

Fang Yuan

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127
papers

3,570
citations

35
h-index

53
g-index

130
ext. papers

4,744
ext. citations

6.4
avg, IF

5.91
L-index

#	Paper	IF	Citations
127	Influence of pH on heavy metal speciation and removal from wastewater using micellar-enhanced ultrafiltration. <i>Chemosphere</i> , 2017 , 173, 199-206	8.4	140
126	Evaluation of structural and functional properties of proteinEGCG complexes and their ability of stabilizing a model E-carotene emulsion. <i>Food Hydrocolloids</i> , 2015 , 45, 337-350	10.6	126
125	Structural characterization and functional evaluation of lactoferrinβpolyphenol conjugates formed by free-radical graft copolymerization. <i>RSC Advances</i> , 2015 , 5, 15641-15651	3.7	124
124	Impact of whey protein E-beet pectin conjugation on the physicochemical stability of E-carotene emulsions. <i>Food Hydrocolloids</i> , 2012 , 28, 258-266	10.6	114
123	Preparation and physicochemical properties of soluble dietary fiber from orange peel assisted by steam explosion and dilute acid soaking. <i>Food Chemistry</i> , 2015 , 185, 90-8	8.5	93
122	Effects of Homogenization Models and Emulsifiers on the Physicochemical Properties of E-Carotene Nanoemulsions. <i>Journal of Dispersion Science and Technology</i> , 2010 , 31, 986-993	1.5	91
121	Fabrication and characterization of resveratrol loaded zein-propylene glycol alginate-rhamnolipid composite nanoparticles: Physicochemical stability, formation mechanism and in vitro digestion. <i>Food Hydrocolloids</i> , 2019 , 95, 336-348	10.6	88
120	Investigation into the physicochemical stability and rheological properties of beta-carotene emulsion stabilized by soybean soluble polysaccharides and chitosan. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8604-11	5.7	85
119	Identification of phenolic compounds from pomegranate (<i>Punica granatum</i> L.) seed residues and investigation into their antioxidant capacities by HPLCABTS+ assay. <i>Food Research International</i> , 2011 , 44, 1161-1167	7	84
118	Influence of whey protein-beet pectin conjugate on the properties and digestibility of E-carotene emulsion during in vitro digestion. <i>Food Chemistry</i> , 2014 , 156, 374-9	8.5	80
117	Effect of chitosan molecular weight on the stability and rheological properties of E-carotene emulsions stabilized by soybean soluble polysaccharides. <i>Food Hydrocolloids</i> , 2012 , 26, 205-211	10.6	75
116	Molecular interaction between (-)-epigallocatechin-3-gallate and bovine lactoferrin using multi-spectroscopic method and isothermal titration calorimetry. <i>Food Research International</i> , 2014 , 64, 141-149	7	70
115	Effect of molecular weight of hyaluronan on zein-based nanoparticles: Fabrication, structural characterization and delivery of curcumin. <i>Carbohydrate Polymers</i> , 2018 , 201, 599-607	10.3	65
114	Effect of heat treatment on physical, structural, thermal and morphological characteristics of zein in ethanol-water solution. <i>Food Hydrocolloids</i> , 2016 , 58, 11-19	10.6	64
113	Structure and antimicrobial mechanism of e-polylysine-chitosan conjugates through Maillard reaction. <i>International Journal of Biological Macromolecules</i> , 2014 , 70, 427-34	7.9	62
112	Covalent complexation and functional evaluation of (-)-epigallocatechin gallate and E-lactalbumin. <i>Food Chemistry</i> , 2014 , 150, 341-7	8.5	59
111	Preparation of curcumin-loaded emulsion using high pressure homogenization: Impact of oil phase and concentration on physicochemical stability. <i>LWT - Food Science and Technology</i> , 2017 , 84, 34-46	5.4	53

