

Yongkai Yuan

List of Publications by Year in descending order

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papers

859
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623734

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515
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
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	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	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
20	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
21	Zein/soluble soybean polysaccharide composite nanoparticles for encapsulation and oral delivery of lutein. <i>Food Hydrocolloids</i> , 2020, 103, 105715.	10.7	118
22	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
23	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
24	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