

Qixin 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.

130
papers

4,288
citations

36
h-index

61
g-index

132
ext. papers

5,088
ext. citations

6.8
avg, IF

6.46
L-index

#	Paper	IF	Citations
130	Physical and antimicrobial properties of self-emulsified nanoemulsions containing three synergistic essential oils.. <i>International Journal of Food Microbiology</i> , 2022 , 365, 109557	5.8	1
129	Inactivation of Escherichia coli K12 on raw almonds using supercritical carbon dioxide and thyme oil.. <i>Food Microbiology</i> , 2022 , 103, 103955	6	1
128	Nanostructures self-assembled from food-grade molecules with pH-cycle as functional food ingredients. <i>Trends in Food Science and Technology</i> , 2022 , 120, 36-47	15.3	4
127	Impacts of preparation conditions on the structure and emulsifying properties of casein-alginate conjugates produced by transacylation reaction.. <i>International Journal of Biological Macromolecules</i> , 2022 , 201, 242-253	7.9	1
126	Nanoencapsulation of apigenin with whey protein isolate: physicochemical properties, activity against colorectal cancer cells, and bioavailability. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112751-112753	5.4	3
125	Alkaline conjugation of caseinate and propylene glycol alginate to prepare biopolymer complexes stabilizing oil-in-water emulsion gels. <i>Food Hydrocolloids</i> , 2022 , 123, 107192	10.6	1
124	Physicochemical properties of yogurt fortified with microencapsulated Sacha Inchi oil. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113375	5.4	0
123	Caseinate nanoparticles co-loaded with quercetin and avenanthramide 2c using a novel two-step pH-driven method: Formation, characterization, and bioavailability. <i>Food Hydrocolloids</i> , 2022 , 129, 107669	10.6	0
122	Sodium benzoate and sodium bisulfate as preservatives in apple juice and alternative sanitizers for washing cherry tomatoes.. <i>International Journal of Food Microbiology</i> , 2022 , 372, 109697	5.8	0
121	Enhancing bioaccessibility of resveratrol by loading in natural porous starch microparticles. <i>International Journal of Biological Macromolecules</i> , 2021 , 194, 982-982	7.9	1
120	Co-loading curcumin and quercetin in freeze-dried mushroom microparticles to inhibit lipid oxidation in beef patties. <i>Food Chemistry</i> , 2021 , 374, 131625	8.5	2
119	Improving rehydration properties of spray-dried milk protein isolates by supplementing soluble caseins. <i>Food Research International</i> , 2021 , 150, 110770	7	1
118	Synergistic anti-inflammatory activity of apigenin and curcumin co-encapsulated in caseins assessed with lipopolysaccharide-stimulated RAW 264.7 macrophages. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 702-712	7.9	1
117	Strong, elastic, and tough high internal phase emulsions stabilized solely by cod myofibers for multidisciplinary applications. <i>Chemical Engineering Journal</i> , 2021 , 412, 128724	14.7	14
116	Enteric rice protein-shellac composite coating to enhance the viability of probiotic <i>Lactobacillus salivarius</i> NRRL B-30514. <i>Food Hydrocolloids</i> , 2021 , 113, 106469	10.6	6
115	Gluconic acid as a chelator to improve clarity of skim milk powder dispersions at pH 3.0. <i>Food Chemistry</i> , 2021 , 344, 128639	8.5	3
114	Spray-coating as a novel strategy to supplement broiler feed pellets with probiotic <i>Lactobacillus salivarius</i> NRRL B-30514. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110419	5.4	0

