

Guo-Qing Huang

List of Publications by Citations

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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.

34
papers

639
citations

14
h-index

25
g-index

35
ext. papers

832
ext. citations

5
avg, IF

4.37
L-index

#	Paper	IF	Citations
34	Complex coacervation of soybean protein isolate and chitosan. <i>Food Chemistry</i> , 2012 , 135, 534-9	8.5	172
33	Degradation of aflatoxin B1 by low-temperature radio frequency plasma and degradation product elucidation. <i>European Food Research and Technology</i> , 2015 , 241, 103-113	3.4	47
32	Morphological study on apoptosis Hela cells induced by soyasaponins. <i>Toxicology in Vitro</i> , 2007 , 21, 820-6	6.6	45
31	Comparative study on the Maillard reaction of chitosan oligosaccharide and glucose with soybean protein isolate. <i>International Journal of Biological Macromolecules</i> , 2019 , 131, 601-607	7.9	36
30	Soyasaponins inhibit the proliferation of Hela cells by inducing apoptosis. <i>Experimental and Toxicologic Pathology</i> , 2007 , 59, 35-42		35
29	Complex coacervation of carboxymethyl konjac glucomannan and chitosan and coacervate characterization. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 436-445	7.9	32
28	Characterization of carboxymethylated konjac glucomannan for potential application in colon-targeted delivery. <i>Food Hydrocolloids</i> , 2019 , 94, 354-362	10.6	28
27	Effect of high coacervation temperature on the physicochemical properties of resultant microcapsules through induction of Maillard reaction between soybean protein isolate and chitosan. <i>Journal of Food Engineering</i> , 2018 , 234, 91-97	6	22
26	Microencapsulation of capsanthin by soybean protein isolate-chitosan coacervation and microcapsule stability evaluation. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	20
25	Effect of coacervation conditions on the viscoelastic properties of N,O-carboxymethyl chitosan - gum Arabic coacervates. <i>Food Chemistry</i> , 2017 , 228, 236-242	8.5	18
24	Complex Coacervation of O-Carboxymethylated Chitosan and Gum Arabic. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015 , 64, 198-204	3	18
23	Genipin-crosslinked O-carboxymethyl chitosan-gum Arabic coacervate as a pH-sensitive delivery system and microstructure characterization. <i>Journal of Biomaterials Applications</i> , 2016 , 31, 193-204	2.9	17
22	Conjugation of soybean protein isolate with xylose/fructose through wet-heating Maillard reaction. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2718-2724	2.8	17
21	Maillard reaction in protein - polysaccharide coacervated microcapsules and its effects on microcapsule properties. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 1194-1201	7.9	14
20	Intestine-targeted delivery potency of the O-carboxymethyl chitosan-gum Arabic coacervate: Effects of coacervation acidity and possible mechanism. <i>Materials Science and Engineering C</i> , 2017 , 79, 423-429	8.3	13
19	Soy-derived isoflavones inhibit HeLa cell growth by inducing apoptosis. <i>Plant Foods for Human Nutrition</i> , 2011 , 66, 122-8	3.9	13
18	Characterization of O-Carboxymethyl Chitosan/Gum Arabic Coacervates as a Function of Degree of Substitution. <i>Journal of Dispersion Science and Technology</i> , 2016 , 37, 1368-1374	1.5	11

17	Preparation and characterization of O-carboxymethyl chitosan-sodium alginate polyelectrolyte complexes. <i>Colloid and Polymer Science</i> , 2015 , 293, 401-407	2.4	11
16	Pickering emulsions stabilized by ovalbumin-sodium alginate coacervates. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 595, 124712	5.1	11
15	Intestine-targeted delivery potency of O-carboxymethyl chitosan-coated layer-by-layer microcapsules: An in vitro and in vivo evaluation. <i>Materials Science and Engineering C</i> , 2019 , 105, 110129	8.3	9
14	Microencapsulation of an Angiotensin I-Converting Enzyme Inhibitory Peptide VLPVP by Membrane Emulsification. <i>Food and Bioprocess Technology</i> , 2017 , 10, 2005-2012	5.1	8
13	Effects of coacervation acidity on the genipin crosslinking action and intestine-targeted delivery potency of the O-carboxymethyl chitosan-gum arabic coacervates. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2017 , 66, 89-96	3	8
12	Whey protein isolate-low methoxyl pectin coacervates as a high internal phase Pickering emulsion stabilizer. <i>Journal of Dispersion Science and Technology</i> , 2021 , 42, 1009-1020	1.5	7
11	Carboxymethyl konjac glucomannan coating on multilayered emulsions for improved bioavailability and targeted delivery of curcumin. <i>Food and Function</i> , 2021 , 12, 5429-5439	6.1	7
10	pH-Dependent intestine-targeted delivery potency of the O-carboxymethyl chitosan - gum Arabic coacervates. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 315-322	7.9	7
9	Glutaraldehyde-crosslinked O-carboxymethyl chitosan-gum Arabic coacervates: Characteristics versus complexation acidity. <i>Journal of Dispersion Science and Technology</i> , 2017 , 38, 1607-1612	1.5	3
8	Modification of Konjac Glucomannan by Reduced-Pressure Radio-Frequency Air Plasma. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	3
7	Recovery of lysozyme from aqueous solution by polyelectrolyte precipitation with sodium alginate. <i>Food Hydrocolloids</i> , 2019 , 90, 225-231	10.6	2
6	Complexation between ovalbumin and gum Arabic in high total biopolymer concentrations and the emulsifying ability of the complexes. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022 , 642, 128624	5.1	2
5	Preparation of powdered oil by spray drying the Pickering emulsion stabilized by ovalbumin-gum Arabic polyelectrolyte complex. <i>Food Chemistry</i> , 2022 , 133223	8.5	2
4	Interaction between ovalbumin and pectin and coacervate characterization. <i>Colloid and Polymer Science</i> , 2021 , 299, 943-953	2.4	1
3	Selenium-Enriched Fatty Goose Liver Attenuates Alcohol-Induced Liver Injury in Mice by Enhancing Antioxidant Capability. <i>Journal of Poultry Science</i> , 2013 , 50, 177-184	1.6	0
2	Complex coacervation of carboxymethyl konjac glucomannan and ovalbumin and coacervate characterization. <i>Journal of Dispersion Science and Technology</i> , 1-11	1.5	0
1	Fabrication of lipase-loaded particles by coacervation with chitosan.. <i>Food Chemistry</i> , 2022 , 385, 132689	8.5	0