Gang Liu

List of Publications by Year
in descending order

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	Colorimetric quantification of sodium benzoate in food by using d-amino acid oxidase and 2D metal organic framework nanosheets mediated cascade enzyme reactions. Talanta, 2022, 237, 122906.	2.9	16
2	Preparation of camellia oil pickering emulsion stabilized by glycated whey protein isolate and chitooligosaccharide: Effect on interfacial behavior and emulsion stability. LWT - Food Science and Technology, 2022, 153, 112515.	2.5	44
3	Study on the Effect of Three CYP2C9 Variants on Drugâ€“Drug Interaction Related to Six Drugs In Vitro by LCâ€“MS/MS Method. Chromatographia, 2022, 85, 221.	0.7	0
4	Ultrasmall Au nanoparticles modified 2D metalloporphyrinic metal-organic framework nanosheets with high peroxidase-like activity for colorimetric detection of organophosphorus pesticides. Food Chemistry, 2022, 376, 131906.	4.2	29
5	Zein-whey protein isolate-carboxymethyl cellulose complex as carrier of apigenin via pH-driven method: Fabrication, characterization, stability, and in vitro release property. Food Chemistry, 2022, 387, 132926.	4.2	23
6	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. Food Chemistry, 2022, 384, 132552.	4.2	17
7	Flexible protein nanofibrils fabricated in aqueous ethanol: Physical characteristics and properties of forming emulsions of conjugated linolenic acid. Food Hydrocolloids, 2021, 114, 106573.	5.6	49
8	Effect of Extracellular Matrix Coating on Cancer Cell Membrane-Encapsulated Polyethyleneimine/DNA Complexes for Efficient and Targeted DNA Delivery In Vitro. Molecular Pharmaceutics, 2021, 18, 2803-2822.	2.3	10
9	Improved Storage Properties and Cellular Uptake of Casticin-Loaded Nanoemulsions Stabilized by Whey Protein-Lactose Conjugate. Foods, 2021, 10, 1640.	1.9	5
10	Increased stability of curcumin-loaded pickering emulsions based on glycated proteins and chitooligosaccharides for functional food application. LWT - Food Science and Technology, 2021, 148, 111742.	2.5	34
11	Effect of interactions between glycosylated protein and tannic acid on the physicochemical stability of Pickering emulsions. LWT - Food Science and Technology, 2021, 152, 112383.	2.5	25
12	Development of a novel DNA delivery system based on rice bran polysaccharide-Fe(III) complexes. International Journal of Biological Macromolecules, 2020, 142, 600-608.	3.6	7
13	Pickering emulsions stabilized by amphiphilic anisotropic nanofibrils of glycated whey proteins. Food Hydrocolloids, 2020, 101, 105503.	5.6	67
14	Effect of charge density of polysaccharide on self-assembly behaviors of ovalbumin and sodium alginate. International Journal of Biological Macromolecules, 2020, 154, 1245-1254.	3.6	20
15	TAT-functionalized PEI-grafting rice bran polysaccharides for safe and efficient gene delivery. International Journal of Biological Macromolecules, 2020, 146, 1076-1086.	3.6	11
16	Zein-Polyglycerol Conjugates with Enhanced Water Solubility and Stabilization of High Oil Loading Emulsion. Journal of Agricultural and Food Chemistry, 2020, 68, 11810-11816.	2.4	21
17	Î²â€glucosidase from Hevea brasiliensis seeds: Purification, homology modeling, and insights into the substrateâ€binding model. Journal of Food Biochemistry, 2020, 44, e13206.	1.2	2
18	Isolation, purification, identification, and stability of anthocyanins from Lycium ruthenicum Murr. LWT - Food Science and Technology, 2020, 126, 109334.	2.5	32

