

Xiaoming Zhang

List of Publications by Year in Descending Order

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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.

133
papers

3,098
citations

28
h-index

49
g-index

142
ext. papers

3,914
ext. citations

5.5
avg, IF

5.52
L-index

#	Paper	IF	Citations
133	Characteristic flavor formation of thermally processed N-(1-deoxy-β-ribulos-1-yl)-glycine: Decisive role of additional amino acids and promotional effect of glyoxal. <i>Food Chemistry</i> , 2022 , 371, 131137	8.5	6
132	Exogenous glutamic acid effectively involved in N-(1-deoxy-D-galulos-1-yl)-glutamic acid degradation for simultaneous improvement of both milk-like and baking flavor. <i>Food Bioscience</i> , 2022 , 47, 101697	4.9	2
131	Comparison of pyrazines formation in methionine/glucose and corresponding Amadori rearrangement product model.. <i>Food Chemistry</i> , 2022 , 382, 132500	8.5	4
130	Structural Diversity and Concentration Dependence of Pyrazine Formation: Exogenous Amino Substrates and Reaction Parameters during Thermal Processing of L-alanyl-L-glutamine Amadori Compound. <i>Food Chemistry</i> , 2022 , 133144	8.5	1
129	Superior environmental stability of gelatin/CMC complex coacervated microcapsules via chitosan electrostatic modification. <i>Food Hydrocolloids</i> , 2021 , 107341	10.6	1
128	Accelerated Dissipation of Free and Immobilized Water Facilitating the Intramolecular Dehydration of -Xylosamine and Conversion Improvement of the Amadori Rearrangement Product of Aspartic Acid-Xylose Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14662-14670	5.7	1
127	The preparation of phytosteryl succinyl sucrose esters and improvement of their water solubility and emulsifying properties. <i>Food Chemistry</i> , 2021 , 373, 131501	8.5	1
126	Gelation and microstructural properties of fish myofibrillar protein gels with the incorporation of l-lysine and l-arginine at low ionic strength. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5469-5477	4.3	1
125	Small Peptides Hydrolyzed from Pea Protein and Their Maillard Reaction Products as Taste Modifiers: Saltiness, Umami, and Kokumi Enhancement. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1132-1141	5.1	6
124	Effect of Methionine on the Thermal Degradation of -(1-Deoxy-d-fructos-1-yl)-methionine Affecting Browning Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5167-5177	5.7	5
123	Proline-glucose Amadori compounds: Aqueous preparation, characterization and saltiness enhancement. <i>Food Research International</i> , 2021 , 144, 110319	7	7
122	Co-encapsulation of L-ascorbic acid and quercetin by gelatin/sodium carboxymethyl cellulose coacervates using different interlayer oils. <i>Food Research International</i> , 2021 , 145, 110411	7	0
121	Chitosan decoration improves the rapid and long-term antibacterial activities of cinnamaldehyde-loaded liposomes. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 59-66	7.9	26
120	Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. <i>Food Research International</i> , 2021 , 140, 109985	7	13
119	Mild Enzyme-Induced Gelation Method for Nanoparticle Stabilization: Effect of Transglutaminase and Laccase Cross-Linking. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1348-1358	5.7	4
118	Flavor and texture characteristics of microwave-cooked Kung Pao Chicken by different heat conduction effects and further aroma improvement with moderate enzymatic hydrolyzed chicken fat. <i>Food and Function</i> , 2021 , 12, 1547-1557	6.1	1
117	High internal phase pickering emulsions stabilized by pea protein isolate-high methoxyl pectin-EGCG complex: Interfacial properties and microstructure. <i>Food Chemistry</i> , 2021 , 350, 129251	8.5	22

