient Delivery During Digestion. <i>Food Engineering Reviews</i> , 2015 , 7, 439-451	6.5	108
10	Monoglyceride self-assembled structure in O/W emulsion: formation, characterization and its effect on emulsion properties. <i>Food Research International</i> , 2014 , 58, 81-88	7	34
9	Flavour Release from Monoglyceride Structured Oil-in-Water Emulsions through Static Headspace Analysis. <i>Food Biophysics</i> , 2014 , 9, 359-367	3.2	7
8	Evaluation of volatile characteristics in whey protein isolate-pectin mixed layer emulsions under different environmental conditions. <i>Food Hydrocolloids</i> , 2014 , 41, 79-85	10.6	29
7	Study on the rheological properties and volatile release of cold-set emulsion-filled protein gels. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 11420-8	5.7	60
6	Volatile release from self-assembly structured emulsions: effect of monoglyceride content, oil content, and oil type. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1427-34	5.7	21
5	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> , 2013 , 61, 6231-9	5.7	33
4	Effect of monoglyceride self-assembled structure on emulsion properties and subsequent flavor release. <i>Food Research International</i> , 2012 , 48, 233-240	7	24
3	Effects of Homogenization Models and Emulsifiers on the Physicochemical Properties of β -Carotene Nanoemulsions. <i>Journal of Dispersion Science and Technology</i> , 2010 , 31, 986-993	1.5	91
2	Characterization and stability evaluation of β -carotene nanoemulsions prepared by high pressure homogenization under various emulsifying conditions. <i>Food Research International</i> , 2008 , 41, 61-68	7	371
1	Optimisation of conditions for the preparation of β -carotene nanoemulsions using response surface methodology. <i>Food Chemistry</i> , 2008 , 107, 1300-1306	8.5	143