Fang Yuan

List of Publications by Year in Descending Order

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	Characterization and antioxidant properties of chitosan film incorporated with modified silica nanoparticles as an active food packaging. *Food Chemistry*, **2022**, 373, 131414	8.5	10
126	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. *Food Chemistry*, **2022**, 367, 130726	8.5	3
125	Co-encapsulation of curcumin and β-carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. *Food Hydrocolloids*, **2022**, 122, 107064	10.6	9
124	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	5.4	3
123	Fabrication and Characterization of Ultra-High-Pressure (UHP)-Induced Whey Protein Isolate/β-Carrageenan Composite Emulsion Gels for the Delivery of Curcumin.. *Frontiers in Nutrition* , **2022**, 9, 839761	6.2	0
122	Cyclodextrin-based metal-organic framework nanoparticles as superior carriers for curcumin: Study of encapsulation mechanism, solubility, release kinetics, and antioxidative stability.. *Food Chemistry*, **2022**, 383, 132605	8.5	3
121	Novel β-cyclodextrin-metal-organic frameworks for encapsulation of curcumin with improved loading capacity, physicochemical stability and controlled release properties. *Food Chemistry*, **2021**, 347, 128978	8.5	14
120	Fabrication and characterization of curcumin-loaded pea protein isolate-surfactant complexes at neutral pH. *Food Hydrocolloids*, **2021**, 111, 106214	10.6	17
119	Electrostatic deposition of polysaccharide onto soft protein colloidal particles: Enhanced rigidity and potential application as Pickering emulsifiers. *Food Hydrocolloids*, **2021**, 110, 106147	10.6	14
118	Fabrication, structural characterization and functional attributes of polysaccharide-surfactant-protein ternary complexes for delivery of curcumin. *Food Chemistry*, **2021**, 337, 128019	8.5	11
117	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	
116	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	5.4	13
115	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. *Food and Function*, **2021**, 12, 70-82	6.1	15
114	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	10.6	9
113	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of O/W emulsions. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3685-3692	4.3	0
112	Formulated protein-polysaccharide-surfactant ternary complexes for co-encapsulation of curcumin and resveratrol: Characterization, stability and in vitro digestibility. *Food Hydrocolloids*, **2021**, 111, 106265	10.6	13
111	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	

110	Development of curcumin loaded core-shell zein microparticles stabilized by cellulose nanocrystals and whey protein microgels through interparticle interactions. *Food and Function*, **2021**, 12, 6936-6949	6.1	2
109	Effects of microfluidization and thermal treatment on the characterization and digestion of curcumin loaded protein-polysaccharide-tea saponin complex nanoparticles. *Food and Function*, **2021**, 12, 1192-1206	6.1	15
108	Assembly of propylene glycol alginate/β-lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. *Carbohydrate Polymers*, **2021**, 254, 117446	10.3	8
107	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of β-Carotene. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 12278-12294	5.7	2
106	Structural design of zein-cellulose nanocrystals core-shell microparticles for delivery of curcumin. *Food Chemistry*, **2021**, 357, 129849	8.5	14
105	Inhibition of Nrf2-mediated glucose metabolism by brusatol synergistically sensitizes acute myeloid leukemia to Ara-C. *Biomedicine and Pharmacotherapy*, **2021**, 142, 111652	7.5	3
104	Lycopene-loaded bilayer emulsions stabilized by whey protein isolate and chitosan. *LWT - Food Science and Technology*, **2021**, 151, 112122	5.4	5
103	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	10.2	2
102	Stability and release performance of curcumin-loaded liposomes with varying content of hydrogenated phospholipids. *Food Chemistry*, **2020**, 326, 126973	8.5	33
101	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	10.6	30
100	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	8.3	25
99	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. *Food Chemistry*, **2020**, 332, 127391	8.5	2
98	Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin. *Food Hydrocolloids*, **2020**, 105, 105777	10.6	31
97	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. *Food Hydrocolloids*, **2020**, 105, 105791	10.6	40
96	Down-regulating NQO1 promotes cellular proliferation in K562 cells via elevating DNA synthesis. *Life Sciences*, **2020**, 248, 117467	6.8	0
95	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	6.4	6
94	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	5.7	26
93	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	7	36

