Li Day

List of Publications by Year
in descending order

107 papers	5,852 citations	70961 41 h-index	79541 73 g-index
108 all docs	108 docs citations	108 times ranked	6138 citing authors

#	Article	IF	Citations
1	Proteins from land plants â€“ Potential resources for human nutrition and food security. Trends in Food Science and Technology, 2013, 32, 25-42.	7.8	549
2	Wheat-gluten uses and industry needs. Trends in Food Science and Technology, 2006, 17, 82-90.	7.8	359
3	Impact of gastric structuring on the lipolysis of emulsified lipids. Soft Matter, 2011, 7, 3513.	1.2	249
4	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. Critical Reviews in Food Science and Nutrition, 2018, 58, 2239-2261.	5.4	225
5	Complexity and health functionality of plant cell wall fibers from fruits and vegetables. Critical Reviews in Food Science and Nutrition, 2017, 57, 59-81.	5.4	178
6	Binding of polyphenols to plant cell wall analogues â€“ Part 1: Anthocyanins. Food Chemistry, 2012, 134, 155-161.	4.2	161
7	Incorporation of functional ingredients into foods. Trends in Food Science and Technology, 2009, 20, 388-395.	7.8	160
8	Protein folding at emulsion oil/water interfaces. Current Opinion in Colloid and Interface Science, 2013, 18, 257-271.	3.4	156
9	Deamidated wheat proteinâ€“dextran Maillard conjugates: Effect of size and location of polysaccharide conjugated on steric stabilization of emulsions at acidic pH. Food Hydrocolloids, 2011, 25, 1424-1432.	5.6	140
10	Binding of polyphenols to plant cell wall analogues â€“ Part 2: Phenolic acids. Food Chemistry, 2012, 135, 2287-2292.	4.2	132
11	Functionality of Proteinâ€Fortified Extrudates. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 546-564.	5.9	131
12	Food proteins from animals and plants: Differences in the nutritional and functional properties. Trends in Food Science and Technology, 2022, 119, 428-442.	7.8	129
13	Effect of sodium chloride on gluten network formation, dough microstructure and rheology in relation to breadmaking. Journal of Cereal Science, 2013, 57, 444-452.	1.8	119
14	Impact of boron, calcium and genetic factors on vitamin C, carotenoids, phenolic acids, anthocyanins and antioxidant capacity of carrots (Daucus carota). Food Chemistry, 2012, 132, 1161-1170.	4.2	101
15	The effect of sodium chloride on gluten network formation and rheology. Journal of Cereal Science, 2014, 60, 229-237.	1.8	93
16	Conformational changes to deamidated wheat gliadins and Î²-casein upon adsorption to oilâ€“water emulsion interfaces. Food Hydrocolloids, 2012, 27, 91-101.	5.6	92
17	Lack of release of bound anthocyanins and phenolic acids from carrot plant cell walls and model composites during simulated gastric and small intestinal digestion. Food and Function, 2013, 4, 906.	2.1	88
18	Microstructure, rheology and storage stability of low-fat yoghurt structured by carrot cell wall particles. Food Research International, 2011, 44, 884-892.	2.9	85

