Li Day

List of Publications by Year in Descending Order

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	Food proteins from animals and plants: Differences in the nutritional and functional properties. *Trends in Food Science and Technology*, **2022**, 119, 428-442	15.3	14
105	Extracellular Polysaccharide Extraction from in Fermented Milk.. *Microbiology Spectrum*, **2022**, e0228021	8.9	
104	Nucleotides: an updated review of their concentration in breast milk.. *Nutrition Research*, **2021**, 99, 13-24	4	0
103	Comparing cross-cultural differences in perception of drinkable yoghurt by Chinese and New Zealand European consumers. *International Dairy Journal*, **2021**, 113, 104901	3.5	6
102	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	6.2	0
101	Branched chain fatty acids in the flavour of sheep and goat milk and meat: A review. *Small Ruminant Research*, **2021**, 200, 106398	1.7	15
100	Tempering governs the milk fat crystallisation and viscoelastic behaviour of unprocessed and homogenised creams. *Food Research International*, **2021**, 147, 110557	7	1
99	Differences in peptide generation following in vitro gastrointestinal digestion of yogurt and milk from cow, sheep and goat. *Food Chemistry*, **2020**, 317, 126419	8.5	22
98	Kinetic modelling of the heat stability of bovine lactoferrin in raw whole milk. *Journal of Food Engineering*, **2020**, 280, 109977	6	8
97	Changes in protein interactions in pasteurized milk during cold storage. *Food Bioscience*, **2020**, 34, 100530	4.9	7
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	4	2
95	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	7	10
94	Structural-rheological characteristics of Chaplin E peptide at the air/water interface; a comparison with β-lactoglobulin and β-casein. *International Journal of Biological Macromolecules*, **2020**, 144, 742-750	7.9	2
93	Comparison of the impact of bovine milk β-casein variants on digestive comfort in females self-reporting dairy intolerance: a randomized controlled trial. *American Journal of Clinical Nutrition*, **2020**, 111, 149-160	7	11
92	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	6.2	3
91	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	5.2	5
90	Lipidomics of Brain Tissues in Rats Fed Human Milk from Chinese Mothers or Commercial Infant Formula. *Metabolites*, **2019**, 9,	5.6	5

89	Milk fat globules, a novel carrier for delivery of exogenous cholecalciferol. *Food Research International*, **2019**, 126, 108579	7	3
88	Changes in Milk Protein Interactions and Associated Molecular Modification Resulting from Thermal Treatments and Storage. *Journal of Food Science*, **2019**, 84, 1737-1745	3.4	13
87	In-depth lipidomic analysis of tri-, di-, and mono-acylglycerols released from milk fat after in vitro digestion. *Food Chemistry*, **2019**, 297, 124976	8.5	14
86	Effects of season and industrial processes on volatile 4-alkyl-branched chain fatty acids in sheep milk. *Food Chemistry*, **2018**, 260, 327-335	8.5	8
85	Rheological properties and microstructure of soy-whey protein. *Food Hydrocolloids*, **2018**, 82, 434-441	10.6	27
84	Differences in the microstructure and rheological properties of low-fat yoghurts from goat, sheep and cow milk. *Food Research International*, **2018**, 108, 423-429	7	36
83	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	11.5	138
82	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	5.1	7
81	High amylose wheat starch increases the resistance to deformation of wheat flour dough. *Journal of Cereal Science*, **2018**, 79, 440-448	3.8	20
80	Differences in the yoghurt gel microstructure and physicochemical properties of bovine milk containing AA and AA Ecasein phenotypes. *Food Research International*, **2018**, 112, 217-224	7	20
79	Complexity and health functionality of plant cell wall fibers from fruits and vegetables. *Critical Reviews in Food Science and Nutrition*, **2017**, 57, 59-81	11.5	121
78	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	10.6	26
77	Coaggregation of ECasein and ELactoglobulin Produces Morphologically Distinct Amyloid Fibrils. *Small*, **2017**, 13, 1603591	11	21
76	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	3.4	24
75	The pH-dependent assembly of Chaplin E from Streptomyces coelicolor. *Journal of Structural Biology*, **2017**, 198, 82-91	3.4	8
74	pH-Induced interfacial properties of Chaplin E from Streptomyces coelicolor. *Colloids and Surfaces B: Biointerfaces*, **2017**, 160, 589-597	6	1
73	Structure-Dependent Interfacial Properties of Chaplin F from Streptomyces coelicolor. *Biomolecules*, **2017**, 7,	5.9	1
72	MFG-E8 protein promotes C2C12 myogenic differentiation by enhancing PI3K/Akt signaling. *New Journal of Chemistry*, **2017**, 41, 12061-12070	3.6	5

