

Wei Xu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6557133/publications.pdf>

Version: 2024-02-01

40
papers

1,397
citations

393982

19
h-index

329751

37
g-index

40
all docs

40
docs citations

40
times ranked

1667
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and optimization of Pickering emulsion stabilized by chitosan-tripolyphosphate nanoparticles for curcumin encapsulation. <i>Food Hydrocolloids</i> , 2016, 52, 369-377.	5.6	256
2	Green synthesis of xanthan conformation-based silver nanoparticles: Antibacterial and catalytic application. <i>Carbohydrate Polymers</i> , 2014, 101, 961-967.	5.1	122
3	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 126, 459-466.	2.5	85
4	Effect of substitution degree on carboxymethylcellulose interaction with lysozyme. <i>Food Hydrocolloids</i> , 2017, 62, 222-229.	5.6	78
5	Effects of prebiotic dietary fibers and probiotics on human health: With special focus on recent advancement in their encapsulated formulations. <i>Trends in Food Science and Technology</i> , 2020, 102, 178-192.	7.8	62
6	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 210-215.	3.6	58
7	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. <i>Food Research International</i> , 2015, 75, 98-105.	2.9	57
8	Tannic acid enhanced the physical and oxidative stability of chitin particles stabilized oil in water emulsion. <i>Food Chemistry</i> , 2021, 346, 128762.	4.2	55
9	Curcumin loaded and protective system based on complex of κ -carrageenan and lysozyme. <i>Food Research International</i> , 2014, 59, 61-66.	2.9	54
10	Stability, microstructural and rheological properties of complex prebiotic emulsion stabilized by sodium caseinate with inulin and konjac glucomannan. <i>Food Hydrocolloids</i> , 2020, 105, 105772.	5.6	54
11	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. <i>Food Hydrocolloids</i> , 2015, 48, 320-326.	5.6	48
12	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. <i>Food Chemistry</i> , 2019, 301, 125272.	4.2	47
13	A simple and feasible approach to purify konjac glucomannan from konjac flour "Temperature effect. <i>Food Chemistry</i> , 2014, 158, 171-176.	4.2	43
14	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. <i>Food Research International</i> , 2015, 71, 83-90.	2.9	40
15	Interfacial and emulsion stabilized behavior of lysozyme/xanthan gum nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 280-286.	3.6	40
16	Stability, microstructural and rheological properties of Pickering emulsion stabilized by xanthan gum/lysozyme nanoparticles coupled with xanthan gum. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 2387-2394.	3.6	39
17	Effect of carboxymethylcellulose on the affinity between lysozyme and liposome monolayers:evidence for its bacteriostatic mechanism. <i>Food Hydrocolloids</i> , 2020, 98, 105263.	5.6	22
18	Formulation and characterization of zein/chitosan complex particles stabilized Pickering emulsion with the encapsulation and delivery of vitamin D ₃ . <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5419-5428.	1.7	21

#	ARTICLE	IF	CITATIONS
19	Cytochrome P450 1B1: role in health and disease and effect of nutrition on its expression. RSC Advances, 2019, 9, 21050-21062.	1.7	20
20	Controlled release of lysozyme based core/shells structured alginate beads with CaCO ₃ microparticles using Pickering emulsion template and in situ gelation. Colloids and Surfaces B: Biointerfaces, 2019, 183, 110410.	2.5	19
21	Fabrication, stability and rheological properties of zein/chitosan particles stabilized Pickering emulsions with antioxidant activities of the encapsulated vit-D3. International Journal of Biological Macromolecules, 2021, 191, 803-810.	3.6	18
22	Structural and rheological properties of xanthan gum/lysozyme system induced by in situ acidification. Food Research International, 2016, 90, 85-90.	2.9	17
23	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin. RSC Advances, 2018, 8, 28746-28752.	1.7	16
24	Solubilization and protection of curcumin based on lysozyme/albumin nano-complex. AIP Advances, 2018, 8, .	0.6	13
25	Effect of physical interactions on structure of lysozyme in presence of three kinds of polysaccharides. Journal of Food Science and Technology, 2018, 55, 3056-3064.	1.4	13
26	Rheological behavior and microstructure of Pickering emulsions based on different concentrations of gliadin/sodium caseinate nanoparticles. European Food Research and Technology, 2021, 247, 2621-2633.	1.6	13
27	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. LWT - Food Science and Technology, 2022, 160, 113298.	2.5	11
28	Mineralized calcium carbonate/xanthan gum microspheres for lysozyme adsorption. International Journal of Biological Macromolecules, 2018, 120, 2175-2179.	3.6	10
29	Rheological and spectral analysis of xanthan gum/lysozyme system during nanoparticle fabrication. International Journal of Food Science and Technology, 2018, 53, 2595-2601.	1.3	10
30	Preparation and characterization of tea oil powder with high water solubility using Pickering emulsion template and vacuum freeze-drying. LWT - Food Science and Technology, 2022, 160, 113330.	2.5	10
31	Tunable self-assembly of nanogels into superstructures with controlled organization. RSC Advances, 2014, 4, 35268-35271.	1.7	7
32	Catalytic and antibacterial properties of silver nanoparticles green biosynthesized using soluble green tea powder. Materials Research Express, 2018, 5, 045029.	0.8	7
33	Ethanol-tolerant pickering emulsion stabilized by gliadin nanoparticles. LWT - Food Science and Technology, 2022, 162, 113440.	2.5	7
34	Environment induced self-aggregation behavior of Î²-carrageenan/lysozyme complex. Bioactive Carbohydrates and Dietary Fibre, 2015, 6, 75-82.	1.5	5
35	Preparation, antibacterial and antioxidant properties of green tea seed oil nanoemulsions by self-emulsification method. Micro and Nano Letters, 2019, 14, 1219-1222.	0.6	5
36	Antimicrobial behavior and mechanism of clove oil nanoemulsion. Journal of Food Science and Technology, 2022, 59, 1939-1947.	1.4	5

#	ARTICLE	IF	CITATIONS
37	Comparative catalytic and bacteriostatic properties of silver nanoparticles biosynthesized using three kinds of polysaccharide. <i>AIP Advances</i> , 2018, 8, .	0.6	3
38	Biomimetic mineralization of calcium carbonate/poly (sodium p-styrenesulfonate) for lysozyme immobilization. <i>Materials Research Express</i> , 2019, 6, 025101.	0.8	3
39	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging. <i>Journal of Food Science and Technology</i> , 2022, 59, 562-571.	1.4	3
40	Biomimetic mineralisation of calcium carbonate using xanthan gum as morphology control agent. <i>Micro and Nano Letters</i> , 2019, 14, 642-644.	0.6	1