

# Chengmei Liu

## List of Publications by Citations

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163  
papers

4,415  
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173  
ext. papers

5,860  
ext. citations

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L-index

#	Paper	IF	Citations
163	Pectin modifications: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2015</b> , 55, 1684-98	11.5	141
162	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. <i>Food Hydrocolloids</i> , <b>2012</b> , 28, 121-129	10.6	139
161	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2014</b> , 117, 330-7	6	115
160	Coencapsulation of (-)-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3691-3699	5.7	114
159	Effect of endogenous proteins and lipids on starch digestibility in rice flour. <i>Food Research International</i> , <b>2018</b> , 106, 404-409	7	111
158	Characterization and high-pressure microfluidization-induced activation of polyphenoloxidase from Chinese pear ( <i>Pyrus pyrifolia</i> Nakai). <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 5376-80	5.7	110
157	Enhancement of Curcumin Bioavailability by Encapsulation in Sphorolipid-Coated Nanoparticles: An in Vitro and in Vivo Study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1488-1497	5.7	105
156	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. <i>RSC Advances</i> , <b>2017</b> , 7, 25978-25986	3.7	103
155	Retrogradation behaviour of high-amylose rice starch prepared by improved extrusion cooking technology. <i>Food Chemistry</i> , <b>2014</b> , 158, 255-61	8.5	98
154	Effect of limited enzymatic hydrolysis on structure and emulsifying properties of rice glutelin. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 251-260	10.6	95
153	Improving curcumin solubility and bioavailability by encapsulation in saponin-coated curcumin nanoparticles prepared using a simple pH-driven loading method. <i>Food and Function</i> , <b>2018</b> , 9, 1829-1839	6.1	91
152	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. <i>Food Chemistry</i> , <b>2016</b> , 196, 396-404	8.5	90
151	Physicochemical and structural properties of pregelatinized starch prepared by improved extrusion cooking technology. <i>Carbohydrate Polymers</i> , <b>2017</b> , 175, 265-272	10.3	85
150	Effect of dynamic high pressure microfluidization modified insoluble dietary fiber on gelatinization and rheology of rice starch. <i>Food Hydrocolloids</i> , <b>2016</b> , 57, 55-61	10.6	83
149	Protein-polyphenol interactions enhance the antioxidant capacity of phenolics: analysis of rice glutelin-procyanidin dimer interactions. <i>Food and Function</i> , <b>2019</b> , 10, 765-774	6.1	82
148	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. <i>RSC Advances</i> , <b>2016</b> , 6, 3126-3136	3.7	75
147	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. <i>Food Chemistry</i> , <b>2015</b> , 175, 16-24	8.5	72

146	Stability during in vitro digestion of lactoferrin-loaded liposomes prepared from milk fat globule membrane-derived phospholipids. <i>Journal of Dairy Science</i> , <b>2013</b> , 96, 2061-2070	4	69
145	Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. <i>Carbohydrate Polymers</i> , <b>2017</b> , 156, 322-332	10.3	68
144	Major Polyphenolics in Pineapple Peels and their Antioxidant Interactions. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 1805-1817	3	67
143	Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. <i>Food Research International</i> , <b>2018</b> , 114, 30-37	7	60
142	Comparing the binding interaction between Lactoglobulin and flavonoids with different structure by multi-spectroscopy analysis and molecular docking. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2018</b> , 201, 197-206	4.4	59
141	Mushroom ( <i>Agaricus bisporus</i> ) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. <i>Food Chemistry</i> , <b>2016</b> , 203, 430-439	8.5	59
140	Improvement in freeze-thaw stability of rice starch gel by inulin and its mechanism. <i>Food Chemistry</i> , <b>2018</b> , 268, 324-333	8.5	56
139	Modification of potato starch by using superheated steam. <i>Carbohydrate Polymers</i> , <b>2018</b> , 198, 375-384	10.3	52
138	Properties of Starch after Extrusion: A Review. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700110	2.3	50
137	Freeze-thaw stability of rice starch modified by Improved Extrusion Cooking Technology. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 113-118	10.3	50
136	Investigation the interaction between procyanidin dimer and $\alpha$ -glucosidase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 130, 315-322	7.9	48
135	Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. <i>Food Hydrocolloids</i> , <b>2015</b> , 50, 65-73	10.6	48
134	The Profile and Bioaccessibility of Phenolic Compounds in Cereals Influenced by Improved Extrusion Cooking Treatment. <i>PLoS ONE</i> , <b>2016</b> , 11, e0161086	3.7	48
133	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. <i>Food Biophysics</i> , <b>2016</b> , 11, 213-225	3.2	45
132	Phytochemical profiles and antioxidant activity of brown rice varieties. <i>Food Chemistry</i> , <b>2017</b> , 227, 432-443	4.3	42
131	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase. <i>Food Chemistry</i> , <b>2013</b> , 140, 289-95	8.5	42
130	Fabrication of pea protein-tannic acid complexes: Impact on formation, stability, and digestion of flaxseed oil emulsions. <i>Food Chemistry</i> , <b>2020</b> , 310, 125828	8.5	41
129	Characterization of binding interaction between rice glutelin and gallic acid: Multi-spectroscopic analyses and computational docking simulation. <i>Food Research International</i> , <b>2017</b> , 102, 274-281	7	40

