# Chengmei Liu

List of Publications by Year
in descending order

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| 172 | 7,430 | 46984 47 | 71651 76 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 173 | 173 | 173 | 6015 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Pectin Modifications: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1684-1698. | 5.4 | 201 |
| 2 | Effect of endogenous proteins and lipids on starch digestibility in rice flour. Food Research International, 2018, 106, 404-409. | 2.9 | 201 |
| 3 | Coencapsulation of (â˜)-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. Journal of Agricultural and Food Chemistry, 2018, 66, 3691-3699. | 2.4 | 188 |
| 4 | Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. Food Hydrocolloids, 2012, 28, 121-129. | 5.6 | 186 |
| 5 | Effect of limited enzymatic hydrolysis on structure and emulsifying properties of rice glutelin. Food Hydrocolloids, 2016, 61, 251-260. | 5.6 | 164 |
| 6 | Proteinâ€“polyphenol interactions enhance the antioxidant capacity of phenolics: analysis of rice glutelinâ€“procyanidin dimer interactions. Food and Function, 2019, 10, 765-774. | 2.1 | 163 |
| 7 | Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. Colloids and Surfaces B: Biointerfaces, 2014, 117, 330-337. | 2.5 | 161 |
| 8 | Enhancement of Curcumin Bioavailability by Encapsulation in Sophorolipid-Coated Nanoparticles: An in Vitro and in Vivo Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1488-1497. | 2.4 | 161 |
| 9 | Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. RSC Advances, 2017, 7, 25978-25986. | 1.7 | 152 |
| 10 | Improving curcumin solubility and bioavailability by encapsulation in saponin-coated curcumin nanoparticles prepared using a simple pH-driven loading method. Food and Function, 2018, 9, 1829-1839. | 2.1 | 144 |
| 11 | Physicochemical and structural properties of pregelatinized starch prepared by improved extrusion cooking technology. Carbohydrate Polymers, 2017, 175, 265-272. | 5.1 | 138 |
| 12 | Retrogradation behaviour of high-amylose rice starch prepared by improved extrusion cooking technology. Food Chemistry, 2014, 158, 255-261. | 4.2 | 128 |
| 13 | Characterization and High-Pressure Microfluidization-Induced Activation of Polyphenoloxidase from Chinese Pear (Pyrus pyrifolia Nakai). Journal of Agricultural and Food Chemistry, 2009, 57, 5376-5380. | 2.4 | 121 |
| 14 | Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. Food Chemistry, 2016, 196, 396-404. | 4.2 | 118 |
| 15 | Effect of dynamic high pressure microfluidization modified insoluble dietary fiber on gelatinization and rheology of rice starch. Food Hydrocolloids, 2016, 57, 55-61. | 5.6 | 114 |
| 16 | Major Polyphenolics in Pineapple Peels and their Antioxidant Interactions. International Journal of Food Properties, 2014, 17, 1805-1817. | 1.3 | 106 |
| 17 | Properties of Starch after Extrusion: A Review. Starch/Staerke, 2018, 70, 1700110. | 1.1 | 104 |
| 18 | Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. Food Chemistry, 2015, 175, 16-24. | 4.2 | 102 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Comparing the binding interaction between Î²-lactoglobulin and flavonoids with different structure by multi-spectroscopy analysis and molecular docking. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 201, 197-206. | 2.0 | 97 |
| 20 | Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. Food Research International, 2018, 114, 30-37. | 2.9 | 96 |
| 21 | Formation, structure and properties of the starch-polyphenol inclusion complex: A review. Trends in Food Science and Technology, 2021, 112, 667-675. | 7.8 | 96 |
| 22 | Stability during in vitro digestion of lactoferrin-loaded liposomes prepared from milk fat globule membrane-derived phospholipids. Journal of Dairy Science, 2013, 96, 2061-2070. | 1.4 | 95 |
