

Rong Liang

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

1,217
citations

566801

15
h-index

713013

21
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all docs

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docs citations

21
times ranked

1632
citing authors

#	ARTICLE	IF	CITATIONS
1	Improved stability and skin penetration through glycethosomes loaded with glycyrrhetic acid. <i>International Journal of Cosmetic Science</i> , 2022, 44, 249-261.	1.2	7
2	Enzymatic degradation and bioaccessibility of protein encapsulated β -carotene nano-emulsions during in vitro gastro-intestinal digestion. <i>Food Hydrocolloids</i> , 2020, 100, 105177.	5.6	57
3	Quaternized Chitosan Modified Nanostructure Lipid Carriers for Topical Delivery of Coenzyme Q10. <i>Nano LIFE</i> , 2020, 10, 2040013.	0.6	2
4	Remodeling of β -Carotene-Encapsulated Protein-Stabilized Nanoparticles during Gastrointestinal Digestion <i>In Vitro</i> and in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15468-15477.	2.4	15
5	Effect of the co-existing and excipient oil on the bioaccessibility of β -carotene loaded oil-free nanoparticles. <i>Food Hydrocolloids</i> , 2020, 106, 105847.	5.6	26
6	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of β -Carotene: Effect of Starch Macromolecular Architecture. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6614-6624.	2.4	46
7	Tunable Synthesis of Indolo[3,2- <i>c</i>]quinolines or 3-(2-Aminophenyl)quinolines via Aerobic/Anaerobic Dimerization of 2-Alkynylanilines. <i>Organic Letters</i> , 2019, 21, 4996-5001.	2.4	27
8	Protective approaches and mechanisms of microencapsulation to the survival of probiotic bacteria during processing, storage and gastrointestinal digestion: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2863-2878.	5.4	102
9	Physical properties and biological fate of OSA-modified-starch-stabilized emulsions containing β -carotene: Effect of calcium and pH. <i>Food Hydrocolloids</i> , 2018, 77, 549-556.	5.6	26
10	Interactions between octenyl-succinic-anhydride-modified starches and calcium in oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2018, 77, 30-39.	5.6	36
11	Preparation and properties of multifunctional sinapic acid corn bran arabinoxylan esters. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 1279-1287.	3.6	11
12	Characterizations on the Stability and Release Properties of β -ionone Loaded Thermosensitive Liposomes (TSLs). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8336-8345.	2.4	15
13	Effect of degree of octenyl succinic anhydride (OSA) substitution on the digestion of emulsions and the bioaccessibility of β -carotene in OSA-modified-starch-stabilized-emulsions. <i>Food Hydrocolloids</i> , 2018, 84, 303-312.	5.6	89
14	Anticancer effects of plant derived Anacardic acid on human breast cancer MDA-MB-231 cells. <i>American Journal of Translational Research (discontinued)</i> , 2018, 10, 2424-2434.	0.0	13
15	Effects of calcium on lipid digestion in nanoemulsions stabilized by modified starch: Implications for bioaccessibility of β -carotene. <i>Food Hydrocolloids</i> , 2017, 73, 184-193.	5.6	56
16	Niosomes Consisting of Tween-60 and Cholesterol Improve the Chemical Stability and Antioxidant Activity of (β -)-Epigallocatechin Gallate under Intestinal Tract Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9180-9188.	2.4	46
17	Preparation of Pickering emulsions with short, medium and long chain triacylglycerols stabilized by starch nanocrystals and their in vitro digestion properties. <i>RSC Advances</i> , 2016, 6, 99496-99508.	1.7	76
18	Glycation inhibits trichloroacetic acid (TCA)-induced whey protein precipitation. <i>European Food Research and Technology</i> , 2015, 240, 847-852.	1.6	7

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19	The effect of high moisture heat-acid treatment on the structure and digestion property of normal maize starch. <i>Food Chemistry</i> , 2014, 159, 222-229.	4.2	69
20	Stability and Bioaccessibility of β -Carotene in Nanoemulsions Stabilized by Modified Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1249-1257.	2.4	205
21	Physical and Antimicrobial Properties of Peppermint Oil Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7548-7555.	2.4	286