Chao-Ying Qiu

List of Publications by Year
in descending order

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22 papers	1,008 citations	516710 16 h-index	677142 22 g-index
22 all docs	22 docs citations	22 times ranked	1016 citing authors

#	Article	IF	Citations
1	W/O high internal phase emulsion featuring by interfacial crystallization of diacylglycerol and different internal compositions. Food Chemistry, 2022, 372, 131305.	8.2	26
2	Stabilisation of oleofoams by lauric acid and its glycerol esters. Food Chemistry, 2022, 386, 132776.	8.2	16
3	Fabrication and characterization of stable oleofoam based on medium-long chain diacylglycerol and Î²-sitosterol. Food Chemistry, 2021, 350, 129275.	8.2	26
4	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
5	Sustainable oil-based ingredients with health benefits for food colloids and products. Current Opinion in Food Science, 2021, 43, 82-82.	8.0	2
6	Non-aqueous foams formed by whipping diacylglycerol stabilized oleogel. Food Chemistry, 2020, 312, 126047.	8.2	31
7	Interfacial Crystallization of Diacylglycerols Rich in Mediumâ€•and Longâ€Chain Fatty Acids in Waterâ€inâ€Oil Emulsions. European Journal of Lipid Science and Technology, 2020, 122, 2000013.	1.5	7
8	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
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	Effect of malondialdehyde modification on the binding of aroma compounds to soy protein isolates. Food Research International, 2018, 105, 150-158.	6.2	59
12	Fabrication and Characterization of Oleogel Stabilized by Gelatin-Polyphenol-Polysaccharides Nanocomplexes. Journal of Agricultural and Food Chemistry, 2018, 66, 13243-13252.	5.2	83
13	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
14	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
15	The influence of ionic strength on the characteristics of heat-induced soy protein aggregate nanoparticles and the freezeâ€“thaw stability of the resultant Pickering emulsions. Food and Function, 2017, 8, 2974-2981.	4.6	41
16	Self-assembled colloidal complexes of polyphenolâ€“gelatin and their stabilizing effects on emulsions. Food and Function, 2017, 8, 3145-3154.	4.6	50
17	Influence of glycosylation of deamidated wheat gliadin on its interaction mechanism with resveratrol. Food Chemistry, 2017, 221, 431-438.	8.2	33
18	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

#	Article	IF	Citations
19	Sequence, taste and umami-enhancing effect of the peptides separated from soy sauce. Food Chemistry, 2016, 206, 174-181.	8.2	111
20	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
21	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
22	Improving the stability of wheat protein-stabilized emulsions: Effect of pectin and xanthan gum addition. Food Hydrocolloids, 2015, 43, 377-387.	10.7	133