116	Maillard Browning Inhibition by Ellagic Acid via Its Adduct Formation with the Amadori Rearrangement Product. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9924-9933	5.7	2
115	Whey protein isolate-dextran conjugates: Decisive role of glycation time dependent conjugation degree in size control and stability improvement of colloidal nanoparticles. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111766	5.4	6
114	Degradation of 2-Threityl-Thiazolidine-4-Carboxylic Acid and Corresponding Browning Accelerated by Trapping Reaction between Extra-Added Xylose and Released Cysteine during Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10648-10656	5.7	2
113	Formation and fate of Amadori rearrangement products in Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021 , 115, 391-408	15.3	25
112	Preparation of phytosteryl ornithine ester hydrochloride and improvement of its bioaccessibility and cholesterol-reducing activity in vitro. <i>Food Chemistry</i> , 2020 , 331, 127200	8.5	5
111	Metal complexed-enzymatic hydrolyzed chitosan improves moisture retention of fiber papers by migrating immobilized water to bound state. <i>Carbohydrate Polymers</i> , 2020 , 235, 115967	10.3	7
110	Direct and selective enzymatic synthesis of trehalose unsaturated fatty acid diesters and evaluation of foaming and emulsifying properties. <i>Enzyme and Microbial Technology</i> , 2020 , 136, 109516	3.8	5
109	Fabrication of low environment-sensitive nanoparticles for cinnamaldehyde encapsulation by heat-induced gelation method. <i>Food Hydrocolloids</i> , 2020 , 105, 105789	10.6	22
108	Interaction of (-)-Epigallocatechin Gallate and Deoxyosones Blocking the Subsequent Maillard Reaction and Improving the Yield of -(1-Deoxy-d-xylulos-1-yl)alanine. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1714-1724	5.7	6
107	Tannic acid-assisted cross-linked nanoparticles as a delivery system of eugenol: The characterization, thermal degradation and antioxidant properties. <i>Food Hydrocolloids</i> , 2020 , 104, 105717	10.6	22
106	Enhancement of coffee brew aroma through control of the aroma staling pathway of 2-furfurylthiol. <i>Food Chemistry</i> , 2020 , 322, 126754	8.5	5
105	Microwave heating as a tool to enhance antioxidant activity and release soluble conjugates from Feutrell® Early (citrus mandarin cultivar) peels. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14574	2.1	1
104	Formation kinetics of Maillard reaction intermediates from glycine-ribose system and improving Amadori rearrangement product through controlled thermal reaction and vacuum dehydration. <i>Food Chemistry</i> , 2020 , 311, 125877	8.5	8
103	Regulating water binding capacity and improving porous carbohydrate matrix's humectant and moisture proof functions by mixture of sucrose ester and Polygonatum sibiricum polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 667-674	7.9	9
102	Characterization of flavor active non-volatile compounds in chicken broth and correlated contributing constituent compounds in muscle through sensory evaluation and partial least square regression analysis. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108786	5.4	12
101	Whey protein isolate conjugated with xylo-oligosaccharides via maillard reaction: Characterization, antioxidant capacity, and application for lycopene microencapsulation. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108837	5.4	25
100	Microencapsulation of essential oils by complex coacervation method: preparation, thermal stability, release properties and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-20	11.5	16
99	Effect of microwave treatment on the nutritional profile of the citrus mandarin cultivars peels. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14791	2.1	0