92	Inhibition of mTORC1/P70S6K pathway by Metformin synergistically sensitizes Acute Myeloid Leukemia to Ara-C. *Life Sciences*, **2020**, 243, 117276	6.8	17
91	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	10.6	36
90	Volatile composition of eight blueberry cultivars and their relationship with sensory attributes. *Flavour and Fragrance Journal*, **2020**, 35, 443-453	2.5	8
89	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	9.3	35
88	The construction of resveratrol-loaded protein-polysaccharide-tea saponin complex nanoparticles for controlling physicochemical stability and digestion. *Food and Function*, **2020**, 11, 9973-9983	6.1	15
87	Enhanced Physicochemical Stability of β-Carotene Emulsions Stabilized by β-Lactoglobulin-Ferulic Acid-Chitosan Ternary Conjugate. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8404-8412	5.7	4
86	Adjustment of the structural and functional properties of okara protein by acid precipitation. *Food Bioscience*, **2020**, 37, 100677	4.9	13
85	Influence of interfacial compositions on the microstructure, physiochemical stability, lipid digestion and β-carotene bioaccessibility of Pickering emulsions. *Food Hydrocolloids*, **2020**, 104, 105738	10.6	47
84	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	7	16
83	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	6.1	1
82	The stabilization and release performances of curcumin-loaded liposomes coated by high and low molecular weight chitosan. *Food Hydrocolloids*, **2020**, 99, 105355	10.6	52
81	Curcumin-loaded pea protein isolate-high methoxyl pectin complexes induced by calcium ions: Characterization, stability and in vitro digestibility. *Food Hydrocolloids*, **2020**, 98, 105284	10.6	30
80	Surface properties and adsorption of lactoferrin-xanthan complex in the oil-water interface. *Journal of Dispersion Science and Technology*, **2020**, 41, 1037-1044	1.5	4
79	Characterization and formation mechanism of lutein pickering emulsion gels stabilized by β-lactoglobulin-gum arabic composite colloidal nanoparticles. *Food Hydrocolloids*, **2020**, 98, 105276	10.6	33
78	Utilization of β-lactoglobulin- (−)-Epigallocatechin- 3-gallate(EGCG) composite colloidal nanoparticles as stabilizers for lutein pickering emulsion. *Food Hydrocolloids*, **2020**, 98, 105293	10.6	32
77	Development of high methoxyl pectin-surfactant-pea protein isolate ternary complexes: Fabrication, characterization and delivery of resveratrol. *Food Chemistry*, **2020**, 321, 126706	8.5	15
76	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of β-Carotene. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 6466-6475	5.7	16
75	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	7.9	15

74	Effect of β-sitosterol on the curcumin-loaded liposomes: Vesicle characteristics, physicochemical stability, in vitro release and bioavailability. *Food Chemistry*, **2019**, 293, 92-102	8.5	48
73	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	10.6	88
72	Enhanced stability, structural characterization and simulated gastrointestinal digestion of coenzyme Q10 loaded ternary nanoparticles. *Food Hydrocolloids*, **2019**, 94, 333-344	10.6	40
71	Epigenetic modifications but not genetic polymorphisms regulate KEAP1 expression in colorectal cancer. *Journal of Cellular Biochemistry*, **2019**, 120, 12311-12320	4.7	5
70	A functional variant in the flanking region of pri-let-7f contributes to colorectal cancer risk in a Chinese population. *Journal of Cellular Physiology*, **2019**, 234, 15717	7	4
69	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	6.6	5
68	The properties and formation mechanism of oat β-glucan mixed gels with different molecular weight composition induced by high-pressure processing. *PLoS ONE*, **2019**, 14, e0225208	3.7	4
67	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	5.7	42
66	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	5.7	35
65	Preparation, characterization and stability of pea protein isolate and propylene glycol alginate soluble complexes. *LWT - Food Science and Technology*, **2019**, 101, 476-482	5.4	14
64	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	8.5	23
63	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	7	34
62	Enzyme-Initiated Quinone-Chitosan Conjugation Chemistry: Toward A General in Situ Strategy for High-Throughput Photoelectrochemical Enzymatic Bioanalysis. *Analytical Chemistry*, **2018**, 90, 1492-1497	7.8	37
61	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	8.5	22
60	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	7	34
59	Improvement of Adipose Macrophage Polarization in High Fat Diet-Induced Obese GHSR Knockout Mice. *BioMed Research International*, **2018**, 2018, 4924325	3	9
58	Characterization of chitosan-ferulic acid conjugates and their application in the design of β-carotene bilayer emulsions with propylene glycol alginate. *Food Hydrocolloids*, **2018**, 80, 281-291	10.6	36
57	Effect of molecular weight of hyaluronan on zein-based nanoparticles: Fabrication, structural characterization and delivery of curcumin. *Carbohydrate Polymers*, **2018**, 201, 599-607	10.3	65

