

Qiangzhong Zhao

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.

50
papers

1,194
citations

23
h-index

34
g-index

53
ext. papers

1,615
ext. citations

8.2
avg. IF

4.65
L-index

#	Paper	IF	Citations
50	Rheology and stability of concentrated emulsions fabricated by insoluble soybean fiber with few combined-proteins: Influences of homogenization intensity.. <i>Food Chemistry</i> , 2022 , 383, 132428	8.5	0
49	The effect of sucrose esters S1570 on partial coalescence and whipping properties. <i>Food Hydrocolloids</i> , 2022 , 125, 107429	10.6	0
48	Formation and stability of Pickering emulsion gels by insoluble soy peptide aggregates through hydrophobic modification.. <i>Food Chemistry</i> , 2022 , 387, 132897	8.5	1
47	pH-driven-assembled soy peptide nanoparticles as particulate emulsifier for oil-in-water Pickering emulsion and their potential for encapsulation of vitamin D.. <i>Food Chemistry</i> , 2022 , 383, 132489	8.5	0
46	A novel preparation strategy of emulsion gel solely stabilized by alkaline assisted steam-cooking treated insoluble soybean fiber. <i>Food Hydrocolloids</i> , 2022 , 129, 107646	10.6	1
45	Desirable characteristics of casein peptides with simultaneously enhanced emulsion forming ability and antioxidative capacity in O/W emulsion. <i>Food Hydrocolloids</i> , 2022 , 131, 107812	10.6	0
44	Effect of homogenization associated with alkaline treatment on the structural, physicochemical, and emulsifying properties of insoluble soybean fiber (ISF). <i>Food Hydrocolloids</i> , 2021 , 113, 106516	10.6	4
43	Whipping properties and stability of whipping cream: The impact of fatty acid composition and crystallization properties. <i>Food Chemistry</i> , 2021 , 347, 128997	8.5	3
42	Enhanced acidic stability of O/W emulsions by synergistic interactions between okara protein and carboxymethyl cellulose. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111439	5.4	5
41	Comparison of two cooked vegetable aroma compounds, dimethyl disulfide and methional, in Chinese Baijiu by a sensory-guided approach and chemometrics. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111427	5.4	18
40	Effect of alkaline pH on the physicochemical properties of insoluble soybean fiber (ISF), formation and stability of ISF-emulsions. <i>Food Hydrocolloids</i> , 2021 , 111, 106188	10.6	7
39	Carboxymethyl cellulose/okara protein influencing microstructure, rheological properties and stability of O/W emulsions. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3685-3692	4.3	0
38	Effect of pH on okara protein-carboxymethyl cellulose interactions in aqueous solution and at oil-water interface. <i>Food Hydrocolloids</i> , 2021 , 113, 106529	10.6	4
37	Effect of sucrose ester S370 on interfacial layers and fat crystals network of whipped cream. <i>Food Hydrocolloids</i> , 2021 , 113, 106541	10.6	3
36	Fabrication of Soy Protein Nanoparticles via Partial Enzymatic Hydrolysis and Their Role in Controlling Lipid Digestion of Oil-in-Water Emulsions. <i>ACS Food Science & Technology</i> , 2021 , 1, 193-204		7
35	pH-Driven formation of soy peptide nanoparticles from insoluble peptide aggregates and their application for hydrophobic active cargo delivery. <i>Food Chemistry</i> , 2021 , 355, 129509	8.5	11
34	Analysis, occurrence, and potential sensory significance of tropical fruit aroma thiols, 3-mercaptohexanol and 4-methyl-4-mercapto-2-pentanone, in Chinese Baijiu. <i>Food Chemistry</i> , 2021 , 363, 130232	8.5	2

