Fang Yuan

List of Publications by Year
in descending order

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130 papers	5,922 citations	50244 46 h-index	91828 69 g-index
130 all docs	130 docs citations	130 times ranked	4992 citing authors

#	Article	IF	Citations
1	Influence of pH on heavy metal speciation and removal from wastewater using micellar-enhanced ultrafiltration. Chemosphere, 2017, 173, 199-206.	4.2	202
2	Structural characterization and functional evaluation of lactoferrinâ€“polyphenol conjugates formed by free-radical graft copolymerization. RSC Advances, 2015, 5, 15641-15651.	1.7	199
3	Evaluation of structural and functional properties of proteinâ€“EGCG complexes and their ability of stabilizing a model Î²-carotene emulsion. Food Hydrocolloids, 2015, 45, 337-350.	5.6	195
4	Fabrication and characterization of resveratrol loaded zein-propylene glycol alginate-rhamnolipid composite nanoparticles: Physicochemical stability, formation mechanism and in vitro digestion. Food Hydrocolloids, 2019, 95, 336-348.	5.6	148
5	Preparation and physicochemical properties of soluble dietary fiber from orange peel assisted by steam explosion and dilute acid soaking. Food Chemistry, 2015, 185, 90-98.	4.2	142
6	Impact of whey protein â€“ Beet pectin conjugation on the physicochemical stability of Î²-carotene emulsions. Food Hydrocolloids, 2012, 28, 258-266.	5.6	136
7	Influence of whey proteinâ€“beet pectin conjugate on the properties and digestibility of Î²-carotene emulsion during in vitro digestion. Food Chemistry, 2014, 156, 374-379.	4.2	107
8	Identification of phenolic compounds from pomegranate (Punica granatum L.) seed residues and investigation into their antioxidant capacities by HPLCâ€“ABTS+ assay. Food Research International, 2011, 44, 1161-1167.	2.9	102
9	Molecular interaction between (â^’)-epigallocatechin-3-gallate and bovine lactoferrin using multi-spectroscopic method and isothermal titration calorimetry. Food Research International, 2014, 64, 141-149.	2.9	101
10	Effects of Homogenization Models and Emulsifiers on the Physicochemical Properties of Î²-Carotene Nanoemulsions. Journal of Dispersion Science and Technology, 2010, 31, 986-993.	1.3	99
11	The stabilization and release performances of curcumin-loaded liposomes coated by high and low molecular weight chitosan. Food Hydrocolloids, 2020, 99, 105355.	5.6	99
12	Effect of molecular weight of hyaluronan on zein-based nanoparticles: Fabrication, structural characterization and delivery of curcumin. Carbohydrate Polymers, 2018, 201, 599-607.	5.1	97
13	Effect of heat treatment on physical, structural, thermal and morphological characteristics of zein in ethanol-water solution. Food Hydrocolloids, 2016, 58, 11-19.	5.6	96
14	Influence of interfacial compositions on the microstructure, physiochemical stability, lipid digestion and Î²-carotene bioaccessibility of Pickering emulsions. Food Hydrocolloids, 2020, 104, 105738.	5.6	96
15	Investigation into the Physicochemical Stability and Rheological Properties of Î²-Carotene Emulsion Stabilized by Soybean Soluble Polysaccharides and Chitosan. Journal of Agricultural and Food Chemistry, 2010, 58, 8604-8611.	2.4	92
16	Effect of Î²-sitosterol on the curcumin-loaded liposomes: Vesicle characteristics, physicochemical stability, in vitro release and bioavailability. Food Chemistry, 2019, 293, 92-102.	4.2	92
17	Covalent complexation and functional evaluation of (â^’)-epigallocatechin gallate and Î±-lactalbumin. Food Chemistry, 2014, 150, 341-347.	4.2	86
18	Preparation of curcumin-loaded emulsion using high pressure homogenization: Impact of oil phase and concentration on physicochemical stability. LWT - Food Science and Technology, 2017, 84, 34-46.	2.5	85

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19	Stability and release performance of curcumin-loaded liposomes with varying content of hydrogenated phospholipids. Food Chemistry, 2020, 326, 126973.	4.2	83
20	Pickering emulsion gels stabilized by novel complex particles of high-pressure-induced WPI gel and chitosan: Fabrication, characterization and encapsulation. Food Hydrocolloids, 2020, 108, 105992.	5.6	82
