

# Yongkai Yuan

## List of Publications by Year in descending order

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Version: 2024-02-01

24  
papers

859  
citations

623734

14  
h-index

610901

24  
g-index

24  
all docs

24  
docs citations

24  
times ranked

515  
citing authors

| #  | ARTICLE                                                                                                                                                                                                                                      | IF   | CITATIONS |
|----|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------|
| 1  | Zein/soluble soybean polysaccharide composite nanoparticles for encapsulation and oral delivery of lutein. <i>Food Hydrocolloids</i> , 2020, 103, 105715.                                                                                    | 10.7 | 118       |
| 2  | Fabrication and characterization of zein nanoparticles by dextran sulfate coating as vehicles for delivery of curcumin. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 1074-1083.                                    | 7.5  | 81        |
| 3  | Fabrication and characterization of cold-gelation whey protein-chitosan complex hydrogels for the controlled release of curcumin. <i>Food Hydrocolloids</i> , 2020, 103, 105619.                                                             | 10.7 | 77        |
| 4  | Fabrication of stable zein nanoparticles by chondroitin sulfate deposition based on antisolvent precipitation method. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 30-39.                                          | 7.5  | 74        |
| 5  | Fabrication and Characterization of Lutein-Loaded Nanoparticles Based on Zein and Sophorolipid: Enhancement of Water Solubility, Stability, and Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11977-11985. | 5.2  | 74        |
| 6  | Surface coating of zein nanoparticles to improve the application of bioactive compounds: A review. <i>Trends in Food Science and Technology</i> , 2022, 120, 1-15.                                                                           | 15.1 | 68        |
| 7  | Selective, highly efficient extraction of Cr(III), Pb(II) and Fe(III) from complex water environment with a tea residue derived porous gel adsorbent. <i>Bioresource Technology</i> , 2020, 311, 123520.                                     | 9.6  | 53        |
| 8  | Fabrication and characterization of zein/tea saponin composite nanoparticles as delivery vehicles of lutein. <i>LWT - Food Science and Technology</i> , 2020, 125, 109270.                                                                   | 5.2  | 50        |
| 9  | Development of pH-driven zein/tea saponin composite nanoparticles for encapsulation and oral delivery of curcumin. <i>Food Chemistry</i> , 2021, 364, 130401.                                                                                | 8.2  | 50        |
| 10 | Effect of sophorolipid on the curcumin-loaded ternary composite nanoparticles self-assembled from zein and chondroitin sulfate. <i>Food Hydrocolloids</i> , 2021, 113, 106493.                                                               | 10.7 | 43        |
| 11 | Self-assembled composite nanoparticles based on zein as delivery vehicles of curcumin: role of chondroitin sulfate. <i>Food and Function</i> , 2020, 11, 5377-5388.                                                                          | 4.6  | 38        |
| 12 | One-step self-assembly of curcumin-loaded zein/sophorolipid nanoparticles: physicochemical stability, redispersibility, solubility and bioaccessibility. <i>Food and Function</i> , 2021, 12, 5719-5730.                                     | 4.6  | 32        |
| 13 | Encapsulation and delivery of curcumin in cellulose nanocrystals nanoparticles using pH-driven method. <i>LWT - Food Science and Technology</i> , 2022, 155, 112863.                                                                         | 5.2  | 20        |
| 14 | pH-driven self-assembly of alcohol-free curcumin-loaded propylene glycol alginate nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 302-308.                                                             | 7.5  | 18        |
| 15 | The dual effect of shellac on survival of spray-dried <i>Lactobacillus rhamnosus</i> GG microcapsules. <i>Food Chemistry</i> , 2022, 389, 132999.                                                                                            | 8.2  | 13        |
| 16 | Construction of biopolymer-based nanoencapsulation of functional food ingredients using the pH-driven method: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5724-5738.                                         | 10.3 | 10        |
| 17 | Effects of steaming process on the distribution of arsenic in different tissues of the scallops ( <i>Chlamys farreri</i> ). <i>Food Control</i> , 2021, 123, 107694.                                                                         | 5.5  | 6         |
| 18 | High efficiency adsorption of various heavy metals by tea residue biochar loaded with nanoscale zero-valent iron. <i>Environmental Progress and Sustainable Energy</i> , 2021, 40, e13706.                                                   | 2.3  | 6         |

| #  | ARTICLE                                                                                                                                                                                                                              | IF   | CITATIONS |
|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------|
| 19 | A review of factors affecting the stability of zein-based nanoparticles loaded with bioactive compounds: from construction to application. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7529-7545.              | 10.3 | 6         |
| 20 | Synthesis of polyunsaturated fatty boronic esters and their <i>in vitro</i> inhibition to HCT116 cell lines. <i>Tetrahedron</i> , 2019, 75, 130578.                                                                                  | 1.9  | 5         |
| 21 | The absorption of glycosaminoglycans of different molecular weight obtained from <i>Apostichopus japonicus</i> : an <i>in vitro</i> and <i>in situ</i> study. <i>Food and Function</i> , 2021, 12, 5551-5562.                        | 4.6  | 5         |
| 22 | Modeling and optimization of porous aerogel adsorbent for removal of cadmium from crab viscera homogenate using response surface method and artificial neural network. <i>LWT - Food Science and Technology</i> , 2021, 150, 111990. | 5.2  | 5         |
| 23 | Effect of fish sperm deoxyribonucleic acid encapsulation on stability, bioaccessibility, redispersibility, and solubilization of curcumin. <i>Food Bioscience</i> , 2022, 48, 101746.                                                | 4.4  | 4         |
| 24 | Investigation of the optimal fabrication of a single-carrier encapsulated fucoxanthin based on colloidal nanoparticles. <i>Journal of Industrial and Engineering Chemistry</i> , 2022, 114, 96-107.                                  | 5.8  | 3         |