71	Milk fat globule size affects Cheddar cheese properties. *International Dairy Journal*, **2017**, 70, 46-54	3.5	17
70	Comparative analysis of human milk and infant formula derived peptides following in vitro digestion. *Food Chemistry*, **2017**, 221, 1895-1903	8.5	28
69	Differences in proteomic profiles of milk fat globule membrane in yak and cow milk. *Food Chemistry* , **2017**, 221, 1822-1827	8.5	37
68	Minerals in Sheep Milk **2017**, 345-362		3
67	Effects of Hofmeister salt series on gluten network formation: Part II. Anion series. *Food Chemistry*, **2016**, 212, 798-806	8.5	10
66	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	5.1	9
65	Characterisation of minimalist co-assembled fluorenylmethyloxycarbonyl self-assembling peptide systems for presentation of multiple bioactive peptides. *Acta Biomaterialia*, **2016**, 38, 11-22	10.8	40
64	Extensional dough rheology Impact of flour composition and extension speed. *Journal of Cereal Science*, **2016**, 69, 228-237	3.8	20
63	Human Breast Milk and Infant Formulas Differentially Modify the Intestinal Microbiota in Human Infants and Host Physiology in Rats. *Journal of Nutrition*, **2016**, 146, 191-9	4.1	32
62	Cereal Food Production with Low Salt **2016**, 396-402		3
61	Beverages **2016**,		1
60	Cereal Food Production with Low Salt **2016**,		1
59	Protein: Food Sources **2016**, 530-537		3
58	Food Structure, Rheology, and Texture **2016**, 125-129		5
57	Lipid Chemistry **2016**, 248-256		2
56	Rising dough and baking bread at the Australian synchrotron **2016**,		5
55	Effects of Hofmeister salt series on gluten network formation: Part I. Cation series. *Food Chemistry*, **2016**, 212, 789-97	8.5	22
54	Structural differences between bovine A(1) and A(2) casein alter micelle self-assembly and influence molecular chaperone activity. *Journal of Dairy Science*, **2015**, 98, 2172-82	4	30

53	Casein polymorphism heterogeneity influences casein micelle size in milk of individual cows. *Journal of Dairy Science*, **2015**, 98, 3633-44	4	24
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	3.5	34
51	Morphologies, volume fraction and viscosity of cell wall particle dispersions particle related to sensory perception. *Food Hydrocolloids*, **2015**, 44, 198-207	10.6	20
50	The effect of sodium chloride on gluten network formation and rheology. *Journal of Cereal Science*, **2014**, 60, 229-237	3.8	73
49	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	7	29
48	Impact of different biopolymer networks on the digestion of gastric structured emulsions. *Food Hydrocolloids*, **2014**, 36, 102-114	10.6	70
47	Interactive Effects of Milk Fat Globule and Casein Micelle Size on the Renneting Properties of Milk. *Food and Bioprocess Technology*, **2014**, 7, 3175-3185	5.1	39
46	Conformational changes of globular proteins adsorbed at oil-in-water emulsion interfaces examined by Synchrotron Radiation Circular Dichroism. *Food Hydrocolloids*, **2014**, 34, 78-87	10.6	60
45	Gelling properties of protein fractions and protein isolate extracted from Australian canola meal. *Food Research International*, **2014**, 62, 819-828	7	29
44	Tailoring the digestion of structured emulsions using mixed monoglyceride□caseinate interfaces. *Food Hydrocolloids*, **2014**, 36, 151-161	10.6	49
43	Natural variation of bovine milk fat globule size within a herd. *Journal of Dairy Science*, **2014**, 97, 4072-824		37
42	In vitro transport and satiety of a beta-lactoglobulin dipeptide and beta-casomorphin-7 and its metabolites. *Food and Function*, **2014**, 5, 2706-18	6.1	28
41	Influence of heat and shear induced protein aggregation on the in vitro digestion rate of whey proteins. *Food and Function*, **2014**, 5, 2686-98	6.1	50
40	Determination of the thermo-mechanical properties in starch and starch/gluten systems at low moisture content - a comparison of DSC and TMA. *Carbohydrate Polymers*, **2014**, 108, 1-9	10.3	36
39	Co-effect of salt and sugar on extrusion processing, rheology, structure and fracture mechanical properties of wheat□orn blend. *Journal of Food Engineering*, **2014**, 127, 58-66	6	33
38	Effect of NaCl on the thermal behaviour of wheat starch in excess and limited water. *Carbohydrate Polymers*, **2013**, 94, 31-7	10.3	47
37	Effect of sodium chloride on gluten network formation, dough microstructure and rheology in relation to breadmaking. *Journal of Cereal Science*, **2013**, 57, 444-452	3.8	95
36	Modification of structure and mixing properties of wheat flour through high-pressure processing. *Food Research International*, **2013**, 53, 352-361	7	24