| 23 | Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. RSC Advances, 2016, 6, 3126-3136. | 1.7 | 93 |
| 24 | Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. Carbohydrate Polymers, 2017, 156, 322-332. | 5.1 | 90 |
| 25 | Fabrication of pea protein-tannic acid complexes: Impact on formation, stability, and digestion of flaxseed oil emulsions. Food Chemistry, 2020, 310, 125828. | 4.2 | 89 |
| 26 | Mushroom ( Agaricus bisporus ) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. Food Chemistry, 2016, 203, 430-439. | 4.2 | 88 |
| 27 | Utilization of plant-based protein-polyphenol complexes to form and stabilize emulsions: Pea proteins and grape seed proanthocyanidins. Food Chemistry, 2020, 329, 127219. | 4.2 | 88 |
| 28 | Protein-polyphenol functional ingredients: The foaming properties of lactoferrin are enhanced by forming complexes with procyanidin. Food Chemistry, 2021, 339, 128145. | 4.2 | 88 |
| 29 | Improvement in freeze-thaw stability of rice starch gel by inulin and its mechanism. Food Chemistry, 2018, 268, 324-333. | 4.2 | 85 |
| 30 | Freeze-thaw stability of rice starch modified by Improved Extrusion Cooking Technology. Carbohydrate Polymers, 2016, 151, 113-118. | 5.1 | 78 |
| 31 | Characterization of binding interaction between rice glutelin and gallic acid: Multi-spectroscopic analyses and computational docking simulation. Food Research International, 2017, 102, 274-281. | 2.9 | 77 |
| 32 | Modification of potato starch by using superheated steam. Carbohydrate Polymers, 2018, 198, 375-384. | 5.1 | 74 |
| 33 | Investigation the interaction between procyanidin dimer and Î±-amylase: Spectroscopic analyses and molecular docking simulation. International Journal of Biological Macromolecules, 2018, 113, 427-433. | 3.6 | 71 |
| 34 | Soluble starch/whey protein isolate complex-stabilized high internal phase emulsion: Interaction and stability. Food Hydrocolloids, 2021, 111, 106377. | 5.6 | 71 |
| 35 | Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. Journal of Agricultural and Food Chemistry, 2019, 67, 7506-7511. | 2.4 | 69 |
| 36 | Investigation the interaction between procyanidin dimer and Î±-glucosidase: Spectroscopic analyses and molecular docking simulation. International Journal of Biological Macromolecules, 2019, 130, 315-322. | 3.6 | 69 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | The Profile and Bioaccessibility of Phenolic Compounds in Cereals Influenced by Improved Extrusion Cooking Treatment. PLoS ONE, 2016, 11, e0161086. | 1.1 | 66 |
| 38 | Fabrication and Characterization of Curcumin-Loaded Liposomes Formed from Sunflower Lecithin: Impact of Composition and Environmental Stress. Journal of Agricultural and Food Chemistry, 2018, 66, 12421-12430. | 2.4 | 65 |
| 39 | Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. Food Hydrocolloids, 2015, 50, 65-73. | 5.6 | 63 |
| 40 | Phytochemical profiles and antioxidant activity of brown rice varieties. Food Chemistry, 2017, 227, 432-443. | 4.2 | 63 |
| 41 | Binding interaction between rice glutelin and amylose: Hydrophobic interaction and conformational changes. International Journal of Biological Macromolecules, 2015, 81, 942-950. | 3.6 | 62 |
| 42 | Different modes of inhibition for organic acids on polyphenoloxidase. Food Chemistry, 2016, 199, 439-446. | 4.2 | 61 |
| 43 | Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. Food Biophysics, 2016, 11, 213-225. | 1.4 | 58 |
| 44 | Microwave pretreatment promotes the annealing modification of rice starch. Food Chemistry, 2020, 304, 125432. | 4.2 | 58 |
| 45 | Pasting, thermal, and rheological properties of rice starch partially replaced by inulin with different degrees of polymerization. Food Hydrocolloids, 2019, 92, 228-232. | 5.6 | 57 |
| 46 | Phytochemical profiles and antioxidant activity of processed brown rice products. Food Chemistry, 2017, 232, 67-78. | 4.2 | 55 |
