

List of Publications by Citations

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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.

40
papers

870
citations

15
h-index

29
g-index

40
ext. papers

1,138
ext. citations

6
avg, IF

4.4
L-index

#	Paper	IF	Citations
40	Preparation and optimization of Pickering emulsion stabilized by chitosan-tripolyphosphate nanoparticles for curcumin encapsulation. <i>Food Hydrocolloids</i> , 2016 , 52, 369-377	10.6	179
39	Green synthesis of xanthan conformation-based silver nanoparticles: antibacterial and catalytic application. <i>Carbohydrate Polymers</i> , 2014 , 101, 961-7	10.3	101
38	Effect of substitution degree on carboxymethylcellulose interaction with lysozyme. <i>Food Hydrocolloids</i> , 2017 , 62, 222-229	10.6	56
37	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 126, 459-66	6	56
36	Curcumin loaded and protective system based on complex of Earrageenan and lysozyme. <i>Food Research International</i> , 2014 , 59, 61-66	7	48
35	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	7	43
34	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. <i>Food Research International</i> , 2015 , 71, 83-90	7	36
33	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 210-215	7.9	32
32	A simple and feasible approach to purify konjac glucomannan from konjac flour--temperature effect. <i>Food Chemistry</i> , 2014 , 158, 171-6	8.5	31
31	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. <i>Food Hydrocolloids</i> , 2015 , 48, 320-326	10.6	30
30	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	10.6	28
29	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	15.3	26
28	Interfacial and emulsion stabilized behavior of lysozyme/xanthan gum nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 280-286	7.9	23
27	Tannic acid enhanced the physical and oxidative stability of chitin particles stabilized oil in water emulsion. <i>Food Chemistry</i> , 2021 , 346, 128762	8.5	21
26	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	7.9	17
25	Structural and rheological properties of xanthan gum/lysozyme system induced by in situ acidification. <i>Food Research International</i> , 2016 , 90, 85-90	7	15
24	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. <i>Food Chemistry</i> , 2019 , 301, 125272	8.5	15

23	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin.. <i>RSC Advances</i> , 2018 , 8, 28746-28752	3.7	12
22	Effect of physical interactions on structure of lysozyme in presence of three kinds of polysaccharides. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3056-3064	3.3	11
21	Controlled release of lysozyme based core/shells structured alginate beads with CaCO ₃ microparticles using Pickering emulsion template and in situ gelation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 183, 110410	6	10
20	Effect of carboxymethylcellulose on the affinity between lysozyme and liposome monolayers:evidence for its bacteriostatic mechanism. <i>Food Hydrocolloids</i> , 2020 , 98, 105263	10.6	9
19	Solubilization and protection of curcumin based on lysozyme/albumin nano-complex. <i>AIP Advances</i> , 2018 , 8, 115221	1.5	8
18	Rheological and spectral analysis of xanthan gum/lysozyme system during nanoparticle fabrication. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2595-2601	3.8	8
17	Cytochrome P450 1B1: role in health and disease and effect of nutrition on its expression.. <i>RSC Advances</i> , 2019 , 9, 21050-21062	3.7	7
16	Tunable self-assembly of nanogels into superstructures with controlled organization. <i>RSC Advances</i> , 2014 , 4, 35268-35271	3.7	7
15	Formulation and characterization of zein/chitosan complex particles stabilized Pickering emulsion with the encapsulation and delivery of vitamin D. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5419-5428	4.3	7
14	Mineralized calcium carbonate/xanthan gum microspheres for lysozyme adsorption. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2175-2179	7.9	7
13	Catalytic and antibacterial properties of silver nanoparticles green biosynthesized using soluble green tea powder. <i>Materials Research Express</i> , 2018 , 5, 045029	1.7	6
12	Environment induced self-aggregation behavior of E-carrageenan/lysozyme complex. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 6, 75-82	3.4	5
11	Preparation, antibacterial and antioxidant properties of green tea seed oil nanoemulsions by self-emulsification method. <i>Micro and Nano Letters</i> , 2019 , 14, 1219-1222	0.9	4
10	Rheological behavior and microstructure of Pickering emulsions based on different concentrations of gliadin/sodium caseinate nanoparticles. <i>European Food Research and Technology</i> , 2021 , 247, 2621-2633	3.4	4
9	Biomimetic mineralization of calcium carbonate/poly (sodium p-styrenesulfonate) for lysozyme immobilization. <i>Materials Research Express</i> , 2019 , 6, 025101	1.7	2
8	Comparative catalytic and bacteriostatic properties of silver nanoparticles biosynthesized using three kinds of polysaccharide. <i>AIP Advances</i> , 2018 , 8, 065222	1.5	2
7	Fabrication, stability and rheological properties of zein/chitosan particles stabilized Pickering emulsions with antioxidant activities of the encapsulated vit-D. <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 803-810	7.9	2
6	Antimicrobial behavior and mechanism of clove oil nanoemulsion.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1939-1947	3.3	1

5	Biomimetic mineralisation of calcium carbonate using xanthan gum as morphology control agent. <i>Micro and Nano Letters</i> , 2019 , 14, 642-644	0.9	1
4	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	3.3	0
3	Preparation and characterization of tea oil powder with high water solubility using Pickering emulsion template and vacuum freeze-drying. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113330	5.4	0
2	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113298	5.4	0
1	Ethanol-tolerant pickering emulsion stabilized by gliadin nanoparticles. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113440	5.4	0