21	Effect of chitosan molecular weight on the stability and rheological properties of Î²-carotene emulsions stabilized by soybean soluble polysaccharides. Food Hydrocolloids, 2012, 26, 205-211.	5.6	81
22	Pickering emulsion gels stabilized by high hydrostatic pressure-induced whey protein isolate gel particles: Characterization and encapsulation of curcumin. Food Research International, 2020, 132, 109032.	2.9	76
23	Structure and antimicrobial mechanism of É›-polylysineâ€“chitosan conjugates through Maillard reaction. International Journal of Biological Macromolecules, 2014, 70, 427-434.	3.6	75
24	The effect of sterol derivatives on properties of soybean and egg yolk lecithin liposomes: Stability, structure and membrane characteristics. Food Research International, 2018, 109, 24-34.	2.9	75
25	Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin. Food Hydrocolloids, 2020, 105, 105777.	5.6	73
26	Extraction and analysis of antioxidant compounds from the residues of Asparagus officinalis L.. Journal of Food Science and Technology, 2015, 52, 2690-2700.	1.4	72
27	Novel colloidal particles and natural small molecular surfactants co-stabilized Pickering emulsions with hierarchical interfacial structure: Enhanced stability and controllable lipolysis. Journal of Colloid and Interface Science, 2020, 563, 291-307.	5.0	72
28	Co-encapsulation of curcumin and Î²-carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. Food Hydrocolloids, 2022, 122, 107064.	5.6	70
29	Study on the textural and volatile characteristics of emulsion filled protein gels as influenced by different fat substitutes. Food Research International, 2018, 103, 1-7.	2.9	68
30	Characterization and antioxidant properties of chitosan film incorporated with modified silica nanoparticles as an active food packaging. Food Chemistry, 2022, 373, 131414.	4.2	68
31	Influence of soybean soluble polysaccharides and beet pectin on the physicochemical properties of lactoferrin-coated orange oil emulsion. Food Hydrocolloids, 2015, 44, 443-452.	5.6	67
32	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. Food Hydrocolloids, 2020, 105, 105791.	5.6	63
33	Impact of chitosanâ€“EGCG conjugates on physicochemical stability ofÂÎ²-carotene emulsion. Food Hydrocolloids, 2014, 39, 163-170.	5.6	59
34	Enhanced stability, structural characterization and simulated gastrointestinal digestion of coenzyme Q10 loaded ternary nanoparticles. Food Hydrocolloids, 2019, 94, 333-344.	5.6	59
35	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate, Part 1: Fabrication and Characterization. Journal of Agricultural and Food Chemistry, 2019, 67, 1197-1208.	2.4	58
36	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate. 2. Influence of Environmental Stresses on Stability and Rheological Properties. Journal of Agricultural and Food Chemistry, 2019, 67, 1209-1221.	2.4	56

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37	Characterization of chitosan-ferulic acid conjugates and their application in the design of Î²-carotene bilayer emulsions with propylene glycol alginate. Food Hydrocolloids, 2018, 80, 281-291.	5.6	55
38	Influence of calcium ions on the stability, microstructure and in vitro digestion fate of zein-propylene glycol alginate-tea saponin ternary complex particles for the delivery of resveratrol. Food Hydrocolloids, 2020, 106, 105886.	5.6	55
39	Fabrication and characterization of curcumin-loaded pea protein isolate-surfactant complexes at neutral pH. Food Hydrocolloids, 2021, 111, 106214.	5.6	55
40	Curcumin-loaded pea protein isolate-high methoxyl pectin complexes induced by calcium ions: Characterization, stability and in vitro digestibility. Food Hydrocolloids, 2020, 98, 105284.	5.6	54
41	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. Food and Function, 2021, 12, 70-82.	2.1	53
42	Novel Î³-cyclodextrin-metalâ€“organic frameworks for encapsulation of curcumin with improved loading capacity, physicochemical stability and controlled release properties. Food Chemistry, 2021, 347, 128978.	4.2	53
43	Effects of Dynamic High-Pressure Microfluidization Treatment and the Presence of Quercetagetin on the Physical, Structural, Thermal, and Morphological Characteristics of Zein Nanoparticles. Food and Bioprocess Technology, 2016, 9, 320-330.	2.6	51
