

Jian Guo

List of Publications by Citations

Source: <https://exaly.com/author-pdf/5964985/jian-guo-publications-by-citations.pdf>

Version: 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

37
papers

1,171
citations

19
h-index

34
g-index

37
ext. papers

1,463
ext. citations

6
avg, IF

4.53
L-index

#	Paper	IF	Citations
37	Pickering Emulsion Gels Prepared by Hydrogen-Bonded Zein/Tannic Acid Complex Colloidal Particles. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7405-14	5.7	224
36	Protein-based pickering emulsion and oil gel prepared by complexes of zein colloidal particles and stearate. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2672-8	5.7	139
35	Limited aggregation behavior of β -conglycinin and its terminating effect on glycinin aggregation during heating at pH 7.0. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3782-91	5.7	96
34	Wheat gluten-stabilized high internal phase emulsions as mayonnaise replacers. <i>Food Hydrocolloids</i> , 2018 , 77, 168-175	10.6	94
33	Zein based oil-in-glycerol emulgels enriched with β -carotene as margarine alternatives. <i>Food Chemistry</i> , 2016 , 211, 836-44	8.5	55
32	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
31	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
30	Phytosterol structured algae oil nanoemulsions and powders: improving antioxidant and flavor properties. <i>Food and Function</i> , 2016 , 7, 3694-702	6.1	36
29	Preparation of soy protein-based microgel particles using a hydrogel homogenizing strategy and their interfacial properties. <i>Food Hydrocolloids</i> , 2016 , 58, 324-334	10.6	35
28	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
27	Long-Lived and Thermoresponsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. <i>Langmuir</i> , 2018 , 34, 3971-3980	4	29
26	Fabrication of edible gellan gum/soy protein ionic-covalent entanglement gels with diverse mechanical and oral processing properties. <i>Food Research International</i> , 2014 , 62, 917-925	7	29
25	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
24	Tunable volatile release from organogel-emulsions based on the self-assembly of β -sitosterol and β -oryzanol. <i>Food Chemistry</i> , 2017 , 221, 1491-1498	8.5	24
23	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. <i>Food Hydrocolloids</i> , 2017 , 70, 219-228	10.6	22
22	The influence of heat treatment on acid-tolerant emulsions prepared from acid soluble soy protein and soy soluble polysaccharide complexes. <i>Food Research International</i> , 2016 , 89, 211-218	7	22
21	Effect of interfacial composition and crumbliness on aroma release in soy protein/sugar beet pectin mixed emulsion gels. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4449-56	4.3	21

20	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
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	Dry fractionation of surface abrasion for polyphenol-enriched buckwheat protein combined with hydrothermal treatment. <i>Food Chemistry</i> , 2019 , 285, 414-422	8.5	18
17	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
16	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
15	Comparison of the colloidal stability, bioaccessibility and antioxidant activity of corn protein hydrolysate and sodium caseinate stabilized curcumin nanoparticles. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2923-2932	3.3	14
14	Prevention of retinoic acid-induced osteoporosis in mice by isoflavone-enriched soy protein. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 331-8	4.3	14
13	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. <i>RSC Advances</i> , 2016 , 6, 85621-85633	3.7	13
12	An Improved Isolation Method of Soy β -Conglycinin Subunits and Their Characterization. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 997-1004	1.8	12
11	Zein Particle-Stabilized Water-In-Water Emulsion as a Vehicle for Hydrophilic Bioactive Compound Loading of Riboflavin. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9926-9933	5.7	9
10	Enzyme-Adsorbed Chitosan Nanogel Particles as Edible Pickering Interfacial Biocatalysts and Lipase-Responsive Phase Inversion of Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8890-8899	5.7	9
9	Zein-based core-shell microcapsules for the potential delivery of algae oil and lipophilic compounds. <i>Food and Function</i> , 2019 , 10, 1504-1512	6.1	8
8	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
7	Improvement of microbial transglutaminase-induced gelation of β -conglycinin by conjugation with dextran. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 976-982	3.8	5
6	Water-in-water-in-water emulsions formed by cooling mixtures of guar, amylopectin and gelatin. <i>Food Hydrocolloids</i> , 2021 , 118, 106763	10.6	5
5	Preparation and characterisation of soya milk enriched with isoflavone aglycone fermented by lactic acid bacteria combined with hydrothermal cooking pretreatment. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1331-1337	3.8	3
4	Effects of β -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
3	Inhibition of glycinin thermal aggregation by an artificial chaperone sodium dodecyl sulphate. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 665-673	3.8	2

2	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
1	Modulating aroma release of flavour oil emulsion based on mucoadhesive property of tannic acid.. <i>Food Chemistry</i> , 2022 , 388, 132970	8.5	0