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19	Deoxynivalenol-Induced Cytotoxicity and Apoptosis in IPEC-J2 Cells Through the Activation of Autophagy by Inhibiting PI3K-AKT-mTOR Signaling Pathway. ACS Omega, 2019, 4, 18478-18486.	1.6	33
20	Preparation and Characterization of a Modified-Î²-Cyclodextrin/Î²-Carotene Inclusion Complex and Its Application in Pickering Emulsions. Journal of Agricultural and Food Chemistry, 2019, 67, 12875-12884.	2.4	69
21	A glycated whey protein isolateâ€“epigallocatechin gallate nanocomplex enhances the stability of emulsion delivery of Î²-carotene during simulated digestion. Food and Function, 2019, 10, 6829-6839.	2.1	21
22	Preparation, properties, and structural characterization of Î²-glucan/pullulan blend films. International Journal of Biological Macromolecules, 2019, 140, 1269-1276.	3.6	23
23	The Addition of Î±-cyclodextrin and Î³-cyclodextrin Affect Quality of Dough and Prebaked Bread During Frozen Storage. Foods, 2019, 8, 174.	1.9	17
24	Maillard-Reacted Whey Protein Isolates and Epigallocatechin Gallate Complex Enhance the Thermal Stability of the Pickering Emulsion Delivery of Curcumin. Journal of Agricultural and Food Chemistry, 2019, 67, 5212-5220.	2.4	131
25	Effect of Î²-Cyclodextrin on the Quality of Wheat Flour Dough and Prebaked Bread. Food Biophysics, 2019, 14, 173-181.	1.4	18
26	Maillard-Reaction-Functionalized Egg Ovalbumin Stabilizes Oil Nanoemulsions. Journal of Agricultural and Food Chemistry, 2018, 66, 4251-4258.	2.4	51
27	HPLCâ€“DADâ€“ESIâ€“MS2 analysis of phytochemicals from Sichuan red orange peel using ultrasound-assisted extraction. Food Bioscience, 2018, 25, 15-20.	2.0	16
28	Maillard-Reacted Whey Protein Isolates Enhance Thermal Stability of Anthocyanins over a Wide pH Range. Journal of Agricultural and Food Chemistry, 2018, 66, 9556-9564.	2.4	67
29	Effect of the A-Type Linkage on the Pharmacokinetics and Intestinal Metabolism of Litchi Pericarp Oligomeric Procyanidins. Journal of Agricultural and Food Chemistry, 2017, 65, 1893-1899.	2.4	14
30	Heat stability improvement of whey protein isolate via glycation with maltodextrin without control of the relative humidity. RSC Advances, 2016, 6, 41785-41792.	1.7	13
31	The use of solvent-soaking treatment to enhance the anisotropic mechanical properties of electrospun nanofiber membranes for water filtration. RSC Advances, 2016, 6, 66807-66813.	1.7	13
32	Toxicological evaluation of advanced glycation end product NÎµ-(carboxymethyl)lysine: Acute and subacute oral toxicity studies. Regulatory Toxicology and Pharmacology, 2016, 77, 65-74.	1.3	35
33	Preparation and toxicological evaluation of methyl pyranoanthocyanin. Food and Chemical Toxicology, 2015, 83, 125-132.	1.8	22
34	Purification of Purple Sweet Potato Extract by Dead-End Filtration and Investigation of Membrane Fouling Mechanism. Food and Bioprocess Technology, 2015, 8, 1680-1689.	2.6	14
35	High temperature-short time glycation to improve heat stability of whey protein and reduce color formation. Food Hydrocolloids, 2015, 44, 453-460.	5.6	44
36	Removal of milk fat globules from whey protein concentrate 34% to prepare clear and heat-stable protein dispersions. Journal of Dairy Science, 2014, 97, 6097-6106.	1.4	15

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37	Thermal aggregation properties of whey protein glycated with various saccharides. Food Hydrocolloids, 2013, 32, 87-96.	5.6	122
38	Dispersible and Thermal Stable Nanofibrils Derived from Glycated Whey Protein. Biomacromolecules, 2013, 14, 2146-2153.	2.6	67
39	Glycation of Whey Protein To Provide Steric Hindrance against Thermal Aggregation. Journal of Agricultural and Food Chemistry, 2012, 60, 9754-9762.	2.4	127
40	Effects of ozone treatment on medium hard wheat (Triticum aestivumL.) flour quality and performance in steamed bread making. CYTA - Journal of Food, 0, , 1-8.	0.9	15