

Fang Zhong

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.

161
papers

5,060
citations

41
h-index

65
g-index

167
ext. papers

6,423
ext. citations

7.1
avg, IF

6.11
L-index

#	Paper	IF	Citations
161	Dynamic characteristics of sweetness and bitterness and their correlation with chemical structures for six steviol glycosides.. <i>Food Research International</i> , 2022 , 151, 110848	7	1
160	Insight into the multi-scale structure changes and mechanism of corn starch modulated by different structural phenolic acids during retrogradation. <i>Food Hydrocolloids</i> , 2022 , 107581	10.6	1
159	Customization of liquid-core sodium alginate beads by molecular engineering.. <i>Carbohydrate Polymers</i> , 2022 , 284, 119047	10.3	2
158	Calcium spraying for fabricating collagen-alginate composite films with excellent wet mechanical properties. <i>Food Hydrocolloids</i> , 2022 , 124, 107340	10.6	1
157	Modulating physicochemical properties of collagen films by cross-linking with glutaraldehyde at varied pH values. <i>Food Hydrocolloids</i> , 2022 , 124, 107270	10.6	4
156	High protein and high oil emulsions: Phase diagram, stability and interfacial adsorption. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112464	5.4	1
155	The hydration rate of konjac glucomannan after consumption affects its in vivo glycemic response and appetite sensation and in vitro digestion characteristics. <i>Food Hydrocolloids</i> , 2022 , 122, 107102	10.6	2
154	Revealing substitution priority and pattern of octenylsuccinic groups along the starch chain under a continuous mode.. <i>Food Chemistry</i> , 2022 , 388, 132909	8.5	0
153	Effect of calcium ions on the freeze-drying survival of probiotic encapsulated in sodium alginate. <i>Food Hydrocolloids</i> , 2022 , 130, 107668	10.6	0
152	The dual effect of shellac on survival of spray-dried <i>Lactobacillus rhamnosus</i> GG microcapsules.. <i>Food Chemistry</i> , 2022 , 389, 132999	8.5	0
151	Thermo-mechanical response of liquid core beads as affected by alginate molecular structure. <i>Food Hydrocolloids</i> , 2022 , 107777	10.6	0
150	In vivo oral breakdown properties of whey protein gels containing OSA-modified-starch-stabilized emulsions: Impact of gel structure. <i>Food Hydrocolloids</i> , 2021 , 113, 106361	10.6	3
149	Consumers with high frequency of 'just about right' in JAR scales may use lower cognitive effort: Evidence from the concurrent 9-point hedonic scale and CATA question. <i>Food Research International</i> , 2021 , 143, 110285	7	3
148	Development of (5-(4,6-dichlorotriazinyl) aminofluorescein) DTAF-labelled polysaccharides for characterization of microstructure and phase distribution of composite hydrogel visualization of hydrogels using CLSM. <i>Food Bioscience</i> , 2021 , 41, 100909	4.9	1
147	Effect of transglutaminase crosslinking on solubility property and mechanical strength of gelatin-zein composite films. <i>Food Hydrocolloids</i> , 2021 , 116, 106649	10.6	13
146	Strategies for Fabricating Protein Films for Biomaterials Applications. <i>Advanced Sustainable Systems</i> , 2021 , 5,	5.9	7
145	Is the absolute scaling model the basis for the 9-point hedonic scale? Evidence from Poulton's Stimulus Range Equalizing Bias. <i>Food Quality and Preference</i> , 2021 , 89, 104153	5.8	1

