

Li Day

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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

4,198
citations

36
h-index

62
g-index

108
ext. papers

4,981
ext. citations

7
avg, IF

5.97
L-index

#	Paper	IF	Citations
106	Proteins from land plants [Potential resources for human nutrition and food security. <i>Trends in Food Science and Technology</i> , 2013 , 32, 25-42	15.3	371
105	Wheat-gluten uses and industry needs. <i>Trends in Food Science and Technology</i> , 2006 , 17, 82-90	15.3	282
104	Impact of gastric structuring on the lipolysis of emulsified lipids. <i>Soft Matter</i> , 2011 , 7, 3513	3.6	217
103	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2239-2261	11.5	138
102	Incorporation of functional ingredients into foods. <i>Trends in Food Science and Technology</i> , 2009 , 20, 388-395	3.5	128
101	Complexity and health functionality of plant cell wall fibers from fruits and vegetables. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 59-81	11.5	121
100	Binding of polyphenols to plant cell wall analogues [Part 1: Anthocyanins. <i>Food Chemistry</i> , 2012 , 134, 155-161	8.5	120
99	Deamidated wheat protein-dextran Maillard conjugates: Effect of size and location of polysaccharide conjugated on steric stabilization of emulsions at acidic pH. <i>Food Hydrocolloids</i> , 2011 , 25, 1424-1432	10.6	110
98	Protein folding at emulsion oil/water interfaces. <i>Current Opinion in Colloid and Interface Science</i> , 2013 , 18, 257-271	7.6	108
97	Effect of sodium chloride on gluten network formation, dough microstructure and rheology in relation to breadmaking. <i>Journal of Cereal Science</i> , 2013 , 57, 444-452	3.8	95
96	Functionality of Protein-Fortified Extrudates. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 546-564	16.4	95
95	Binding of polyphenols to plant cell wall analogues - Part 2: Phenolic acids. <i>Food Chemistry</i> , 2012 , 135, 2287-92	8.5	94
94	Lack of release of bound anthocyanins and phenolic acids from carrot plant cell walls and model composites during simulated gastric and small intestinal digestion. <i>Food and Function</i> , 2013 , 4, 906-16	6.1	76
93	Conformational changes to deamidated wheat gliadins and β -casein upon adsorption to oil/water emulsion interfaces. <i>Food Hydrocolloids</i> , 2012 , 27, 91-101	10.6	76
92	The effect of sodium chloride on gluten network formation and rheology. <i>Journal of Cereal Science</i> , 2014 , 60, 229-237	3.8	73
91	Impact of boron, calcium and genetic factors on vitamin C, carotenoids, phenolic acids, anthocyanins and antioxidant capacity of carrots (<i>Daucus carota</i>). <i>Food Chemistry</i> , 2012 , 132, 1161-1170	8.5	73
90	The droplet size of intraduodenal fat emulsions influences antropyloroduodenal motility, hormone release, and appetite in healthy males. <i>American Journal of Clinical Nutrition</i> , 2009 , 89, 1729-36	7	71