33	Physicochemical, interfacial and emulsifying properties of insoluble soy peptide aggregate: Effect of homogenization and alkaline-treatment. <i>Food Hydrocolloids</i> , 2020 , 109, 106125	10.6	9
32	Insights into the Role of 2-Methyl-3-furanthiol and 2-Furfurylthiol as Markers for the Differentiation of Chinese Light, Strong, and Soy Sauce Aroma Types of Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7946-7954	5.7	13
31	Untargeted and targeted metabolomics strategy for the classification of strong aroma-type baijiu (liquor) according to geographical origin using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2020 , 314, 126098	8.5	60
30	Formation and performance of high acyl gellan hydrogel affected by the addition of physical-chemical treated insoluble soybean fiber. <i>Food Hydrocolloids</i> , 2020 , 101, 105526	10.6	10
29	Adjustment of the structural and functional properties of okara protein by acid precipitation. <i>Food Bioscience</i> , 2020 , 37, 100677	4.9	13
28	Improvements in physicochemical and emulsifying properties of insoluble soybean fiber by physical-chemical treatments. <i>Food Hydrocolloids</i> , 2019 , 93, 167-175	10.6	39
27	Stability of emulsion stabilized by low-concentration soybean protein isolate: Effects of insoluble soybean fiber. <i>Food Hydrocolloids</i> , 2019 , 97, 105232	10.6	24
26	Effects of pretreatments on the structure and functional properties of okara protein. <i>Food Hydrocolloids</i> , 2019 , 90, 394-402	10.6	45
25	Effect of xanthan gum on walnut protein/xanthan gum mixtures, interfacial adsorption, and emulsion properties. <i>Food Hydrocolloids</i> , 2018 , 79, 391-398	10.6	41
24	Influence of NaCl on the oil/water interfacial and emulsifying properties of walnut protein-xanthan gum. <i>Food Hydrocolloids</i> , 2017 , 72, 73-80	10.6	26
23	Evaluation of the Hydrolysis Specificity of an Aminopeptidase from <i>Bacillus licheniformis</i> SWJS33 Using Synthetic Peptides and Soybean Protein Isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 167-173	5.7	5
22	Antioxidant and anti-acetylcholinesterase activities of anchovy (<i>Coilia mystus</i>) protein hydrolysates and their memory-improving effects on scopolamine-induced amnesia mice. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 504-510	3.8	23
21	Characterization of a salt-tolerant aminopeptidase from marine <i>Bacillus licheniformis</i> SWJS33 that improves hydrolysis and debittering efficiency for soy protein isolate. <i>Food Chemistry</i> , 2017 , 214, 347-353	8.5	25
20	Practical problems when using ABTS assay to assess the radical-scavenging activity of peptides: Importance of controlling reaction pH and time. <i>Food Chemistry</i> , 2016 , 192, 288-94	8.5	83
19	Effects of sterilization conditions and milk protein composition on the rheological and whipping properties of whipping cream. <i>Food Hydrocolloids</i> , 2016 , 52, 11-18	10.6	14
18	Radical scavenging activities of Tyr-, Trp-, Cys- and Met-Gly and their protective effects against AAPH-induced oxidative damage in human erythrocytes. <i>Food Chemistry</i> , 2016 , 197, 807-13	8.5	31
17	Modulating interfacial dilatational properties by electrostatic sodium caseinate and carboxymethylcellulose interactions. <i>Food Hydrocolloids</i> , 2016 , 56, 303-310	10.6	23
16	Physicochemical properties of peanut oil-based diacylglycerol and their derived oil-in-water emulsions stabilized by sodium caseinate. <i>Food Chemistry</i> , 2015 , 184, 105-13	8.5	23

15	Sodium caseinate/flaxseed gum interactions at oil/water interface: Effect on protein adsorption and functions in oil-in-water emulsion. <i>Food Hydrocolloids</i> , 2015 , 43, 137-145	10.6	68
14	Frozen, chilled and spray dried emulsions for whipped cream: Influence of emulsion preservation approaches on product functionality. <i>LWT - Food Science and Technology</i> , 2015 , 62, 287-293	5.4	6
13	Pitfalls of using 1,1-diphenyl-2-picrylhydrazyl (DPPH) assay to assess the radical scavenging activity of peptides: Its susceptibility to interference and low reactivity towards peptides. <i>Food Research International</i> , 2015 , 76, 359-365	7	36
12	Effect of sucrose ester concentration on the interfacial characteristics and physical properties of sodium caseinate-stabilized oil-in-water emulsions. <i>Food Chemistry</i> , 2014 , 151, 506-13	8.5	18
11	Effect of sorbitan monostearate on the physical characteristics and whipping properties of whipped cream. <i>Food Chemistry</i> , 2013 , 141, 1834-40	8.5	31
10	Influence of xanthan gum on physical characteristics of sodium caseinate solutions and emulsions. <i>Food Hydrocolloids</i> , 2013 , 32, 123-129	10.6	49
9	Role and properties of guar gum in sodium caseinate solution and sodium caseinate stabilized emulsion. <i>Food Research International</i> , 2012 , 49, 545-552	7	24
8	Effect of homogenisation and storage time on surface and rheology properties of whipping cream. <i>Food Chemistry</i> , 2012 , 131, 748-753	8.5	50
7	Sodium caseinate/carboxymethylcellulose interactions at oil/water interface: Relationship to emulsion stability. <i>Food Chemistry</i> , 2012 , 132, 1822-1829	8.5	61
6	Immobilisation of lecithase \square ultra for production of diacylglycerols by glycerolysis of soybean oil. <i>Food Chemistry</i> , 2012 , 134, 301-307	8.5	49
5	Sodium caseinate/xanthan gum interactions in aqueous solution: Effect on protein adsorption at the oil/water interface. <i>Food Hydrocolloids</i> , 2012 , 27, 339-346	10.6	58
4	Dynamic surface pressure and dilatational viscoelasticity of sodium caseinate/xanthan gum mixtures at the oil/water interface. <i>Food Hydrocolloids</i> , 2011 , 25, 921-927	10.6	63
3	Effect of hydroxypropyl methylcellulose on the textural and whipping properties of whipped cream. <i>Food Hydrocolloids</i> , 2009 , 23, 2168-2173	10.6	35
2	Effect of xanthan gum on the physical properties and textural characteristics of whipped cream. <i>Food Chemistry</i> , 2009 , 116, 624-628	8.5	51
1	EFFECTS OF SODIUM CASEINATE AND WHEY PROTEINS ON WHIPPING PROPERTIES AND TEXTURE CHARACTERISTICS OF WHIPPED CREAM. <i>Journal of Food Process Engineering</i> , 2008 , 31, 671-683	2.4	20