| 47 | Antioxidant activity of proanthocyanidins-rich fractions from Choerospondias axillaris peels using a combination of chemical-based methods and cellular-based assay. Food Chemistry, 2016, 208, 309-317. | 4.2 | 54 |
| 48 | Effectiveness of partially hydrolyzed rice glutelin as a food emulsifier: Comparison to whey protein. Food Chemistry, 2016, 213, 700-707. | 4.2 | 50 |
| 49 | Analysis of inhibitory interaction between epigallocatechin gallate and alpha-glucosidase: A spectroscopy and molecular simulation study. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 230, 118023. | 2.0 | 48 |
| 50 | Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. Food and Bioprocess Technology, 2020, 13, 860-870. | 2.6 | 48 |
| 51 | The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase. Food Chemistry, 2013, 140, 289-295. | 4.2 | 47 |
| 52 | Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. Journal of Agricultural and Food Chemistry, 2019, 67, 7016-7024. | 2.4 | 46 |
| 53 | Effect of pH on emulsification performance of a new functional protein from jackfruit seeds. Food Hydrocolloids, 2019, 93, 325-334. | 5.6 | 46 |
| 54 | Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. Journal of Agricultural and Food Chemistry, 2018, 66, 9087-9096. | 2.4 | 44 |

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|---|---|---|---|
| 55 | The relationship between reducing sugars and phenolic retention of brown rice after enzymatic extrusion. Journal of Cereal Science, 2017, 74, 244-249. | 1.8 | 43 |
| 56 | Characterization and Bioavailability of Vitamin C Nanoliposomes Prepared by Film Evaporation-Dynamic High Pressure Microfluidization. Journal of Dispersion Science and Technology, 2012, 33, 1608-1614. | 1.3 | 42 |
| 57 | Formation and characterization of tannic acid/beta-glucan complexes: Influence of pH, ionic strength, and temperature. Food Research International, 2019, 120, 748-755. | 2.9 | 42 |
| 58 | Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. Critical Reviews in Food Science and Nutrition, 2020, 60, 3594-3621. | 5.4 | 42 |
| 59 | Effects of aleurone layer on rice cooking: A histological investigation. Food Chemistry, 2016, 191, 28-35. | 4.2 | 41 |
| 60 | Improving foam performance using colloidal proteinâ€“polyphenol complexes: Lactoferrin and tannic acid. Food Chemistry, 2022, 377, 131950. | 4.2 | 41 |
| 61 | Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and Î²-glucan. Food Research International, 2019, 123, 266-275. | 2.9 | 40 |
| 62 | Antigenicity and conformational changes of Î²-lactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. Journal of Dairy Science, 2014, 97, 4695-4702. | 1.4 | 39 |
| 63 | Proanthocyanidins, Isolated from Choerospondias axillaris Fruit Peels, Exhibit Potent Antioxidant Activities in Vitro and a Novel Anti-angiogenic Property in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2016, 64, 3546-3556. | 2.4 | 39 |
| 64 | Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. Carbohydrate Polymers, 2018, 193, 336-342. | 5.1 | 39 |
| 65 | Binding mechanism and antioxidant capacity of selected phenolic acid - Î²-casein complexes. Food Research International, 2020, 129, 108802. | 2.9 | 39 |
| 66 | Modification of retrogradation property of rice starch by improved extrusion cooking technology. Carbohydrate Polymers, 2019, 213, 192-198. | 5.1 | 38 |
| 67 | The effect of whey protein-puerarin interactions on the formation and performance of protein hydrogels. Food Hydrocolloids, 2021, 113, 106444. | 5.6 | 38 |
| 68 | Storage Stability and Antibacterial Activity of Eugenol Nanoliposomes Prepared by an Ethanol Injectionâ€“Dynamic High-Pressure Microfluidization Method. Journal of Food Protection, 2015, 78, 22-30. | 0.8 | 37 |
| 69 | Alkylated pectin: Molecular characterization, conformational change and gel property. Food Hydrocolloids, 2017, 69, 341-349. | 5.6 | 37 |