89	Impact of different biopolymer networks on the digestion of gastric structured emulsions. <i>Food Hydrocolloids</i> , 2014 , 36, 102-114	10.6	70
88	Microstructure, rheology and storage stability of low-fat yoghurt structured by carrot cell wall particles. <i>Food Research International</i> , 2011 , 44, 884-892	7	64
87	Conformational changes of globular proteins adsorbed at oil-in-water emulsion interfaces examined by Synchrotron Radiation Circular Dichroism. <i>Food Hydrocolloids</i> , 2014 , 34, 78-87	10.6	60
86	Interfacial properties of deamidated wheat protein in relation to its ability to stabilise oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2009 , 23, 2158-2167	10.6	60
85	Protein-lipid interactions in gluten elucidated using acetic acid fractionation. <i>Food Chemistry</i> , 2009 , 115, 105-112	8.5	55
84	Slowly and rapidly digested fat emulsions are equally satiating but their triglycerides are differentially absorbed and metabolized in humans. <i>Journal of Nutrition</i> , 2011 , 141, 809-15	4.1	54
83	Conformational changes of β -lactalbumin adsorbed at oil-water interfaces: interplay between protein structure and emulsion stability. <i>Langmuir</i> , 2012 , 28, 2357-67	4	52
82	Influence of heat and shear induced protein aggregation on the in vitro digestion rate of whey proteins. <i>Food and Function</i> , 2014 , 5, 2686-98	6.1	50
81	Tailoring the digestion of structured emulsions using mixed monoglyceride-caseinate interfaces. <i>Food Hydrocolloids</i> , 2014 , 36, 151-161	10.6	49
80	Release and absorption of carotenes from processed carrots (<i>Daucus carota</i>) using in vitro digestion coupled with a Caco-2 cell trans-well culture model. <i>Food Research International</i> , 2011 , 44, 868-874	7.8	49
79	Effect of NaCl on the thermal behaviour of wheat starch in excess and limited water. <i>Carbohydrate Polymers</i> , 2013 , 94, 31-7	10.3	47
78	Characterisation of fish oil emulsions stabilised by sodium caseinate. <i>Food Chemistry</i> , 2007 , 105, 469-478	9.5	43
77	Characterisation of minimalist co-assembled fluorenylmethyloxycarbonyl self-assembling peptide systems for presentation of multiple bioactive peptides. <i>Acta Biomaterialia</i> , 2016 , 38, 11-22	10.8	40
76	Interactive Effects of Milk Fat Globule and Casein Micelle Size on the Renneting Properties of Milk. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3175-3185	5.1	39
75	Natural variation of bovine milk fat globule size within a herd. <i>Journal of Dairy Science</i> , 2014 , 97, 4072-824		37
74	Differences in proteomic profiles of milk fat globule membrane in yak and cow milk. <i>Food Chemistry</i> , 2017 , 221, 1822-1827	8.5	37
73	Differences in the microstructure and rheological properties of low-fat yoghurts from goat, sheep and cow milk. <i>Food Research International</i> , 2018 , 108, 423-429	7	36
72	Determination of the thermo-mechanical properties in starch and starch/gluten systems at low moisture content - a comparison of DSC and TMA. <i>Carbohydrate Polymers</i> , 2014 , 108, 1-9	10.3	36

71	Control of Morphological and Rheological Properties of Carrot Cell Wall Particle Dispersions through Processing. <i>Food and Bioprocess Technology</i> , 2010 , 3, 928-934	5.1	36
70	Dynamic rheological properties of plant cell-wall particle dispersions. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010 , 81, 461-7	6	36
69	Rennet gelation properties of milk: Influence of natural variation in milk fat globule size and casein micelle size. <i>International Dairy Journal</i> , 2015 , 46, 71-77	3.5	34
68	Co-effect of salt and sugar on extrusion processing, rheology, structure and fracture mechanical properties of wheat/̄rn blend. <i>Journal of Food Engineering</i> , 2014 , 127, 58-66	6	33
67	Characterization of wheat puroindoline proteins. <i>FEBS Journal</i> , 2006 , 273, 5358-73	5.7	33
66	Human Breast Milk and Infant Formulas Differentially Modify the Intestinal Microbiota in Human Infants and Host Physiology in Rats. <i>Journal of Nutrition</i> , 2016 , 146, 191-9	4.1	32
65	Quantitative analysis of sugar solutions using infrared spectroscopy. <i>Food Chemistry</i> , 1992 , 44, 299-304	8.5	31
64	Structural differences between bovine A(1) and A(2) β -casein alter micelle self-assembly and influence molecular chaperone activity. <i>Journal of Dairy Science</i> , 2015 , 98, 2172-82	4	30
63	Synergistic effect of milk solids and carrot cell wall particles on the rheology and texture of yoghurt gels. <i>Food Research International</i> , 2014 , 62, 701-708	7	29
62	Gelling properties of protein fractions and protein isolate extracted from Australian canola meal. <i>Food Research International</i> , 2014 , 62, 819-828	7	29
61	Comparative analysis of human milk and infant formula derived peptides following in vitro digestion. <i>Food Chemistry</i> , 2017 , 221, 1895-1903	8.5	28
60	In vitro transport and satiety of a beta-lactoglobulin dipeptide and beta-casomorphin-7 and its metabolites. <i>Food and Function</i> , 2014 , 5, 2706-18	6.1	28
59	Small-deformation rheology investigation of rehydrated cell wall particles/xanthan mixtures. <i>Food Hydrocolloids</i> , 2011 , 25, 668-676	10.6	28
58	Rheological properties and microstructure of soy-whey protein. <i>Food Hydrocolloids</i> , 2018 , 82, 434-441	10.6	27
57	The Effect of Maillard Conjugation of Deamidated Wheat Proteins with Low Molecular Weight Carbohydrates on the Secondary Structure of the Protein. <i>Food Biophysics</i> , 2009 , 4, 1-12	3.2	27
56	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. <i>Food Hydrocolloids</i> , 2017 , 69, 150-163	10.6	26
55	Encapsulation of mixtures of tuna oil, tributyrin and resveratrol in a spray dried powder formulation. <i>Food and Function</i> , 2013 , 4, 1794-802	6.1	25
54	Quantification of Fatty Acids in Human, Cow, Buffalo, Goat, Yak, and Camel Milk Using an Improved One-Step GC-FID Method. <i>Food Analytical Methods</i> , 2017 , 10, 2881-2891	3.4	24