110	Influence of soybean soluble polysaccharides and beet pectin on the physicochemical properties of lactoferrin-coated orange oil emulsion. <i>Food Hydrocolloids</i> , 2015 , 44, 443-452	10.6	53
109	Extraction and analysis of antioxidant compounds from the residues of <i>Asparagus officinalis</i> L. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2690-700	3.3	52
108	Impact of chitosan-EGCG conjugates on physicochemical stability of β -carotene emulsion. <i>Food Hydrocolloids</i> , 2014 , 39, 163-170	10.6	52
107	The stabilization and release performances of curcumin-loaded liposomes coated by high and low molecular weight chitosan. <i>Food Hydrocolloids</i> , 2020 , 99, 105355	10.6	52
106	Effect of β -sitosterol on the curcumin-loaded liposomes: Vesicle characteristics, physicochemical stability, in vitro release and bioavailability. <i>Food Chemistry</i> , 2019 , 293, 92-102	8.5	48
105	Influence of interfacial compositions on the microstructure, physicochemical stability, lipid digestion and β -carotene bioaccessibility of Pickering emulsions. <i>Food Hydrocolloids</i> , 2020 , 104, 105738	10.6	47
104	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate, Part 1: Fabrication and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1197-1208	5.7	42
103	Enhanced stability, structural characterization and simulated gastrointestinal digestion of coenzyme Q10 loaded ternary nanoparticles. <i>Food Hydrocolloids</i> , 2019 , 94, 333-344	10.6	40
102	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. <i>Food Hydrocolloids</i> , 2020 , 105, 105791	10.6	40
101	A novel copigment of quercetin for stabilization of grape skin anthocyanins. <i>Food Chemistry</i> , 2015 , 166, 50-55	8.5	38
100	Enzyme-Initiated Quinone-Chitosan Conjugation Chemistry: Toward A General in Situ Strategy for High-Throughput Photoelectrochemical Enzymatic Bioanalysis. <i>Analytical Chemistry</i> , 2018 , 90, 1492-1497	7.8	37
99	In vitro cytotoxicity, in vivo biodistribution and antitumor activity of HPMA copolymer-5-fluorouracil conjugates. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2008 , 70, 770-6	5.7	37
98	Pickering emulsion gels stabilized by high hydrostatic pressure-induced whey protein isolate gel particles: Characterization and encapsulation of curcumin. <i>Food Research International</i> , 2020 , 132, 109032	7	36
97	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. <i>Food Hydrocolloids</i> , 2020 , 106, 105886	10.6	36
96	Impact of High Hydrostatic Pressure on the Emulsifying Properties of Whey Protein Isolate-Chitosan Mixtures. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1024-1031	5.1	36
95	Characterization of chitosan-ferulic acid conjugates and their application in the design of β -carotene bilayer emulsions with propylene glycol alginate. <i>Food Hydrocolloids</i> , 2018 , 80, 281-291	10.6	36
94	Tuberous sclerosis complex 1-mechanistic target of rapamycin complex 1 signaling determines brown-to-white adipocyte phenotypic switch. <i>Diabetes</i> , 2015 , 64, 519-28	0.9	35
93	Novel colloidal particles and natural small molecular surfactants co-stabilized Pickering emulsions with hierarchical interfacial structure: Enhanced stability and controllable lipolysis. <i>Journal of Colloid and Interface Science</i> , 2020 , 563, 291-307	9.3	35