144	Effect of high concentrated sucrose on the stability of OSA-starch-based beta-carotene microcapsules. <i>Food Hydrocolloids</i> , 2021 , 113, 105472	10.6	6
143	Microcrystalline cellulose and nanocrystalline cellulose 2021 , 509-536		2
142	Formation, structural characteristics and physicochemical properties of beeswax oleogels prepared with tea polyphenol loaded gelators. <i>Food and Function</i> , 2021 , 12, 1662-1671	6.1	3
141	Collagen peptides with DPP-IV inhibitory activity from sheep skin and their stability to in vitro gastrointestinal digestion. <i>Food Bioscience</i> , 2021 , 42, 101161	4.9	3
140	Evaluation of Cellular Absorption and Metabolism of β -Carotene Loaded in Nanocarriers after Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9383-9394	5.7	1
139	Influence of softwood cellulose fiber and chitosan on the film-forming properties of collagen fiber. <i>Food Bioscience</i> , 2021 , 42, 101056	4.9	2
138	Formation pathways and precursors of furfural during Zhenjiang aromatic vinegar production. <i>Food Chemistry</i> , 2021 , 354, 129503	8.5	5
137	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. <i>Carbohydrate Polymers</i> , 2021 , 268, 118264	10.3	6
136	Characterization and physicochemical properties analysis of konjac glucomannan: Implications for structure-properties relationships. <i>Food Hydrocolloids</i> , 2021 , 120, 106818	10.6	4
135	Controlled release of antioxidants from active food packaging: A review. <i>Food Hydrocolloids</i> , 2021 , 120, 106992	10.6	20
134	Konjac glucomannan molecular and rheological properties that delay gastric emptying and improve the regulation of appetite. <i>Food Hydrocolloids</i> , 2021 , 120, 106894	10.6	3
133	Effect of encapsulation on β -carotene absorption and metabolism in mice. <i>Food Hydrocolloids</i> , 2021 , 121, 107009	10.6	5
132	The improvement of texture properties and storage stability for kappa carrageenan in developing vegan gummy candies. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	2
131	Characterization of the key aroma compounds in aged Zhenjiang aromatic vinegar by gas chromatography-olfactometry-mass spectrometry, quantitative measurements, aroma recombination and omission experiments. <i>Food Research International</i> , 2020 , 136, 109434	7	13
130	Improvement on properties of collagen casing films by aging treatment after oil coating. <i>Food Packaging and Shelf Life</i> , 2020 , 25, 100519	8.2	3
129	Regulation of nano-encapsulated tea polyphenol release from gelatin films with different Bloom values. <i>Food Hydrocolloids</i> , 2020 , 108, 106045	10.6	17
128	Interactions in starch co-gelatinized with phenolic compound systems: Effect of complexity of phenolic compounds and amylose content of starch. <i>Carbohydrate Polymers</i> , 2020 , 247, 116667	10.3	23
127	Effect of beta-carotene status in microcapsules on its in vivo bioefficacy and in vitro bioaccessibility. <i>Food Hydrocolloids</i> , 2020 , 106, 105848	10.6	8

126	The 9-point hedonic scale: Using R-Index Preference Measurement to compute effect size and eliminate artifactual ties. <i>Food Research International</i> , 2020 , 133, 109140	7	5
125	Paired preference tests and placebo placement: 2. Unraveling the effects of stimulus variance. <i>Food Research International</i> , 2020 , 136, 109447	7	0
124	Improvement of the water resistance and ductility of gelatin film by zein. <i>Food Hydrocolloids</i> , 2020 , 105, 105804	10.6	41
123	Improvement in physicochemical properties of collagen casings by glutaraldehyde cross-linking and drying temperature regulating. <i>Food Chemistry</i> , 2020 , 318, 126404	8.5	16
122	Versatile preparation of spherically and mechanically controllable liquid-core-shell alginate-based bead through interfacial gelation. <i>Carbohydrate Polymers</i> , 2020 , 236, 115980	10.3	13
121	The effect of viscous soluble dietary fiber on nutrient digestion and metabolic responses I: In vitro digestion process. <i>Food Hydrocolloids</i> , 2020 , 107, 105971	10.6	8
120	Effect of the co-existing and excipient oil on the bioaccessibility of β -carotene loaded oil-free nanoparticles. <i>Food Hydrocolloids</i> , 2020 , 106, 105847	10.6	8
119	Analysis of kinetic parameters and mechanisms of nanocrystalline cellulose inhibition of α -amylase and α -glucosidase in simulated digestion of starch. <i>Food and Function</i> , 2020 , 11, 4719-4731	6.1	6
118	Fabrication of films with tailored properties by regulating the swelling of collagen fiber through pH adjustment. <i>Food Hydrocolloids</i> , 2020 , 108, 106016	10.6	11
117	Enhancing the prebiotic effect of cellulose biopolymer in the gut by physical structuring via particle size manipulation. <i>Food Research International</i> , 2020 , 131, 108935	7	16
116	Impact of consumption frequency on generations of sensory product profiles using CATA questions: Case studies with two drink categories. <i>Food Research International</i> , 2020 , 137, 109378	7	3
115	Characterization of the Key Aroma Compounds in Dog Foods by Gas Chromatography-Mass Spectrometry, Acceptance Test, and Preference Test. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9195-9204	5.7	1
114	Remodeling of β -Carotene-Encapsulated Protein-Stabilized Nanoparticles during Gastrointestinal Digestion and in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 15468-15477	5.7	5
113	Film-forming properties of guar gum, tara gum and locust bean gum. <i>Food Hydrocolloids</i> , 2020 , 98, 105007.6	7.6	25
112	Effect of pre-treatment temperatures on the film-forming properties of collagen fiber dispersions. <i>Food Hydrocolloids</i> , 2020 , 107, 105326	10.6	12
111	Facile preparation of collagen fiber-glycerol-carboxymethyl cellulose composite film by immersing method. <i>Carbohydrate Polymers</i> , 2020 , 229, 115429	10.3	11
110	Enzymatic degradation and bioaccessibility of protein encapsulated β -carotene nano-emulsions during in vitro gastro-intestinal digestion. <i>Food Hydrocolloids</i> , 2020 , 100, 105177	10.6	27
109	The effect of sodium alginate on nutrient digestion and metabolic responses during both in vitro and in vivo digestion process. <i>Food Hydrocolloids</i> , 2020 , 107, 105304	10.6	11

