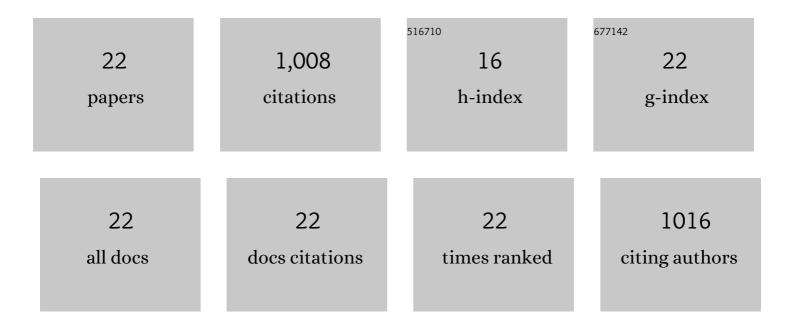
Chao-Ying Qiu

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Influence of protein type on oxidation and digestibility of fish oil-in-water emulsions: Gliadin, caseinate, and whey protein. Food Chemistry, 2015, 175, 249-257.	8.2	139
2	Improving the stability of wheat protein-stabilized emulsions: Effect of pectin and xanthan gum addition. Food Hydrocolloids, 2015, 43, 377-387.	10.7	133
3	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. Food Chemistry, 2016, 206, 174-181.	8.2	111
4	Fabrication and Characterization of Oleogel Stabilized by Gelatin-Polyphenol-Polysaccharides Nanocomplexes. Journal of Agricultural and Food Chemistry, 2018, 66, 13243-13252.	5.2	83
5	Influence of anionic dietary fibers (xanthan gum and pectin) on oxidative stability and lipid digestibility of wheat protein-stabilized fish oil-in-water emulsion. Food Research International, 2015, 74, 131-139.	6.2	76
6	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. Food Research International, 2018, 105, 150-158.	6.2	59
7	Self-assembled colloidal complexes of polyphenol–gelatin and their stabilizing effects on emulsions. Food and Function, 2017, 8, 3145-3154.	4.6	50
8	The influence of ionic strength on the characteristics of heat-induced soy protein aggregate nanoparticles and the freeze–thaw stability of the resultant Pickering emulsions. Food and Function, 2017, 8, 2974-2981.	4.6	41
9	Effect of diacylglycerol interfacial crystallization on the physical stability of water-in-oil emulsions. Food Chemistry, 2020, 327, 127014.	8.2	41
10	Flexible and Hierarchical 3D Interconnected Silver Nanowires/Cellulosic Paper-Based Thermoelectric Sheets with Superior Electrical Conductivity and Ultrahigh Thermal Dispersion Capability. ACS Applied Materials & Interfaces, 2019, 11, 39088-39099.	8.0	39
11	Effects of Maillard reaction on bioactivities promotion of anchovy protein hydrolysate: The key role of MRPs and newly formed peptides with basic and aromatic amino acids. LWT - Food Science and Technology, 2018, 97, 245-253.	5.2	36
12	Effect of anchovy (Coilia mystus) protein hydrolysate and its Maillard reaction product on combating memory-impairment in mice. Food Research International, 2016, 82, 112-120.	6.2	34
13	Influence of glycosylation of deamidated wheat gliadin on its interaction mechanism with resveratrol. Food Chemistry, 2017, 221, 431-438.	8.2	33
14	Non-aqueous foams formed by whipping diacylglycerol stabilized oleogel. Food Chemistry, 2020, 312, 126047.	8.2	31
15	Fabrication and characterization of stable oleofoam based on medium-long chain diacylglycerol and β-sitosterol. Food Chemistry, 2021, 350, 129275.	8.2	26
16	W/O high internal phase emulsion featuring by interfacial crystallization of diacylglycerol and different internal compositions. Food Chemistry, 2022, 372, 131305.	8.2	26
17	Stabilisation of oleofoams by lauric acid and its glycerol esters. Food Chemistry, 2022, 386, 132776.	8.2	16
18	Additional band broadening of peptides in the first size-exclusion chromatographic dimension of an automated stop-flow two-dimensional high performance liquid chromatography. Journal of Chromatography A, 2017, 1521, 80-89.	3.7	11

Chao-Ying Qiu

#	Article	IF	CITATIONS
19	Tailored rigidity of W/O Pickering emulsions using diacylglycerol-based surface-active solid lipid nanoparticles. Food and Function, 2021, 12, 11732-11746.	4.6	8
20	Interfacial Crystallization of Diacylglycerols Rich in Medium―and Longâ€Chain Fatty Acids in Waterâ€inâ€Oil Emulsions. European Journal of Lipid Science and Technology, 2020, 122, 2000013.	1.5	7
21	Immobilized Lipase in the Synthesis of High Purity Medium Chain Diacylglycerols Using a Bubble Column Reactor: Characterization and Application. Frontiers in Bioengineering and Biotechnology, 2020, 8, 466.	4.1	6
22	Sustainable oil-based ingredients with health benefits for food colloids and products. Current Opinion in Food Science, 2021, 43, 82-82.	8.0	2