35	Protein folding at emulsion oil/water interfaces. *Current Opinion in Colloid and Interface Science*, **2013**, 18, 257-271	7.6	108
34	Encapsulation of mixtures of tuna oil, tributyrin and resveratrol in a spray dried powder formulation. *Food and Function*, **2013**, 4, 1794-802	6.1	25
33	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, 906-16	6.1	76
32	Proteins from land plants Potential resources for human nutrition and food security. *Trends in Food Science and Technology*, **2013**, 32, 25-42	15.3	371
31	Functionality of Protein-Fortified Extrudates. *Comprehensive Reviews in Food Science and Food Safety*, **2013**, 12, 546-564	16.4	95
30	Improved mechanical properties of retorted carrots by ultrasonic pre-treatments. *Ultrasonics Sonochemistry*, **2012**, 19, 427-34	8.9	23
29	Faster fermentation of cooked carrot cell clusters compared to cell wall fragments in vitro by porcine feces. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3282-90	5.7	21
28	Binding of polyphenols to plant cell wall analogues - Part 2: Phenolic acids. *Food Chemistry*, **2012**, 135, 2287-92	8.5	94
27	Conformational changes of lactalbumin adsorbed at oil-water interfaces: interplay between protein structure and emulsion stability. *Langmuir*, **2012**, 28, 2357-67	4	52
26	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	8.5	73
25	Binding of polyphenols to plant cell wall analogues Part 1: Anthocyanins. *Food Chemistry*, **2012**, 134, 155-161	8.5	120
24	Conformational changes to deamidated wheat gliadins and casein upon adsorption to oilwater emulsion interfaces. *Food Hydrocolloids*, **2012**, 27, 91-101	10.6	76
23	Impact of gastric structuring on the lipolysis of emulsified lipids. *Soft Matter*, **2011**, 7, 3513	3.6	217
22	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	7	49
21	Microstructure, rheology and storage stability of low-fat yoghurt structured by carrot cell wall particles. *Food Research International*, **2011**, 44, 884-892	7	64
20	Small-deformation rheology investigation of rehydrated cell wall particlesanthan mixtures. *Food Hydrocolloids*, **2011**, 25, 668-676	10.6	28
19	Deamidated wheat proteindextran Maillard conjugates: Effect of size and location of polysaccharide conjugated on steric stabilization of emulsions at acidic pH. *Food Hydrocolloids*, **2011**, 25, 1424-1432	10.6	110
18	Wheat gluten: production, properties and application **2011**, 267-288		16

17	Slowly and rapidly digested fat emulsions are equally satiating but their triglycerides are differentially absorbed and metabolized in humans. *Journal of Nutrition*, **2011**, 141, 809-15	4.1	54
16	Influence of boron on carrot cell wall structure and its resistance to fracture. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9181-9	5.7	9
15	Control of Morphological and Rheological Properties of Carrot Cell Wall Particle Dispersions through Processing. *Food and Bioprocess Technology*, **2010**, 3, 928-934	5.1	36
14	Dynamic rheological properties of plant cell-wall particle dispersions. *Colloids and Surfaces B: Biointerfaces*, **2010**, 81, 461-7	6	36
13	The droplet size of intraduodenal fat emulsions influences antropyloroduodenal motility, hormone release, and appetite in healthy males. *American Journal of Clinical Nutrition*, **2009**, 89, 1729-36	7	71
12	Interfacial properties of deamidated wheat protein in relation to its ability to stabilise oil-in-water emulsions. *Food Hydrocolloids*, **2009**, 23, 2158-2167	10.6	60
11	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	3.2	27
10	Enhancement of gluten quality combined with reduced lipid content through a new salt-washing process. *Journal of Food Engineering*, **2009**, 95, 365-372	6	15
9	Protein–lipid interactions in gluten elucidated using acetic acid fractionation. *Food Chemistry*, **2009**, 115, 105-112	8.5	55
8	Incorporation of functional ingredients into foods. *Trends in Food Science and Technology*, **2009**, 20, 388-395	15.3	128
7	Characterisation of fish oil emulsions stabilised by sodium caseinate. *Food Chemistry*, **2007**, 105, 469-479	8.5	43
6	Wheat-gluten uses and industry needs. *Trends in Food Science and Technology*, **2006**, 17, 82-90	15.3	282
5	Characterization of wheat puroindoline proteins. *FEBS Journal*, **2006**, 273, 5358-73	5.7	33
4	Detection of mechanically recovered chicken meat using capillary gel electrophoresis. *Meat Science*, **2001**, 58, 31-7	6.4	21
3	Analysis of wheat flour proteins related to grain hardness using capillary electrophoresis. *Journal of Chromatography A*, **1999**, 836, 147-152	4.5	13
2	Quantitative analysis of sugar solutions using infrared spectroscopy. *Food Chemistry*, **1992**, 44, 299-304	8.5	31
1	The Biochemical and Molecular Basis of Wheat Quality495-520		17