98	Adducts Derived from (-)-Epigallocatechin Gallate-Amadori Rearrangement Products in Aqueous Reaction Systems: Characterization, Formation, and Thermolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10902-10911	5.7	7
97	Transformation between 2-Threityl-thiazolidine-4-carboxylic Acid and Xylose-Cysteine Amadori Rearrangement Product Regulated by pH Adjustment during High-Temperature Instantaneous Dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10884-10892	5.7	7
96	Effects of environmental pH and ionic strength on the physical stability of cinnamaldehyde-loaded liposomes. <i>Journal of Dispersion Science and Technology</i> , 2020 , 41, 1568-1575	1.5	5
95	Microwave combined with conduction heating effects on the tenderness, water distribution, and microstructure of pork belly. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102344	6.8	8
94	Mild and Efficient Preparation of Phytosteryl Amino Acid Ester Hydrochlorides and Their Emulsifying Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1749-1759	5.7	5
93	Effect of calcium chloride on the uniformity of colouring in sushi red ginger slices by modulating the properties of starch.. <i>RSC Advances</i> , 2019 , 9, 1664-1670	3.7	0
92	Effect of sodium chloride concentration on off-flavor removal correlated to glucosinolate degradation and red radish anthocyanin stability. <i>Journal of Food Science and Technology</i> , 2019 , 56, 937-950	3.3	2
91	Gelatin and high methyl pectin coacervates crosslinked with tannic acid: The characterization, rheological properties, and application for peppermint oil microencapsulation. <i>Food Hydrocolloids</i> , 2019 , 97, 105174	10.6	52
90	Timely Addition of Glutathione for Its Interaction with Deoxypentosone To Inhibit the Aqueous Maillard Reaction and Browning of Glycylglycine-Arabinose System. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6585-6593	5.7	11
89	Aroma binding and stability in brewed coffee: A case study of 2-furfurylthiol. <i>Food Chemistry</i> , 2019 , 295, 449-455	8.5	3
88	Determination of 5-Hydroxymethyl-2-Furaldehyde in Cooked Japonica Rice Using a Modified QuEChERS Method Combined with Dispersive Liquid-Liquid Microextraction Followed by UPLC-ESI-MS/MS. <i>Food Analytical Methods</i> , 2019 , 12, 1838-1848	3.4	8
87	General and selective syn-carboxylation-trifluoromethylation of terminal alkynes: application to the late-stage modification of dehydrocholic acid. <i>Chemical Communications</i> , 2019 , 55, 4099-4102	5.8	11
86	Improving the Flavor and Oxidation Resistance of Processed Sunflower Seeds with Maillard Peptides. <i>Food and Bioprocess Technology</i> , 2019 , 12, 809-819	5.1	9
85	Effective Mechanism of (-)-Epigallocatechin Gallate Indicating the Critical Formation Conditions of Amadori Compound during an Aqueous Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3412-3422	5.7	16
84	Antioxidant Activity In Vitro of N-(1-deoxy-β-D-xylulos-1-yl)-Phenylalanine: Comparison Among Maillard Reaction Intermediate, End-Products and Xylose-Phenylalanine. <i>Journal of Food Science</i> , 2019 , 84, 1060-1067	3.4	1
83	Improved controlled flavor formation during heat-treatment with a stable Maillard reaction intermediate derived from xylose-phenylalanine. <i>Food Chemistry</i> , 2019 , 271, 47-53	8.5	40
82	Preparation of N-(1-Deoxy-β-D-Xylulos-1-Yl)-Glutamic Acid via Aqueous Maillard Reaction Coupled with Vacuum Dehydration and Its Flavor Formation Through Thermal Treatment of Baking Process. <i>Journal of Food Science</i> , 2019 , 84, 2171-2180	3.4	17
81	Interaction of Added L-Cysteine with 2-Threityl-thiazolidine-4-carboxylic Acid Derived from the Xylose-Cysteine System Affecting Its Maillard Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8632-8640	5.7	14

80	-(1-Deoxy-d-xylulos-1-yl)-glutathione: A Maillard Reaction Intermediate Predominating in Aqueous Glutathione-Xylose Systems by Simultaneous Dehydration-Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8994-9001	5.7	15
79	Modulation effect of core-wall ratio on the stability and antibacterial activity of cinnamaldehyde liposomes. <i>Chemistry and Physics of Lipids</i> , 2019 , 223, 104790	3.7	22
78	Comparison between microwave and traditional water bath cooking on saltiness perception, water distribution and microstructure of grass carp meat. <i>Food Research International</i> , 2019 , 125, 108521	7	20
77	Radical C=C Bond Trifluoromethylation of Alkenes by High-Valent Copper(III) Trifluoromethyl Compounds. <i>Advanced Synthesis and Catalysis</i> , 2019 , 361, 5305-5310	5.6	4
76	Aqueous Preparation of Maillard Reaction Intermediate from Glutathione and Xylose and its Volatile Formation During Thermal Treatment. <i>Journal of Food Science</i> , 2019 , 84, 3584-3593	3.4	9
75	Contribution of tobacco composition compounds to characteristic aroma of Chinese faint-scent cigarettes through chromatography analysis and partial least squares regression. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019 , 1105, 217-227	3.2	7
74	Characterization of odor-active compounds of chicken broth and improved flavor by thermal modulation in electrical stewpots. <i>Food Research International</i> , 2018 , 109, 72-81	7	37
73	Thermodynamic characterization of Gelatin/Sodium carboxymethyl cellulose complex coacervation encapsulating Conjugated Linoleic Acid (CLA). <i>Food Hydrocolloids</i> , 2018 , 80, 149-159	10.6	22
72	Correlating supercritical fluid extraction parameters with volatile compounds from Finnish wild mushrooms () and yield prediction by partial least squares regression analysis.. <i>RSC Advances</i> , 2018 , 8, 5233-5242	3.7	6
71	Sodium sulfite pH-buffering effect for improved xylose-phenylalanine conversion to N-(1-deoxy-d-xylulos-1-yl)-phenylalanine during an aqueous Maillard reaction. <i>Food Chemistry</i> , 2018 , 246, 442-447	8.5	14
70	Preparation of 1-Amino-1-deoxyfructose Derivatives by Stepwise Increase of Temperature in Aqueous Medium and Their Flavor Formation Compared with Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2018 , 11, 694-704	5.1	17
69	Investigating the optimum conditions for minimized 3-chloropropane-1,2-diol esters content and improved sensory attributes during savory beef flavor preparation. <i>Food Chemistry</i> , 2018 , 243, 96-102	8.5	3
68	Tallow Beef Flavor: Effect of Processing Conditions and Ingredients on 3-Chloropropane-1, 2-Diol Esters Generation, and Sensory Characteristics. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700337	3	1
67	Quantification of Free 2-Furfurylthiol in Coffee Brew Using a Prefabricated Coffee Model. <i>Food Analytical Methods</i> , 2018 , 11, 654-662	3.4	5
66	Effect of Temperature on Flavor Compounds and Sensory Characteristics of Maillard Reaction Products Derived from Mushroom Hydrolysate. <i>Molecules</i> , 2018 , 23,	4.8	21
65	A new approach for facile synthesis of phytosteryl phenolates. <i>Food Chemistry</i> , 2018 , 263, 321-326	8.5	5
64	Coupling effects of preheating time and extraction medium pH on red radish anthocyanin yield, glucosinolate degradation and off-odour removal. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 709-718	3.8	1
63	Enzymatic synthesis of phytosteryl lipoate and its antioxidant properties. <i>Food Chemistry</i> , 2018 , 240, 736-742	8.5	15

