

Zhi-Li Wan

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.

58
papers

1,554
citations

23
h-index

38
g-index

64
ext. papers

2,019
ext. citations

6.6
avg, IF

5.07
L-index

#	Paper	IF	Citations
58	Novel functional properties and applications of steviol glycosides in foods. <i>Current Opinion in Food Science</i> , 2022 , 43, 91-98	9.8	0
57	pH-dependent micellar properties of edible biosurfactant steviol glycosides and their oil-water interfacial interactions with soy proteins. <i>Food Hydrocolloids</i> , 2022 , 126, 107476	10.6	0
56	Glycyrrhizic acid: Self-assembly and applications in multiphase food systems. <i>Current Opinion in Food Science</i> , 2021 , 43, 107-107	9.8	2
55	One-pot ultrasonic cavitation emulsification of phytosterols oleogel-based flavor emulsions and oil powder stabilized by natural saponin. <i>Food Research International</i> , 2021 , 150, 110757	7	3
54	Highly stable and thermo-responsive gel foams by synergistically combining glycyrrhizic acid nanofibrils and cellulose nanocrystals. <i>Journal of Colloid and Interface Science</i> , 2021 , 587, 797-809	9.3	8
53	Salt reduction in bread via enrichment of dietary fiber containing sodium and calcium. <i>Food and Function</i> , 2021 , 12, 2660-2671	6.1	4
52	Large amplitude oscillatory shear (LAOS) for nonlinear rheological behavior of heterogeneous emulsion gels made from natural supramolecular gelators. <i>Food Research International</i> , 2021 , 140, 110076	7	11
51	Tailoring structure and properties of long-lived emulsion foams stabilized by a natural saponin glycyrrhizic acid: Role of oil phase. <i>Food Research International</i> , 2021 , 150, 110733	7	1
50	Synergistic effect of glycyrrhizic acid and cellulose nanocrystals for oil-water interfacial stabilization. <i>Food Hydrocolloids</i> , 2021 , 120, 106888	10.6	1
49	Adsorption and foaming properties of edible egg yolk peptide nanoparticles: Effect of particle aggregation. <i>Current Research in Food Science</i> , 2021 , 4, 270-278	5.6	2
48	Salt reduction in semi-solid food gel via inhomogeneous distribution of sodium-containing coacervate: Effect of gum arabic. <i>Food Hydrocolloids</i> , 2020 , 109, 106102	10.6	10
47	Nanocomposites of Bacterial Cellulose Nanofibrils and Zein Nanoparticles for Food Packaging. <i>ACS Applied Nano Materials</i> , 2020 , 3, 2899-2910	5.6	19
46	Induction heating by magnetic microbeads for pasteurization of liquid whole eggs. <i>Journal of Food Engineering</i> , 2020 , 284, 110079	6	5
45	Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 788-794	7.9	10
44	Food-Grade Emulsions and Emulsion Gels Prepared by Soy Protein-Pectin Complex Nanoparticles and Glycyrrhizic Acid Nanofibrils. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1051-1063	5.7	25
43	Heat stability and rheological properties of concentrated soy protein/egg white protein composite microparticle dispersions. <i>Food Hydrocolloids</i> , 2020 , 100, 105449	10.6	16
42	Corn protein hydrolysate as a new structural modifier for soybean protein isolate based O/W emulsions. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108763	5.4	8

41	Self-Assembled Egg Yolk Peptide Micellar Nanoparticles as a Versatile Emulsifier for Food-Grade Oil-in-Water Pickering Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11728-11740	5.7	30
40	Modulation of Gut Microbiota by Soybean 7S Globulin Peptide That Involved Lipopolysaccharide-Peptide Interaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2201-2211	5.7	9
39	Salt reduction in liquid/semi-solid foods based on the mucopenetration ability of gum arabic. <i>Food and Function</i> , 2019 , 10, 4090-4101	6.1	6
38	A Natural Supramolecular Saponin Hydrogelator for Creation of Ultrastable and Thermostimulable Food-Grade Foams. <i>Advanced Materials Interfaces</i> , 2019 , 6, 1900417	4.6	19
37	Effects of Zein peptides on lipid membrane organization: Quartz crystal microbalance with dissipation and Langmuir monolayer studies. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019 , 574, 86-93	5.1	2
36	Gamma/alpha-zein hydrolysates as oral delivery vehicles: Enhanced physicochemical stability and in vitro bioaccessibility of curcumin. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1622-1630	3.8	8
35	Slowing the Starch Digestion by Structural Modification through Preparing Zein/Pectin Particle Stabilized Water-in-Water Emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4200-4207	5.7	16
34	Interaction of Soybean 7S Globulin Peptide with Cell Membrane Model via Isothermal Titration Calorimetry, Quartz Crystal Microbalance with Dissipation, and Langmuir Monolayer Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4913-4922	5.7	5
33	Long-Lived and Thermo-responsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. <i>Langmuir</i> , 2018 , 34, 3971-3980	4	29
32	Wheat gluten-stabilized high internal phase emulsions as mayonnaise replacers. <i>Food Hydrocolloids</i> , 2018 , 77, 168-175	10.6	94
31	Amphiphilic zein hydrolysate as a delivery vehicle: The role of xanthophylls. <i>LWT - Food Science and Technology</i> , 2017 , 79, 463-470	5.4	5
30	Hierarchical high internal phase emulsions and transparent oleogels stabilized by quillaja saponin-coated nanodroplets for color performance. <i>Food and Function</i> , 2017 , 8, 823-831	6.1	24
29	Zein/tannic acid complex nanoparticles-stabilised emulsion as a novel delivery system for controlled release of curcumin. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1221-1228	3.8	34
28	Controlled Hydrophobic Biosurface of Bacterial Cellulose Nanofibers through Self-Assembly of Natural Zein Protein. <i>ACS Biomaterials Science and Engineering</i> , 2017 , 3, 1595-1604	5.5	16
27	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. <i>Food Hydrocolloids</i> , 2017 , 70, 219-228	10.6	22
26	Responsive Emulsion Gels with Tunable Properties Formed by Self-Assembled Nanofibrils of Natural Saponin Glycyrrhizic Acid for Oil Structuring. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2394-2405	5.7	51
25	Multiple Water-in-Oil-in-Water Emulsion Gels Based on Self-Assembled Saponin Fibrillar Network for Photosensitive Cargo Protection. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9735-9743	5.7	28
24	Gel-like emulsions prepared with zein nanoparticles produced through phase separation from acetic acid solutions. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2670-2676	3.8	20

