

Yan Li

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

58

papers

3,082

citations

26

h-index

55

g-index

61

ext. papers

3,712

ext. citations

7.6

avg, IF

5.84

L-index

#	Paper	IF	Citations
58	Structured emulsion-based delivery systems: controlling the digestion and release of lipophilic food components. <i>Advances in Colloid and Interface Science</i> , 2010 , 159, 213-28	14.3	613
57	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. <i>Food Chemistry</i> , 2012 , 132, 799-807	8.5	389
56	Review of in vitro digestion models for rapid screening of emulsion-based systems. <i>Food and Function</i> , 2010 , 1, 32-59	6.1	319
55	New mathematical model for interpreting pH-stat digestion profiles: impact of lipid droplet characteristics on in vitro digestibility. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8085-92	5.7	262
54	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. <i>Food Hydrocolloids</i> , 2016 , 61, 662-671	10.6	150
53	Nanoemulsion-based delivery systems for poorly water-soluble bioactive compounds: Influence of formulation parameters on Polymethoxyflavone crystallization. <i>Food Hydrocolloids</i> , 2012 , 27, 517-528	10.6	138
52	Bioaccessibility and antioxidant activity of curcumin after encapsulated by nano and Pickering emulsion based on chitosan-tripolyphosphate nanoparticles. <i>Food Research International</i> , 2016 , 89, 399-407	7	100
51	Controlling lipid digestion by encapsulation of protein-stabilized lipid droplets within alginate-chitosan complex coacervates. <i>Food Hydrocolloids</i> , 2011 , 25, 1025-1033	10.6	85
50	Influence of surfactant and oil composition on the stability and antibacterial activity of eugenol nanoemulsions. <i>LWT - Food Science and Technology</i> , 2015 , 62, 39-47	5.4	74
49	Reduction of the water wettability of cellulose film through controlled heterogeneous modification. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 5726-34	9.5	53
48	Influence of pH and cinnamaldehyde on the physical stability and lipolysis of whey protein isolate-stabilized emulsions. <i>Food Hydrocolloids</i> , 2017 , 69, 103-110	10.6	42
47	Physical stability and antioxidant activity of citrus flavonoids in arabic gum-stabilized microcapsules: Modulation of whey protein concentrate. <i>Food Hydrocolloids</i> , 2018 , 77, 588-597	10.6	42
46	Designing self-nanoemulsifying delivery systems to enhance bioaccessibility of hydrophobic bioactives (nobiletin): Influence of hydroxypropyl methylcellulose and thermal processing. <i>Food Hydrocolloids</i> , 2015 , 51, 395-404	10.6	41
45	Influence of tripolyphosphate cross-linking on the physical stability and lipase digestibility of chitosan-coated lipid droplets. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1283-9	5.7	39
44	Cellulose nanofibrils from <i>Miscanthus floridulus</i> straw as green particle emulsifier for O/W Pickering emulsion. <i>Food Hydrocolloids</i> , 2019 , 97, 105214	10.6	38
43	In Situ Interfacial Conjugation of Chitosan with Cinnamaldehyde during Homogenization Improves the Formation and Stability of Chitosan-Stabilized Emulsions. <i>Langmuir</i> , 2017 , 33, 14608-14617	4	38
42	Physical Stability and Antimicrobial Activity of Encapsulated Cinnamaldehyde by Self-Emulsifying Nanoemulsion. <i>Journal of Food Process Engineering</i> , 2016 , 39, 462-471	2.4	38

41	Enhancement of physicochemical properties of whey protein-stabilized nanoemulsions by interfacial cross-linking using cinnamaldehyde. <i>Food Hydrocolloids</i> , 2018 , 77, 976-985	10.6	36
40	Fabrication of nanoemulsion-filled alginate hydrogel to control the digestion behavior of hydrophobic nobiletin. <i>LWT - Food Science and Technology</i> , 2017 , 82, 260-267	5.4	34
39	Microencapsulation of capsanthin by self-emulsifying nanoemulsions and stability evaluation. <i>European Food Research and Technology</i> , 2014 , 239, 1077-1085	3.4	33
38	Encapsulation and Delivery of Crystalline Hydrophobic Nutraceuticals using Nanoemulsions: Factors Affecting Polymethoxyflavone Solubility. <i>Food Biophysics</i> , 2012 , 7, 341-353	3.2	31
37	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. <i>Food Chemistry</i> , 2017 , 221, 760-770	8.5	29
36	Complex of raw chitin nanofibers and zein colloid particles as stabilizer for producing stable pickering emulsions. <i>Food Hydrocolloids</i> , 2019 , 97, 105178	10.6	29
35	Water-insoluble dietary fibers from bamboo shoot used as plant food particles for the stabilization of O/W Pickering emulsion. <i>Food Chemistry</i> , 2020 , 310, 125925	8.5	29
34	Edible foam based on pickering effect of bacterial cellulose nanofibrils and soy protein isolates featuring interfacial network stabilization. <i>Food Hydrocolloids</i> , 2020 , 100, 105440	10.6	28
33	Application of Nanocellulose as particle stabilizer in food Pickering emulsion: Scope, Merits and challenges. <i>Trends in Food Science and Technology</i> , 2021 , 110, 573-583	15.3	26
32	Concentrated O/W Pickering emulsions stabilized by soy protein/cellulose nanofibrils: Influence of pH on the emulsification performance. <i>Food Hydrocolloids</i> , 2020 , 108, 106025	10.6	25
31	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. <i>Food Chemistry</i> , 2020 , 331, 127108	8.5	23
30	Microstructural, rheological, and antibacterial properties of cross-linked chitosan emulgels. <i>RSC Advances</i> , 2015 , 5, 100114-100122	3.7	23
29	Water-insoluble dietary-fibers from Flammulina velutiper used as edible stabilizers for oil-in-water Pickering emulsions. <i>Food Hydrocolloids</i> , 2020 , 101, 105519	10.6	21
28	Impact of pH on the interaction between soybean protein isolate and oxidized bacterial cellulose at oil-water interface: Dilatational rheological and emulsifying properties. <i>Food Hydrocolloids</i> , 2021 , 115, 106609	10.6	21
27	One-Step Dynamic Imine Chemistry for Preparation of Chitosan-Stabilized Emulsions Using a Natural Aldehyde: Acid Trigger Mechanism and Regulation and Gastric Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5412-5425	5.7	19
26	O/W Pickering Emulsion Templated Organo-hydrogels with Enhanced Mechanical Strength and Energy Storage Capacity.. <i>ACS Applied Bio Materials</i> , 2019 , 2, 480-487	4.1	19
25	Protection and delivery of mandarin (<i>Citrus reticulata</i> Blanco) peel extracts by encapsulation of whey protein concentrate nanoparticles. <i>LWT - Food Science and Technology</i> , 2019 , 99, 24-33	5.4	19
24	Chitin nanofibers improve the stability and functional performance of Pickering emulsions formed from colloidal zein. <i>Journal of Colloid and Interface Science</i> , 2021 , 589, 388-400	9.3	16

