

Chao-Ying Qiu

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

1,008
citations

516710

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677142

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docs citations

22
times ranked

1016
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of protein type on oxidation and digestibility of fish oil-in-water emulsions: Gliadin, caseinate, and whey protein. <i>Food Chemistry</i> , 2015, 175, 249-257.	8.2	139
2	Improving the stability of wheat protein-stabilized emulsions: Effect of pectin and xanthan gum addition. <i>Food Hydrocolloids</i> , 2015, 43, 377-387.	10.7	133
3	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. <i>Food Chemistry</i> , 2016, 206, 174-181.	8.2	111
4	Fabrication and Characterization of Oleogel Stabilized by Gelatin-Polyphenol-Polysaccharides Nanocomplexes. <i>Journal of Agricultural and Food Chemistry</i> , 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. <i>Food Research International</i> , 2015, 74, 131-139.	6.2	76
6	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. <i>Food Research International</i> , 2018, 105, 150-158.	6.2	59
7	Self-assembled colloidal complexes of polyphenol-gelatin and their stabilizing effects on emulsions. <i>Food and Function</i> , 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. <i>Food and Function</i> , 2017, 8, 2974-2981.	4.6	41
9	Effect of diacylglycerol interfacial crystallization on the physical stability of water-in-oil emulsions. <i>Food Chemistry</i> , 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. <i>ACS Applied Materials & Interfaces</i> , 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. <i>LWT - Food Science and Technology</i> , 2018, 97, 245-253.	5.2	36
12	Effect of anchovy (<i>Coilia mystus</i>) protein hydrolysate and its Maillard reaction product on combating memory-impairment in mice. <i>Food Research International</i> , 2016, 82, 112-120.	6.2	34
13	Influence of glycosylation of deamidated wheat gliadin on its interaction mechanism with resveratrol. <i>Food Chemistry</i> , 2017, 221, 431-438.	8.2	33
14	Non-aqueous foams formed by whipping diacylglycerol stabilized oleogel. <i>Food Chemistry</i> , 2020, 312, 126047.	8.2	31
15	Fabrication and characterization of stable oleofoam based on medium-long chain diacylglycerol and β -sitosterol. <i>Food Chemistry</i> , 2021, 350, 129275.	8.2	26
16	W/O high internal phase emulsion featuring by interfacial crystallization of diacylglycerol and different internal compositions. <i>Food Chemistry</i> , 2022, 372, 131305.	8.2	26
17	Stabilisation of oleofoams by lauric acid and its glycerol esters. <i>Food Chemistry</i> , 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. <i>Journal of Chromatography A</i> , 2017, 1521, 80-89.	3.7	11

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19	Tailored rigidity of W/O Pickering emulsions using diacylglycerol-based surface-active solid lipid nanoparticles. <i>Food and Function</i> , 2021, 12, 11732-11746.	4.6	8
20	Interfacial Crystallization of Diacylglycerols Rich in Medium- and Long-Chain Fatty Acids in Water-in-Oil Emulsions. <i>European Journal of Lipid Science and Technology</i> , 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. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 466.	4.1	6
22	Sustainable oil-based ingredients with health benefits for food colloids and products. <i>Current Opinion in Food Science</i> , 2021, 43, 82-82.	8.0	2