108	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of β -Carotene: Effect of Starch Macromolecular Architecture. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6614-6624	5.7	29
107	Interfacial Activity and Self-Assembly Behavior of Dissolved and Granular Octenyl Succinate Anhydride Starches. <i>Langmuir</i> , 2019 , 35, 4702-4709	4	9
106	Tailoring physicochemical properties of chitosan films and their protective effects on meat by varying drying temperature. <i>Carbohydrate Polymers</i> , 2019 , 212, 150-159	10.3	20
105	Adsorption mechanism modeling using lead (Pb) sorption data on modified rice bran-insoluble fiber as universal approach to assess other metals toxicity. <i>International Journal of Food Properties</i> , 2019 , 22, 1397-1410	3	5
104	A cross-cultural analysis of children's vegetable preferences. <i>Appetite</i> , 2019 , 142, 104346	4.5	9
103	Influencers of children's vegetable liking: A look from a social and cultural perspective. <i>Journal of Sensory Studies</i> , 2019 , 34, e12534	2.2	5
102	Preparation of chitosan films by neutralization for improving their preservation effects on chilled meat. <i>Food Hydrocolloids</i> , 2019 , 90, 50-61	10.6	52
101	Study on the emulsifying stability and interfacial adsorption of pea proteins. <i>Food Hydrocolloids</i> , 2019 , 88, 247-255	10.6	70
100	Effect of aging treatment on the physicochemical properties of collagen films. <i>Food Hydrocolloids</i> , 2019 , 87, 436-447	10.6	38
99	Inhibition of α -amylase and amyloglucosidase by nanocrystalline cellulose and spectroscopic analysis of their binding interaction mechanism. <i>Food Hydrocolloids</i> , 2019 , 90, 341-352	10.6	16
98	Study on starch-protein interactions and their effects on physicochemical and digestible properties of the blends. <i>Food Chemistry</i> , 2019 , 280, 51-58	8.5	80
97	Protective approaches and mechanisms of microencapsulation to the survival of probiotic bacteria during processing, storage and gastrointestinal digestion: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2863-2878	11.5	58
96	Antimicrobial Carvacrol in Solution Blow-Spun Fish-Skin Gelatin Nanofibers. <i>Journal of Food Science</i> , 2018 , 83, 984-991	3.4	8
95	Current progress in the utilization of native and modified legume proteins as emulsifiers and encapsulants: A review. <i>Food Hydrocolloids</i> , 2018 , 76, 2-16	10.6	94
94	Improved survival of <i>Lactobacillus zeae</i> LB1 in a spray dried alginate-protein matrix. <i>Food Hydrocolloids</i> , 2018 , 78, 100-108	10.6	27
93	Physical properties and biological fate of OSA-modified-starch-stabilized emulsions containing β -carotene: Effect of calcium and pH. <i>Food Hydrocolloids</i> , 2018 , 77, 549-556	10.6	17
92	Factors affecting the bioaccessibility of β -carotene in lipid-based microcapsules: Digestive conditions, the composition, structure and physical state of microcapsules. <i>Food Hydrocolloids</i> , 2018 , 77, 187-203	10.6	55
91	Characteristics of annealed glutinous rice flour and its formation of fast-frozen dumplings. <i>Journal of Cereal Science</i> , 2018 , 79, 106-112	3.8	17