62	Synergistic Effect of a Thermal Reaction and Vacuum Dehydration on Improving Xylose-Phenylalanine Conversion to N-(1-Deoxy-d-xylulos-1-yl)-phenylalanine during an Aqueous Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10077-10085	5.7	22
61	Controlled enzymatic hydrolysis on characteristic and antioxidant properties of soybean protein isolate-maltodextrin conjugates. <i>International Journal of Food Properties</i> , 2018 , 21, 2239-2249	3	4
60	Sensory Characteristics of Maillard Reaction Products Obtained from Sunflower Protein Hydrolysates and Different Sugar Types. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	19
59	Time effect on coenzyme Q10 loading and stability of micelles based on glycosylated casein via Maillard reaction. <i>Food Hydrocolloids</i> , 2017 , 72, 271-280	10.6	21
58	Characterizing Red Radish Pigment Off-Odor and Aroma-Active Compounds by Sensory Evaluation, Gas Chromatography-Mass Spectrometry/Olfactometry and Partial Least Square Regression. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1337-1353	5.1	10
57	Correlating enzymatic browning inhibition and antioxidant ability of Maillard reaction products derived from different amino acids. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4210-4218	4.3	29
56	Controlled formation of flavor compounds by preparation and application of Maillard reaction intermediate (MRI) derived from xylose and phenylalanine. <i>RSC Advances</i> , 2017 , 7, 45442-45451	3.7	46
55	Characterization of pork bone soup odor active compounds from traditional clay and commercial electrical stewpots by sensory evaluation, gas chromatography-mass spectrometry/olfactometry and partial least squares regression. <i>Flavour and Fragrance Journal</i> , 2017 , 32, 470-483	2.5	17
54	Preparation and characterization of magnetic molecularly imprinted polymers for the extraction of hexamethylenetetramine in milk samples. <i>Talanta</i> , 2017 , 163, 31-38	6.2	33
53	Biopolymer-coated liposomes by electrostatic adsorption of chitosan (chitosomes) as novel delivery systems for carotenoids. <i>Food Hydrocolloids</i> , 2016 , 52, 774-784	10.6	155
52	Contribution of crosslinking products in the flavour enhancer processing: the new concept of Maillard peptide in sensory characteristics of Maillard reaction systems. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2863-75	3.3	15
51	Mechanism of Formation and Stabilization of Nanoparticles Produced by Heating Electrostatic Complexes of WPI-Dextran Conjugate and Chondroitin Sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5539-48	5.7	24
50	Identification of aroma types and their characteristic volatile compounds of Chinese faint-scent cigarettes based on descriptive sensory analysis and GCMS and partial least squares regression. <i>European Food Research and Technology</i> , 2016 , 242, 869-880	3.4	6
49	A rapid and novel method for predicting nicotine alkaloids in tobacco through electronic nose and partial least-squares regression analysis. <i>Analytical Methods</i> , 2016 , 8, 1609-1617	3.2	12
48	Tobacco alkaloids reduction by casings added/enzymatic hydrolysis treatments assessed through PLSR analysis. <i>Regulatory Toxicology and Pharmacology</i> , 2016 , 75, 27-34	3.4	7
47	Inhibition effects of Maillard reaction products derived from L-cysteine and glucose on enzymatic browning catalyzed by mushroom tyrosinase and characterization of active compounds by partial least squares regression analysis. <i>RSC Advances</i> , 2016 , 6, 65825-65836	3.7	8
46	Direct determination of 3-chloro-1,2-propanediol esters in beef flavoring products by ultra-performance liquid chromatography tandem quadrupole mass spectrometry. <i>RSC Advances</i> , 2016 , 6, 113576-113582	3.7	9
45	Comparison of antioxidant and antiproliferative activity between Kunlun Chrysanthemum flowers polysaccharides (KCCP) and fraction PII separated by column chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016 , 1019, 169-77	3.2	14