113	Neutral pH nonfat dry milk beverages with turbidity reduced by sodium hexametaphosphate: Physical and sensory properties during storage. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111656	5.4	0
112	Effects of polysaccharide charge density on the structure and stability of carboxymethylcellulose-casein nanocomplexes at pH 4.5 prepared with and without a pH-cycle. <i>Food Hydrocolloids</i> , 2021 , 117, 106718	10.6	4
111	Conjugation of β and κ Caseins with Propylene Glycol Alginate Using a Transacylation Reaction as Novel Emulsifiers. <i>Biomacromolecules</i> , 2021 , 22, 4395-4407	6.9	1
110	Supramolecular structures of recrystallized starches with amylopectin side chains modified by amylosucrase to different chain lengths. <i>Food Hydrocolloids</i> , 2021 , 119, 106830	10.6	7
109	Caffeic Acid Phenethyl Ester Loaded in Skim Milk Microcapsules: Physicochemical Properties and Enhanced Bioaccessibility and Bioactivity against Colon Cancer Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14978-14987	5.7	4
108	Improved Physicochemical Properties of Curcumin-Loaded Solid Lipid Nanoparticles Stabilized by Sodium Caseinate-Lactose Maillard Conjugate. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7072-7081	5.7	19
107	Structural basis for the low digestibility of starches recrystallized from side chains of amylopectin modified by amylosucrase to different chain lengths. <i>Carbohydrate Polymers</i> , 2020 , 241, 116352	10.3	10
106	Amylopectin-Sodium Palmitate Complexes as Sustainable Nanohydrogels with Tunable Size and Fractal Dimensions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3796-3805	5.7	8
105	Stable casein micelle dispersions at pH 4.5 enabled by propylene glycol alginate following a pH-cycle treatment. <i>Carbohydrate Polymers</i> , 2020 , 233, 115834	10.3	10
104	Effect of surface charge density on the ice recrystallization inhibition activity of nanocelluloses. <i>Carbohydrate Polymers</i> , 2020 , 234, 115863	10.3	10
103	Physical and microbiological properties of powdered <i>Lactobacillus salivarius</i> NRRL B-30514 as affected by relative amounts of dairy proteins and lactose. <i>LWT - Food Science and Technology</i> , 2020 , 121, 109044	5.4	5
102	Physical and antimicrobial properties of neutral nanoemulsions self-assembled from alkaline thyme oil and sodium caseinate mixtures. <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 1046-1052	7.9	16
101	Casein core-polysaccharide shell nanocomplexes stable at pH 4.5 enabled by chelating and complexation properties of dextran sulfate. <i>Food Hydrocolloids</i> , 2020 , 103, 105723	10.6	7
100	Effect of Fibril Length on the Ice Recrystallization Inhibition Activity of Nanocelluloses. <i>Carbohydrate Polymers</i> , 2020 , 240, 116275	10.3	9
99	Physicochemical properties of skim milk powder dispersions prepared with calcium-chelating sodium tripolyphosphate, trisodium citrate, and sodium hexametaphosphate. <i>Journal of Dairy Science</i> , 2020 , 103, 9868-9880	4	8
98	Probiotic powders prepared by mixing suspension of <i>Lactobacillus salivarius</i> NRRL B-30514 and spray-dried lactose: Physical and microbiological properties. <i>Food Research International</i> , 2020 , 127, 108706	7.06	5
97	Properties and potential food applications of lauric arginate as a cationic antimicrobial. <i>International Journal of Food Microbiology</i> , 2020 , 315, 108417	5.8	21
96	Synergistic effects of whey protein isolate and amorphous sucrose on improving the viability and stability of powdered <i>Lactobacillus salivarius</i> NRRL B-30514. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108722	5.4	3