53	Casein polymorphism heterogeneity influences casein micelle size in milk of individual cows. <i>Journal of Dairy Science</i> , 2015 , 98, 3633-44	4	24
52	Modification of structure and mixing properties of wheat flour through high-pressure processing. <i>Food Research International</i> , 2013 , 53, 352-361	7	24
51	Improved mechanical properties of retorted carrots by ultrasonic pre-treatments. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 427-34	8.9	23
50	Differences in peptide generation following in vitro gastrointestinal digestion of yogurt and milk from cow, sheep and goat. <i>Food Chemistry</i> , 2020 , 317, 126419	8.5	22
49	Effects of Hofmeister salt series on gluten network formation: Part I. Cation series. <i>Food Chemistry</i> , 2016 , 212, 789-97	8.5	22
48	Coaggregation of κ Casein and λ Lactoglobulin Produces Morphologically Distinct Amyloid Fibrils. <i>Small</i> , 2017 , 13, 1603591	11	21
47	Faster fermentation of cooked carrot cell clusters compared to cell wall fragments in vitro by porcine feces. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3282-90	5.7	21
46	Detection of mechanically recovered chicken meat using capillary gel electrophoresis. <i>Meat Science</i> , 2001 , 58, 31-7	6.4	21
45	Morphologies, volume fraction and viscosity of cell wall particle dispersions particle related to sensory perception. <i>Food Hydrocolloids</i> , 2015 , 44, 198-207	10.6	20
44	Extensional dough rheology \square Impact of flour composition and extension speed. <i>Journal of Cereal Science</i> , 2016 , 69, 228-237	3.8	20
43	High amylose wheat starch increases the resistance to deformation of wheat flour dough. <i>Journal of Cereal Science</i> , 2018 , 79, 440-448	3.8	20
42	Differences in the yoghurt gel microstructure and physicochemical properties of bovine milk containing AA and AA κ casein phenotypes. <i>Food Research International</i> , 2018 , 112, 217-224	7	20
41	Milk fat globule size affects Cheddar cheese properties. <i>International Dairy Journal</i> , 2017 , 70, 46-54	3.5	17
40	The Biochemical and Molecular Basis of Wheat Quality495-520		17
39	Wheat gluten: production, properties and application 2011 , 267-288		16
38	Enhancement of gluten quality combined with reduced lipid content through a new salt-washing process. <i>Journal of Food Engineering</i> , 2009 , 95, 365-372	6	15
37	Branched chain fatty acids in the flavour of sheep and goat milk and meat: A review. <i>Small Ruminant Research</i> , 2021 , 200, 106398	1.7	15
36	In-depth lipidomic analysis of tri-, di-, and mono-acylglycerols released from milk fat after in vitro digestion. <i>Food Chemistry</i> , 2019 , 297, 124976	8.5	14