92	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate. 2. Influence of Environmental Stresses on Stability and Rheological Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1209-1221	5.7	35
91	Physical, structural, thermal and morphological characteristics of zein-quercetin composite colloidal nanoparticles. <i>Industrial Crops and Products</i> , 2015 , 77, 476-483	5.9	34
90	The effect of sterol derivatives on properties of soybean and egg yolk lecithin liposomes: Stability, structure and membrane characteristics. <i>Food Research International</i> , 2018 , 109, 24-34	7	34
89	Study on the textural and volatile characteristics of emulsion filled protein gels as influenced by different fat substitutes. <i>Food Research International</i> , 2018 , 103, 1-7	7	34
88	Stability and release performance of curcumin-loaded liposomes with varying content of hydrogenated phospholipids. <i>Food Chemistry</i> , 2020 , 326, 126973	8.5	33
87	Effects of Dynamic High-Pressure Microfluidization Treatment and the Presence of Quercetin on the Physical, Structural, Thermal, and Morphological Characteristics of Zein Nanoparticles. <i>Food and Bioprocess Technology</i> , 2016 , 9, 320-330	5.1	33
86	Characterization and formation mechanism of lutein pickering emulsion gels stabilized by β -lactoglobulin-gum arabic composite colloidal nanoparticles. <i>Food Hydrocolloids</i> , 2020 , 98, 105276	10.6	33
85	Influence of pH, EDTA, α -tocopherol, and WPI oxidation on the degradation of β -carotene in WPI-stabilized oil-in-water emulsions. <i>LWT - Food Science and Technology</i> , 2013 , 54, 236-241	5.4	32
84	Utilization of β -lactoglobulin- (1- β -epigallocatechin-3-gallate(EGCG) composite colloidal nanoparticles as stabilizers for lutein pickering emulsion. <i>Food Hydrocolloids</i> , 2020 , 98, 105293	10.6	32
83	Glycosylation improves the functional characteristics of chlorogenic acid- β -lactoferrin conjugate. <i>RSC Advances</i> , 2015 , 5, 78215-78228	3.7	31
82	Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin. <i>Food Hydrocolloids</i> , 2020 , 105, 105777	10.6	31
81	Influence of environmental stresses on the physicochemical stability of orange oil bilayer emulsions coated by lactoferrin- β -soybean soluble polysaccharides and lactoferrin- β -beet pectin. <i>Food Research International</i> , 2014 , 66, 216-227	7	31
80	Pickering emulsion gels stabilized by novel complex particles of high-pressure-induced WPI gel and chitosan: Fabrication, characterization and encapsulation. <i>Food Hydrocolloids</i> , 2020 , 108, 105992	10.6	30
79	Preparation and functional evaluation of chitosan-EGCG conjugates. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	30
78	Curcumin-loaded pea protein isolate-high methoxyl pectin complexes induced by calcium ions: Characterization, stability and in vitro digestibility. <i>Food Hydrocolloids</i> , 2020 , 98, 105284	10.6	30
77	Physicochemical characterisation of β -carotene emulsion stabilised by covalent complexes of β -lactalbumin with (-)-epigallocatechin gallate or chlorogenic acid. <i>Food Chemistry</i> , 2015 , 173, 564-8	8.5	26
76	Fabrication, Physicochemical Stability, and Microstructure of Coenzyme Q10 Pickering Emulsions Stabilized by Resveratrol-Loaded Composite Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1405-1418	5.7	26
75	A comparison of physicochemical and functional properties of icaritin-loaded liposomes based on different surfactants. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 518, 218-231	5.1	25

74	Biocatalysis of Heterogenously-Expressed Chitosanase for the Preparation of Desirable Chitosan Oligosaccharides Applied against Phytopathogenic Fungi. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 4781-4791	8.3	25
73	Development of stable curcumin nanoemulsions: effects of emulsifier type and surfactant-to-oil ratios. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3485-3497	3.3	25
72	Optimization of subcritical water extraction parameters of antioxidant polyphenols from sea buckthorn (<i>Hippophaë rhamnoides</i> L.) seed residue. <i>Journal of Food Science and Technology</i> , 2015 , 52, 1534-42	3.3	23
71	Formation of soy protein isolate-carrageenan complex coacervates for improved viability of <i>Bifidobacterium longum</i> during pasteurization and in vitro digestion. <i>Food Chemistry</i> , 2019 , 276, 307-314	8.5	23
70	Effect of carrier oils on the physicochemical properties of orange oil beverage emulsions. <i>Food Research International</i> , 2015 , 74, 260-268	7	22
69	Enhancing physicochemical properties of emulsions by heteroaggregation of oppositely charged lactoferrin coated lutein droplets and whey protein isolate coated DHA droplets. <i>Food Chemistry</i> , 2018 , 239, 75-85	8.5	22
68	Subcritical water extraction and antioxidant activity evaluation with on-line HPLC-ABTS assay of phenolic compounds from marigold (<i>Tagetes erecta</i> L.) flower residues. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3803-11	3.3	22
67	The Effect of Whey Protein Isolate-Dextran Conjugates on the Freeze-Thaw Stability of Oil-in-Water Emulsions. <i>Journal of Dispersion Science and Technology</i> , 2010 , 32, 77-83	1.5	22
66	Effects of high pressure processing on the structural and functional properties of bovine lactoferrin. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 38, 221-230	6.8	21
65	Inhibition of the aggregation of lactoferrin and (-)-epigallocatechin gallate in the presence of polyphenols, oligosaccharides, and collagen peptide. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 5035-45	5.7	20
64	Effect of gum arabic on the storage stability and antibacterial ability of β -lactoglobulin stabilized d-limonene emulsion. <i>Food Hydrocolloids</i> , 2018 , 84, 75-83	10.6	20
63	Modulation of physicochemical properties of emulsified lipids by chitosan addition. <i>Journal of Food Engineering</i> , 2013 , 114, 1-7	6	19
62	Inhibition of mTORC1/P70S6K pathway by Metformin synergistically sensitizes Acute Myeloid Leukemia to Ara-C. <i>Life Sciences</i> , 2020 , 243, 117276	6.8	17
61	Effects of salinity on embryonic development, survival, and growth of <i>Crassostrea hongkongensis</i> . <i>Journal of Ocean University of China</i> , 2014 , 13, 666-670	1	17
60	Syntheses and biological activity of chalcones-imidazole derivatives. <i>Research on Chemical Intermediates</i> , 2013 , 39, 1037-1048	2.8	17
59	Optimization of Supercritical Carbon Dioxide Extraction of Gardenia Fruit Oil and the Analysis of Functional Components. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2010 , 87, 1071-1079	1.8	17
58	Fabrication and characterization of curcumin-loaded pea protein isolate-surfactant complexes at neutral pH. <i>Food Hydrocolloids</i> , 2021 , 111, 106214	10.6	17
57	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6466-6475	5.7	16