95	Encapsulation of vitamin D in gum arabic to enhance bioavailability and stability for beverage applications. <i>Journal of Food Science</i> , 2020 , 85, 2368-2379	3.4	11
94	Electrosterically stabilized cellulose nanocrystals demonstrate ice recrystallization inhibition and cryoprotection activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 2378-2386	7.9	1
93	Physicochemical properties of skim milk powder dispersions after acidification to pH 2.4-3.0 and heating. <i>Food Hydrocolloids</i> , 2020 , 100, 105435	10.6	2
92	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. <i>Food Hydrocolloids</i> , 2020 , 98, 105282	10.6	36
91	Nanoparticles fabricated from bulk solid lipids: Preparation, properties, and potential food applications. <i>Advances in Colloid and Interface Science</i> , 2019 , 273, 102033	14.3	23
90	Potential of acidified sodium benzoate as an alternative wash solution of cherry tomatoes: Changes of quality, background microbes, and inoculated pathogens during storage at 4 and 21°C post-washing. <i>Food Microbiology</i> , 2019 , 82, 111-118	6	11
89	Formulation and Characterization of Quercetin-loaded Oil in Water Nanoemulsion and Evaluation of Hypocholesterolemic Activity in Rats. <i>Nutrients</i> , 2019 , 11,	6.7	18
88	BG-4 from Bitter Gourd () Differentially Affects Inflammation In Vitro and In Vivo. <i>Antioxidants</i> , 2019 , 8,	7.1	2
87	Dispersible Biopolymer Particles Loaded with Lactase as a Potential Delivery System To Control Lactose Hydrolysis in Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6559-6568	5.7	6
86	Enzymatically modified starch with low digestibility produced from amylopectin by sequential amylosucrase and pullulanase treatments. <i>Food Hydrocolloids</i> , 2019 , 95, 195-202	10.6	27
85	Inhibiting Ice Recrystallization by Nanocelluloses. <i>Biomacromolecules</i> , 2019 , 20, 1667-1674	6.9	27
84	1-Laurin-3-Palmitin as a Novel Matrix of Solid Lipid Particles: Higher Loading Capacity of Thymol and Better Stability of Dispersions Than Those of Glyceryl Monostearate and Glyceryl Tripalmitate. <i>Nanomaterials</i> , 2019 , 9,	5.4	8
83	Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins. <i>Advanced Functional Materials</i> , 2019 , 29, 1901830	15.6	24
82	Carvacrol Loaded Solid Lipid Nanoparticles of Propylene Glycol Monopalmitate and Glyceryl Monostearate: Preparation, Characterization, and Synergistic Antimicrobial Activity. <i>Nanomaterials</i> , 2019 , 9,	5.4	19
81	Nanostructures: Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins (Adv. Funct. Mater. 31/2019). <i>Advanced Functional Materials</i> , 2019 , 29, 1970216	15.6	2
80	Nanoencapsulation of caffeic acid phenethyl ester in sucrose fatty acid esters to improve activities against cancer cells. <i>Journal of Food Engineering</i> , 2019 , 246, 125-133	6	17
79	Caffeic Acid Phenethyl Ester Loaded in Microemulsions: Enhanced In Vitro Activity against Colon and Breast Cancer Cells and Possible Cellular Mechanisms. <i>Food Biophysics</i> , 2019 , 14, 80-89	3.2	8
78	Stable aqueous foams created with intercalated montmorillonite nanoclay coated by sodium caseinate. <i>Journal of Food Engineering</i> , 2019 , 248, 36-45	6	9