128	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , <b>2017</b> , 232, 67-78	8.5	39
127	Different modes of inhibition for organic acids on polyphenoloxidase. <i>Food Chemistry</i> , <b>2016</b> , 199, 439-468	5	39
126	Effectiveness of partially hydrolyzed rice glutelin as a food emulsifier: Comparison to whey protein. <i>Food Chemistry</i> , <b>2016</b> , 213, 700-707	8.5	39
125	Binding interaction between rice glutelin and amylose: Hydrophobic interaction and conformational changes. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 81, 942-50	7.9	37
124	Investigation the interaction between procyanidin dimer and $\alpha$ -amylase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 113, 427-433	7.9	37
123	Fabrication and Characterization of Curcumin-Loaded Liposomes Formed from Sunflower Lecithin: Impact of Composition and Environmental Stress. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12421-12430	5.7	37
122	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7506-7511	5.7	36
121	Antioxidant activity of proanthocyanidins-rich fractions from <i>Choerospondias axillaris</i> peels using a combination of chemical-based methods and cellular-based assay. <i>Food Chemistry</i> , <b>2016</b> , 208, 309-17	8.5	34
120	Storage stability and antibacterial activity of eugenol nanoliposomes prepared by an ethanol injection-dynamic high-pressure microfluidization method. <i>Journal of Food Protection</i> , <b>2015</b> , 78, 22-30	2.5	33
119	Antigenicity and conformational changes of $\beta$ -lactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. <i>Journal of Dairy Science</i> , <b>2014</b> , 97, 4695-702	4	33
118	Pasting, thermal, and rheological properties of rice starch partially replaced by inulin with different degrees of polymerization. <i>Food Hydrocolloids</i> , <b>2019</b> , 92, 228-232	10.6	32
117	Characterization and Bioavailability of Vitamin C Nanoliposomes Prepared by Film Evaporation-Dynamic High Pressure Microfluidization. <i>Journal of Dispersion Science and Technology</i> , <b>2012</b> , 33, 1608-1614	1.5	32
116	Microwave pretreatment promotes the annealing modification of rice starch. <i>Food Chemistry</i> , <b>2020</b> , 304, 125432	8.5	31
115	Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7016-7024	5.7	29
114	Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9087-9096	5.7	29
113	Protein-polyphenol functional ingredients: The foaming properties of lactoferrin are enhanced by forming complexes with procyanidin. <i>Food Chemistry</i> , <b>2021</b> , 339, 128145	8.5	29
112	The relationship between reducing sugars and phenolic retention of brown rice after enzymatic extrusion. <i>Journal of Cereal Science</i> , <b>2017</b> , 74, 244-249	3.8	28
111	Utilization of plant-based protein-polyphenol complexes to form and stabilize emulsions: Pea proteins and grape seed proanthocyanidins. <i>Food Chemistry</i> , <b>2020</b> , 329, 127219	8.5	28