56	Impact of microfluidization and thermal treatment on the structure, stability and in vitro digestion of curcumin loaded zein-propylene glycol alginate complex nanoparticles. <i>Food Research International</i> , 2020 , 138, 109817	7	16
55	Effect of sodium tripolyphosphate incorporation on physical, structural, morphological and stability characteristics of zein and gliadin nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 653-660	7.9	15
54	The construction of resveratrol-loaded protein-polysaccharide-tea saponin complex nanoparticles for controlling physicochemical stability and digestion. <i>Food and Function</i> , 2020 , 11, 9973-9983	6.1	15
53	Development of high methoxyl pectin-surfactant-pea protein isolate ternary complexes: Fabrication, characterization and delivery of resveratrol. <i>Food Chemistry</i> , 2020 , 321, 126706	8.5	15
52	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. <i>Food and Function</i> , 2021 , 12, 70-82	6.1	15
51	Effects of microfluidization and thermal treatment on the characterization and digestion of curcumin loaded protein-polysaccharide-tea saponin complex nanoparticles. <i>Food and Function</i> , 2021 , 12, 1192-1206	6.1	15
50	Novel Cyclodextrin-metal-organic frameworks for encapsulation of curcumin with improved loading capacity, physicochemical stability and controlled release properties. <i>Food Chemistry</i> , 2021 , 347, 128978	8.5	14
49	Preparation, characterization and stability of pea protein isolate and propylene glycol alginate soluble complexes. <i>LWT - Food Science and Technology</i> , 2019 , 101, 476-482	5.4	14
48	Electrostatic deposition of polysaccharide onto soft protein colloidal particles: Enhanced rigidity and potential application as Pickering emulsifiers. <i>Food Hydrocolloids</i> , 2021 , 110, 106147	10.6	14
47	Structural design of zein-cellulose nanocrystals core-shell microparticles for delivery of curcumin. <i>Food Chemistry</i> , 2021 , 357, 129849	8.5	14
46	Nonenzymatic Browning Criteria to Sea Buckthorn Juice during Thermal Processing. <i>Journal of Food Process Engineering</i> , 2015 , 38, 67-75	2.4	13
45	Optimization by response surface methodology of supercritical carbon dioxide extraction of flavour compounds from Chinese liquor vinasse. <i>Flavour and Fragrance Journal</i> , 2015 , 30, 275-281	2.5	13
44	HPLC-DAD-MS/MS identification and HPLC-ABTS on-line antioxidant activity evaluation of bioactive compounds in liquorice (<i>Glycyrrhiza uralensis</i> Fisch.) extract. <i>European Food Research and Technology</i> , 2015 , 240, 1035-1048	3.4	13
43	Adjustment of the structural and functional properties of okara protein by acid precipitation. <i>Food Bioscience</i> , 2020 , 37, 100677	4.9	13
42	Formation mechanism and environmental stability of whey protein isolate-zein core-shell complex nanoparticles using the pH-shifting method. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110605	5.4	13
41	Formulated protein-polysaccharide-surfactant ternary complexes for co-encapsulation of curcumin and resveratrol: Characterization, stability and in vitro digestibility. <i>Food Hydrocolloids</i> , 2021 , 111, 106265	10.6	13
40	Functional polymorphisms in the promoter region of miR-17-92 cluster are associated with a decreased risk of colorectal cancer. <i>Oncotarget</i> , 2017 , 8, 82531-82540	3.3	12
39	Micellar-enhanced ultrafiltration for the solubilization of various phenolic compounds with different surfactants. <i>Water Science and Technology</i> , 2015 , 72, 623-31	2.2	11