77	Effects of acidification by glucono-delta-lactone or hydrochloric acid on structures of zein-caseinate nanocomplexes self-assembled during a pH cycle. <i>Food Hydrocolloids</i> , 2018 , 82, 173-185	10.6	44
76	Eugenol Nanoencapsulated by Sodium Caseinate: Physical, Antimicrobial, and Biophysical Properties. <i>Food Biophysics</i> , 2018 , 13, 37-48	3.2	12
75	Antibacterial activity of acidified sodium benzoate against Escherichia coli O157:H7, Salmonella enterica, and Listeria monocytogenes in tryptic soy broth and on cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2018 , 274, 38-44	5.8	16
74	Freeze-dried capsules prepared from emulsions with encapsulated lactase as a potential delivery system to control lactose hydrolysis in milk. <i>Food Chemistry</i> , 2018 , 241, 397-402	8.5	24
73	Properties of Ternary Biopolymer Nanocomplexes of Zein, Sodium Caseinate, and Propylene Glycol Alginate and Their Functions of Stabilizing High Internal Phase Pickering Emulsions. <i>Langmuir</i> , 2018 , 34, 9215-9227	4	49
72	Self-assembled curcumin-soluble soybean polysaccharide nanoparticles: Physicochemical properties and in vitro anti-proliferation activity against cancer cells. <i>Food Chemistry</i> , 2018 , 246, 82-89	8.5	51
71	Core-Shell Nanoencapsulation of Tocopherol by Blending Sodium Oleate and Rebaudioside A: Preparation, Characterization, and Antioxidant Activity. <i>Molecules</i> , 2018 , 23,	4.8	10
70	Encapsulation of ferulic acid ethyl ester in caseinate to suppress off-flavor formation in UHT milk. <i>Food Chemistry</i> , 2017 , 237, 532-537	8.5	9
69	Casein-maltodextrin conjugate as an emulsifier for fabrication of structured calcium carbonate particles as dispersible fat globule mimetics. <i>Food Hydrocolloids</i> , 2017 , 66, 61-70	10.6	14
68	Solid-in-Oil-in-Water Emulsions for Delivery of Lactase To Control in Vitro Hydrolysis of Lactose in Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 9522-9528	5.7	11
67	Potential of Cinnamon Oil Emulsions as Alternative Washing Solutions of Carrots. <i>Journal of Food Protection</i> , 2017 , 80, 994-1001	2.5	9
66	Magnetization of eugenol to fabricate magnetic-responsive emulsions for targeted delivery of caffeic acid phenethyl ester. <i>RSC Advances</i> , 2017 , 7, 43455-43463	3.7	6
65	Lactobionic acid enhances the synergistic effect of nisin and thymol against Listeria monocytogenes Scott A in tryptic soy broth and milk. <i>International Journal of Food Microbiology</i> , 2017 , 260, 36-41	5.8	42
64	Novel Antimicrobial and Antioxidant Chitosan Derivatives Prepared by Green Grafting with Phenyllactic Acid. <i>Food Biophysics</i> , 2017 , 12, 470-478	3.2	5
63	Self-emulsification of eugenol by modified rice proteins to design nano delivery systems for controlled release of caffeic acid phenethyl ester. <i>RSC Advances</i> , 2017 , 7, 49953-49961	3.7	7
62	S/O/W emulsions prepared with sugar beet pectin to enhance the viability of probiotic Lactobacillus salivarius NRRL B-30514. <i>Food Hydrocolloids</i> , 2016 , 52, 804-810	10.6	31
61	Eugenol improves physical and chemical stabilities of nanoemulsions loaded with β -carotene. <i>Food Chemistry</i> , 2016 , 194, 787-96	8.5	54
60	Low energy, organic solvent-free co-assembly of zein and caseinate to prepare stable dispersions. <i>Food Hydrocolloids</i> , 2016 , 52, 600-606	10.6	81

59	Effects of media, heat adaptation, and outlet temperature on the survival of <i>Lactobacillus salivarius</i> NRRL B-30514 after spray drying and subsequent storage. <i>LWT - Food Science and Technology</i> , 2016 , 74, 441-447	5.4	25
58	Physical and antimicrobial properties of cinnamon bark oil co-nanoemulsified by lauric arginate and Tween 80. <i>International Journal of Food Microbiology</i> , 2016 , 233, 52-59	5.8	35
57	Organic Nanoparticles in Foods: Fabrication, Characterization, and Utilization. <i>Annual Review of Food Science and Technology</i> , 2016 , 7, 245-66	14.7	48
56	Antimicrobial properties of microemulsions formulated with essential oils, soybean oil, and Tween 80. <i>International Journal of Food Microbiology</i> , 2016 , 226, 20-5	5.8	57
55	Nanoemulsions of thymol and eugenol co-emulsified by lauric arginate and lecithin. <i>Food Chemistry</i> , 2016 , 206, 167-73	8.5	56
54	Coating oil droplets with rice proteins to control the release rate of encapsulated beta-carotene during in vitro digestion. <i>RSC Advances</i> , 2016 , 6, 73627-73635	3.7	11
53	Quality attributes and microbial survival on whole cantaloupes with antimicrobial coatings containing chitosan, lauric arginate, cinnamon oil and ethylenediaminetetraacetic acid. <i>International Journal of Food Microbiology</i> , 2016 , 235, 103-8	5.8	14
52	The improved thermal stability of anthocyanins at pH 5.0 by gum arabic. <i>LWT - Food Science and Technology</i> , 2015 , 64, 706-712	5.4	46
51	Amyloid-like fibrils formed from intrinsically disordered caseins: physicochemical and nanomechanical properties. <i>Soft Matter</i> , 2015 , 11, 5898-904	3.6	38
50	Antimicrobial activity of thyme oil co-nanoemulsified with sodium caseinate and lecithin. <i>International Journal of Food Microbiology</i> , 2015 , 210, 1-8	5.8	80
49	The increased viability of probiotic <i>Lactobacillus salivarius</i> NRRL B-30514 encapsulated in emulsions with multiple lipid-protein-pectin layers. <i>Food Research International</i> , 2015 , 71, 9-15	7	70
48	Decolorization of Cheddar cheese whey by activated carbon. <i>Journal of Dairy Science</i> , 2015 , 98, 2982-91	4	7
47	Casein/pectin nanocomplexes as potential oral delivery vehicles. <i>International Journal of Pharmaceutics</i> , 2015 , 486, 59-68	6.5	134
46	Effect of alginate coatings with cinnamon bark oil and soybean oil on quality and microbiological safety of cantaloupe. <i>International Journal of Food Microbiology</i> , 2015 , 215, 25-30	5.8	27
45	Thermal and UV stability of β -carotene dissolved in peppermint oil microemulsified by sunflower lecithin and Tween 20 blend. <i>Food Chemistry</i> , 2015 , 174, 630-6	8.5	55
44	High temperature-short time glycation to improve heat stability of whey protein and reduce color formation. <i>Food Hydrocolloids</i> , 2015 , 44, 453-460	10.6	37
43	Yeast mannoproteins improve thermal stability of anthocyanins at pH 7.0. <i>Food Chemistry</i> , 2015 , 172, 121-8	8.5	35
42	Multiple-layered coatings on l-glutamine solid microparticles for the retention during storage and enteric delivery during in vitro digestions. <i>Food Hydrocolloids</i> , 2015 , 43, 584-592	10.6	20