23	Highly flexible, transparent cellulose composite films used in UV imprint lithography. <i>Cellulose</i> , 2013 , 20, 907-918	5.5	14
22	Construction of cellulose-based Pickering stabilizer as a novel interfacial antioxidant: A bioinspired oxygen protection strategy. <i>Carbohydrate Polymers</i> , 2020 , 229, 115395	10.3	14
21	Ca ²⁺ -induced whey protein emulgels for the encapsulation of crystalline nobiletin: Effect of nobiletin crystals on the viscoelasticity. <i>Food Hydrocolloids</i> , 2019 , 94, 57-62	10.6	13
20	Tailoring of structured hydroxypropyl methylcellulose-stabilized emulsions for encapsulation of nobiletin: modification of the oil and aqueous phases. <i>Food and Function</i> , 2018 , 9, 3657-3664	6.1	13
19	Superhydrophobic modification of cellulose film through light curing polyfluoro resin in situ. <i>Cellulose</i> , 2018 , 25, 1617-1623	5.5	10
18	Biopolymer Additives Enhance Tangeretin Bioavailability in Emulsion-Based Delivery Systems: An and In Study. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 730-740	5.7	10
17	Influence of cosurfactant on the behavior of structured emulsions under simulated intestinal lipolysis conditions. <i>Food Hydrocolloids</i> , 2014 , 40, 96-103	10.6	9
16	Beeswax: A potential self-emulsifying agent for the construction of thermal-sensitive food W/O emulsion. <i>Food Chemistry</i> , 2021 , 349, 129203	8.5	9
15	Controllable Viscoelastic Properties of Whey Protein-Based Emulsion Gels by Combined Cross-Linking with Calcium Ions and Cinnamaldehyde.. <i>ACS Applied Bio Materials</i> , 2019 , 2, 311-320	4.1	9
14	Synergistic stabilization of oil in water emulsion with chitin particles and tannic acid. <i>Carbohydrate Polymers</i> , 2021 , 254, 117292	10.3	8
13	Influence of pH on property and lipolysis behavior of cinnamaldehyde conjugated chitosan-stabilized emulsions. <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 587-595	7.9	7
12	Impact of whey protein isolates and concentrates on the formation of protein nanoparticles-stabilised Pickering emulsions. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 644-653	3.8	7
11	Limonin Enhances the Antifungal Activity of Eugenol Nanoemulsion against In Vitro and In Vivo Tests. <i>Microorganisms</i> , 2021 , 9,	4.9	7
10	Oleogel Films Through the Pickering Effect of Bacterial Cellulose Nanofibrils Featuring Interfacial Network Stabilization. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9150-9157	5.7	6
9	Effect of surface charge density of bacterial cellulose nanofibrils on the rheology property of O/W Pickering emulsions. <i>Food Hydrocolloids</i> , 2021 , 120, 106944	10.6	6
8	Cutoff Ostwald ripening stability of eugenol-in-water emulsion by co-stabilization method and antibacterial activity evaluation. <i>Food Hydrocolloids</i> , 2020 , 107, 105925	10.6	5
7	Effects of the interaction between bacterial cellulose and soy protein isolate on the oil-water interface on the digestion of the Pickering emulsions. <i>Food Hydrocolloids</i> , 2022 , 126, 107480	10.6	3
6	Structural modification of whey protein isolate by cinnamaldehyde and stabilization effect on β -carotene-loaded emulsions and emulsion gels. <i>Food Chemistry</i> , 2022 , 366, 130602	8.5	3

5	Structure and Rheological Properties of Glycerol Monolaurate-Induced Organogels: Influence of Hydrocolloids with Different Surface Charge. <i>Molecules</i> , 2020 , 25,	4.8	1
4	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. <i>Food Structure</i> , 2021 , 30, 100217	4.3	1
3	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs.. <i>Food Chemistry</i> , 2022 , 384, 132589	8.5	1
2	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2022 , 276, 118806	10.3	0
1	Novel bacterial cellulose-TiO ₂ stabilized Pickering emulsion for photocatalytic degradation. <i>Cellulose</i> , ¹	5.5	0