38	Fabrication, structural characterization and functional attributes of polysaccharide-surfactant-protein ternary complexes for delivery of curcumin. <i>Food Chemistry</i> , 2021 , 337, 128019	8.5	11
37	On-line HPLC-ABTS ^{•+} evaluation and HPLC-MSn identification of bioactive compounds in hot pepper peel residues. <i>European Food Research and Technology</i> , 2014 , 238, 837-844	3.4	10
36	Characterization and antioxidant properties of chitosan film incorporated with modified silica nanoparticles as an active food packaging. <i>Food Chemistry</i> , 2022 , 373, 131414	8.5	10
35	Improvement of Adipose Macrophage Polarization in High Fat Diet-Induced Obese GHSR Knockout Mice. <i>BioMed Research International</i> , 2018 , 2018, 4924325	3	9
34	Effect of interfacial compositions on the physical properties of alginate-based emulsion gels and chemical stability of co-encapsulated bioactives. <i>Food Hydrocolloids</i> , 2021 , 111, 106389	10.6	9
33	Co-encapsulation of curcumin and β -carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. <i>Food Hydrocolloids</i> , 2022 , 122, 107064	10.6	9
32	Volatile composition of eight blueberry cultivars and their relationship with sensory attributes. <i>Flavour and Fragrance Journal</i> , 2020 , 35, 443-453	2.5	8
31	Stability of β -Carotene in Oil-in-Water Emulsions Prepared by Mixed Layer and Bilayer of Whey Protein Isolate and Beet Pectin. <i>Journal of Dispersion Science and Technology</i> , 2013 , 34, 785-792	1.5	8
30	Assembly of propylene glycol alginate/ β -lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. <i>Carbohydrate Polymers</i> , 2021 , 254, 117446	10.3	8
29	Physicochemical and in vitro antioxidant properties of pectin extracted from hot pepper (<i>Capsicum annum</i> L. var. <i>acuminatum</i> (Fingerh.)) residues with hydrochloric and sulfuric acids. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4953-4960	4.3	7
28	Effects of Chitosan Addition on In Vitro Digestibility of Protein-Coated Lipid Droplets. <i>Journal of Dispersion Science and Technology</i> , 2015 , 36, 1556-1563	1.5	7
27	Optimization of Enzymatic Hydrolysis of Chicken Fat in Emulsion by Response Surface Methodology. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 485-494	1.8	7
26	Degradation of organic contaminants through the activation of oxygen using zero valent copper coupled with sodium tripolyphosphate under neutral conditions. <i>Journal of Environmental Sciences</i> , 2020 , 90, 375-384	6.4	6
25	Epigenetic modifications but not genetic polymorphisms regulate KEAP1 expression in colorectal cancer. <i>Journal of Cellular Biochemistry</i> , 2019 , 120, 12311-12320	4.7	5
24	Enzymatic in situ generation of covalently conjugated electron acceptor of PbSe quantum dots for high throughput and versatile photoelectrochemical bioanalysis. <i>Analytica Chimica Acta</i> , 2019 , 1058, 1-8	6.6	5
23	Lycopene-loaded bilayer emulsions stabilized by whey protein isolate and chitosan. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112122	5.4	5
22	A functional variant in the flanking region of pri-let-7f contributes to colorectal cancer risk in a Chinese population. <i>Journal of Cellular Physiology</i> , 2019 , 234, 15717	7	4
21	The aggregation of soy protein isolate on the surface of Bifidobacterium. <i>Food Research International</i> , 2014 , 64, 323-328	7	4