56	Effect of gum arabic on the storage stability and antibacterial ability of β-lactoglobulin stabilized d-limonene emulsion. *Food Hydrocolloids*, **2018**, 84, 75-83	10.6	20
55	Development of stable curcumin nanoemulsions: effects of emulsifier type and surfactant-to-oil ratios. *Journal of Food Science and Technology*, **2018**, 55, 3485-3497	3.3	25
54	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	5.1	25
53	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	4.3	7
52	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	5.4	53
51	Influence of pH on heavy metal speciation and removal from wastewater using micellar-enhanced ultrafiltration. *Chemosphere*, **2017**, 173, 199-206	8.4	140
50	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	3.3	12
49	Effects of high pressure processing on the structural and functional properties of bovine lactoferrin. *Innovative Food Science and Emerging Technologies*, **2016**, 38, 221-230	6.8	21
48	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	5.1	33
47	Effect of heat treatment on physical, structural, thermal and morphological characteristics of zein in ethanol-water solution. *Food Hydrocolloids*, **2016**, 58, 11-19	10.6	64
46	Impact on Morphological Characterization and Emulsion Stability of Lactoferrin–Beet Pectin Electrostatic Complexes. *Journal of Dispersion Science and Technology*, **2016**, 37, 927-940	1.5	4
45	Effect of carrier oils on the physicochemical properties of orange oil beverage emulsions. *Food Research International*, **2015**, 74, 260-268	7	22
44	Preparation and physicochemical properties of soluble dietary fiber from orange peel assisted by steam explosion and dilute acid soaking. *Food Chemistry*, **2015**, 185, 90-8	8.5	93
43	Physical, structural, thermal and morphological characteristics of zein–quercetagetin composite colloidal nanoparticles. *Industrial Crops and Products*, **2015**, 77, 476-483	5.9	34
42	Glycosylation improves the functional characteristics of chlorogenic acid–lactoferrin conjugate. *RSC Advances*, **2015**, 5, 78215-78228	3.7	31
41	A novel copigment of quercetagetin for stabilization of grape skin anthocyanins. *Food Chemistry*, **2015**, 166, 50-55	8.5	38
40	Influence of soybean soluble polysaccharides and beet pectin on the physicochemical properties of lactoferrin-coated orange oil emulsion. *Food Hydrocolloids*, **2015**, 44, 443-452	10.6	53
39	Physicochemical characterisation of β-carotene emulsion stabilised by covalent complexes of β-lactalbumin with (-)-epigallocatechin gallate or chlorogenic acid. *Food Chemistry*, **2015**, 173, 564-8	8.5	26

38	Tuberous sclerosis complex 1-mechanistic target of rapamycin complex 1 signaling determines brown-to-white adipocyte phenotypic switch. *Diabetes*, **2015**, 64, 519-28	0.9	35
37	Optimization of subcritical water extraction parameters of antioxidant polyphenols from sea buckthorn (Hippophaë rhamnoides L.) seed residue. *Journal of Food Science and Technology*, **2015**, 52, 1534-42	3.3	23
36	Extraction and analysis of antioxidant compounds from the residues of Asparagus officinalis L. *Journal of Food Science and Technology*, **2015**, 52, 2690-700	3.3	52
35	Subcritical water extraction and antioxidant activity evaluation with on-line HPLC-ABTS(•+) assay of phenolic compounds from marigold (Tagetes erecta L.) flower residues. *Journal of Food Science and Technology*, **2015**, 52, 3803-11	3.3	22
34	Micellar-enhanced ultrafiltration for the solubilization of various phenolic compounds with different surfactants. *Water Science and Technology*, **2015**, 72, 623-31	2.2	11
33	Nonenzymatic Browning Criteria to Sea Buckthorn Juice during Thermal Processing. *Journal of Food Process Engineering*, **2015**, 38, 67-75	2.4	13
32	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	2.5	13
31	Mathematical Modeling of Betanin Extraction from Red Beet (Beta vulgaris L.) by Solid–Liquid Method. *International Journal of Food Engineering*, **2015**, 11, 17-22	1.9	2
30	Inhibition of the aggregation of lactoferrin and (-)-epigallocatechin gallate in the presence of polyphenols, oligosaccharides, and collagen peptide. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 5035-45	5.7	20
29	HPLC–DAD–MS/MS identification and HPLC–ABTS•+ on-line antioxidant activity evaluation of bioactive compounds in liquorice (Glycyrrhiza uralensis Fisch.) extract. *European Food Research and Technology*, **2015**, 240, 1035-1048	3.4	13
28	Effects of Chitosan Addition on In Vitro Digestibility of Protein-Coated Lipid Droplets. *Journal of Dispersion Science and Technology*, **2015**, 36, 1556-1563	1.5	7
27	Evaluation of structural and functional properties of protein–EGCG complexes and their ability of stabilizing a model β-carotene emulsion. *Food Hydrocolloids*, **2015**, 45, 337-350	10.6	126
26	Structural characterization and functional evaluation of lactoferrin–polyphenol conjugates formed by free-radical graft copolymerization. *RSC Advances*, **2015**, 5, 15641-15651	3.7	124
25	On-line HPLC-ABTS• evaluation and HPLC-MSn identification of bioactive compounds in hot pepper peel residues. *European Food Research and Technology*, **2014**, 238, 837-844	3.4	10
24	Influence of whey protein-beet pectin conjugate on the properties and digestibility of β-carotene emulsion during in vitro digestion. *Food Chemistry*, **2014**, 156, 374-9	8.5	80
23	Structure and antimicrobial mechanism of e-polylysine-chitosan conjugates through Maillard reaction. *International Journal of Biological Macromolecules*, **2014**, 70, 427-34	7.9	62
22	The aggregation of soy protein isolate on the surface of Bifidobacterium. *Food Research International*, **2014**, 64, 323-328	7	4
21	Effects of salinity on embryonic development, survival, and growth of Crassostrea hongkongensis. *Journal of Ocean University of China*, **2014**, 13, 666-670	1	17