110	Potential physicochemical basis of Mediterranean diet effect: Ability of emulsified olive oil to increase carotenoid bioaccessibility in raw and cooked tomatoes. <i>Food Research International</i> , <b>2016</b> , 89, 320-329	7	28
109	Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. <i>Food Biophysics</i> , <b>2016</b> , 11, 142-153	3.2	27
108	Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine $\beta$ -lactoglobulin. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 95-102	3.4	27
107	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. <i>Carbohydrate Polymers</i> , <b>2018</b> , 193, 336-342	10.3	26
106	Effects of aleurone layer on rice cooking: A histological investigation. <i>Food Chemistry</i> , <b>2016</b> , 191, 28-35	8.5	26
105	The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. <i>Food Chemistry</i> , <b>2014</b> , 165, 1-8	8.5	26
104	Proanthocyanidins, Isolated from Choerospondias axillaris Fruit Peels, Exhibit Potent Antioxidant Activities in Vitro and a Novel Anti-angiogenic Property in Vitro and in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 3546-56	5.7	26
103	Formation and characterization of tannic acid/ $\beta$ -glucan complexes: Influence of pH, ionic strength, and temperature. <i>Food Research International</i> , <b>2019</b> , 120, 748-755	7	26
102	Alkylated pectin: Molecular characterization, conformational change and gel property. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 341-349	10.6	24
101	Effect of pH on emulsification performance of a new functional protein from jackfruit seeds. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 325-334	10.6	24
100	Separation and characterization of polyphenolics from underutilized byproducts of fruit production (Choerospondias axillaris peels): inhibitory activity of proanthocyanidins against glycolysis enzymes. <i>Food and Function</i> , <b>2015</b> , 6, 3693-701	6.1	24
99	Preparation and Characterization of Nanoscale Complex Liposomes Containing Medium-Chain Fatty Acids and Vitamin C. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 113-124	3	24
98	Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 860-870	5.1	24
97	Impact of in vitro simulated digestion on the potential health benefits of proanthocyanidins from Choerospondias axillaris peels. <i>Food Research International</i> , <b>2015</b> , 78, 378-387	7	23
96	Modification of the digestibility of extruded rice starch by enzyme treatment ( $\beta$ -amylolysis): An in vitro study. <i>Food Research International</i> , <b>2018</b> , 111, 590-596	7	23
95	Hydrothermal stability of phenolic extracts of brown rice. <i>Food Chemistry</i> , <b>2019</b> , 271, 114-121	8.5	23
94	Potential impact of inorganic nanoparticles on macronutrient digestion: titanium dioxide nanoparticles slightly reduce lipid digestion under simulated gastrointestinal conditions. <i>Nanotoxicology</i> , <b>2017</b> , 11, 1087-1101	5.3	23
93	Tannase immobilisation by amino-functionalised magnetic FeO-chitosan nanoparticles and its application in tea infusion. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 114, 1134-1143	7.9	22

92	Improvement in storage stability of lightly milled rice using superheated steam processing. <i>Journal of Cereal Science</i> , <b>2016</b> , 71, 130-137	3.8	22
91	Binding mechanism and antioxidant capacity of selected phenolic acid - $\beta$ -casein complexes. <i>Food Research International</i> , <b>2020</b> , 129, 108802	7	21
90	Enhancement of Carotenoid Bioaccessibility from Tomatoes Using Excipient Emulsions: Influence of Particle Size. <i>Food Biophysics</i> , <b>2017</b> , 12, 172-185	3.2	20
89	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and $\beta$ -glucan. <i>Food Research International</i> , <b>2019</b> , 123, 266-275	7	20
88	Comparative study on the effects of nystose and fructofuranosyl nystose in the glycation reaction on the antigenicity and conformation of $\beta$ -lactoglobulin. <i>Food Chemistry</i> , <b>2015</b> , 188, 658-63	8.5	20
87	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , <b>2020</b> , 318, 126484	8.5	20
86	Heat shock protein 90 $\beta$ stabilizes focal adhesion kinase and enhances cell migration and invasion in breast cancer cells. <i>Experimental Cell Research</i> , <b>2014</b> , 326, 78-89	4.2	20
85	Bioaccessibility and stability of $\beta$ -carotene encapsulated in plant-based emulsions: impact of emulsifier type and tannic acid. <i>Food and Function</i> , <b>2019</b> , 10, 7239-7252	6.1	20
84	Comparison of bioactivities and phenolic composition of <i>Choerospondias axillaris</i> peels and fleshes. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2462-71	4.3	19
83	Modification of retrogradation property of rice starch by improved extrusion cooking technology. <i>Carbohydrate Polymers</i> , <b>2019</b> , 213, 192-198	10.3	17
82	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3594-3621	11.5	17
81	Soluble starch/whey protein isolate complex-stabilized high internal phase emulsion: Interaction and stability. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106377	10.6	17
80	Formation, structure and properties of the starch-polyphenol inclusion complex: A review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 667-675	15.3	16
79	Predict the glass transition temperature and plasticization of $\beta$ -cyclodextrin/water binary system by molecular dynamics simulation. <i>Carbohydrate Research</i> , <b>2015</b> , 401, 89-95	2.9	15
78	Purification and conformational changes of bovine PEGylated $\beta$ -lactoglobulin related to antigenicity. <i>Food Chemistry</i> , <b>2016</b> , 199, 387-92	8.5	15
77	Effects of Cellulose, Lignin and Hemicellulose on the Retrogradation of Rice Starch. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 375-383	0.8	15
76	Accelerated aging of rice by controlled microwave treatment. <i>Food Chemistry</i> , <b>2020</b> , 323, 126853	8.5	14
75	Comparison of phytochemical profiles and antiproliferative activities of different proanthocyanidins fractions from <i>Choerospondias axillaris</i> fruit peels. <i>Food Research International</i> , <b>2018</b> , 113, 298-308	7	13