90	Interactions between octenyl-succinic-anhydride-modified starches and calcium in oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2018 , 77, 30-39	10.6	28
89	The resilience of nanocrystalline cellulose viscosity to simulated digestive processes and its influence on glucose diffusion. <i>Carbohydrate Polymers</i> , 2018 , 200, 436-445	10.3	28
88	Preparation of Fish Skin Gelatin-Based Nanofibers Incorporating Cinnamaldehyde by Solution Blow Spinning. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	10
87	Stabilizing Oil-in-Water Emulsion with Amorphous and Granular Octenyl Succinic Anhydride Modified Starches. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9301-9308	5.7	25
86	Distribution of octenylsuccinic groups in modified waxy maize starch: An analysis at granular level. <i>Food Hydrocolloids</i> , 2018 , 84, 210-218	10.6	21
85	Characterizations on the Stability and Release Properties of ßonone Loaded Thermosensitive Liposomes (TSLs). <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8336-8345	5.7	8
84	Effect of degree of octenyl succinic anhydride (OSA) substitution on the digestion of emulsions and the bioaccessibility of ßcarotene in OSA-modified-starch-stabilized-emulsions. <i>Food Hydrocolloids</i> , 2018 , 84, 303-312	10.6	60
83	Use of encapsulated bacteriophages to enhance farm to fork food safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 2801-2810	11.5	22
82	Functionality and nutritional aspects of microcrystalline cellulose in food. <i>Carbohydrate Polymers</i> , 2017 , 172, 159-174	10.3	85
81	Solution Blow Spinning of Food-Grade Gelatin Nanofibers. <i>Journal of Food Science</i> , 2017 , 82, 1402-1411	3.4	13
80	Characterization of film-forming solutions and films incorporating free and nanoencapsulated tea polyphenol prepared by gelatins with different Bloom values. <i>Food Hydrocolloids</i> , 2017 , 72, 381-388	10.6	14
79	Effects of calcium on lipid digestion in nanoemulsions stabilized by modified starch: Implications for bioaccessibility of ßcarotene. <i>Food Hydrocolloids</i> , 2017 , 73, 184-193	10.6	43
78	Physicochemical stability of ßcarotene and ßocopherol enriched nanoemulsions: Influence of carrier oil, emulsifier and antioxidant. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 529, 550-559	5.1	31
77	Optimization of key aroma compounds for dog food attractant. <i>Animal Feed Science and Technology</i> , 2017 , 225, 173-181	3	13
76	Influence of OSA-starch on the physico chemical characteristics of flax seed oil-eugenol nanoemulsions. <i>Food Hydrocolloids</i> , 2017 , 66, 365-377	10.6	46
75	Physicochemical properties of ßcarotene and eugenol co-encapsulated flax seed oil powders using OSA starches as wall material. <i>Food Hydrocolloids</i> , 2017 , 73, 274-283	10.6	38
74	Controlled-release of tea polyphenol from gelatin films incorporated with different ratios of free/nanoencapsulated tea polyphenols into fatty food simulants. <i>Food Hydrocolloids</i> , 2017 , 62, 212-221	10.6	94
73	Study of combined effects of glycerol and transglutaminase on properties of gelatin films. <i>Food Hydrocolloids</i> , 2017 , 65, 1-9	10.6	70