44	A novel copigment of quercetagetin for stabilization of grape skin anthocyanins. Food Chemistry, 2015, 166, 50-55.	4.2	50
45	Utilization of Î²-lactoglobulin- (âˆ’)-Epigallocatechin- 3-gallate(EGCG) composite colloidal nanoparticles as stabilizers for lutein pickering emulsion. Food Hydrocolloids, 2020, 98, 105293.	5.6	49
46	Enzyme-Initiated Quinone-Chitosan Conjugation Chemistry: Toward A General in Situ Strategy for High-Throughput Photoelectrochemical Enzymatic Bioanalysis. Analytical Chemistry, 2018, 90, 1492-1497.	3.2	48
47	Formation of soy protein isolate-carrageenan complex coacervates for improved viability of Bifidobacterium longum during pasteurization and in vitro digestion. Food Chemistry, 2019, 276, 307-314.	4.2	48
48	Characterization and formation mechanism of lutein pickering emulsion gels stabilized by Î²-lactoglobulin-gum arabic composite colloidal nanoparticles. Food Hydrocolloids, 2020, 98, 105276.	5.6	48
49	Biocatalysis of Heterogenously-Expressed Chitosanase for the Preparation of Desirable Chitosan Oligosaccharides Applied against Phytopathogenic Fungi. ACS Sustainable Chemistry and Engineering, 2020, 8, 4781-4791.	3.2	47
50	Structural design of zein-cellulose nanocrystals coreâ€“shell microparticles for delivery of curcumin. Food Chemistry, 2021, 357, 129849.	4.2	47
51	Electrostatic deposition of polysaccharide onto soft protein colloidal particles: Enhanced rigidity and potential application as Pickering emulsifiers. Food Hydrocolloids, 2021, 110, 106147.	5.6	45
52	Preparation and functional evaluation of chitosanâ€EGCG conjugates. Journal of Applied Polymer Science, 2014, 131, .	1.3	44
53	Tuberous Sclerosis Complex 1â€“Mechanistic Target of Rapamycin Complex 1 Signaling Determines Brown-to-White Adipocyte Phenotypic Switch. Diabetes, 2015, 64, 519-528.	0.3	42
54	Development of stable curcumin nanoemulsions: effects of emulsifier type and surfactant-to-oil ratios. Journal of Food Science and Technology, 2018, 55, 3485-3497.	1.4	42

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55	Impact of High Hydrostatic Pressure on the Emulsifying Properties of Whey Protein Isolateâ€“Chitosan Mixtures. Food and Bioprocess Technology, 2013, 6, 1024-1031.	2.6	41
56	Glycosylation improves the functional characteristics of chlorogenic acidâ€“lactoferrin conjugate. RSC Advances, 2015, 5, 78215-78228.	1.7	41
57	Fabrication, Physicochemical Stability, and Microstructure of Coenzyme Q10 Pickering Emulsions Stabilized by Resveratrol-Loaded Composite Nanoparticles. Journal of Agricultural and Food Chemistry, 2020, 68, 1405-1418.	2.4	41
58	Assembly of propylene glycol alginate/Î²-lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. Carbohydrate Polymers, 2021, 254, 117446.	5.1	41
59	Influence of pH, EDTA, Î±-tocopherol, and WPI oxidation on the degradation of Î²-carotene in WPI-stabilized oil-in-water emulsions. LWT - Food Science and Technology, 2013, 54, 236-241.	2.5	39
60	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of Î²-Carotene. Journal of Agricultural and Food Chemistry, 2019, 67, 6466-6475.	2.4	39
61	Impact of microfluidization and thermal treatment on the structure, stability and in vitro digestion of curcumin loaded zein-propylene glycol alginate complex nanoparticles. Food Research International, 2020, 138, 109817.	2.9	39
62	Formulated protein-polysaccharide-surfactant ternary complexes for co-encapsulation of curcumin and resveratrol: Characterization, stability and in vitro digestibility. Food Hydrocolloids, 2021, 111, 106265.	5.6	39
63	Physical, structural, thermal and morphological characteristics of zeinquercetagetin composite colloidal nanoparticles. Industrial Crops and Products, 2015, 77, 476-483.	2.5	38
64	A comparison of physicochemical and functional properties of icaritin-loaded liposomes based on different surfactants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 518, 218-231.	2.3	38
65	In vitro cytotoxicity, in vivo biodistribution and antitumor activity of HPMA copolymerâ€“5-fluorouracil conjugates. European Journal of Pharmaceutics and Biopharmaceutics, 2008, 70, 770-776.	2.0	37