20	Influence of environmental stresses on the physicochemical stability of orange oil bilayer emulsions coated by lactoferrin–soybean soluble polysaccharides and lactoferrin–beet pectin. *Food Research International*, **2014**, 66, 216-227	7	31
19	Covalent complexation and functional evaluation of (-)-epigallocatechin gallate and α-lactalbumin. *Food Chemistry*, **2014**, 150, 341-7	8.5	59
18	Impact of chitosan–EGCG conjugates on physicochemical stability of β-carotene emulsion. *Food Hydrocolloids*, **2014**, 39, 163-170	10.6	52
17	Molecular interaction between (-)-epigallocatechin-3-gallate and bovine lactoferrin using multi-spectroscopic method and isothermal titration calorimetry. *Food Research International*, **2014** , 64, 141-149	7	70
16	Preparation and functional evaluation of chitosan-EGCG conjugates. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a	2.9	30
15	Syntheses and biological activity of chalcones-imidazole derivatives. *Research on Chemical Intermediates*, **2013**, 39, 1037-1048	2.8	17
14	Impact of High Hydrostatic Pressure on the Emulsifying Properties of Whey Protein Isolate–Chitosan Mixtures. *Food and Bioprocess Technology*, **2013**, 6, 1024-1031	5.1	36
13	Stability of β-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	1.5	8
12	Influence of pH, EDTA, α-tocopherol, and WPI oxidation on the degradation of β-carotene in WPI-stabilized oil-in-water emulsions. *LWT - Food Science and Technology*, **2013**, 54, 236-241	5.4	32
11	Modulation of physicochemical properties of emulsified lipids by chitosan addition. *Journal of Food Engineering*, **2013**, 114, 1-7	6	19
10	Effect of chitosan molecular weight on the stability and rheological properties of β-carotene emulsions stabilized by soybean soluble polysaccharides. *Food Hydrocolloids*, **2012**, 26, 205-211	10.6	75
9	Impact of whey protein–Beet pectin conjugation on the physicochemical stability of β-carotene emulsions. *Food Hydrocolloids*, **2012**, 28, 258-266	10.6	114
8	Identification of phenolic compounds from pomegranate (Punica granatum L.) seed residues and investigation into their antioxidant capacities by HPLC–ABTS+ assay. *Food Research International*, **2011**, 44, 1161-1167	7	84
7	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	1.5	22
6	Investigation into the physicochemical stability and rheological properties of beta-carotene emulsion stabilized by soybean soluble polysaccharides and chitosan. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8604-11	5.7	85
5	Effects of Homogenization Models and Emulsifiers on the Physicochemical Properties of β-Carotene Nanoemulsions. *Journal of Dispersion Science and Technology*, **2010**, 31, 986-993	1.5	91
4	Optimization of Supercritical Carbon Dioxide Extraction of Gardenia Fruit Oil and the Analysis of Functional Components. *JAOCS, Journal of the American Oil ChemistspSociety*, **2010**, 87, 1071-1079	1.8	17
3	Optimization of Enzymatic Hydrolysis of Chicken Fat in Emulsion by Response Surface Methodology. *JAOCS, Journal of the American Oil ChemistspSociety*, **2009**, 86, 485-494	1.8	7

2	In vitro cytotoxicity, in vivo biodistribution and antitumor activity of HPMA copolymer-5-fluorouracil conjugates. *European Journal of Pharmaceutics and Biopharmaceutics*, **2008**, 70, 770-6	5.7	37
1	Investigation of Fine Pitch Chip on Glass with Au-Sn Thermocompression Bonding **2007**,		1