

# Gang Liu

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

1,359  
citations

361296

20  
h-index

345118

36  
g-index

40  
all docs

40  
docs citations

40  
times ranked

1272  
citing authors

#	ARTICLE	IF	CITATIONS
1	Maillard-Reacted Whey Protein Isolates and Epigallocatechin Gallate Complex Enhance the Thermal Stability of the Pickering Emulsion Delivery of Curcumin. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5212-5220.	2.4	131
2	Glycation of Whey Protein To Provide Steric Hindrance against Thermal Aggregation. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9754-9762.	2.4	127
3	Thermal aggregation properties of whey protein glycated with various saccharides. <i>Food Hydrocolloids</i> , 2013, 32, 87-96.	5.6	122
4	Preparation and Characterization of a Modified- $\beta$ -Cyclodextrin/ $\beta$ -Carotene Inclusion Complex and Its Application in Pickering Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12875-12884.	2.4	69
5	Dispersible and Thermal Stable Nanofibrils Derived from Glycated Whey Protein. <i>Biomacromolecules</i> , 2013, 14, 2146-2153.	2.6	67
6	Maillard-Reacted Whey Protein Isolates Enhance Thermal Stability of Anthocyanins over a Wide pH Range. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9556-9564.	2.4	67
7	Pickering emulsions stabilized by amphiphilic anisotropic nanofibrils of glycated whey proteins. <i>Food Hydrocolloids</i> , 2020, 101, 105503.	5.6	67
8	Maillard-Reaction-Functionalized Egg Ovalbumin Stabilizes Oil Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4251-4258.	2.4	51
9	Flexible protein nanofibrils fabricated in aqueous ethanol: Physical characteristics and properties of forming emulsions of conjugated linolenic acid. <i>Food Hydrocolloids</i> , 2021, 114, 106573.	5.6	49
10	High temperature-short time glycation to improve heat stability of whey protein and reduce color formation. <i>Food Hydrocolloids</i> , 2015, 44, 453-460.	5.6	44
11	Preparation of camellia oil pickering emulsion stabilized by glycated whey protein isolate and chitooligosaccharide: Effect on interfacial behavior and emulsion stability. <i>LWT - Food Science and Technology</i> , 2022, 153, 112515.	2.5	44
12	Toxicological evaluation of advanced glycation end product N $\epsilon$ -(carboxymethyl)lysine: Acute and subacute oral toxicity studies. <i>Regulatory Toxicology and Pharmacology</i> , 2016, 77, 65-74.	1.3	35
13	Increased stability of curcumin-loaded pickering emulsions based on glycated proteins and chitooligosaccharides for functional food application. <i>LWT - Food Science and Technology</i> , 2021, 148, 111742.	2.5	34
14	Deoxynivalenol-Induced Cytotoxicity and Apoptosis in IPEC-J2 Cells Through the Activation of Autophagy by Inhibiting PI3K-AKT-mTOR Signaling Pathway. <i>ACS Omega</i> , 2019, 4, 18478-18486.	1.6	33
15	Isolation, purification, identification, and stability of anthocyanins from <i>Lycium ruthenicum</i> Murr. <i>LWT - Food Science and Technology</i> , 2020, 126, 109334.	2.5	32
16	Ultrasmall Au nanoparticles modified 2D metalloporphyrinic metal-organic framework nanosheets with high peroxidase-like activity for colorimetric detection of organophosphorus pesticides. <i>Food Chemistry</i> , 2022, 376, 131906.	4.2	29
17	Effect of interactions between glycosylated protein and tannic acid on the physicochemical stability of Pickering emulsions. <i>LWT - Food Science and Technology</i> , 2021, 152, 112383.	2.5	25
18	Preparation, properties, and structural characterization of $\beta$ -glucan/pullulan blend films. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 1269-1276.	3.6	23