66	Formation mechanism and environmental stability of whey protein isolate-zein core-shell complex nanoparticles using the pH-shifting method. LWT - Food Science and Technology, 2021, 139, 110605.	2.5	37
67	Cyclodextrin-based metalâ€“organic framework nanoparticles as superior carriers for curcumin: Study of encapsulation mechanism, solubility, release kinetics, and antioxidative stability. Food Chemistry, 2022, 383, 132605.	4.2	37
68	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of Î²-Carotene. Journal of Agricultural and Food Chemistry, 2021, 69, 12278-12294.	2.4	36
69	Influence of environmental stresses on the physicochemical stability of orange oil bilayer emulsions coated by lactoferrinâ€“soybean soluble polysaccharides and lactoferrinâ€“beet pectin. Food Research International, 2014, 66, 216-227.	2.9	35
70	Effect of sodium tripolyphosphate incorporation on physical, structural, morphological and stability characteristics of zein and gliadin nanoparticles. International Journal of Biological Macromolecules, 2019, 136, 653-660.	3.6	35
71	Physicochemical characterisation of Î²-carotene emulsion stabilised by covalent complexes of Î±-lactalbumin with (â^')-epigallocatechin gallate or chlorogenic acid. Food Chemistry, 2015, 173, 564-568.	4.2	34
72	Effects of high pressure processing on the structural and functional properties of bovine lactoferrin. Innovative Food Science and Emerging Technologies, 2016, 38, 221-230.	2.7	33

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73	The construction of resveratrol-loaded proteinâ€“polysaccharideâ€“tea saponin complex nanoparticles for controlling physicochemical stability and in vitro digestion. Food and Function, 2020, 11, 9973-9983.	2.1	33
74	The Effect of Whey Protein Isolate-Dextran Conjugates on the Freeze-Thaw Stability of Oil-in-Water Emulsions. Journal of Dispersion Science and Technology, 2010, 32, 77-83.	1.3	32
75	Optimization of subcritical water extraction parameters of antioxidant polyphenols from sea buckthorn (HippophaÃ« rhamnoides L.) seed residue. Journal of Food Science and Technology, 2015, 52, 1534-1542.	1.4	32
76	Effect of gum arabic on the storage stability and antibacterial ability of Î²-lactoglobulin stabilized d-limonene emulsion. Food Hydrocolloids, 2018, 84, 75-83.	5.6	31
77	Fabrication, structural characterization and functional attributes of polysaccharide-surfactant-protein ternary complexes for delivery of curcumin. Food Chemistry, 2021, 337, 128019.	4.2	31
78	Improvement of stability and bioaccessibility of Î²-carotene by curcumin in pea protein isolate-based complexes-stabilized emulsions: Effect of protein complexation by pectin and small molecular surfactants. Food Chemistry, 2022, 367, 130726.	4.2	31
79	Effects of salinity on embryonic development, survival, and growth of Crassostrea hongkongensis. Journal of Ocean University of China, 2014, 13, 666-670.	0.6	30
80	Development of high methoxyl pectin-surfactant-pea protein isolate ternary complexes: Fabrication, characterization and delivery of resveratrol. Food Chemistry, 2020, 321, 126706.	4.2	30
81	Inhibition of the Aggregation of Lactoferrin and (â^')-Epigallocatechin Gallate in the Presence of Polyphenols, Oligosaccharides, and Collagen Peptide. Journal of Agricultural and Food Chemistry, 2015, 63, 5035-5045.	2.4	29
82	Effect of carrier oils on the physicochemical properties of orange oil beverage emulsions. Food Research International, 2015, 74, 260-268.	2.9	28
83	Preparation, characterization and stability of pea protein isolate and propylene glycol alginate soluble complexes. LWT - Food Science and Technology, 2019, 101, 476-482.	2.5	28
84	Enhancing physicochemical properties of emulsions by heteroaggregation of oppositely charged lactoferrin coated lutein droplets and whey protein isolate coated DHA droplets. Food Chemistry, 2018, 239, 75-85.	4.2	27
85	Effects of microfluidization and thermal treatment on the characterization and digestion of curcumin loaded proteinâ€“polysaccharideâ€“tea saponin complex nanoparticles. Food and Function, 2021, 12, 1192-1206.	2.1	27
