Yan Li

List of Publications by Year in Descending Order

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	Effects of the interaction between bacterial cellulose and soy protein isolate on the oil-water interface on the digestion of the Pickering emulsions. *Food Hydrocolloids*, **2022**, 126, 107480	10.6	3
57	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. *Carbohydrate Polymers*, **2022**, 276, 118806	10.3	0
56	Structural modification of whey protein isolate by cinnamaldehyde and stabilization effect on □carotene-loaded emulsions and emulsion gels. *Food Chemistry*, **2022**, 366, 130602	8.5	3
55	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs.. *Food Chemistry*, **2022**, 384, 132589	8.5	1
54	Biopolymer Additives Enhance Tangeretin Bioavailability in Emulsion-Based Delivery Systems: An and In Study. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 730-740	5.7	10
53	Limonin Enhances the Antifungal Activity of Eugenol Nanoemulsion against In Vitro and In Vivo Tests. *Microorganisms*, **2021**, 9,	4.9	7
52	Application of Nanocellulose as particle stabilizer in food Pickering emulsion: Scope, Merits and challenges. *Trends in Food Science and Technology*, **2021**, 110, 573-583	15.3	26
51	Chitin nanofibers improve the stability and functional performance of Pickering emulsions formed from colloidal zein. *Journal of Colloid and Interface Science*, **2021**, 589, 388-400	9.3	16
50	Impact of pH on the interaction between soybean protein isolate and oxidized bacterial cellulose at oil-water interface: Dilatational rheological and emulsifying properties. *Food Hydrocolloids*, **2021**, 115, 106609	10.6	21
49	Beeswax: A potential self-emulsifying agent for the construction of thermal-sensitive food W/O emulsion. *Food Chemistry*, **2021**, 349, 129203	8.5	9
48	Synergistic stabilization of oil in water emulsion with chitin particles and tannic acid. *Carbohydrate Polymers*, **2021**, 254, 117292	10.3	8
47	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. *Food Structure*, **2021**, 30, 100217	4.3	1
46	Effect of surface charge density of bacterial cellulose nanofibrils on the rheology property of O/W Pickering emulsions. *Food Hydrocolloids*, **2021**, 120, 106944	10.6	6
45	Influence of pH on property and lipolysis behavior of cinnamaldehyde conjugated chitosan-stabilized emulsions. *International Journal of Biological Macromolecules*, **2020**, 161, 587-595	7.9	7
44	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. *Food Chemistry*, **2020**, 331, 127108	8.5	23
43	One-Step Dynamic Imine Chemistry for Preparation of Chitosan-Stabilized Emulsions Using a Natural Aldehyde: Acid Trigger Mechanism and Regulation and Gastric Delivery. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 5412-5425	5.7	19
42	Concentrated O/W Pickering emulsions stabilized by soy protein/cellulose nanofibrils: Influence of pH on the emulsification performance. *Food Hydrocolloids*, **2020**, 108, 106025	10.6	25

41	Water-insoluble dietary-fibers from Flammulina velutiper used as edible stabilizers for oil-in-water Pickering emulsions. *Food Hydrocolloids*, **2020**, 101, 105519	10.6	21
40	Edible foam based on pickering effect of bacterial cellulose nanofibrils and soy protein isolates featuring interfacial network stabilization. *Food Hydrocolloids*, **2020**, 100, 105440	10.6	28
39	Water-insoluble dietary fibers from bamboo shoot used as plant food particles for the stabilization of O/W Pickering emulsion. *Food Chemistry*, **2020**, 310, 125925	8.5	29
38	Structure and Rheological Properties of Glycerol Monolaurate-Induced Organogels: Influence of Hydrocolloids with Different Surface Charge. *Molecules*, **2020**, 25,	4.8	1
37	Oleogel Films Through the Pickering Effect of Bacterial Cellulose Nanofibrils Featuring Interfacial Network Stabilization. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 9150-9157	5.7	6
36	Construction of cellulose-based Pickering stabilizer as a novel interfacial antioxidant: A bioinspired oxygen protection strategy. *Carbohydrate Polymers*, **2020**, 229, 115395	10.3	14
35	Cutoff Ostwald ripening stability of eugenol-in-water emulsion by co-stabilization method and antibacterial activity evaluation. *Food Hydrocolloids*, **2020**, 107, 105925	10.6	5
34	Complex of raw chitin nanofibers and zein colloid particles as stabilizer for producing stable pickering emulsions. *Food Hydrocolloids*, **2019**, 97, 105178	10.6	29
33	Ca2+-induced whey protein emulgels for the encapsulation of crystalline nobiletin: Effect of nobiletin crystals on the viscoelasticity. *Food Hydrocolloids*, **2019**, 94, 57-62	10.6	13
32	Cellulose nanofibrils from Miscanthus floridulus straw as green particle emulsifier for O/W Pickering emulsion. *Food Hydrocolloids*, **2019**, 97, 105214	10.6	38
31	Controllable Viscoelastic Properties of Whey Protein-Based Emulsion Gels by Combined Cross-Linking with Calcium Ions and Cinnamaldehyde.. *ACS Applied Bio Materials*, **2019**, 2, 311-320	4.1	9
30	O/W Pickering Emulsion Templated Organo-hydrogels with Enhanced Mechanical Strength and Energy Storage Capacity.. *ACS Applied Bio Materials*, **2019**, 2, 480-487	4.1	19
29	Protection and delivery of mandarin (Citrus reticulata Blanco) peel extracts by encapsulation of whey protein concentrate nanoparticles. *LWT - Food Science and Technology*, **2019**, 99, 24-33	5.4	19
28	Superhydrophobic modification of cellulose film through light curing polyfluoro resin in situ. *Cellulose*, **2018**, 25, 1617-1623	5.5	10
27	Impact of whey protein isolates and concentrates on the formation of protein nanoparticles-stabilised Pickering emulsions. *International Journal of Food Science and Technology*, **2018**, 53, 644-653	3.8	7
26	Enhancement of physicochemical properties of whey protein-stabilized nanoemulsions by interfacial cross-linking using cinnamaldehyde. *Food Hydrocolloids*, **2018**, 77, 976-985	10.6	36
25	Physical stability and antioxidant activity of citrus flavonoids in arabic gum-stabilized microcapsules: Modulation of whey protein concentrate. *Food Hydrocolloids*, **2018**, 77, 588-597	10.6	42
24	Tailoring of structured hydroxypropyl methylcellulose-stabilized emulsions for encapsulation of nobiletin: modification of the oil and aqueous phases. *Food and Function*, **2018**, 9, 3657-3664	6.1	13