| 70 | Separation and characterization of polyphenolics from underutilized byproducts of fruit production (Choerospondias axillaris peels): inhibitory activity of proanthocyanidins against glycolysis enzymes. Food and Function, 2015, 6, 3693-3701. | 2.1 | 36 |
| 71 | Potential physicochemical basis of Mediterranean diet effect: Ability of emulsified olive oil to increase carotenoid bioaccessibility in raw and cooked tomatoes. Food Research International, 2016, 89, 320-329. | 2.9 | 36 |
| 72 | Tannase immobilisation by amino-functionalised magnetic Fe3O4-chitosan nanoparticles and its application in tea infusion. International Journal of Biological Macromolecules, 2018, 114, 1134-1143. | 3.6 | 36 |

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| 73 | Impact of rutin on the foaming properties of soybean protein: Formation and characterization of flavonoid-protein complexes. Food Chemistry, 2021, 362, 130238. | 4.2 | 36 |
| 74 | The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. Food Chemistry, 2014, 165, 1-8. | 4.2 | 35 |
| 75 | Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. Food Biophysics, 2016, 11, 142-153. | 1.4 | 35 |
| 76 | Hydrothermal stability of phenolic extracts of brown rice. Food Chemistry, 2019, 271, 114-121. | 4.2 | 34 |
| 77 | A new pre-gelatinized starch preparing by gelatinization and spray drying of rice starch with hydrocolloids. Carbohydrate Polymers, 2020, 229, 115485. | 5.1 | 34 |
| 78 | Effects of creeping fig seed polysaccharide on pasting, rheological, textural properties and in vitro digestibility of potato starch. Food Hydrocolloids, 2021, 118, 106810. | 5.6 | 34 |
| 79 | Improvement in storage stability of lightly milled rice using superheated steam processing. Journal of Cereal Science, 2016, 71, 130-137. | 1.8 | 33 |
| 80 | Effect of triglyceride on complexation between starch and fatty acid. International Journal of Biological Macromolecules, 2020, 155, 1069-1074. | 3.6 | 33 |
| 81 | Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. Food Chemistry, 2020, 318, 126484. | 4.2 | 33 |
| 82 | Impact of in vitro simulated digestion on the potential health benefits of proanthocyanidins from Choerospondias axillaris peels. Food Research International, 2015, 78, 378-387. | 2.9 | 32 |
| 83 | Enhancement of Carotenoid Bioaccessibility from Tomatoes Using Excipient Emulsions: Influence of Particle Size. Food Biophysics, 2017, 12, 172-185. | 1.4 | 32 |
| 84 | Modification of the digestibility of extruded rice starch by enzyme treatment (Î²-amylolysis): An in vitro study. Food Research International, 2018, 111, 590-596. | 2.9 | 31 |
| 85 | Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine Î²-lactoglobulin. European Food Research and Technology, 2011, 233, 95-102. | 1.6 | 30 |
| 86 | Improving instant properties of kudzu powder by extrusion treatment and its related mechanism. Food Hydrocolloids, 2020, 101, 105475. | 5.6 | 30 |
| 87 | Preparation and Characterization of Nanoscale Complex Liposomes Containing Medium-Chain Fatty Acids and Vitamin C. International Journal of Food Properties, 2015, 18, 113-124. | 1.3 | 29 |
| 88 | Potential impact of inorganic nanoparticles on macronutrient digestion: titanium dioxide nanoparticles slightly reduce lipid digestion under simulated gastrointestinal conditions. Nanotoxicology, 2017, 11, 1087-1101. | 1.6 | 29 |
| 89 | Amino acid-amidated pectin: Preparation and characterization. Food Chemistry, 2020, 309, 125768. | 4.2 | 29 |
| 90 | Annealing treatment of amylose and amylopectin extracted from rice starch. International Journal of Biological Macromolecules, 2020, 164, 3496-3500. | 3.6 | 29 |

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|---|---|---|---|
| 91 | Improving ordered arrangement of the short-chain amylose-lipid complex by narrowing molecular weight distribution of short-chain amylose. Carbohydrate Polymers, 2020, 240, 116359. | 5.1 | 28 |