20	Enhanced Physicochemical Stability of β -Carotene Emulsions Stabilized by β -Lactoglobulin-Ferulic Acid-Chitosan Ternary Conjugate. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8404-8412	5.7	4
19	Impact on Morphological Characterization and Emulsion Stability of Lactoferrin-Beet Pectin Electrostatic Complexes. <i>Journal of Dispersion Science and Technology</i> , 2016 , 37, 927-940	1.5	4
18	The properties and formation mechanism of oat β -glucan mixed gels with different molecular weight composition induced by high-pressure processing. <i>PLoS ONE</i> , 2019 , 14, e0225208	3.7	4
17	Surface properties and adsorption of lactoferrin-xanthan complex in the oil-water interface. <i>Journal of Dispersion Science and Technology</i> , 2020 , 41, 1037-1044	1.5	4
16	Inhibition of Nrf2-mediated glucose metabolism by brusatol synergistically sensitizes acute myeloid leukemia to Ara-C. <i>Biomedicine and Pharmacotherapy</i> , 2021 , 142, 111652	7.5	3
15	Improvement of stability and bioaccessibility of β -carotene by curcumin in pea protein isolate-based complexes-stabilized emulsions: Effect of protein complexation by pectin and small molecular surfactants. <i>Food Chemistry</i> , 2022 , 367, 130726	8.5	3
14	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. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112453	5.4	3
13	Cyclodextrin-based metal-organic framework nanoparticles as superior carriers for curcumin: Study of encapsulation mechanism, solubility, release kinetics, and antioxidative stability.. <i>Food Chemistry</i> , 2022 , 383, 132605	8.5	3
12	Effect of Ultra-high temperature processing on the physicochemical properties and antibacterial activity of d-limonene emulsions stabilized by β -lactoglobulin/Gum arabic bilayer membranes. <i>Food Chemistry</i> , 2020 , 332, 127391	8.5	2
11	Mathematical Modeling of Betanin Extraction from Red Beet (<i>Beta vulgaris</i> L.) by Solid-Liquid Method. <i>International Journal of Food Engineering</i> , 2015 , 11, 17-22	1.9	2
10	Development of curcumin loaded core-shell zein microparticles stabilized by cellulose nanocrystals and whey protein microgels through interparticle interactions. <i>Food and Function</i> , 2021 , 12, 6936-6949	6.1	2
9	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 12278-12294	5.7	2
8	Effect of the modification sequence on the reactivity, electron selectivity, and mobility of sulfidated and CMC-stabilized nanoscale zerovalent iron. <i>Science of the Total Environment</i> , 2021 , 793, 148487	10.2	2
7	Investigation of Fine Pitch Chip on Glass with Au-Sn Thermocompression Bonding 2007 ,		1
6	Effect of short-term intake of high- and low-concentrations of sucrose solution on the neurochemistry of male and female mice. <i>Food and Function</i> , 2020 , 11, 9103-9113	6.1	1
5	Down-regulating NQO1 promotes cellular proliferation in K562 cells via elevating DNA synthesis. <i>Life Sciences</i> , 2020 , 248, 117467	6.8	0
4	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of O/W emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3685-3692	4.3	0
3	Fabrication and Characterization of Ultra-High-Pressure (UHP)-Induced Whey Protein Isolate/ κ -Carrageenan Composite Emulsion Gels for the Delivery of Curcumin.. <i>Frontiers in Nutrition</i> , 2022 , 9, 839761	6.2	0

- 2 Effect and mechanism of high-fat diet on the preference for sweeteners on mice. *Journal of the Science of Food and Agriculture*, **2021**, 101, 1844-1853 4-3
- 1 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 3-3