

# Denglin Luo

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

902  
citations

516710

16  
h-index

477307

29  
g-index

37  
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37  
docs citations

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times ranked

874  
citing authors

#	ARTICLE	IF	CITATIONS
1	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging. <i>Journal of Food Science and Technology</i> , 2022, 59, 562-571.	2.8	3
2	Antimicrobial behavior and mechanism of clove oil nanoemulsion. <i>Journal of Food Science and Technology</i> , 2022, 59, 1939-1947.	2.8	5
3	Effect of ultrasound treatment on the physicochemical and structural properties of long-chain inulin. <i>LWT - Food Science and Technology</i> , 2022, 154, 112578.	5.2	8
4	Green-step fabrication of gliadin/sodium caseinate nanogels for methotrexate release, cytotoxicity and cell phagocytosis. <i>Journal of Drug Delivery Science and Technology</i> , 2022, 67, 103028.	3.0	6
5	Comparative analysis of free/combined phytosterols–degradation and differential formation of oxidation products during heating of sunflower seed oil. <i>LWT - Food Science and Technology</i> , 2022, 155, 112966.	5.2	6
6	Comparative study of the effects of ultrasonic power on the structure and functional properties of gliadin in wheat and green wheat. <i>Journal of Food Science</i> , 2022, 87, 1020-1034.	3.1	12
7	Preparation and characterization of tea oil powder with high water solubility using Pickering emulsion template and vacuum freeze-drying. <i>LWT - Food Science and Technology</i> , 2022, 160, 113330.	5.2	10
8	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. <i>LWT - Food Science and Technology</i> , 2022, 160, 113298.	5.2	11
9	Structural Variations of Wheat Proteins under ultrasound treatment. <i>Journal of Cereal Science</i> , 2021, 99, 103219.	3.7	18
10	Rheological behavior and microstructure of Pickering emulsions based on different concentrations of gliadin/sodium caseinate nanoparticles. <i>European Food Research and Technology</i> , 2021, 247, 2621-2633.	3.3	13
11	Influence of konjac glucomannan on thermal and microscopic properties of frozen wheat gluten, glutenin and gliadin. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102866.	5.6	16
12	High Internal-Phase Pickering Emulsions Stabilized by Xanthan Gum/Lysozyme Nanoparticles: Rheological and Microstructural Perspective. <i>Frontiers in Nutrition</i> , 2021, 8, 744234.	3.7	9
13	Simultaneous Determination of Free Phytosterols and Tocopherols in Vegetable Oils by an Improved SPE–GC–FID Method. <i>Food Analytical Methods</i> , 2020, 13, 358-369.	2.6	15
14	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
15	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
16	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. <i>Food Chemistry</i> , 2019, 301, 125272.	8.2	47
17	Controlled release of lysozyme based core/shells structured alginate beads with CaCO <sub>3</sub> microparticles using Pickering emulsion template and in situ gelation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110410.	5.0	19
18	Catalytic and antibacterial properties of silver nanoparticles green biosynthesized using soluble green tea powder. <i>Materials Research Express</i> , 2018, 5, 045029.	1.6	7

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19	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
20	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
21	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin. <i>RSC Advances</i> , 2018, 8, 28746-28752.	3.6	16
22	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
23	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
24	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
25	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
26	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
27	Characterization of Aromatic Liquor by Gas Chromatography and Principal Component Analysis. <i>Analytical Letters</i> , 2017, 50, 777-786.	1.8	11
28	Effects of low molecular sugars on the retrogradation of tapioca starch gels during storage. <i>PLoS ONE</i> , 2017, 12, e0190180.	2.5	23
29	Rapid determination of ethyl pentanoate in liquor using Fourier transform near-infrared spectroscopy coupled with chemometrics. <i>Spectroscopy Letters</i> , 2016, 49, 464-468.	1.0	5
30	Effects of Short-Chain Inulin on Quality of Chinese Steamed Bread. <i>Journal of Food Quality</i> , 2016, 39, 255-263.	2.6	21
31	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
32	Drying characteristics of ultrasound assisted hot air drying of Flos Lonicerae. <i>Journal of Food Science and Technology</i> , 2015, 52, 4955-4964.	2.8	47
33	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
34	Synthesis of CdHgTe quantum dots and in vivo multispectral fluorescence imaging. , 2013, , .		0
35	Extraction of Ginsenosides from Ginseng in Supercritical CO2 by Means of Different Enhanced Techniques. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings]</i> International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
36	Optimization of Inulinase Fermentation Conditions of <i>Aspergillus Niger</i> X-6 Using Respose Surface Methodology. , 2010, , .		0

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37	Ultrasound-assisted extraction of ginsenosides in supercritical CO2 reverse microemulsions. Journal of the Science of Food and Agriculture, 2007, 87, 431-436.	3.5	41