Guo-Qing Huang

List of Publications by Year in Descending Order

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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	Complexation between ovalbumin and gum Arabic in high total biopolymer concentrations and the emulsifying ability of the complexes. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2022**, 642, 128624	5.1	2
33	Fabrication of lipase-loaded particles by coacervation with chitosan.. *Food Chemistry*, **2022**, 385, 132689	8.5	0
32	Preparation of powdered oil by spray drying the Pickering emulsion stabilized by ovalbumin–gum Arabic polyelectrolyte complex. *Food Chemistry*, **2022**, 133223	8.5	2
31	Whey protein isolate–low methoxyl pectin coacervates as a high internal phase Pickering emulsion stabilizer. *Journal of Dispersion Science and Technology*, **2021**, 42, 1009-1020	1.5	7
30	Carboxymethyl konjac glucomannan coating on multilayered emulsions for improved bioavailability and targeted delivery of curcumin. *Food and Function*, **2021**, 12, 5429-5439	6.1	7
29	Interaction between ovalbumin and pectin and coacervate characterization. *Colloid and Polymer Science*, **2021**, 299, 943-953	2.4	1
28	Pickering emulsions stabilized by ovalbumin-sodium alginate coacervates. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2020**, 595, 124712	5.1	11
27	Maillard reaction in protein - polysaccharide coacervated microcapsules and its effects on microcapsule properties. *International Journal of Biological Macromolecules*, **2020**, 155, 1194-1201	7.9	14
26	Intestine-targeted delivery potency of O-carboxymethyl chitosan-coated layer-by-layer microcapsules: An in vitro and in vivo evaluation. *Materials Science and Engineering C*, **2019**, 105, 110129	8.3	9
25	Characterization of carboxymethylated konjac glucomannan for potential application in colon-targeted delivery. *Food Hydrocolloids*, **2019**, 94, 354-362	10.6	28
24	Comparative study on the Maillard reaction of chitosan oligosaccharide and glucose with soybean protein isolate. *International Journal of Biological Macromolecules*, **2019**, 131, 601-607	7.9	36
23	Recovery of lysozyme from aqueous solution by polyelectrolyte precipitation with sodium alginate. *Food Hydrocolloids*, **2019**, 90, 225-231	10.6	2
22	Complex coacervation of carboxymethyl konjac glucomannan and chitosan and coacervate characterization. *International Journal of Biological Macromolecules*, **2019**, 123, 436-445	7.9	32
21	Effect of high coacervation temperature on the physicochemical properties of resultant microcapsules through induction of Maillard reaction between soybean protein isolate and chitosan. *Journal of Food Engineering*, **2018**, 234, 91-97	6	22
20	Conjugation of soybean protein isolate with xylose/fructose through wet-heating Maillard reaction. *Journal of Food Measurement and Characterization*, **2018**, 12, 2718-2724	2.8	17
19	pH-Dependent intestine-targeted delivery potency of the O-carboxymethyl chitosan - gum Arabic coacervates. *International Journal of Biological Macromolecules*, **2018**, 117, 315-322	7.9	7
18	Effect of coacervation conditions on the viscoelastic properties of N,O-carboxymethyl chitosan - gum Arabic coacervates. *Food Chemistry*, **2017**, 228, 236-242	8.5	18

17	Glutaraldehyde-crosslinked O-carboxymethyl chitosan–gum Arabic coacervates: Characteristics versus complexation acidity. *Journal of Dispersion Science and Technology*, **2017**, 38, 1607-1612	1.5	3
16	Intestine-targeted delivery potency of the O-carboxymethyl chitosan-gum Arabic coacervate: Effects of coacervation acidity and possible mechanism. *Materials Science and Engineering C*, **2017**, 79, 423-429	8.3	13
15	Microencapsulation of an Angiotensin I-Converting Enzyme Inhibitory Peptide VLPVP by Membrane Emulsification. *Food and Bioprocess Technology*, **2017**, 10, 2005-2012	5.1	8
14	Effects of coacervation acidity on the genipin crosslinking action and intestine-targeted delivery potency of the O-carboxymethyl chitosan–gum arabic coacervates. *International Journal of Polymeric Materials and Polymeric Biomaterials*, **2017**, 66, 89-96	3	8
13	Modification of Konjac Glucomannan by Reduced-Pressure Radio-Frequency Air Plasma. *International Journal of Food Engineering*, **2017**, 13,	1.9	3
12	Characterization of O-Carboxymethyl Chitosan–Gum Arabic Coacervates as a Function of Degree of Substitution. *Journal of Dispersion Science and Technology*, **2016**, 37, 1368-1374	1.5	11
11	Genipin-crosslinked O-carboxymethyl chitosan-gum Arabic coacervate as a pH-sensitive delivery system and microstructure characterization. *Journal of Biomaterials Applications*, **2016**, 31, 193-204	2.9	17
10	Complex Coacervation of O-Carboxymethylated Chitosan and Gum Arabic. *International Journal of Polymeric Materials and Polymeric Biomaterials*, **2015**, 64, 198-204	3	18
9	Preparation and characterization of O-carboxymethyl chitosan–sodium alginate polyelectrolyte complexes. *Colloid and Polymer Science*, **2015**, 293, 401-407	2.4	11
8	Degradation of aflatoxin B1 by low-temperature radio frequency plasma and degradation product elucidation. *European Food Research and Technology*, **2015**, 241, 103-113	3.4	47
7	Microencapsulation of capsanthin by soybean protein isolate-chitosan coacervation and microcapsule stability evaluation. *Journal of Applied Polymer Science*, **2014**, 131, n/a-n/a	2.9	20
6	Selenium-Enriched Fatty Goose Liver Attenuates Alcohol-Induced Liver Injury in Mice by Enhancing Antioxidant Capability. *Journal of Poultry Science*, **2013**, 50, 177-184	1.6	0
5	Complex coacervation of soybean protein isolate and chitosan. *Food Chemistry*, **2012**, 135, 534-9	8.5	172
4	Soy-derived isoflavones inhibit HeLa cell growth by inducing apoptosis. *Plant Foods for Human Nutrition*, **2011**, 66, 122-8	3.9	13
3	Morphological study on apoptosis Hela cells induced by soyasaponins. *Toxicology in Vitro*, **2007**, 21, 820-6	3.6	45
2	Soyasaponins inhibit the proliferation of Hela cells by inducing apoptosis. *Experimental and Toxicologic Pathology*, **2007**, 59, 35-42		35
1	Complex coacervation of carboxymethyl konjac glucomannan and ovalbumin and coacervate characterization. *Journal of Dispersion Science and Technology*,1-11	1.5	0