35	Food proteins from animals and plants: Differences in the nutritional and functional properties. <i>Trends in Food Science and Technology</i> , 2022 , 119, 428-442	15.3	14
34	Changes in Milk Protein Interactions and Associated Molecular Modification Resulting from Thermal Treatments and Storage. <i>Journal of Food Science</i> , 2019 , 84, 1737-1745	3.4	13
33	Analysis of wheat flour proteins related to grain hardness using capillary electrophoresis. <i>Journal of Chromatography A</i> , 1999 , 836, 147-152	4.5	13
32	Comparison of the impact of bovine milk κ -casein variants on digestive comfort in females self-reporting dairy intolerance: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2020 , 111, 149-160	7	11
31	Effects of Hofmeister salt series on gluten network formation: Part II. Anion series. <i>Food Chemistry</i> , 2016 , 212, 798-806	8.5	10
30	Structural characteristics of triacylglycerols contribute to the distinct in vitro gastric digestibility of sheep and cow milk fat prior to and after homogenisation. <i>Food Research International</i> , 2020 , 130, 1089-1107	7	10
29	Effect of the Sugar Replacement by Citrus Fibre on the Physical and Structural Properties of Wheat-Corn Based Extrudates. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1803-1811	5.1	9
28	Influence of boron on carrot cell wall structure and its resistance to fracture. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9181-9	5.7	9
27	The pH-dependent assembly of Chaplin E from <i>Streptomyces coelicolor</i> . <i>Journal of Structural Biology</i> , 2017 , 198, 82-91	3.4	8
26	Kinetic modelling of the heat stability of bovine lactoferrin in raw whole milk. <i>Journal of Food Engineering</i> , 2020 , 280, 109977	6	8
25	Effects of season and industrial processes on volatile 4-alkyl-branched chain fatty acids in sheep milk. <i>Food Chemistry</i> , 2018 , 260, 327-335	8.5	8
24	Changes in protein interactions in pasteurized milk during cold storage. <i>Food Bioscience</i> , 2020 , 34, 100530	3.9	7
23	Differential effects of sheep and cow skim milk before and after fermentation on gastrointestinal transit of solids in a rat model. <i>Journal of Functional Foods</i> , 2018 , 47, 116-126	5.1	7
22	Comparing cross-cultural differences in perception of drinkable yoghurt by Chinese and New Zealand European consumers. <i>International Dairy Journal</i> , 2021 , 113, 104901	3.5	6
21	Lipidomics of Brain Tissues in Rats Fed Human Milk from Chinese Mothers or Commercial Infant Formula. <i>Metabolites</i> , 2019 , 9,	5.6	5
20	MFG-E8 protein promotes C2C12 myogenic differentiation by enhancing PI3K/Akt signaling. <i>New Journal of Chemistry</i> , 2017 , 41, 12061-12070	3.6	5
19	Food Structure, Rheology, and Texture 2016 , 125-129		5
18	Rising dough and baking bread at the Australian synchrotron 2016 ,		5

17	Human milk and infant formula differentially alters the microbiota composition and functional gene relative abundance in the small and large intestines in weanling rats. <i>European Journal of Nutrition</i> , 2020 , 59, 2131-2143	5.2	5
16	Milk fat globules, a novel carrier for delivery of exogenous cholecalciferol. <i>Food Research International</i> , 2019 , 126, 108579	7	3
15	Minerals in Sheep Milk 2017 , 345-362		3
14	Cereal Food Production with Low Salt 2016 , 396-402		3
13	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. <i>Frontiers in Nutrition</i> , 2020 , 7, 553674	6.2	3
12	Protein: Food Sources 2016 , 530-537		3
11	Factors affecting levels of volatile 4-alkyl branched-chain fatty acids in sheep milk from 2 contrasting farming systems in New Zealand. <i>Journal of Dairy Science</i> , 2020 , 103, 2419-2433	4	2
10	Structural-rheological characteristics of Chaplin E peptide at the air/water interface; a comparison with β -lactoglobulin and β -casein. <i>International Journal of Biological Macromolecules</i> , 2020 , 144, 742-750	7.9	2
9	Lipid Chemistry 2016 , 248-256		2
8	pH-Induced interfacial properties of Chaplin E from <i>Streptomyces coelicolor</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 160, 589-597	6	1
7	Structure-Dependent Interfacial Properties of Chaplin F from <i>Streptomyces coelicolor</i> . <i>Biomolecules</i> , 2017 , 7,	5.9	1
6	Beverages 2016 ,		1
5	Cereal Food Production with Low Salt 2016 ,		1
4	Tempering governs the milk fat crystallisation and viscoelastic behaviour of unprocessed and homogenised creams. <i>Food Research International</i> , 2021 , 147, 110557	7	1
3	Nucleotides: an updated review of their concentration in breast milk.. <i>Nutrition Research</i> , 2021 , 99, 13-24		0
2	Comparing Response of Sheep and Cow Milk on Acute Digestive Comfort and Lactose Malabsorption: A Randomized Controlled Trial in Female Dairy Avoiders. <i>Frontiers in Nutrition</i> , 2021 , 8, 603816	6.2	0
1	Extracellular Polysaccharide Extraction from in Fermented Milk.. <i>Microbiology Spectrum</i> , 2022 , e02280218.9		