# Zhi-Li Wan

## List of Publications by Citations



| 58 | 1,554 | 23 | 38 |
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| papers | citations | h-index | g-index |

| 64 | 2,019 | 6.6 | 5.07 |
|---|---|---|---|
| ext. papers | ext. citations | avg, IF | L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 58 | Plant protein-based delivery systems for bioactive ingredients in foods. *Food and Function*, **2015**, 6, 287-689 | 6.1 | 103 |
| 57 | Complexation of resveratrol with soy protein and its improvement on oxidative stability of corn oil/water emulsions. *Food Chemistry*, **2014**, 161, 324-31 | 8.5 | 103 |
| 56 | Wheat gluten-stabilized high internal phase emulsions as mayonnaise replacers. *Food Hydrocolloids*, **2018**, 77, 168-175 | 10.6 | 94 |
| 55 | Enhanced physical and oxidative stabilities of soy protein-based emulsions by incorporation of a water-soluble stevioside-resveratrol complex. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 4433-40 | 5.7 | 85 |
| 54 | Associative interactions between chitosan and soy protein fractions: Effects of pH, mixing ratio, heat treatment and ionic strength. *Food Research International*, **2014**, 55, 207-214 | 7 | 73 |
| 53 | Colloidal complexation of zein hydrolysate with tannic acid: Constructing peptides-based nanoemulsions for alga oil delivery. *Food Hydrocolloids*, **2016**, 54, 40-48 | 10.6 | 66 |
| 52 | Contribution of Long Fibrils and Peptides to Surface and Foaming Behavior of Soy Protein Fibril System. *Langmuir*, **2016**, 32, 8092-101 | 4 | 65 |
| 51 | Synergistic foaming and surface properties of a weakly interacting mixture of soy glycinin and biosurfactant stevioside. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6834-43 | 5.7 | 61 |
| 50 | Nonlinear Surface Dilatational Rheology and Foaming Behavior of Protein and Protein Fibrillar Aggregates in the Presence of Natural Surfactant. *Langmuir*, **2016**, 32, 3679-90 | 4 | 61 |
| 49 | Synergistic interfacial properties of soy protein–stevioside mixtures: Relationship to emulsion stability. *Food Hydrocolloids*, **2014**, 39, 127-135 | 10.6 | 57 |
| 48 | Responsive Emulsion Gels with Tunable Properties Formed by Self-Assembled Nanofibrils of Natural Saponin Glycyrrhizic Acid for Oil Structuring. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 2394-2405 | 5.7 | 51 |
| 47 | Thermoresponsive structured emulsions based on the fibrillar self-assembly of natural saponin glycyrrhizic acid. *Food and Function*, **2017**, 8, 75-85 | 6.1 | 45 |
| 46 | Formation of complex interface and stability of oil-in-water (O/W) emulsion prepared by soy lipophilic protein nanoparticles. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 7838-47 | 5.7 | 42 |
| 45 | Formation and dynamic interfacial adsorption of glycinin/chitosan soluble complex at acidic pH: Relationship to mixed emulsion stability. *Food Hydrocolloids*, **2013**, 31, 85-93 | 10.6 | 36 |
| 44 | Zein/tannic acid complex nanoparticles-stabilised emulsion as a novel delivery system for controlled release of curcumin. *International Journal of Food Science and Technology*, **2017**, 52, 1221-1228 | 3.8 | 34 |
| 43 | Controlled formation and stabilization of nanosized colloidal suspensions by combination of soy protein and biosurfactant stevioside as stabilizers. *Food Hydrocolloids*, **2016**, 52, 317-328 | 10.6 | 30 |
| 42 | Self-Assembled Egg Yolk Peptide Micellar Nanoparticles as a Versatile Emulsifier for Food-Grade Oil-in-Water Pickering Nanoemulsions. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 11728-11740 | 5.7 | 30 |