23	Tunable assembly of hydrophobic protein nanoparticle at fluid interfaces with tannic acid. <i>Food Hydrocolloids</i> , 2017 , 63, 364-371	10.6	17
22	Thermoresponsive structured emulsions based on the fibrillar self-assembly of natural saponin glycyrrhizic acid. <i>Food and Function</i> , 2017 , 8, 75-85	6.1	45
21	Colloidal complexation of zein hydrolysate with tannic acid: Constructing peptides-based nanoemulsions for alga oil delivery. <i>Food Hydrocolloids</i> , 2016 , 54, 40-48	10.6	66
20	Controlled formation and stabilization of nanosized colloidal suspensions by combination of soy protein and biosurfactant stevioside as stabilizers. <i>Food Hydrocolloids</i> , 2016 , 52, 317-328	10.6	30
19	Modulation of the surface properties of protein particles by a surfactant for stabilizing foams. <i>RSC Advances</i> , 2016 , 6, 66018-66026	3.7	19
18	The physicochemical properties, in vitro binding capacities and in vivo hypocholesterolemic activity of soluble dietary fiber extracted from soy hulls. <i>Food and Function</i> , 2016 , 7, 4830-4840	6.1	23
17	Surgical treatment of a retroperitoneal benign tumor surrounding important blood vessels by fractionated resection: A case report and review of the literature. <i>Oncology Letters</i> , 2016 , 11, 3259-3264	2.6	8
16	Enhanced water resistance properties of bacterial cellulose multilayer films by incorporating interlayers of electrospun zein fibers. <i>Food Hydrocolloids</i> , 2016 , 61, 269-276	10.6	29
15	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. <i>RSC Advances</i> , 2016 , 6, 85621-85633	3.7	13
14	Nonlinear Surface Dilatational Rheology and Foaming Behavior of Protein and Protein Fibrillar Aggregates in the Presence of Natural Surfactant. <i>Langmuir</i> , 2016 , 32, 3679-90	4	61
13	Contribution of Long Fibrils and Peptides to Surface and Foaming Behavior of Soy Protein Fibril System. <i>Langmuir</i> , 2016 , 32, 8092-101	4	65
12	Preparation and characterisation of surface-active pectin from soya hulls by phosphate-assisted subcritical water combined with ultrasonic treatment. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 61-68	3.8	11
11	Plant protein-based delivery systems for bioactive ingredients in foods. <i>Food and Function</i> , 2015 , 6, 2876-2889	6.8	103
10	Associative interactions between chitosan and soy protein fractions: Effects of pH, mixing ratio, heat treatment and ionic strength. <i>Food Research International</i> , 2014 , 55, 207-214	7	73
9	Synergistic foaming and surface properties of a weakly interacting mixture of soy glycinin and biosurfactant stevioside. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6834-43	5.7	61
8	Chitin microfibers reinforce soy protein gels cross-linked by transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4434-42	5.7	23
7	Complexation of resveratrol with soy protein and its improvement on oxidative stability of corn oil/water emulsions. <i>Food Chemistry</i> , 2014 , 161, 324-31	8.5	103
6	Synergistic interfacial properties of soy protein-stevioside mixtures: Relationship to emulsion stability. <i>Food Hydrocolloids</i> , 2014 , 39, 127-135	10.6	57

5	Formation of complex interface and stability of oil-in-water (O/W) emulsion prepared by soy lipophilic protein nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7838-47	5.7	42
4	Stability and antimicrobial property of soy protein/chitosan mixed emulsion at acidic condition. <i>Food and Function</i> , 2013 , 4, 1394-401	6.1	10
3	Formation and dynamic interfacial adsorption of glycinin/chitosan soluble complex at acidic pH: Relationship to mixed emulsion stability. <i>Food Hydrocolloids</i> , 2013 , 31, 85-93	10.6	36
2	Enhanced physical and oxidative stabilities of soy protein-based emulsions by incorporation of a water-soluble stevioside-resveratrol complex. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4433-40	5.7	85
1	Characterization of complexes of soy protein and chitosan heated at low pH. <i>LWT - Food Science and Technology</i> , 2013 , 50, 657-664	5.4	29