41	Physical and antimicrobial properties of spray-dried zein casein nanocapsules with co-encapsulated eugenol and thymol. <i>Journal of Food Engineering</i> , 2015 , 144, 93-102	6	119
40	A novel method of preparing stable zein nanoparticle dispersions for encapsulation of peppermint oil. <i>Food Hydrocolloids</i> , 2015 , 43, 593-602	10.6	130
39	Delivery systems for food applications 2015 , 91-111		2
38	Crystallinity and quality of spray-dried lactose powder improved by soluble soybean polysaccharide. <i>LWT - Food Science and Technology</i> , 2015 , 62, 89-96	5.4	13
37	Impacts of sample preparation methods on solubility and antilisterial characteristics of essential oil components in milk. <i>Applied and Environmental Microbiology</i> , 2014 , 80, 907-16	4.8	59
36	Thymol nanoencapsulated by sodium caseinate: physical and antilisterial properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1649-57	5.7	135
35	Removal of milk fat globules from whey protein concentrate 34% to prepare clear and heat-stable protein dispersions. <i>Journal of Dairy Science</i> , 2014 , 97, 6097-106	4	15
34	pH-driven encapsulation of curcumin in self-assembled casein nanoparticles for enhanced dispersibility and bioactivity. <i>Soft Matter</i> , 2014 , 10, 6820-30	3.6	238
33	Antimicrobial properties of nisin after glycation with lactose, maltodextrin and dextran and the thyme oil emulsions prepared thereof. <i>International Journal of Food Microbiology</i> , 2014 , 191, 75-81	5.8	13
32	Thyme oil nanoemulsions coemulsified by sodium caseinate and lecithin. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9900-7	5.7	65
31	Processes improving the dispersibility of spray-dried zein nanoparticles using sodium caseinate. <i>Food Hydrocolloids</i> , 2014 , 35, 358-366	10.6	111
30	Formulating essential oil microemulsions as washing solutions for organic fresh produce production. <i>Food Chemistry</i> , 2014 , 165, 113-8	8.5	34
29	Physical, chemical and biochemical properties of casein hydrolyzed by three proteases: partial characterizations. <i>Food Chemistry</i> , 2014 , 155, 146-54	8.5	77
28	Antimicrobial properties of lauric arginate alone or in combination with essential oils in tryptic soy broth and 2% reduced fat milk. <i>International Journal of Food Microbiology</i> , 2013 , 166, 77-84	5.8	74
27	Encapsulation of bixin in sodium caseinate to deliver the colorant in transparent dispersions. <i>Food Hydrocolloids</i> , 2013 , 33, 1-9	10.6	71
26	Thermal aggregation properties of whey protein glycosylated with various saccharides. <i>Food Hydrocolloids</i> , 2013 , 32, 87-96	10.6	101
25	Thymol nanoemulsified by whey protein-maltodextrin conjugates: the enhanced emulsifying capacity and antilisterial properties in milk by propylene glycol. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12720-6	5.7	52
24	Nanoscale understanding of thermal aggregation of whey protein pretreated by transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 435-46	5.7	40

