

Wei Zhou

List of Publications by Year in descending order

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26
papers

1,044
citations

516215

16
h-index

580395

25
g-index

26
all docs

26
docs citations

26
times ranked

1024
citing authors

#	ARTICLE	IF	CITATIONS
1	Utilizing protein-polyphenol molecular interactions to prepare moringa seed residue protein/tannic acid Pickering stabilizers. <i>LWT - Food Science and Technology</i> , 2022, 154, 112814.	2.5	17
2	Comparing the effect of benzoic acid and cinnamic acid hydroxyl derivatives on polyphenol oxidase: activity, action mechanism, and molecular docking. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3771-3780.	1.7	8
3	Effect of modified atmosphere packaging combined with plant essential oils on preservation of fresh-cut lily bulbs. <i>LWT - Food Science and Technology</i> , 2022, 162, 113513.	2.5	16
4	Double emulsion (W/O/W) gel stabilised by polyglycerol polyricinoleate and calcium caseinate as mangiferin carrier: insights on formulation and stability properties. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5268-5279.	1.3	4
5	The Formation of Chitosan-Coated Rhamnolipid Liposomes Containing Curcumin: Stability and In Vitro Digestion. <i>Molecules</i> , 2021, 26, 560.	1.7	20
6	Comparison of hydrability, antioxidants, microstructure, and sensory quality of barley grass powder using ultra-micro-crushing combined with hot air and freeze drying. <i>Food Science and Nutrition</i> , 2021, 9, 1870-1880.	1.5	11
7	Fabrication and stability of Pickering emulsions using moringa seed residue protein: Effect of pH and ionic strength. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3484-3494.	1.3	10
8	Carboxymethyl chitosan-pullulan edible films enriched with galangal essential oil: Characterization and application in mango preservation. <i>Carbohydrate Polymers</i> , 2021, 256, 117579.	5.1	129
9	Encapsulation of Hydrophobic and Low-Soluble Polyphenols into Nanoliposomes by pH-Driven Method: Naringenin and Naringin as Model Compounds. <i>Foods</i> , 2021, 10, 963.	1.9	32
10	Characterization of silver carp myosin glycated with phosphorylated konjac oligo- α -glucomannan. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6117-6124.	1.7	5
11	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. <i>Foods</i> , 2021, 10, 1074.	1.9	24
12	A highly efficient nanoscale tapioca starch prepared by high-speed jet for Cu^{2+} removal in simulated industrial effluent. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4298-4307.	1.7	3
13	Influence of ionic strength and thermal pretreatment on the freeze-thaw stability of Pickering emulsion gels. <i>Food Chemistry</i> , 2020, 303, 125401.	4.2	64
14	Impact of pH, ferrous ions, and tannic acid on lipid oxidation in plant-based emulsions containing saponin-coated flaxseed oil droplets. <i>Food Research International</i> , 2020, 136, 109618.	2.9	19
15	Preparation of cellulose film in ionic liquid by high shearing and application in pineapple preservation. <i>Materials Research Express</i> , 2020, 7, 025313.	0.8	8
16	Improvement on stability, loading capacity and sustained release of rhamnolipids modified curcumin liposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110460.	2.5	75
17	Fabrication of OSA Starch/Chitosan Polysaccharide-Based High Internal Phase Emulsion via Altering Interfacial Behaviors. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10937-10946.	2.4	142
18	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7506-7511.	2.4	69

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19	Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. <i>Journal of Dispersion Science and Technology</i> , 2019, 40, 982-989.	1.3	13
20	Structural characterization and biological fate of lactoferrin-loaded liposomes during simulated infant digestion. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2677-2684.	1.7	38
21	Effects of temperature on cellulose hydrogen bonds during dissolution in ionic liquid. <i>Carbohydrate Polymers</i> , 2018, 201, 387-391.	5.1	45
22	Effect of superfine grinding on the physicochemical properties of Moringa leaf powder. , 2017, , 389-392.		0
23	Preparation and Characterization of Nanoscale Complex Liposomes Containing Medium-Chain Fatty Acids and Vitamin C. <i>International Journal of Food Properties</i> , 2015, 18, 113-124.	1.3	29
24	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 117, 330-337.	2.5	161
25	Preparation and Characterization of Nanoliposomes Entrapping Medium-Chain Fatty Acids and Vitamin C by Lyophilization. <i>International Journal of Molecular Sciences</i> , 2013, 14, 19763-19773.	1.8	60
26	Characterization and Bioavailability of Vitamin C Nanoliposomes Prepared by Film Evaporation-Dynamic High Pressure Microfluidization. <i>Journal of Dispersion Science and Technology</i> , 2012, 33, 1608-1614.	1.3	42