

# Chengmei Liu

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

163  
papers

4,415  
citations

38  
h-index

58  
g-index

173  
ext. papers

5,860  
ext. citations

6.3  
avg, IF

5.99  
L-index

#	Paper	IF	Citations
163	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
162	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
161	Comparative study on the extraction of macadamia ( <i>Macadamia integrifolia</i> ) oil using different processing methods. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112614	5.4	2
160	Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. <i>Food Chemistry</i> , <b>2022</b> , 372, 131332	8.5	6
159	Pre-fermentation of rice flour for improving the cooking quality of extruded instant rice.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132757	8.5	1
158	Pectin adsorption onto and penetration into starch granules and the effect on the gelatinization process and rheological properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 129, 107618	10.6	1
157	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	0
156	Effects of Betanin on Pasting, Rheology and Retrogradation Properties of Different Starches. <i>Foods</i> , <b>2022</b> , 11, 1600	4.9	1
155	Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. <i>Foods</i> , <b>2022</b> , 11, 1601	4.9	1
154	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
153	Microcapsules with slow-release characteristics prepared by soluble small molecular starch fractions through the spray drying method.. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 200, 34-34	7.9	1
152	Improving foam performance using colloidal protein-polyphenol complexes: Lactoferrin and tannic acid.. <i>Food Chemistry</i> , <b>2021</b> , 377, 131950	8.5	2
151	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
150	An insight into heat-induced gelation of whey protein isolate/lactose mixed and conjugate solutions: rheological behavior, microstructure, and molecular forces. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 1711-1724	3.4	0
149	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
148	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
147	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

146	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
145	Effects of Three Types of Polymeric Proanthocyanidins on Physicochemical and In Vitro Digestive Properties of Potato Starch. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
144	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
143	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
142	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
141	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
140	A new site-specific monoPEGylated $\beta$ -lactoglobulin at the N-terminal: Effect of different molecular weights of mPEG on its conformation and antigenicity. <i>Food Chemistry</i> , <b>2021</b> , 343, 128402	8.5	2
139	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
138	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
137	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
136	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
135	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
134	Fabrication and characterization of the W/O/W multiple emulsion through oleogelation of oil. <i>Food Chemistry</i> , <b>2021</b> , 358, 129856	8.5	2
133	Impact of rutin on the foaming properties of soybean protein: Formation and characterization of flavonoid-protein complexes. <i>Food Chemistry</i> , <b>2021</b> , 362, 130238	8.5	4
132	Development of Pectin-Based Aerogels with Several Excellent Properties for the Adsorption of Pb.. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
131	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
130	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
129	Effect of pluronic block composition on the structure, stability, and cytotoxicity of liposomes. <i>Journal of Dispersion Science and Technology</i> , <b>2020</b> , 1-9	1.5	1

128	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
127	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
126	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
125	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
124	Accelerated aging of rice by controlled microwave treatment. <i>Food Chemistry</i> , <b>2020</b> , 323, 126853	8.5	14
123	Stabilization of peanut butter by rice bran wax. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1793-1798	3.4	1
122	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
121	Preparation and characterization of octenyl succinate ßimit dextrin. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115527	10.3	6
120	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
119	Amino acid-amidated pectin: Preparation and characterization. <i>Food Chemistry</i> , <b>2020</b> , 309, 125768	8.5	13
118	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
117	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
116	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
115	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
114	Binding mechanism and antioxidant capacity of selected phenolic acid - ßcasein complexes. <i>Food Research International</i> , <b>2020</b> , 129, 108802	7	21
113	Gliadin Nanoparticles Pickering Emulgels for ßCarotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. <i>Molecules</i> , <b>2020</b> , 25,	4.8	7
112	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
111	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

110	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
109	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
108	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
107	Analyses on the binding interaction between rice glutelin and conjugated linoleic acid by multi-spectroscopy and computational docking simulation. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 886-894	3.3	2
106	Microwave pretreatment promotes the annealing modification of rice starch. <i>Food Chemistry</i> , <b>2020</b> , 304, 125432	8.5	31
105	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
104	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
103	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
102	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
101	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
100	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
99	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
98	Crystallization of Short-Chain Amylose: Effect of the Precipitant. <i>Starch/Staerke</i> , <b>2019</b> , 71, 1900007	2.3	2
97	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
96	Investigation the interaction between procyanidin dimer and $\beta$ -glucosidase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 130, 315-322	7.9	48
95	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
94	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
93	Hydrothermal stability of phenolic extracts of brown rice. <i>Food Chemistry</i> , <b>2019</b> , 271, 114-121	8.5	23

92	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
91	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
90	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
89	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
88	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
87	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
86	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
85	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
84	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
83	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
82	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
81	State Diagram for a Waxy Rice Starch/Soluble Dietary Fiber Composite System. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700274	2.3	
80	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
79	1-Butanol-Hydrochloric Acid Hydrolysis of High-Amylose Maize Starch. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700359	2.3	8
78	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
77	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
76	Properties of Starch after Extrusion: A Review. <i>Starch/Staerke</i> , <b>2018</b> , 70, 1700110	2.3	50
75	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

74	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 28-32	7.9	6
73	Comparing the binding interaction between $\beta$ -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
72	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
71	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
70	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
69	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
68	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
67	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
66	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
65	Modification of the digestibility of extruded rice starch by enzyme treatment ( $\alpha$ -amylolysis): An in vitro study. <i>Food Research International</i> , <b>2018</b> , 111, 590-596	7	23
64	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
63	Modification of potato starch by using superheated steam. <i>Carbohydrate Polymers</i> , <b>2018</b> , 198, 375-384	10.3	52
62	Phytochemical profiles and antioxidant activity of brown rice varieties. <i>Food Chemistry</i> , <b>2017</b> , 227, 432-443	8.5	42
61	Alkylated pectin: Molecular characterization, conformational change and gel property. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 341-349	10.6	24
60	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
59	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
58	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
57	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , <b>2017</b> , 232, 67-78	8.5	39

56	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
55	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
54	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
53	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
52	Preparative fractionation of dextrin by gradient alcohol precipitation. <i>Separation Science and Technology</i> , <b>2017</b> , 1-11	2.5	1
51	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
50	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
49	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
48	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
47	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
46	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
45	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
44	Effects of aleurone layer on rice cooking: A histological investigation. <i>Food Chemistry</i> , <b>2016</b> , 191, 28-35	8.5	26
43	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
42	Fractionation of dextrin by gradient polyethylene glycol precipitation. <i>Journal of Chromatography A</i> , <b>2016</b> , 1434, 81-90	4.5	7
41	Different modes of inhibition for organic acids on polyphenoloxidase. <i>Food Chemistry</i> , <b>2016</b> , 199, 439-468.	5	39
40	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
39	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

38	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
37	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
36	Comparison of bioactivities and phenolic composition of Choerospondias axillaris peels and fleshes. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2462-71	4.3	19
35	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
34	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
33	Antioxidant activity of proanthocyanidins-rich fractions from Choerospondias axillaris 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
32	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
31	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
30	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
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