| 92 | The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. Food Chemistry, 2021, 348, 129032. | 4.2 | 28 |
| 93 | Comparison of bioactivities and phenolic composition of Choerospondias axillaris peels and fleshes. Journal of the Science of Food and Agriculture, 2016, 96, 2462-2471. | 1.7 | 27 |
| 94 | Bioaccessibility and stability of Î²-carotene encapsulated in plant-based emulsions: impact of emulsifier type and tannic acid. Food and Function, 2019, 10, 7239-7252. | 2.1 | 27 |
| 95 | Heat shock protein 90Î² stabilizes focal adhesion kinase and enhances cell migration and invasion in breast cancer cells. Experimental Cell Research, 2014, 326, 78-89. | 1.2 | 26 |
| 96 | Comparative study on the effects of nystose and fructofuranosyl nystose in the glycation reaction on the antigenicity and conformation of Î²-lactoglobulin. Food Chemistry, 2015, 188, 658-663. | 4.2 | 26 |
| 97 | Accelerated aging of rice by controlled microwave treatment. Food Chemistry, 2020, 323, 126853. | 4.2 | 26 |
| 98 | Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. Food Chemistry, 2022, 372, 131332. | 4.2 | 24 |
| 99 | Fabrication and characterization of the W/O/W multiple emulsion through oleogelation of oil. Food Chemistry, 2021, 358, 129856. | 4.2 | 23 |
| 100 | Predict the glass transition temperature and plasticization of Î²-cyclodextrin/water binary system by molecular dynamics simulation. Carbohydrate Research, 2015, 401, 89-95. | 1.1 | 21 |
| 101 | Comparison of phytochemical profiles and antiproliferative activities of different proanthocyanidins fractions from Choerospondias axillaris fruit peels. Food Research International, 2018, 113, 298-308. | 2.9 | 21 |
| 102 | Lipophilized Epigallocatechin Gallate Derivative Exerts Anti-Proliferation Efficacy through Induction of Cell Cycle Arrest and Apoptosis on DU145 Human Prostate Cancer Cells. Nutrients, 2020, 12, 92. | 1.7 | 21 |
| 103 | Gliadin Nanoparticles Pickering Emulgels for Î²-Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. Molecules, 2020, 25, 4188. | 1.7 | 21 |
| 104 | Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. Journal of Microencapsulation, 2020, 37, 220-229. | 1.2 | 20 |
| 105 | Spray drying and rehydration of macadamia oil-in-water emulsions: Impact of macadamia protein isolate to chitosan hydrochloride ratio. Food Chemistry, 2021, 342, 128380. | 4.2 | 19 |
| 106 | Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 Macadamia (Macadamia integrifolia) Cultivars in China. Foods, 2021, 10, 1031. | 1.9 | 19 |
| 107 | Effects of Cellulose, Lignin and Hemicellulose on the Retrogradation of Rice Starch. Food Science and Technology Research, 2014, 20, 375-383. | 0.3 | 18 |
| 108 | Purification and conformational changes of bovine PEGylated Î²-lactoglobulin related to antigenicity. Food Chemistry, 2016, 199, 387-392. | 4.2 | 17 |

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| 109 | Effect of thermal processing for rutin preservation on the properties of phenolics & starch in Tartary buckwheat achenes. International Journal of Biological Macromolecules, 2020, 164, 1275-1283. | 3.6 | 17 |
| 110 | Comparative study on the extraction of macadamia (Macadamia integrifolia) oil using different processing methods. LWT - Food Science and Technology, 2022, 154, 112614. | 2.5 | 17 |
| 111 | Investigation on the binding interaction between rice glutelin and epigallocatechin-3-gallate using spectroscopic and molecular docking simulation. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 217, 215-222. | 2.0 | 16 |
| 112 | Liposomes consisting of pluronic F127 and phospholipid: Effect of matrix on morphology, stability and curcumin delivery. Journal of Dispersion Science and Technology, 2020, 41, 207-213. | 1.3 | 16 |