86	Subcritical water extraction and antioxidant activity evaluation with on-line HPLC-ABTSÂ·+ assay of phenolic compounds from marigold (Tagetes erecta L.) flower residues. Journal of Food Science and Technology, 2014, 52, 3803-11.	1.4	26
87	Effect of interfacial compositions on the physical properties of alginate-based emulsion gels and chemical stability of co-encapsulated bioactives. Food Hydrocolloids, 2021, 111, 106389.	5.6	26
88	Adjustment of the structural and functional properties of okara protein by acid precipitation. Food Bioscience, 2020, 37, 100677.	2.0	25
89	Optimization of Supercritical Carbon Dioxide Extraction of Gardenia Fruit Oil and the Analysis of Functional Components. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1071-1079.	0.8	24
90	Inhibition of mTORC1/P70S6K pathway by Metformin synergistically sensitizes Acute Myeloid Leukemia to Ara-C. Life Sciences, 2020, 243, 117276.	2.0	23

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91	Modulation of physicochemical properties of emulsified lipids by chitosan addition. Journal of Food Engineering, 2013, 114, 1-7.	2.7	21
92	Syntheses and biological activity of chalcones-imidazole derivatives. Research on Chemical Intermediates, 2013, 39, 1037-1048.	1.3	20
93	Improvement of Adipose Macrophage Polarization in High Fat Diet-Induced Obese GHSR Knockout Mice. BioMed Research International, 2018, 2018, 1-8.	0.9	20
94	Optimization by response surface methodology of supercritical carbon dioxide extraction of flavour compounds from Chinese liquor vinasse. Flavour and Fragrance Journal, 2015, 30, 275-281.	1.2	18
95	Volatile composition of eight blueberry cultivars and their relationship with sensory attributes. Flavour and Fragrance Journal, 2020, 35, 443-453.	1.2	18
96	Lycopene-loaded bilayer emulsions stabilized by whey protein isolate and chitosan. LWT - Food Science and Technology, 2021, 151, 112122.	2.5	18
97	HPLCâ€“DADâ€“MS/MS identification and HPLCâ€“ABTSÂ·+ on-line antioxidant activity evaluation of bioactive compounds in liquorice (Glycyrrhiza uralensis Fisch.) extract. European Food Research and Technology, 2015, 240, 1035-1048.	1.6	17
98	Nonenzymatic Browning Criteria to Sea Buckthorn Juice during Thermal Processing. Journal of Food Process Engineering, 2015, 38, 67-75.	1.5	16
99	Functional polymorphisms in the promoter region of miR-17-92 cluster are associated with a decreased risk of colorectal cancer. Oncotarget, 2017, 8, 82531-82540.	0.8	16
100	Inhibition of Nrf2-mediated glucose metabolism by brusatol synergistically sensitizes acute myeloid leukemia to Ara-C. Biomedicine and Pharmacotherapy, 2021, 142, 111652.	2.5	16
101	Micellar-enhanced ultrafiltration for the solubilization of various phenolic compounds with different surfactants. Water Science and Technology, 2015, 72, 623-631.	1.2	14
102	Interfacial properties and antioxidant capacity of pickering emulsions stabilized by high methoxyl pectin-surfactant-pea protein isolate-curcumin complexes: Impact of different types of surfactants. LWT - Food Science and Technology, 2022, 153, 112453.	2.5	14
103	Physicochemical and in vitro antioxidant properties of pectin extracted from hot pepper (Capsicum annuum L. var. acuminatum (Fingerh.)) residues with hydrochloric and sulfuric acids. Journal of the Science of Food and Agriculture, 2017, 97, 4953-4960.	1.7	13
104	Degradation of organic contaminants through the activation of oxygen using zero valent copper coupled with sodium tripolyphosphate under neutral conditions. Journal of Environmental Sciences, 2020, 90, 375-384.	3.2	13
105	Enzymatic in situ generation of covalently conjugated electron acceptor of PbSe quantum dots for high throughput and versatile photoelectrochemical bioanalysis. Analytica Chimica Acta, 2019, 1058, 1-8.	2.6	12
106	Enhanced Physicochemical Stability of Î²-Carotene Emulsions Stabilized by Î²-Lactoglobulinâ^'Ferulic Acidâ^'Chitosan Ternary Conjugate. Journal of Agricultural and Food Chemistry, 2020, 68, 8404-8412.	2.4	12
107	Development of curcumin loaded coreâ€“shell zein microparticles stabilized by cellulose nanocrystals and whey protein microgels through interparticle interactions. Food and Function, 2021, 12, 6936-6949.	2.1	12