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19	Zein-whey protein isolate-carboxymethyl cellulose complex as carrier of apigenin via pH-driven method: Fabrication, characterization, stability, and in vitro release property. <i>Food Chemistry</i> , 2022, 387, 132926.	4.2	23
20	Preparation and toxicological evaluation of methyl pyranoanthocyanin. <i>Food and Chemical Toxicology</i> , 2015, 83, 125-132.	1.8	22
21	A glycosylated whey protein isolate-epigallocatechin gallate nanocomplex enhances the stability of emulsion delivery of $\beta$ -carotene during simulated digestion. <i>Food and Function</i> , 2019, 10, 6829-6839.	2.1	21
22	Zein-Polyglycerol Conjugates with Enhanced Water Solubility and Stabilization of High Oil Loading Emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11810-11816.	2.4	21
23	Effect of charge density of polysaccharide on self-assembly behaviors of ovalbumin and sodium alginate. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1245-1254.	3.6	20
24	Effect of $\beta$ -Cyclodextrin on the Quality of Wheat Flour Dough and Prebaked Bread. <i>Food Biophysics</i> , 2019, 14, 173-181.	1.4	18
25	The Addition of $\beta$ -cyclodextrin and $\gamma$ -cyclodextrin Affect Quality of Dough and Prebaked Bread During Frozen Storage. <i>Foods</i> , 2019, 8, 174.	1.9	17
26	Metalloporphyrin and gold nanoparticles modified hollow zeolite imidazole Framework-8 with excellent peroxidase like activity for quick colorimetric determination of choline in infant formula milk powder. <i>Food Chemistry</i> , 2022, 384, 132552.	4.2	17
27	HPLC-ESI-MS2 analysis of phytochemicals from Sichuan red orange peel using ultrasound-assisted extraction. <i>Food Bioscience</i> , 2018, 25, 15-20.	2.0	16
28	Colorimetric quantification of sodium benzoate in food by using d-amino acid oxidase and 2D metal organic framework nanosheets mediated cascade enzyme reactions. <i>Talanta</i> , 2022, 237, 122906.	2.9	16
29	Removal of milk fat globules from whey protein concentrate 34% to prepare clear and heat-stable protein dispersions. <i>Journal of Dairy Science</i> , 2014, 97, 6097-6106.	1.4	15
30	Effects of ozone treatment on medium hard wheat ( <i>Triticum aestivum</i> L.) flour quality and performance in steamed bread making. <i>CYTA - Journal of Food</i> , 0, , 1-8.	0.9	15
31	Purification of Purple Sweet Potato Extract by Dead-End Filtration and Investigation of Membrane Fouling Mechanism. <i>Food and Bioprocess Technology</i> , 2015, 8, 1680-1689.	2.6	14
32	Effect of the A-Type Linkage on the Pharmacokinetics and Intestinal Metabolism of Litchi Pericarp Oligomeric Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1893-1899.	2.4	14
33	Heat stability improvement of whey protein isolate via glycation with maltodextrin without control of the relative humidity. <i>RSC Advances</i> , 2016, 6, 41785-41792.	1.7	13
34	The use of solvent-soaking treatment to enhance the anisotropic mechanical properties of electrospun nanofiber membranes for water filtration. <i>RSC Advances</i> , 2016, 6, 66807-66813.	1.7	13
35	TAT-functionalized PEI-grafting rice bran polysaccharides for safe and efficient gene delivery. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 1076-1086.	3.6	11
36	Effect of Extracellular Matrix Coating on Cancer Cell Membrane-Encapsulated Polyethyleneimine/DNA Complexes for Efficient and Targeted DNA Delivery In Vitro. <i>Molecular Pharmaceutics</i> , 2021, 18, 2803-2822.	2.3	10

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37	Development of a novel DNA delivery system based on rice bran polysaccharide-Fe(III) complexes. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 600-608.	3.6	7
38	Improved Storage Properties and Cellular Uptake of Casticin-Loaded Nanoemulsions Stabilized by Whey Protein-Lactose Conjugate. <i>Foods</i> , 2021, 10, 1640.	1.9	5
39	Î²-glucosidase from <i>Hevea brasiliensis</i> seeds: Purification, homology modeling, and insights into the substrate-binding model. <i>Journal of Food Biochemistry</i> , 2020, 44, e13206.	1.2	2
40	Study on the Effect of Three CYP2C9 Variants on Drug-Drug Interaction Related to Six Drugs In Vitro by LC-MS/MS Method. <i>Chromatographia</i> , 2022, 85, 221.	0.7	0