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19	Conformational changes of globular proteins adsorbed at oil-in-water emulsion interfaces examined by Synchrotron Radiation Circular Dichroism. Food Hydrocolloids, 2014, 34, 78-87.	5.6	85
20	Impact of different biopolymer networks on the digestion of gastric structured emulsions. Food Hydrocolloids, 2014, 36, 102-114.	5.6	79
21	The droplet size of intraduodenal fat emulsions influences antropyloroduodenal motility, hormone release, and appetite in healthy males. American Journal of Clinical Nutrition, 2009, 89, 1729-1736.	2.2	76
22	Proteinâ€"lipid interactions in gluten elucidated using acetic acid fractionation. Food Chemistry, 2009, 115, 105-112.	4.2	72
23	Conformational Changes of Î±-Lactalbumin Adsorbed at Oilâ€"Water Interfaces: Interplay between Protein Structure and Emulsion Stability. Langmuir, 2012, 28, 2357-2367.	1.6	71
24	Interfacial properties of deamidated wheat protein in relation to its ability to stabilise oil-in-water emulsions. Food Hydrocolloids, 2009, 23, 2158-2167.	5.6	70
25	Influence of heat and shear induced protein aggregation on the in vitro digestion rate of whey proteins. Food and Function, 2014, 5, 2686-2698.	2.1	65
26	Differences in the microstructure and rheological properties of low-fat yoghurts from goat, sheep and cow milk. Food Research International, 2018, 108, 423-429.	2.9	64
27	Slowly and Rapidly Digested Fat Emulsions Are Equally Satiating but Their Triglycerides Are Differentially Absorbed and Metabolized in Humans. Journal of Nutrition, 2011, 141, 809-815.	1.3	59
28	Effect of NaCl on the thermal behaviour of wheat starch in excess and limited water. Carbohydrate Polymers, 2013, 94, 31-37.	5.1	59
29	Tailoring the digestion of structured emulsions using mixed monoglycerideâ€"caseinate interfaces. Food Hydrocolloids, 2014, 36, 151-161.	5.6	57
30	Characterisation of minimalist co-assembled fluorenylmethyloxycarbonyl self-assembling peptide systems for presentation of multiple bioactive peptides. Acta Biomaterialia, 2016, 38, 11-22.	4.1	56
31	Differences in proteomic profiles of milk fat globule membrane in yak and cow milk. Food Chemistry, 2017, 221, 1822-1827.	4.2	54
32	Structural differences between bovine A1 and A2 Î²-casein alter micelle self-assembly and influence molecular chaperone activity. Journal of Dairy Science, 2015, 98, 2172-2182.	1.4	53
33	Release and absorption of carotenes from processed carrots (Daucus carota) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. Food Research International, 2011, 44, 868-874.	2.9	52
34	Interactive Effects of Milk Fat Globule and Casein Micelle Size on the Renneting Properties of Milk. Food and Bioprocess Technology, 2014, 7, 3175-3185.	2.6	51
35	Rheological properties and microstructure of soy-whey protein. Food Hydrocolloids, 2018, 82, 434-441.	5.6	51
36	Natural variation of bovine milk fat globule size within a herd. Journal of Dairy Science, 2014, 97, 4072-4082.	1.4	49

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37	Branched chain fatty acids in the flavour of sheep and goat milk and meat: A review. Small Ruminant Research, 2021, 200, 106398.	0.6	49
38	Characterisation of fish oil emulsions stabilised by sodium caseinate. Food Chemistry, 2007, 105, 469-479.	4.2	47
39	Co-effect of salt and sugar on extrusion processing, rheology, structure and fracture mechanical properties of wheatâ€“corn blend. Journal of Food Engineering, 2014, 127, 58-66.	2.7	45
40	Gelling properties of protein fractions and protein isolate extracted from Australian canola meal. Food Research International, 2014, 62, 819-828.	2.9	45
41	Quantification of Fatty Acids in Human, Cow, Buffalo, Goat, Yak, and Camel Milk Using an Improved One-Step GC-FID Method. Food Analytical Methods, 2017, 10, 2881-2891.	1.3	45
42	Dynamic rheological properties of plant cell-wall particle dispersions. Colloids and Surfaces B: Biointerfaces, 2010, 81, 461-467.	2.5	44
43	Human Breast Milk and Infant Formulas Differentially Modify the Intestinal Microbiota in Human Infants and Host Physiology in Rats. Journal of Nutrition, 2016, 146, 191-199.	1.3	44
44	Differences in peptide generation following in vitro gastrointestinal digestion of yogurt and milk from cow, sheep and goat. Food Chemistry, 2020, 317, 126419.	4.2	44
45	Control of Morphological and Rheological Properties of Carrot Cell Wall Particle Dispersions through Processing. Food and Bioprocess Technology, 2010, 3, 928-934.	2.6	42
46	Determination of the thermo-mechanical properties in starch and starch/gluten systems at low moisture content â€“ A comparison of DSC and TMA. Carbohydrate Polymers, 2014, 108, 1-9.	5.1	42
47	Probing the internal and external micelle structures of differently sized casein micelles from individual cows milk by dynamic light and small-angle X-ray scattering. Food Hydrocolloids, 2017, 69, 150-163.	5.6	42
48	Comparative analysis of human milk and infant formula derived peptides following in vitro digestion. Food Chemistry, 2017, 221, 1895-1903.	4.2	40
49	Differences in the yoghurt gel microstructure and physicochemical properties of bovine milk containing A1A1 and A2A2 Î²-casein phenotypes. Food Research International, 2018, 112, 217-224.	2.9	40
50	Quantitative analysis of sugar solutions using infrared spectroscopy. Food Chemistry, 1992, 44, 299-304.	4.2	37
51	Synergistic effect of milk solids and carrot cell wall particles on the rheology and texture of yoghurt gels. Food Research International, 2014, 62, 701-708.	2.9	37
52	Rennet gelation properties of milk: Influence of natural variation in milk fat globule size and casein micelle size. International Dairy Journal, 2015, 46, 71-77.	1.5	37
53	<i>In vitro</i>transport and satiety of a beta-lactoglobulin dipeptide and beta-casomorphin-7 and its metabolites. Food and Function, 2014, 5, 2706-2718.	2.1	36
54	Characterization of wheat puroindoline proteins. FEBS Journal, 2006, 273, 5358-5373.	2.2	34