| 113 | Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. LWT - Food Science and Technology, 2020, 118, 108704. | 2.5 | 16 |
| 114 | Physical modification on the in vitro digestibility of Tartary buckwheat starch: Repeated retrogradation under isothermal and non-isothermal conditions. International Journal of Biological Macromolecules, 2021, 184, 1026-1034. | 3.6 | 15 |
| 115 | Pectin adsorption onto and penetration into starch granules and the effect on the gelatinization process and rheological properties. Food Hydrocolloids, 2022, 129, 107618. | 5.6 | 15 |
| 116 | A study of the effect of amino acids on pasting and short-term retrogradation properties of rice starch based on molecular dynamics simulation. Starch/Staerke, 2017, 69, 1600238. | 1.1 | 14 |
| 117 | Impact of Titanium Dioxide on the Bioaccessibility of Î²-Carotene in Emulsions with Different Particle Sizes. Journal of Agricultural and Food Chemistry, 2018, 66, 9318-9325. | 2.4 | 14 |
| 118 | Antigenicity of Î²-lactoglobulin reduced by combining with oleic acid during dynamic high-pressure microfluidization: Multi-spectroscopy and molecule dynamics simulation analysis. Journal of Dairy Science, 2019, 102, 145-154. | 1.4 | 14 |
| 119 | Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from Castanopsis sclerophylla. Starch/Staerke, 2021, 73, 2100005. | 1.1 | 14 |
| 120 | Extraction, characterization and spontaneous gelation mechanism of pectin from Nicandra physaloides (Linn.) Gaertn seeds. International Journal of Biological Macromolecules, 2022, 195, 523-529. | 3.6 | 14 |
| 121 | Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. Journal of Dispersion Science and Technology, 2019, 40, 982-989. | 1.3 | 13 |
| 122 | Pickering emulsion stabilized by hydrolyzed starch: Effect of the molecular weight. Journal of Colloid and Interface Science, 2022, 612, 525-535. | 5.0 | 13 |
| 123 | Correlation Analysis between Color Parameters and Sensory Characteristics of Rice with Different Milling Degrees. Journal of Food Processing and Preservation, 2014, 38, 1890-1897. | 0.9 | 12 |
| 124 | Fabrication of Oil-in-Water Emulsions with Whey Protein Isolateâ€“Puerarin Composites: Environmental Stability and Interfacial Behavior. Foods, 2021, 10, 705. | 1.9 | 12 |
| 125 | Impact of the frying temperature on protein structures and physicoâ€chemical characteristics of fried surimi. International Journal of Food Science and Technology, 2022, 57, 4211-4221. | 1.3 | 12 |
| 126 | Phenolics, Antioxidant Activity, and In Vitro Starch Digestibility of Extruded Brown Rice Influenced by Choerospondias axillaris Fruit Peels Addition. Starch/Staerke, 2019, 71, 1800346. | 1.1 | 11 |

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|---|---|---|---|
| 127 | Changes in Granular Swelling and Rheological Properties of Food Crop Starches Modified by Superheated Steam. Starch/Staerke, 2019, 71, 1800132. | 1.1 | 11 |
| 128 | Retrogradation properties and in vitro digestibility of wild starch from Castanopsis sclerophylla. Food Hydrocolloids, 2020, 103, 105693. | 5.6 | 11 |
| 129 | Effects of proanthocyanidins on the pasting, rheological and retrogradation properties of potato starch. Journal of the Science of Food and Agriculture, 2021, 101, 4760-4767. | 1.7 | 11 |
| 130 | Effects of Three Types of Polymeric Proanthocyanidins on Physicochemical and In Vitro Digestive Properties of Potato Starch. Foods, 2021, 10, 1394. | 1.9 | 11 |
| 131 | Site specific PEGylation of Î²-lactoglobulin at glutamine residues and its influence on conformation and antigenicity. Food Research International, 2019, 123, 623-630. | 2.9 | 10 |
| 132 | The enhancement of gastrointestinal digestibility of Î²â€LG by dynamic highâ€pressure microfluidization to reduce its antigenicity. International Journal of Food Science and Technology, 2019, 54, 1677-1683. | 1.3 | 10 |