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| 41 | Long-Lived and Thermoresponsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. *Langmuir*, **2018**, 34, 3971-3980 | 4 | 29 |
| 40 | Enhanced water resistance properties of bacterial cellulose multilayer films by incorporating interlayers of electrospun zein fibers. *Food Hydrocolloids*, **2016**, 61, 269-276 | 10.6 | 29 |
| 39 | Characterization of complexes of soy protein and chitosan heated at low pH. *LWT - Food Science and Technology*, **2013**, 50, 657-664 | 5.4 | 29 |
| 38 | Multiple Water-in-Oil-in-Water Emulsion Gels Based on Self-Assembled Saponin Fibrillar Network for Photosensitive Cargo Protection. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 9735-9743 | 5.7 | 28 |
| 37 | Food-Grade Emulsions and Emulsion Gels Prepared by Soy Protein-Pectin Complex Nanoparticles and Glycyrrhizic Acid Nanofibrils. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1051-1063 | 5.7 | 25 |
| 36 | Hierarchical high internal phase emulsions and transparent oleogels stabilized by quillaja saponin-coated nanodroplets for color performance. *Food and Function*, **2017**, 8, 823-831 | 6.1 | 24 |
| 35 | The physicochemical properties, in vitro binding capacities and in vivo hypocholesterolemic activity of soluble dietary fiber extracted from soy hulls. *Food and Function*, **2016**, 7, 4830-4840 | 6.1 | 23 |
| 34 | Chitin microfibers reinforce soy protein gels cross-linked by transglutaminase. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4434-42 | 5.7 | 23 |
| 33 | pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. *Food Hydrocolloids*, **2017**, 70, 219-228 | 10.6 | 22 |
| 32 | Gel-like emulsions prepared with zein nanoparticles produced through phase separation from acetic acid solutions. *International Journal of Food Science and Technology*, **2017**, 52, 2670-2676 | 3.8 | 20 |
| 31 | A Natural Supramolecular Saponin Hydrogelator for Creation of Ultrastable and Thermostimulable Food-Grade Foams. *Advanced Materials Interfaces*, **2019**, 6, 1900417 | 4.6 | 19 |
| 30 | Nanocomposites of Bacterial Cellulose Nanofibrils and Zein Nanoparticles for Food Packaging. *ACS Applied Nano Materials*, **2020**, 3, 2899-2910 | 5.6 | 19 |
| 29 | Modulation of the surface properties of protein particles by a surfactant for stabilizing foams. *RSC Advances*, **2016**, 6, 66018-66026 | 3.7 | 19 |
| 28 | Tunable assembly of hydrophobic protein nanoparticle at fluid interfaces with tannic acid. *Food Hydrocolloids*, **2017**, 63, 364-371 | 10.6 | 17 |
| 27 | Controlled Hydrophobic Biosurface of Bacterial Cellulose Nanofibers through Self-Assembly of Natural Zein Protein. *ACS Biomaterials Science and Engineering*, **2017**, 3, 1595-1604 | 5.5 | 16 |
| 26 | Slowing the Starch Digestion by Structural Modification through Preparing Zein/Pectin Particle Stabilized Water-in-Water Emulsion. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4200-4207 | 5.7 | 16 |
| 25 | Heat stability and rheological properties of concentrated soy protein/egg white protein composite microparticle dispersions. *Food Hydrocolloids*, **2020**, 100, 105449 | 10.6 | 16 |
| 24 | Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. *RSC Advances*, **2016**, 6, 85621-85633 | 3.7 | 13 |