44	Effect of substrate type on sensory characteristics and antioxidant capacity of sunflower Maillard reaction products. <i>European Food Research and Technology</i> , 2015 , 240, 939-960	3.4	22
43	Biopolymer-Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7277-85	5.7	23
42	Contribution of chicken base addition to aroma characteristics of Maillard reaction products based on gas chromatography-mass spectrometry, electronic nose, and statistical analysis. <i>Food Science and Biotechnology</i> , 2015 , 24, 411-419	3	10
41	Probing Conformational Change of Bovine Serum Albumin-Dextran Conjugates under Controlled Dry Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4080-6	5.7	32
40	Stable nanoparticles prepared by heating electrostatic complexes of whey protein isolate-dextran conjugate and chondroitin sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4179-89	5.7	51
39	Insights into chitosan multiple functional properties: the role of chitosan conformation in the behavior of liposomal membrane. <i>Food and Function</i> , 2015 , 6, 3702-11	6.1	20
38	Comparison sensory characteristic, non-volatile compounds, volatile compounds and antioxidant activity of MRPs by novel gradient temperature-elevating and traditional isothermal methods. <i>Journal of Food Science and Technology</i> , 2015 , 52, 858-66	3.3	21
37	Fabrication of polymeric nanocapsules from curcumin-loaded nanoemulsion templates by self-assembly. <i>Ultrasonics Sonochemistry</i> , 2015 , 23, 81-92	8.9	96
36	Antioxidant activity, antitumor effect, and antiaging property of proanthocyanidins extracted from Kunlun Chrysanthemum flowers. <i>Oxidative Medicine and Cellular Longevity</i> , 2015 , 2015, 983484	6.7	17
35	Effect of limited enzymatic hydrolysis on physico-chemical properties of soybean protein isolate-maltodextrin conjugates. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 226-232 ^{3.8}	3.8	8
34	Modulating effect of lipid bilayer-carotenoid interactions on the property of liposome encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 128, 172-180	6	64
33	Purification of procyanidins from Kunlun Chrysanthemum by macroporous resins combined with silica gel and evaluation of antioxidant activities in vitro. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2015 , 28, 383-91	0.4	
32	Temperature and cysteine addition effect on formation of sunflower hydrolysate Maillard reaction products and corresponding influence on sensory characteristics assessed by partial least square regression. <i>Food Research International</i> , 2014 , 57, 242-258	7	50
31	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. <i>European Food Research and Technology</i> , 2014 , 238, 957-968	3.4	26
30	Rapid and sensitive gas chromatography-triple quadrupole mass spectrometry method for the determination of organic acids in tobacco leaves. <i>Analytical Methods</i> , 2014 , 6, 5227-5235	3.2	3
29	Modulation of the carotenoid bioaccessibility through liposomal encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 123, 692-700	6	89
28	Effect of sterilization methods on ginger flavor beverage assessed by partial least squares regression of descriptive sensory analysis and gas chromatography-mass spectrometry. <i>European Food Research and Technology</i> , 2014 , 238, 247-257	3.4	14
27	Chitosan/tripolyphosphate-nanoliposomes core-shell nanocomplexes as vitamin E carriers: shelf-life and thermal properties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1367-1374 ^{3.8}	3.8	12

