

Denglin Luo

List of Publications by Year in descending order

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37
papers

902
citations

516710

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all docs

37
docs citations

37
times ranked

874
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of inulin with different degree of polymerization on gelatinization and retrogradation of wheat starch. <i>Food Chemistry</i> , 2017, 229, 35-43.	8.2	136
2	Effects of inulin on the structure and emulsifying properties of protein components in dough. <i>Food Chemistry</i> , 2016, 210, 235-241.	8.2	74
3	Stability, microstructural and rheological properties of complex prebiotic emulsion stabilized by sodium caseinate with inulin and konjac glucomannan. <i>Food Hydrocolloids</i> , 2020, 105, 105772.	10.7	54
4	Characterization and authentication of four important edible oils using free phytosterol profiles established by GC-TOF/MS. <i>Analytical Methods</i> , 2014, 6, 6860-6870.	2.7	48
5	Drying characteristics of ultrasound assisted hot air drying of <i>Flos Lonicerae</i> . <i>Journal of Food Science and Technology</i> , 2015, 52, 4955-4964.	2.8	47
6	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. <i>Food Chemistry</i> , 2019, 301, 125272.	8.2	47
7	Determination of free steroidal compounds in vegetable oils by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2018, 245, 415-425.	8.2	43
8	Ultrasound-assisted extraction of ginsenosides in supercritical CO ₂ reverse microemulsions. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 431-436.	3.5	41
9	Effects of ultrasound assisted dough fermentation on the quality of steamed bread. <i>Journal of Cereal Science</i> , 2018, 83, 147-152.	3.7	41
10	Stability, microstructural and rheological properties of Pickering emulsion stabilized by xanthan gum/lysozyme nanoparticles coupled with xanthan gum. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 2387-2394.	7.5	39
11	Effect of inulin with different degree of polymerization on plain wheat dough rheology and the quality of steamed bread. <i>Journal of Cereal Science</i> , 2017, 75, 205-212.	3.7	38
12	Effect of inulin with different degree of polymerisation on textural and rheological properties of wheat starch – Effect of inulin on gel properties of starch. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2576-2585.	2.7	24
13	Effects of low molecular sugars on the retrogradation of tapioca starch gels during storage. <i>PLoS ONE</i> , 2017, 12, e0190180.	2.5	23
14	Effects of Short-Chain Inulin on Quality of Chinese Steamed Bread. <i>Journal of Food Quality</i> , 2016, 39, 255-263.	2.6	21
15	Effect of inulin on rheological properties of soft and strong wheat dough. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1648-1656.	2.7	19
16	Controlled release of lysozyme based core/shells structured alginate beads with CaCO ₃ microparticles using Pickering emulsion template and in situ gelation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110410.	5.0	19
17	Structural Variations of Wheat Proteins under ultrasound treatment. <i>Journal of Cereal Science</i> , 2021, 99, 103219.	3.7	18
18	Effect of inulin with different degree of polymerization on water redistribution of steamed bread. <i>Journal of Cereal Science</i> , 2017, 76, 289-295.	3.7	17

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19	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin. RSC Advances, 2018, 8, 28746-28752.	3.6	16
20	Influence of konjac glucomannan on thermal and microscopic properties of frozen wheat gluten, glutenin and gliadin. Innovative Food Science and Emerging Technologies, 2021, 74, 102866.	5.6	16
21	Simultaneous Determination of Free Phytosterols and Tocopherols in Vegetable Oils by an Improved SPE-GC-FID Method. Food Analytical Methods, 2020, 13, 358-369.	2.6	15
22	Rheological behavior and microstructure of Pickering emulsions based on different concentrations of gliadin/sodium caseinate nanoparticles. European Food Research and Technology, 2021, 247, 2621-2633.	3.3	13
23	Comparative study of the effects of ultrasonic power on the structure and functional properties of gliadin in wheat and green wheat. Journal of Food Science, 2022, 87, 1020-1034.	3.1	12
24	Characterization of Aromatic Liquor by Gas Chromatography and Principal Component Analysis. Analytical Letters, 2017, 50, 777-786.	1.8	11
25	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. LWT - Food Science and Technology, 2022, 160, 113298.	5.2	11
26	Preparation and characterization of tea oil powder with high water solubility using Pickering emulsion template and vacuum freeze-drying. LWT - Food Science and Technology, 2022, 160, 113330.	5.2	10
27	High Internal-Phase Pickering Emulsions Stabilized by Xanthan Gum/Lysozyme Nanoparticles: Rheological and Microstructural Perspective. Frontiers in Nutrition, 2021, 8, 744234.	3.7	9
28	Effect of ultrasound treatment on the physicochemical and structural properties of long-chain inulin. LWT - Food Science and Technology, 2022, 154, 112578.	5.2	8
29	Catalytic and antibacterial properties of silver nanoparticles green biosynthesized using soluble green tea powder. Materials Research Express, 2018, 5, 045029.	1.6	7
30	Green-step fabrication of gliadin/sodium caseinate nanogels for methotrexate release, cytotoxicity and cell phagocytosis. Journal of Drug Delivery Science and Technology, 2022, 67, 103028.	3.0	6
31	Comparative analysis of free/combined phytosterols-degradation and differential formation of oxidation products during heating of sunflower seed oil. LWT - Food Science and Technology, 2022, 155, 112966.	5.2	6
32	Rapid determination of ethyl pentanoate in liquor using Fourier transform near-infrared spectroscopy coupled with chemometrics. Spectroscopy Letters, 2016, 49, 464-468.	1.0	5
33	Antimicrobial behavior and mechanism of clove oil nanoemulsion. Journal of Food Science and Technology, 2022, 59, 1939-1947.	2.8	5
34	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging. Journal of Food Science and Technology, 2022, 59, 562-571.	2.8	3
35	Extraction of Ginsenosides from Ginseng in Supercritical CO2 by Means of Different Enhanced Techniques. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
36	Optimization of Inulinase Fermentation Conditions of Aspergillus Niger X-6 Using Respose Surface Methodology. , 2010, , .		0

#	ARTICLE	IF	CITATIONS
37	Synthesis of CdHgTe quantum dots and in vivo multispectral fluorescence imaging. , 2013, , .		0