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| 23 | Preparation and characterisation of surface-active pectin from soya hulls by phosphate-assisted subcritical water combined with ultrasonic treatment. *International Journal of Food Science and Technology*, **2016**, 51, 61-68 | 3.8 | 11 |
| 22 | Large amplitude oscillatory shear (LAOS) for nonlinear rheological behavior of heterogeneous emulsion gels made from natural supramolecular gelators. *Food Research International*, **2021**, 140, 110076 | 7 | 11 |
| 21 | Salt reduction in semi-solid food gel via inhomogeneous distribution of sodium-containing coacervate: Effect of gum arabic. *Food Hydrocolloids*, **2020**, 109, 106102 | 10.6 | 10 |
| 20 | Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. *International Journal of Biological Macromolecules*, **2020**, 154, 788-794 | 7.9 | 10 |
| 19 | Stability and antimicrobial property of soy protein/chitosan mixed emulsion at acidic condition. *Food and Function*, **2013**, 4, 1394-401 | 6.1 | 10 |
| 18 | Modulation of Gut Microbiota by Soybean 7S Globulin Peptide That Involved Lipopolysaccharide-Peptide Interaction. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2201-2211 | 5.7 | 9 |
| 17 | Gamma/alpha-zein hydrolysates as oral delivery vehicles: Enhanced physicochemical stability and in□vitro bioaccessibility of curcumin. *International Journal of Food Science and Technology*, **2018**, 53, 1622-1630 | 3.8 | 8 |
| 16 | Surgical treatment of a retroperitoneal benign tumor surrounding important blood vessels by fractionated resection: A case report and review of the literature. *Oncology Letters*, **2016**, 11, 3259-3264 | 2.6 | 8 |
| 15 | Corn protein hydrolysate as a new structural modifier for soybean protein isolate based O/W emulsions. *LWT - Food Science and Technology*, **2020**, 118, 108763 | 5.4 | 8 |
| 14 | Highly stable and thermo-responsive gel foams by synergistically combining glycyrrhizic acid nanofibrils and cellulose nanocrystals. *Journal of Colloid and Interface Science*, **2021**, 587, 797-809 | 9.3 | 8 |
| 13 | Salt reduction in liquid/semi-solid foods based on the mucopenetration ability of gum arabic. *Food and Function*, **2019**, 10, 4090-4101 | 6.1 | 6 |
| 12 | Amphiphilic zein hydrolysate as a delivery vehicle: The role of xanthophylls. *LWT - Food Science and Technology*, **2017**, 79, 463-470 | 5.4 | 5 |
| 11 | Induction heating by magnetic microbeads for pasteurization of liquid whole eggs. *Journal of Food Engineering*, **2020**, 284, 110079 | 6 | 5 |
| 10 | Interaction of Soybean 7S Globulin Peptide with Cell Membrane Model via Isothermal Titration Calorimetry, Quartz Crystal Microbalance with Dissipation, and Langmuir Monolayer Study. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4913-4922 | 5.7 | 5 |
| 9 | Salt reduction in bread via enrichment of dietary fiber containing sodium and calcium. *Food and Function*, **2021**, 12, 2660-2671 | 6.1 | 4 |
| 8 | One-pot ultrasonic cavitational emulsification of phytosterols oleogel-based flavor emulsions and oil powder stabilized by natural saponin. *Food Research International*, **2021**, 150, 110757 | 7 | 3 |
| 7 | Effects of □zein peptides on lipid membrane organization: Quartz crystal microbalance with dissipation and Langmuir monolayer studies. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2019**, 574, 86-93 | 5.1 | 2 |
| 6 | Glycyrrhizic acid: Self-assembly and applications in multiphase food systems. *Current Opinion in Food Science*, **2021**, 43, 107-107 | 9.8 | 2 |

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| 5 | Adsorption and foaming properties of edible egg yolk peptide nanoparticles: Effect of particle aggregation. *Current Research in Food Science*, **2021**, 4, 270-278 | 5.6 | 2 |
| 4 | Tailoring structure and properties of long-lived emulsion foams stabilized by a natural saponin glycyrrhizic acid: Role of oil phase. *Food Research International*, **2021**, 150, 110733 | 7 | 1 |
| 3 | Synergistic effect of glycyrrhizic acid and cellulose nanocrystals for oil-water interfacial stabilization. *Food Hydrocolloids*, **2021**, 120, 106888 | 10.6 | 1 |
| 2 | Novel functional properties and applications of steviol glycosides in foods. *Current Opinion in Food Science*, **2022**, 43, 91-98 | 9.8 | 0 |
| 1 | pH-dependent micellar properties of edible biosurfactant steviol glycosides and their oil-water interfacial interactions with soy proteins. *Food Hydrocolloids*, **2022**, 126, 107476 | 10.6 | 0 |