26	Effect of enzymatic hydrolysis with subsequent mild thermal oxidation of tallow on precursor formation and sensory profiles of beef flavours assessed by partial least squares regression. <i>Meat Science</i> , 2014 , 96, 1191-200	6.4	35
25	Contribution to the aroma characteristics of mutton process flavor from oxidized suet evaluated by descriptive sensory analysis, gas chromatography, and electronic nose through partial least squares regression. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 1522-1533	3	11
24	The effect of soy protein structural modification on emulsion properties and oxidative stability of fish oil microcapsules. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 120, 63-70	6	27
23	Process optimization of ultrasound-assisted curcumin nanoemulsions stabilized by OSA-modified starch. <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 1265-74	8.9	131
22	Preparation and evaluation of chitosan-calcium-gellan gum beads for controlled release of protein. <i>European Food Research and Technology</i> , 2013 , 237, 467-479	3.4	56
21	Sensory attributes and antioxidant capacity of Maillard reaction products derived from xylose, cysteine and sunflower protein hydrolysate model system. <i>Food Research International</i> , 2013 , 54, 1437-1447	7.47	64
20	Rapid measuring and modelling flavour quality changes of oxidised chicken fat by electronic nose profiles through the partial least squares regression analysis. <i>Food Chemistry</i> , 2013 , 141, 4278-88	8.5	48
19	Transglutaminase cross-linking effect on sensory characteristics and antioxidant activities of Maillard reaction products from soybean protein hydrolysates. <i>Food Chemistry</i> , 2013 , 136, 144-51	8.5	60
18	Identification of characteristic flavour precursors from enzymatic hydrolysis-mild thermal oxidation tallow by descriptive sensory analysis and gas chromatography-olfactometry and partial least squares regression. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013 , 913-914, 69-76	3.2	28
17	An Overview of Ultrasound-Assisted Food-Grade Nanoemulsions. <i>Food Engineering Reviews</i> , 2013 , 5, 139-157	6.5	155
16	Efficient synthesis of phytosteryl esters using the Lewis acidic ionic liquid. <i>Journal of Molecular Catalysis A</i> , 2012 , 357, 39-43		36
15	Contribution of oxidized tallow to aroma characteristics of beeflike process flavour assessed by gas chromatography-mass spectrometry and partial least squares regression. <i>Journal of Chromatography A</i> , 2012 , 1254, 115-24	4.5	28
14	Formation mechanism of cross-linking Maillard compounds in peptide-xylose systems. <i>Journal of Peptide Science</i> , 2012 , 18, 626-34	2.1	4
13	Improving Blended Carrot-Orange Juice Quality by the Addition of Cyclodextrins During Enzymatic Clarification. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2612-2617	5.1	13
12	An efficient and expeditious synthesis of phytostanyl esters in a solvent-free system. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 896-904	3	11
11	Sensory Characteristics and Antioxidant Activities of Maillard Reaction Products from Soy Protein Hydrolysates with Different Molecular Weight Distribution. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1775-1789	5.1	108
10	Contribution of sulfur-containing compounds to the colour-inhibiting effect and improved antioxidant activity of Maillard reaction products of soybean protein hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 710-20	4.3	46
9	Characterization of odor-active compounds of various cherry wines by gas chromatography-mass spectrometry, gas chromatography-olfactometry and their correlation with sensory attributes. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011 , 879, 2287-93	3.2	83

8	Original article: Encapsulation of ascorbic acid in amorphous maltodextrin employing extrusion as affected by matrix/core ratio and water content. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1895-1901	3.8	15
7	Separation and Purification of Flavonoid from Ginkgo Extract by Polyamide Resin. <i>Separation Science and Technology</i> , 2010 , 45, 2413-2419	2.5	21
6	Novel Ti and Mn Mesoporous Molecular Sieves: Synthesis, Characterization and Catalytic Activity in the Epoxidation of Vegetable Oil. <i>Catalysis Letters</i> , 2010 , 137, 88-93	2.8	22
5	Temperature effect on the non-volatile compounds of Maillard reaction products derived from xylose-Boybean peptide system: Further insights into thermal degradation and cross-linking. <i>Food Chemistry</i> , 2010 , 120, 967-972	8.5	122
4	Contribution of beef base to aroma characteristics of beeflike process flavour assessed by descriptive sensory analysis and gas chromatography olfactometry and partial least squares regression. <i>Journal of Chromatography A</i> , 2010 , 1217, 7788-99	4.5	43
3	Characteristics and antioxidant activity of ultrafiltrated Maillard reaction products from a casein-glucose model system. <i>Food Chemistry</i> , 2009 , 117, 48-54	8.5	130
2	Preparation of solidoside nano-liposomes by ethanol injection method and in vitro release study. <i>European Food Research and Technology</i> , 2008 , 227, 167-174	3.4	65
1	Frankincense-like Flavor Formation Through the Combined Effect of Moderate Enzymatically Hydrolyzed Milk Fat and Glutamic Acid-galactose Amadori Rearrangement Product During Thermal Processing. <i>Food and Bioprocess Technology</i> , 1	5.1	