23	Influence of pH and cinnamaldehyde on the physical stability and lipolysis of whey protein isolate-stabilized emulsions. *Food Hydrocolloids*, **2017**, 69, 103-110	10.6	42
22	Fabrication of nanoemulsion-filled alginate hydrogel to control the digestion behavior of hydrophobic nobiletin. *LWT - Food Science and Technology*, **2017**, 82, 260-267	5.4	34
21	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. *Food Chemistry*, **2017**, 221, 760-770	8.5	29
20	In Situ Interfacial Conjugation of Chitosan with Cinnamaldehyde during Homogenization Improves the Formation and Stability of Chitosan-Stabilized Emulsions. *Langmuir*, **2017**, 33, 14608-14617	4	38
19	Bioaccessibility and antioxidant activity of curcumin after encapsulated by nano and Pickering emulsion based on chitosan-tripolyphosphate nanoparticles. *Food Research International*, **2016**, 89, 399-407	7	100
18	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. *Food Hydrocolloids*, **2016**, 61, 662-671	10.6	150
17	Physical Stability and Antimicrobial Activity of Encapsulated Cinnamaldehyde by Self-Emulsifying Nanoemulsion. *Journal of Food Process Engineering*, **2016**, 39, 462-471	2.4	38
16	Designing self-nanoemulsifying delivery systems to enhance bioaccessibility of hydrophobic bioactives (nobiletin): Influence of hydroxypropyl methylcellulose and thermal processing. *Food Hydrocolloids*, **2015**, 51, 395-404	10.6	41
15	Microstructural, rheological, and antibacterial properties of cross-linked chitosan emulgels. *RSC Advances*, **2015**, 5, 100114-100122	3.7	23
14	Influence of surfactant and oil composition on the stability and antibacterial activity of eugenol nanoemulsions. *LWT - Food Science and Technology*, **2015**, 62, 39-47	5.4	74
13	Reduction of the water wettability of cellulose film through controlled heterogeneous modification. *ACS Applied Materials & Interfaces*, **2014**, 6, 5726-34	9.5	53
12	Influence of cosurfactant on the behavior of structured emulsions under simulated intestinal lipolysis conditions. *Food Hydrocolloids*, **2014**, 40, 96-103	10.6	9
11	Microencapsulation of capsanthin by self-emulsifying nanoemulsions and stability evaluation. *European Food Research and Technology*, **2014**, 239, 1077-1085	3.4	33
10	Highly flexible, transparent cellulose composite films used in UV imprint lithography. *Cellulose*, **2013**, 20, 907-918	5.5	14
9	Encapsulation and Delivery of Crystalline Hydrophobic Nutraceuticals using Nanoemulsions: Factors Affecting Polymethoxyflavone Solubility. *Food Biophysics*, **2012**, 7, 341-353	3.2	31
8	Nanoemulsion- and emulsion-based delivery systems for curcumin: Encapsulation and release properties. *Food Chemistry*, **2012**, 132, 799-807	8.5	389
7	Nanoemulsion-based delivery systems for poorly water-soluble bioactive compounds: Influence of formulation parameters on Polymethoxyflavone crystallization. *Food Hydrocolloids*, **2012**, 27, 517-528	10.6	138
6	Controlling lipid digestion by encapsulation of protein-stabilized lipid droplets within alginate–chitosan complex coacervates. *Food Hydrocolloids*, **2011**, 25, 1025-1033	10.6	85

5	Review of in vitro digestion models for rapid screening of emulsion-based systems. *Food and Function*, **2010**, 1, 32-59	6.1	319
4	New mathematical model for interpreting pH-stat digestion profiles: impact of lipid droplet characteristics on in vitro digestibility. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8085-92	5.7	262
3	Influence of tripolyphosphate cross-linking on the physical stability and lipase digestibility of chitosan-coated lipid droplets. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1283-9	5.7	39
2	Structured emulsion-based delivery systems: controlling the digestion and release of lipophilic food components. *Advances in Colloid and Interface Science*, **2010**, 159, 213-28	14.3	613
1	Novel bacterial cellulose-TiO2 stabilized Pickering emulsion for photocatalytic degradation. *Cellulose*,1	5.5	0