

Jian Guo

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.

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	Modulating aroma release of flavour oil emulsion based on mucoadhesive property of tannic acid.. <i>Food Chemistry</i> , 2022 , 388, 132970	8.5	0
36	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
35	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
34	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
33	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
32	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
31	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
30	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
29	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
28	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
27	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
26	Long-Lived and Thermoresponsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. <i>Langmuir</i> , 2018 , 34, 3971-3980	4	29
25	Wheat gluten-stabilized high internal phase emulsions as mayonnaise replacers. <i>Food Hydrocolloids</i> , 2018 , 77, 168-175	10.6	94
24	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
23	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
22	pH switchable Pickering emulsion based on soy peptides functionalized calcium phosphate particles. <i>Food Hydrocolloids</i> , 2017 , 70, 219-228	10.6	22
21	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

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	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
18	Tunable volatile release from organogel-emulsions based on the self-assembly of β -sitosterol and β -ryzanol. <i>Food Chemistry</i> , 2017 , 221, 1491-1498	8.5	24
17	Phytosterol structured algae oil nanoemulsions and powders: improving antioxidant and flavor properties. <i>Food and Function</i> , 2016 , 7, 3694-702	6.1	36
16	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
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	Zein based oil-in-glycerol emulgels enriched with β -carotene as margarine alternatives. <i>Food Chemistry</i> , 2016 , 211, 836-44	8.5	55
13	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
12	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
11	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
10	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. <i>RSC Advances</i> , 2016 , 6, 85621-85633	3.7	13
9	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
8	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
7	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
6	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
5	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
4	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
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	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
1	An Improved Isolation Method of Soy β -Conglycinin Subunits and Their Characterization. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2010 , 87, 997-1004	1.8	12