74	Amino acid-amidated pectin: Preparation and characterization. <i>Food Chemistry</i> , <b>2020</b> , 309, 125768	8.5	13
73	Analysis of inhibitory interaction between epigallocatechin gallate and alpha-glucosidase: A spectroscopy and molecular simulation study. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2020</b> , 230, 118023	4.4	13
72	Improving ordered arrangement of the short-chain amylose-lipid complex by narrowing molecular weight distribution of short-chain amylose. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116359	10.3	12
71	Annealing treatment of amylose and amylopectin extracted from rice starch. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 3496-3500	7.9	12
70	Improving instant properties of kudzu powder by extrusion treatment and its related mechanism. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105475	10.6	11
69	Effect of triglyceride on complexation between starch and fatty acid. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 1069-1074	7.9	11
68	Lipophilized Epigallocatechin Gallate Derivative Exerts Anti-Proliferation Efficacy through Induction of Cell Cycle Arrest and Apoptosis on DU145 Human Prostate Cancer Cells. <i>Nutrients</i> , <b>2019</b> , 12,	6.7	11
67	Effect of thermal processing for rutin preservation on the properties of phenolics & starch in Tartary buckwheat achenes. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 1275-1283	7.9	10
66	A new pre-gelatinized starch preparing by gelatinization and spray drying of rice starch with hydrocolloids. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115485	10.3	10
65	The effect of whey protein-puerarin interactions on the formation and performance of protein hydrogels. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106444	10.6	10
64	Correlation Analysis between Color Parameters and Sensory Characteristics of Rice with Different Milling Degrees. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 1890-1897	2.1	9
63	Changes in Granular Swelling and Rheological Properties of Food Crop Starches Modified by Superheated Steam. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800132	2.3	9
62	Antigenicity of $\beta$ lactoglobulin reduced by combining with oleic acid during dynamic high-pressure microfluidization: Multi-spectroscopy and molecule dynamics simulation analysis. <i>Journal of Dairy Science</i> , <b>2019</b> , 102, 145-154	4	9
61	The enhancement of gastrointestinal digestibility of $\beta$ LG by dynamic high-pressure microfluidization to reduce its antigenicity. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1677-1683	3.8	9
60	Liposomes consisting of pluronic F127 and phospholipid: Effect of matrix on morphology, stability and curcumin delivery. <i>Journal of Dispersion Science and Technology</i> , <b>2020</b> , 41, 207-213	1.5	9
59	Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108704	5.4	9
58	A study of the effect of amino acids on pasting and short-term retrogradation properties of rice starch based on molecular dynamics simulation. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600238	2.3	8
57	Investigation on the binding interaction between rice glutelin and epigallocatechin-3-gallate using spectroscopic and molecular docking simulation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2019</b> , 217, 215-222	4.4	8

56	Retrogradation properties and in vitro digestibility of wild starch from <i>Castanopsis sclerophylla</i> . <i>Food Hydrocolloids</i> , <b>2020</b> , 103, 105693	10.6	8
55	1-Butanol-Hydrochloric Acid Hydrolysis of High-Amylose Maize Starch. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700359	2.3	8
54	Steady-state kinetics of tryptic hydrolysis of $\beta$ -lactoglobulin after dynamic high-pressure microfluidization treatment in relation to antigenicity. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 525-531	3.4	8
53	Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. <i>Journal of Dispersion Science and Technology</i> , <b>2019</b> , 40, 982-989	1.5	8
52	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. <i>Journal of Microencapsulation</i> , <b>2020</b> , 37, 220-229	3.4	7
51	Fractionation of dextrin by gradient polyethylene glycol precipitation. <i>Journal of Chromatography A</i> , <b>2016</b> , 1434, 81-90	4.5	7
50	Impact of Titanium Dioxide on the Bioaccessibility of $\beta$ -Carotene in Emulsions with Different Particle Sizes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9318-9325	5.7	7
49	Effect of low temperature on the retrogradation behavior of rice gels with different milling degrees. <i>Starch/Staerke</i> , <b>2015</b> , 67, 1044-1052	2.3	7
48	Preparation and characterization of medium-chain fatty acid liposomes by lyophilization. <i>Journal of Liposome Research</i> , <b>2010</b> , 20, 183-90	6.1	7
47	Gliadin Nanoparticles Pickering Emulgels for $\beta$ -Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. <i>Molecules</i> , <b>2020</b> , 25,	4.8	7
46	Effects of creeping fig seed polysaccharide on pasting, rheological, textural properties and in vitro digestibility of potato starch. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106810	10.6	7
45	Site specific PEGylation of $\beta$ -lactoglobulin at glutamine residues and its influence on conformation and antigenicity. <i>Food Research International</i> , <b>2019</b> , 123, 623-630	7	6
44	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 28-32	7.9	6
43	Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. <i>Food Chemistry</i> , <b>2022</b> , 372, 131332	8.5	6
42	Preparation and characterization of octenyl succinate $\beta$ -limit dextrin. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115527	10.3	6
41	Phenolics, Antioxidant Activity, and In Vitro Starch Digestibility of Extruded Brown Rice Influenced by <i>Choerospondias axillaris</i> Fruit Peels Addition. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1800346	2.3	5
40	Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. <i>Journal of Chromatography A</i> , <b>2017</b> , 1530, 226-231	4.5	5
39	Extraction, characterization and spontaneous gelation mechanism of pectin from <i>Nicandra physaloides</i> (Linn.) Gaertn seeds.. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 195, 523-529	7.9	5