72	Effect of Different Degree of Deacetylation, Molecular Weight of Chitosan and Palm Stearin and Palm Kernel Olein Concentration on Chitosan as Edible Packaging for Cherry Tomato. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13090	2.1	10
71	The effect of chemical treatment on the In vitro hypoglycemic properties of rice bran insoluble dietary fiber. <i>Food Hydrocolloids</i> , 2016 , 52, 699-706	10.6	73
70	Effect of drying temperature and pH alteration on mechanical and water barrier properties of transglutaminase cross linked zein-oleic acid composite films. <i>LWT - Food Science and Technology</i> , 2016 , 65, 518-531	5.4	8
69	Applying Disruptive Preference Test Protocols to Increase the Number of "No Preference" Responses in the Placebo Pair, Using Chinese Consumers. <i>Journal of Food Science</i> , 2016 , 81, S2233-9	3.4	5
68	Preparation of Zein Fibers Using Solution Blow Spinning Method. <i>Journal of Food Science</i> , 2016 , 81, N3015-N3028	5.4	28
67	Preparation of Pickering emulsions with short, medium and long chain triacylglycerols stabilized by starch nanocrystals and their in vitro digestion properties. <i>RSC Advances</i> , 2016 , 6, 99496-99508	3.7	48
66	Mechanical and Water Barrier Properties of Zein-Corn Starch Composite Films as Affected by Gallic Acid Treatment. <i>International Journal of Food Engineering</i> , 2016 , 12, 773-781	1.9	3
65	pH and temperature stability of (-)-epigallocatechin-3-gallate-β-cyclodextrin inclusion complex-loaded chitosan nanoparticles. <i>Carbohydrate Polymers</i> , 2016 , 149, 340-7	10.3	20
64	Effect of Gallic acid on mechanical and water barrier properties of zein-oleic acid composite films. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2227-35	3.3	14
63	Effect of Type of Plasticizers on Mechanical and Water Barrier Properties of Transglutaminase Cross-Linked Zein-Oleic Acid Composite Films. <i>International Journal of Food Engineering</i> , 2016 , 12, 365-376	1.9	6
62	Chitosan/sulfobutylether-β-cyclodextrin nanoparticles as a potential approach for tea polyphenol encapsulation. <i>Food Hydrocolloids</i> , 2016 , 57, 291-300	10.6	60
61	Paired preference testing: False preferences and disruptive protocols. <i>Food Science and Biotechnology</i> , 2016 , 25, 1-10	3	27
60	Quantitative optimization and assessments of supplemented tea polyphenols in dry dog food considering palatability, levels of serum oxidative stress biomarkers and fecal pathogenic bacteria. <i>RSC Advances</i> , 2016 , 6, 16802-16807	3.7	7
59	Tailoring physical properties of transglutaminase-modified gelatin films by varying drying temperature. <i>Food Hydrocolloids</i> , 2016 , 58, 20-28	10.6	64
58	Bactericidal action mechanism of negatively charged food grade clove oil nanoemulsions. <i>Food Chemistry</i> , 2016 , 197, 75-83	8.5	94
57	Incorporation of polysaccharides into sodium caseinate-low melting point fat microparticles improves probiotic bacterial survival during simulated gastrointestinal digestion and storage. <i>Food Hydrocolloids</i> , 2016 , 54, 328-337	10.6	28
56	Evaluation of mechanical and water barrier properties of transglutaminase cross-linked zein films incorporated with oleic acid. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1159-1167	3.8	18
55	Niosomes Consisting of Tween-60 and Cholesterol Improve the Chemical Stability and Antioxidant Activity of (-)-Epigallocatechin Gallate under Intestinal Tract Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9180-9188	5.7	36