23	Enhanced dispersibility and bioactivity of curcumin by encapsulation in casein nanocapsules. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6036-43	5.7	306
22	Transglutaminase cross-linking to enhance elastic properties of soy protein hydrogels with intercalated montmorillonite nanoclay. <i>Journal of Food Engineering</i> , 2013 , 115, 33-40	6	27
21	Improving clarity and stability of skim milk powder dispersions by dissociation of casein micelles at pH 11.0 and acidification with citric acid. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9260-8	5.7	30
20	Short-time ultrasonication treatment in enzymatic hydrolysis of biomass. <i>Holzforschung</i> , 2013 , 67, 891-897		6
19	High Acyl Gellan Networks Probed by Rheology and Atomic Force Microscopy. <i>Food Science and Technology Research</i> , 2013 , 19, 201-210	0.8	12
18	Structure modification of montmorillonite nanoclay by surface coating with soy protein. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 11965-71	5.7	23
17	Effects of thermal denaturation on binding between bixin and whey protein. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7526-31	5.7	50
16	Nanodispersing thymol in whey protein isolate-maltodextrin conjugate capsules produced using the emulsion- β -evaporation technique. <i>Journal of Food Engineering</i> , 2012 , 113, 79-86	6	53
15	Glycation of whey protein to provide steric hindrance against thermal aggregation. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9754-62	5.7	109
14	Single Molecules and Networks of Xanthan Gum Probed by Atomic Force Microscopy. <i>Food Science and Technology Research</i> , 2012 , 18, 741-745	0.8	19
13	Release and antilisterial properties of nisin from zein capsules spray-dried at different temperatures. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1977-1985	5.4	36
12	IMPACTS OF SUPERCRITICAL EXTRACTION ON GC/MS PROFILES OF VOLATILES IN WHEY PROTEIN ISOLATE SAMPLED BY SOLID-PHASE MICROEXTRACTION. <i>Journal of Food Processing and Preservation</i> , 2011 , 35, 869-883	2.1	5
11	In vitro release kinetics of nisin as affected by Tween 20 and glycerol co-encapsulated in spray-dried zein capsules. <i>Journal of Food Engineering</i> , 2011 , 106, 65-73	6	22
10	Zein nanoparticles produced by liquid-liquid dispersion. <i>Food Hydrocolloids</i> , 2009 , 23, 2380-2387	10.6	248
9	Sustained release of lysozyme from zein microcapsules produced by a supercritical anti-solvent process. <i>Food Chemistry</i> , 2009 , 115, 697-700	8.5	81
8	Nanoscalar structures of spray-dried zein microcapsules and in vitro release kinetics of the encapsulated lysozyme as affected by formulations. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3886-94	5.7	87
7	Nonthermal inactivation of Escherichia coli K-12 on spinach leaves, using dense phase carbon dioxide. <i>Journal of Food Protection</i> , 2008 , 71, 1015-7	2.5	27
6	Application of Supercritical Anti-Solvent Technologies for the Synthesis of Delivery Systems of Bioactive Food Components. <i>Food Biophysics</i> , 2008 , 3, 186-190	3.2	35

5	Physicochemical variables affecting the rheology and microstructure of rennet casein gels. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 2688-97	5.7	19
4	Cooling effects on a model rennet casein gel system: part II. Permeability and microscopy. <i>Langmuir</i> , 2004 , 20, 7406-11	4	16
3	Cooling effects on a model rennet casein gel system: part I. Rheological characterization. <i>Langmuir</i> , 2004 , 20, 7399-405	4	21
2	Effects of NaCl on the Freezing-Thawing Induced Gelation of Egg Yolk at pH 2.08.0. <i>Food Biophysics</i> ,1	3.2	
1	The Improved Properties of Zein Encapsulating and Stabilizing Sacha Inchi Oil by Surfactant Combination of Lecithin and Tween 80. <i>Food and Bioprocess Technology</i> ,1	5.1	0