| 133 | Preparation and characterization of octenyl succinate Î²-limit dextrin. Carbohydrate Polymers, 2020, 229, 115527. | 5.1 | 10 |
| 134 | Effect of polymeric proanthocyanidin on the physicochemical and in vitro digestive properties of different starches. LWT - Food Science and Technology, 2021, 148, 111713. | 2.5 | 10 |
| 135 | Synergistic Anti-Inflammatory Effects of Lipophilic Grape Seed Proanthocyanidin and Camellia Oil Combination in LPS-Stimulated RAW264.7 Cells. Antioxidants, 2022, 11, 289. | 2.2 | 10 |
| 136 | Arabinoxylan from rice bran protects mice against high-fat diet-induced obesity and metabolic inflammation by modulating gut microbiota and short-chain fatty acids. Food and Function, 2022, 13, 7707-7719. | 2.1 | 10 |
| 137 | Preparation and characterization of medium-chain fatty acid liposomes by lyophilization. Journal of Liposome Research, 2010, 20, 183-190. | 1.5 | 9 |
| 138 | Effect of low temperature on the retrogradation behavior of rice gels with different milling degrees. Starch/Staerke, 2015, 67, 1044-1052. | 1.1 | 9 |
| 139 | Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. Journal of Chromatography A, 2017, 1530, 226-231. | 1.8 | 9 |
| 140 | An insight into heat-induced gelation of whey protein isolateâ€“lactose mixed and conjugate solutions: rheological behavior, microstructure, and molecular forces. European Food Research and Technology, 2021, 247, 1711-1724. | 1.6 | 9 |
| 141 | Stabilization of peanut butter by rice bran wax. Journal of Food Science, 2020, 85, 1793-1798. | 1.5 | 9 |
| 142 | Lipophilic Grape Seed Proanthocyanidin Exerts Anti-Cervical Cancer Effects in HeLa Cells and a HeLa-Derived Xenograft Zebrafish Model. Antioxidants, 2022, 11, 422. | 2.2 | 9 |
| 143 | Pre-fermentation of rice flour for improving the cooking quality of extruded instant rice. Food Chemistry, 2022, 386, 132757. | 4.2 | 9 |
| 144 | Development of Pectin-Based Aerogels with Several Excellent Properties for the Adsorption of Pb2+. Foods, 2021, 10, 3127. | 1.9 | 9 |

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|---|---|---|---|
| 145 | Effects of Betanin on Pasting, Rheology and Retrogradation Properties of Different Starches. Foods, 2022, 11, 1600. | 1.9 | 9 |
| 146 | Steady-state kinetics of tryptic hydrolysis of Î²-lactoglobulin after dynamic high-pressure microfluidization treatment in relation to antigenicity. European Food Research and Technology, 2014, 239, 525-531. | 1.6 | 8 |
| 147 | 1â€Butanolâ€Hydrochloric Acid Hydrolysis of Highâ€Amylose Maize Starch. Starch/Staerke, 2018, 70, 1700359. | 1.1 | 8 |
| 148 | Comparison of antigenicity and conformational changes to Î²-lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. Food Chemistry, 2019, 278, 491-496. | 4.2 | 8 |
| 149 | Fractionation of dextrin by gradient polyethylene glycol precipitation. Journal of Chromatography A, 2016, 1434, 81-90. | 1.8 | 7 |
| 150 | Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. International Journal of Biological Macromolecules, 2018, 111, 28-32. | 3.6 | 7 |
| 151 | Microcapsules with slow-release characteristics prepared by soluble small molecular starch fractions through the spray drying method. International Journal of Biological Macromolecules, 2022, 200, 34-41. | 3.6 | 7 |
| 152 | Prevents kudzu starch from agglomeration during rapid pasting with hot water by a non-destructive superheated steam treatment. Food Chemistry, 2022, 386, 132819. | 4.2 | 7 |
| 153 | Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. Foods, 2022, 11, 1601. | 1.9 | 7 |
| 154 | Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. Food and Bioprocess Technology, 2019, 12, 1907-1916. | 2.6 | 6 |
| 155 | Effects of Controlled Farâ€Infrared Treatment on Granular Swelling and Rheological Properties of Crop Starches. Starch/Staerke, 2020, 72, 1900251. | 1.1 | 6 |
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