54	Quantitative optimization and assessments of supplemented fructooligosaccharides in dry dog food. <i>RSC Advances</i> , 2016 , 6, 110047-110052	3.7	2
53	Degradation of Vitamin E in Nanoemulsions during Storage as Affected by Temperature, Light and Darkness. <i>International Journal of Food Engineering</i> , 2015 , 11, 199-206	1.9	16
52	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. <i>Food Hydrocolloids</i> , 2015 , 51, 459-467	10.6	39
51	Glycation inhibits trichloroacetic acid (TCA)-induced whey protein precipitation. <i>European Food Research and Technology</i> , 2015 , 240, 847-852	3.4	6
50	Preparation of gelatin films incorporated with tea polyphenol nanoparticles for enhancing controlled-release antioxidant properties. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3987-95	5.7	88
49	Structural and physico-chemical properties of insoluble rice bran fiber: effect of acidBase induced modifications. <i>RSC Advances</i> , 2015 , 5, 79915-79923	3.7	26
48	Influence of Physicochemical Characteristics on the Effective Moisture Diffusivity in Tobacco. <i>International Journal of Food Properties</i> , 2015 , 18, 690-698	3	3
47	Effect of sodium acetate and drying temperature on physicochemical and thermomechanical properties of gelatin films. <i>Food Hydrocolloids</i> , 2015 , 45, 140-149	10.6	54
46	Beta-carotene encapsulated in food protein nanoparticles reduces peroxy radical oxidation in Caco-2 cells. <i>Food Hydrocolloids</i> , 2015 , 43, 31-40	10.6	163
45	Physicochemical and morphological properties of size-controlled chitosan-tripolyphosphate nanoparticles. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015 , 465, 137-146	5.1	121
44	Characterization of tara gum edible films incorporated with bulk chitosan and chitosan nanoparticles: A comparative study. <i>Food Hydrocolloids</i> , 2015 , 44, 309-319	10.6	157
43	Pairing Detection of Off-Flavor in Orange Juice with Preference Tests. <i>Journal of Sensory Studies</i> , 2015 , 30, 259-268	2.2	6
42	Is the Discrepancy between Numbers Derived from Verbal and Numerical Protocols for 9-Point Hedonic Scales an Artifact of Product Choice?. <i>Journal of Sensory Studies</i> , 2015 , 30, 269-279	2.2	4
41	Encapsulation of vitamin E: effect of physicochemical properties of wall material on retention and stability. <i>Carbohydrate Polymers</i> , 2015 , 124, 172-9	10.3	89
40	An Aromatic Lexicon Development for Soymilks. <i>International Journal of Food Properties</i> , 2015 , 18, 125-136	3	3
39	Effects of Lipids on in Vitro Release and Cellular Uptake of β -Carotene in Nanoemulsion-Based Delivery Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10831-7	5.7	40
38	Cellulosic fraction of rice bran fibre alters the conformation and inhibits the activity of porcine pancreatic lipase. <i>Journal of Functional Foods</i> , 2015 , 19, 39-48	5.1	15
37	Properties of edible films based on pullulan-chitosan blended film-forming solutions at different pH. <i>RSC Advances</i> , 2015 , 5, 105844-105850	3.7	22

36	Beta-carotene chemical stability in Nanoemulsions was improved by stabilized with beta-lactoglobulin-catechin conjugates through free radical method. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 297-303	5.7	62
35	Polysaccharide gel coating of the leaves of <i>Brasenia schreberi</i> flowers plasma cholesterol in hamsters. <i>Journal of Traditional and Complementary Medicine</i> , 2015 , 5, 56-61	4.6	13
34	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. <i>European Food Research and Technology</i> , 2014 , 238, 957-968	3.4	26
33	Physicochemical and thermomechanical characterization of tara gum edible films: effect of polyols as plasticizers. <i>Carbohydrate Polymers</i> , 2014 , 111, 359-65	10.3	73
32	Study on the effect of potassium lactate additive on the combustion behavior and mainstream smoke of cigarettes. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 115, 1733-1751	4.1	7
31	Influence of alkalization treatment on the color quality and the total phenolic and anthocyanin contents in cocoa powder. <i>Food Science and Biotechnology</i> , 2014 , 23, 59-63	3	23
30	Paired Preference Tests with Reversed Hidden Demand Characteristics. <i>Journal of Sensory Studies</i> , 2014 , 29, 149-158	2.2	13
29	Controlled release of β -carotene in β -lactoglobulin-dextran-conjugated nanoparticles' in vitro digestion and transport with Caco-2 monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8900-7	5.7	75
28	Influence of various factors on formation of 2,3-dihydro-3,5-dihydroxy-6-methyl-4(H)-pyran-4-one (DDMP) in a solid-state model system of Maillard reaction. <i>European Food Research and Technology</i> , 2014 , 239, 31-40	3.4	11
27	Effect of exogenous softwood on thermal decomposition of reconstituted tobacco sheet. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 117, 893-900	4.1	6
26	Cellular uptake of β -carotene from protein stabilized solid lipid nanoparticles prepared by homogenization-evaporation method. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1096-104	5.7	82
25	The influence of exogenous fiber on the generation of carbonyl compounds in reconstituted tobacco sheet. <i>Journal of Analytical and Applied Pyrolysis</i> , 2014 , 105, 227-233	6	6
24	Effects of common ammonium salt on the thermal behavior of reconstituted tobacco sheet. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 118, 1747-1753	4.1	4
23	Formation and Stability of Vitamin E Enriched Nanoemulsions Stabilized by Octenyl Succinic Anhydride Modified Starch. <i>International Journal of Food Engineering</i> , 2014 , 10, 633-643	1.9	9
22	The effect of high moisture heat-acid treatment on the structure and digestion property of normal maize starch. <i>Food Chemistry</i> , 2014 , 159, 222-9	8.5	49
21	The physicochemical stability and in vitro bioaccessibility of beta-carotene in oil-in-water sodium caseinate emulsions. <i>Food Hydrocolloids</i> , 2014 , 35, 19-27	10.6	177
20	The generation of carbon monoxide and carbonyl compounds in reconstituted tobacco sheet. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 115, 961-970	4.1	7
19	Preparation and characterization of pullulan-chitosan and pullulan-carboxymethyl chitosan blended films. <i>Food Hydrocolloids</i> , 2013 , 30, 82-91	10.6	163