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55	The Effect of Maillard Conjugation of Deamidated Wheat Proteins with Low Molecular Weight Carbohydrates on the Secondary Structure of the Protein. Food Biophysics, 2009, 4, 1-12.	1.4	34
56	Casein polymorphism heterogeneity influences casein micelle size in milk of individual cows. Journal of Dairy Science, 2015, 98, 3633-44.	1.4	32
57	Small-deformation rheology investigation of rehydrated cell wall particlesâ€“xanthan mixtures. Food Hydrocolloids, 2011, 25, 668-676.	5.6	31
58	Coaggregation of Îºâ€Casein and Î²â€Lactoglobulin Produces Morphologically Distinct Amyloid Fibrils. Small, 2017, 13, 1603591.	5.2	31
59	Modification of structure and mixing properties of wheat flour through high-pressure processing. Food Research International, 2013, 53, 352-361.	2.9	29
60	Extensional dough rheology â€“ Impact of flour composition and extension speed. Journal of Cereal Science, 2016, 69, 228-237.	1.8	29
61	Improved mechanical properties of retorted carrots by ultrasonic pre-treatments. Ultrasonics Sonochemistry, 2012, 19, 427-434.	3.8	28
62	Morphologies, volume fraction and viscosity of cell wall particle dispersions particle related to sensory perception. Food Hydrocolloids, 2015, 44, 198-207.	5.6	28
63	High amylose wheat starch increases the resistance to deformation of wheat flour dough. Journal of Cereal Science, 2018, 79, 440-448.	1.8	28
64	Comparison of the impact of bovine milk Î²-casein variants on digestive comfort in females self-reporting dairy intolerance: a randomized controlled trial. American Journal of Clinical Nutrition, 2020, 111, 149-160.	2.2	28
65	Effects of Hofmeister salt series on gluten network formation: Part I. Cation series. Food Chemistry, 2016, 212, 789-797.	4.2	27
66	Faster Fermentation of Cooked Carrot Cell Clusters Compared to Cell Wall Fragments <i>in Vitro</i> by Porcine Feces. Journal of Agricultural and Food Chemistry, 2012, 60, 3282-3290.	2.4	26
67	Wheat gluten: production, properties and application. , 2011, , 267-288.		25
68	Encapsulation of mixtures of tuna oil, tributyrin and resveratrol in a spray dried powder formulation. Food and Function, 2013, 4, 1794.	2.1	25
69	Milk fat globule size affects Cheddar cheese properties. International Dairy Journal, 2017, 70, 46-54.	1.5	25
70	In-depth lipidomic analysis of tri-, di-, and mono-acylglycerols released from milk fat after in vitro digestion. Food Chemistry, 2019, 297, 124976.	4.2	25
71	Detection of mechanically recovered chicken meat using capillary gel electrophoresis. Meat Science, 2001, 58, 31-37.	2.7	24
72	Structural characteristics of triacylglycerols contribute to the distinct in vitro gastric digestibility of sheep and cow milk fat prior to and after homogenisation. Food Research International, 2020, 130, 108911.	2.9	23