108	Stability of Î²-Carotene in Oil-in-Water Emulsions Prepared by Mixed Layer and Bilayer of Whey Protein Isolate and Beet Pectin. Journal of Dispersion Science and Technology, 2013, 34, 785-792.	1.3	11

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109	On-line HPLC-ABTSâ€¢+ evaluation and HPLC-MS n identification of bioactive compounds in hot pepper peel residues. European Food Research and Technology, 2014, 238, 837-844.	1.6	11
110	Effect of the modification sequence on the reactivity, electron selectivity, and mobility of sulfidated and CMC-stabilized nanoscale zerovalent iron. Science of the Total Environment, 2021, 793, 148487.	3.9	11
111	Degradation of Sulfoxaflor in Water and Soil: Kinetics, Degradation Pathways, Transformation Product Identification, and Toxicity. Journal of Agricultural and Food Chemistry, 2022, 70, 3400-3408.	2.4	11
112	Epigenetic modifications but not genetic polymorphisms regulate KEAP1 expression in colorectal cancer. Journal of Cellular Biochemistry, 2019, 120, 12311-12320.	1.2	10
113	Effects of Chitosan Addition on In Vitro Digestibility of Protein-Coated Lipid Droplets. Journal of Dispersion Science and Technology, 2015, 36, 1556-1563.	1.3	9
114	The properties and formation mechanism of oat Î²-glucan mixed gels with different molecular weight composition induced by high-pressure processing. PLoS ONE, 2019, 14, e0225208.	1.1	9
115	Surface properties and adsorption of lactoferrin-xanthan complex in the oil-water interface. Journal of Dispersion Science and Technology, 2020, 41, 1037-1044.	1.3	8
116	Effect of Ultra-high temperature processing on the physicochemical properties and antibacterial activity of d-limonene emulsions stabilized by Î²-lactoglobulin/Gum arabic bilayer membranes. Food Chemistry, 2020, 332, 127391.	4.2	8
117	Fabrication and Characterization of Ultra-High-Pressure (UHP)-Induced Whey Protein Isolate/Îº-Carrageenan Composite Emulsion Gels for the Delivery of Curcumin. Frontiers in Nutrition, 2022, 9, 839761.	1.6	8
118	Optimization of Enzymatic Hydrolysis of Chicken Fat in Emulsion by Response Surface Methodology. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 485-494.	0.8	7
119	A functional variant in the flanking region of priâ€ketâ€7f contributes to colorectal cancer risk in a Chinese population. Journal of Cellular Physiology, 2019, 234, 15717-15725.	2.0	6
120	Impact on Morphological Characterization and Emulsion Stability of Lactoferrinâ€“Beet Pectin Electrostatic Complexes. Journal of Dispersion Science and Technology, 2016, 37, 927-940.	1.3	5
121	Down-regulating NQO1 promotes cellular proliferation in K562 cells via elevating DNA synthesis. Life Sciences, 2020, 248, 117467.	2.0	5
122	The aggregation of soy protein isolate on the surface of Bifidobacterium. Food Research International, 2014, 64, 323-328.	2.9	4
123	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of <scp>O/W</scp> emulsions. Journal of the Science of Food and Agriculture, 2021, 101, 3685-3692.	1.7	4
124	Curcumin-Loaded Pickering Emulsion Formed by Ultrasound and Stabilized by Metal Organic Framework Optimization. Foods, 2021, 10, 523.	1.9	4
125	Investigation of Fine Pitch Chip on Glass with Au-Sn Thermocompression Bonding. , 2007, , .		3
126	Effect of short-term intake of high- and low-concentrations of sucrose solution on the neurochemistry of male and female mice. Food and Function, 2020, 11, 9103-9113.	2.1	3

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127	Mathematical Modeling of Betanin Extraction from Red Beet (Beta vulgaris L.) by Solidâ€“Liquid Method. International Journal of Food Engineering, 2015, 11, 17-22.	0.7	2
128	Effect of short-term intake of four sweeteners on feed intake, solution consumption and neurotransmitters release on mice. Journal of Food Science and Technology, 2021, 58, 2227-2236.	1.4	2
129	Curcumin-loaded nano-emulsion prepared by high pressure homogenization: impact of emulsifiers on physicochemical stability and in vitro digestion. Food Science and Technology, 0, 42, .	0.8	1
130	Effect and mechanism of highâ€fat diet on the preference for sweeteners on mice. Journal of the Science of Food and Agriculture, 2021, 101, 1844-1853.	1.7	0