38	Effects of Controlled Far-Infrared Treatment on Granular Swelling and Rheological Properties of Crop Starches. <i>Starch/Staerke</i> , <b>2020</b> , 72, 1900251	2.3	5
37	Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 Macadamia () Cultivars in China. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
36	The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. <i>Food Chemistry</i> , <b>2021</b> , 348, 129032	8.5	5
35	Comparison of antigenicity and conformational changes to $\beta$ lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. <i>Food Chemistry</i> , <b>2019</b> , 278, 491-496	8.5	5
34	Effects of proanthocyanidins on the pasting, rheological and retrogradation properties of potato starch. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 4760-4767	4.3	5
33	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1907-1916	5.1	4
32	Spray drying and rehydration of macadamia oil-in-water emulsions: Impact of macadamia protein isolate to chitosan hydrochloride ratio. <i>Food Chemistry</i> , <b>2021</b> , 342, 128380	8.5	4
31	Fabrication of Oil-in-Water Emulsions with Whey Protein Isolate-Puerarin Composites: Environmental Stability and Interfacial Behavior. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
30	Physical modification on the in vitro digestibility of Tartary buckwheat starch: Repeated retrogradation under isothermal and non-isothermal conditions. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 184, 1026-1034	7.9	4
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28	Relating physicochemical properties of alginate-HMP complexes to their performance as drug delivery systems. <i>Journal of Biomaterials Science, Polymer Edition</i> , <b>2017</b> , 28, 2242-2254	3.5	3
27	Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from <i>Castanopsis sclerophylla</i> . <i>Starch/Staerke</i> , <b>2021</b> , 73, 2100005	2.3	3
26	Crystallization of Short-Chain Amylose: Effect of the Precipitant. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1900007	2.3	2
25	Synergistic Anti-Inflammatory Effects of Lipophilic Grape Seed Proanthocyanidin and Camellia Oil Combination in LPS-Stimulated RAW264.7 Cells.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	2
24	Pickering emulsion stabilized by hydrolyzed starch: Effect of the molecular weight.. <i>Journal of Colloid and Interface Science</i> , <b>2022</b> , 612, 525-535	9.3	2
23	Improving foam performance using colloidal protein-polyphenol complexes: Lactoferrin and tannic acid.. <i>Food Chemistry</i> , <b>2021</b> , 377, 131950	8.5	2
22	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. <i>Food Hydrocolloids</i> , <b>2021</b> , 124, 107319	10.6	2
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18	Effect of polymeric proanthocyanidin on the physicochemical and in vitro digestive properties of different starches. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 148, 111713	5.4	2
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16	Development of Pectin-Based Aerogels with Several Excellent Properties for the Adsorption of Pb.. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
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14	Screening of tea saponin-degrading strain to degrade the residual tea saponin in tea seed cake. <i>Preparative Biochemistry and Biotechnology</i> , <b>2020</b> , 50, 697-707	2.4	1
13	Preparative fractionation of dextrin by gradient alcohol precipitation. <i>Separation Science and Technology</i> , <b>2017</b> , 1-11	2.5	1
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| 2 | Prevents kudzu starch from agglomeration during rapid pasting with hot water by a non-destructive superheated steam treatment.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132819 | 8.5 | o |
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