18	Stability and bioaccessibility of β -carotene in nanoemulsions stabilized by modified starches. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 1249-57	5.7	169
17	Quantitative determination of the major aroma compounds in cigarette smoke condensates using comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry based on direct solvent extraction and comparison with simultaneous distillation extraction. <i>Analytical Methods</i> , 2013 , 5, 3557	3.2	3
16	Effect of relative humidity on the store stability of spray-dried beta-carotene nanoemulsions. <i>Food Hydrocolloids</i> , 2013 , 33, 225-233	10.6	76
15	Effect of dry heat treatment with xanthan on waxy rice starch. <i>Carbohydrate Polymers</i> , 2013 , 92, 1647-52	10.3	52
14	Properties and Stability of Spray-Dried and Freeze-Dried Microcapsules Co-Encapsulated with Fish Oil, Phytosterol Esters, and Limonene. <i>Drying Technology</i> , 2013 , 31, 707-716	2.6	70
13	Functional properties of Maillard reaction products of rice protein hydrolysates with mono-, oligo- and polysaccharides. <i>Food Hydrocolloids</i> , 2013 , 30, 53-60	10.6	119
12	Differentiation of flue-cured tobacco leaves in different positions based on neutral volatiles with principal component analysis (PCA). <i>European Food Research and Technology</i> , 2012 , 235, 745-752	3.4	16
11	In vitro hypoglycemic and cholesterol lowering effects of dietary fiber prepared from cocoa (<i>Theobroma cacao</i> L.) shells. <i>Food and Function</i> , 2012 , 3, 1044-50	6.1	66
10	Physical and antimicrobial properties of peppermint oil nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7548-55	5.7	229
9	Correlating chemical parameters of controlled oxidation tallow to gas chromatography-mass spectrometry profiles and e-nose responses using partial least squares regression analysis. <i>Sensors and Actuators B: Chemical</i> , 2010 , 147, 660-668	8.5	32
8	The effect of rice variety and starch isolation method on the pasting and rheological properties of rice starch pastes. <i>Food Hydrocolloids</i> , 2009 , 23, 406-414	10.6	57
7	Formation and characterisation of mint oil/S and CS/water microemulsions. <i>Food Chemistry</i> , 2009 , 115, 539-544	8.5	31
6	Effects of Alcalase/Protease N treatments on rice starch isolation and their effects on its properties. <i>Food Chemistry</i> , 2009 , 114, 821-828	8.5	23
5	Functional properties of the Maillard reaction products of rice protein with sugar. <i>Food Chemistry</i> , 2009 , 117, 69-74	8.5	89
4	Formula Optimization of Emulsifiers for Preparation of Multiple Emulsions Based on Artificial Neural Networks. <i>Journal of Dispersion Science and Technology</i> , 2008 , 29, 319-326	1.5	8
3	The Isolation of Rice Starch with Food Grade Proteases Combined with Other Treatments. <i>Food Science and Technology International</i> , 2008 , 14, 215-224	2.6	14
2	Paste viscosity of rice starches of different amylose content and carboxymethylcellulose formed by dry heating and the physical properties of their films. <i>Food Chemistry</i> , 2008 , 109, 616-623	8.5	71
1	Rice starch, amylopectin, and amylose: molecular weight and solubility in dimethyl sulfoxide-based solvents. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 2320-6	5.7	90