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73	Changes in Milk Protein Interactions and Associated Molecular Modification Resulting from Thermal Treatments and Storage. Journal of Food Science, 2019, 84, 1737-1745.	1.5	21
74	Lipidomics of Brain Tissues in Rats Fed Human Milk from Chinese Mothers or Commercial Infant Formula. Metabolites, 2019, 9, 253.	1.3	20
75	Enhancement of gluten quality combined with reduced lipid content through a new salt-washing process. Journal of Food Engineering, 2009, 95, 365-372.	2.7	18
76	Kinetic modelling of the heat stability of bovine lactoferrin in raw whole milk. Journal of Food Engineering, 2020, 280, 109977.	2.7	18
77	Comparing cross-cultural differences in perception of drinkable yoghurt by Chinese and New Zealand European consumers. International Dairy Journal, 2021, 113, 104901.	1.5	16
78	Food Structure, Rheology, and Texture. , 2016, , 125-129.		15
79	Effects of season and industrial processes on volatile 4-alkyl-branched chain fatty acids in sheep milk. Food Chemistry, 2018, 260, 327-335.	4.2	15
80	Analysis of wheat flour proteins related to grain hardness using capillary electrophoresis. Journal of Chromatography A, 1999, 836, 147-152.	1.8	14
81	Effect of the Sugar Replacement by Citrus Fibre on the Physical and Structural Properties of Wheat-Corn Based Extrudates. Food and Bioprocess Technology, 2016, 9, 1803-1811.	2.6	14
82	Changes in protein interactions in pasteurized milk during cold storage. Food Bioscience, 2020, 34, 100530.	2.0	14
83	Effects of Hofmeister salt series on gluten network formation: Part II. Anion series. Food Chemistry, 2016, 212, 798-806.	4.2	13
84	Differential effects of sheep and cow skim milk before and after fermentation on gastrointestinal transit of solids in a rat model. Journal of Functional Foods, 2018, 47, 116-126.	1.6	13
85	Nucleotides: an updated review of their concentration in breast milk. Nutrition Research, 2022, 99, 13-24.	1.3	13
86	Influence of Boron on Carrot Cell Wall Structure and Its Resistance to Fracture. Journal of Agricultural and Food Chemistry, 2010, 58, 9181-9189.	2.4	12
87	MFG-E8 protein promotes C₂C₁₂myogenic differentiation by enhancing PI3K/Akt signaling. New Journal of Chemistry, 2017, 41, 12061-12070.	1.4	10
88	Circulating Branched Chain Amino Acid Concentrations Are Higher in Dairy-Avoiding Females Following an Equal Volume of Sheep Milk Relative to Cow Milk: A Randomized Controlled Trial. Frontiers in Nutrition, 2020, 7, 553674.	1.6	10
89	The pH-dependent assembly of Chaplin E from Streptomyces coelicolor. Journal of Structural Biology, 2017, 198, 82-91.	1.3	8
90	Minerals in Sheep Milk. , 2017, , 345-362.		8

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91	Comparing Response of Sheep and Cow Milk on Acute Digestive Comfort and Lactose Malabsorption: A Randomized Controlled Trial in Female Dairy Avoiders. Frontiers in Nutrition, 2021, 8, 603816.	1.6	8
92	Human milk and infant formula differentially alters the microbiota composition and functional gene relative abundance in the small and large intestines in weanling rats. European Journal of Nutrition, 2020, 59, 2131-2143.	1.8	7
93	Milk fat globules, a novel carrier for delivery of exogenous cholecalciferol. Food Research International, 2019, 126, 108579.	2.9	6
94	Protein: Food Sources. , 2016, , 530-537.		5
95	Rising dough and baking bread at the Australian synchrotron. AIP Conference Proceedings, 2016, , .	0.3	5
96	Factors affecting levels of volatile 4-alkyl branched-chain fatty acids in sheep milk from 2 contrasting farming systems in New Zealand. Journal of Dairy Science, 2020, 103, 2419-2433.	1.4	5
97	Structural-rheological characteristics of Chaplin E peptide at the air/water interface; a comparison with Î²-lactoglobulin and Î²-casein. International Journal of Biological Macromolecules, 2020, 144, 742-750.	3.6	4
98	Cereal Food Production with Low Salt. , 2016, , 396-402.		4
99	Lipid Chemistry. , 2016, , 248-256.		3
100	Tempering governs the milk fat crystallisation and viscoelastic behaviour of unprocessed and homogenised creams. Food Research International, 2021, 147, 110557.	2.9	3
101	Beverages. , 2016, , .		2
102	Extracellular Polysaccharide Extraction from <i>Streptococcus thermophilus</i> in Fermented Milk. Microbiology Spectrum, 2022, 10, e0228021.	1.2	2
103	Cereal Food Production with Low Salt. , 2016, , .		1
104	Food Products and Ingredients. , 2016, , .		1
105	pH-Induced interfacial properties of Chaplin E from Streptomyces coelicolor. Colloids and Surfaces B: Biointerfaces, 2017, 160, 589-597.	2.5	1
106	Structure-Dependent Interfacial Properties of Chaplin F from Streptomyces coelicolor. Biomolecules, 2017, 7, 68.	1.8	1
107	Association of non-protein Components in Wheat Gluten With Its Quality. Special Publication - Royal Society of Chemistry, 2007, , 337-340.	0.0	0