Wei Xu

List of Publications by Year in Descending Order

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	Antimicrobial behavior and mechanism of clove oil nanoemulsion.. *Journal of Food Science and Technology*, **2022**, 59, 1939-1947	3.3	1
39	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging.. *Journal of Food Science and Technology*, **2022**, 59, 562-571	3.3	0
38	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	5.4	0
37	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. *LWT - Food Science and Technology*, **2022**, 160, 113298	5.4	0
36	Ethanol-tolerant pickering emulsion stabilized by gliadin nanoparticles. *LWT - Food Science and Technology*, **2022**, 162, 113440	5.4	0
35	Formulation and characterization of zein/chitosan complex particles stabilized Pickering emulsion with the encapsulation and delivery of vitamin D. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5419-5428	4.3	7
34	Tannic acid enhanced the physical and oxidative stability of chitin particles stabilized oil in water emulsion. *Food Chemistry*, **2021**, 346, 128762	8.5	21
33	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	3.4	4
32	Fabrication, stability and rheological properties of zein/chitosan particles stabilized Pickering emulsions with antioxidant activities of the encapsulated vit-D. *International Journal of Biological Macromolecules*, **2021**, 191, 803-810	7.9	2
31	Effects of prebiotic dietary fibers and probiotics on human health: With special focus on recent advancement in their encapsulated formulations. *Trends in Food Science and Technology*, **2020**, 102, 178-192	15.3	26
30	Stability, microstructural and rheological properties of complex prebiotic emulsion stabilized by sodium caseinate with inulin and konjac glucomannan. *Food Hydrocolloids*, **2020**, 105, 105772	10.6	28
29	Stability, microstructural and rheological properties of Pickering emulsion stabilized by xanthan gum/lysozyme nanoparticles coupled with xanthan gum. *International Journal of Biological Macromolecules*, **2020**, 165, 2387-2394	7.9	17
28	Effect of carboxymethylcellulose on the affinity between lysozyme and liposome monolayers:evidence for its bacteriostatic mechanism. *Food Hydrocolloids*, **2020**, 98, 105263	10.6	9
27	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. *International Journal of Biological Macromolecules*, **2019**, 134, 210-215	7.9	32
26	Cytochrome P450 1B1: role in health and disease and effect of nutrition on its expression.. *RSC Advances*, **2019**, 9, 21050-21062	3.7	7
25	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. *Food Chemistry*, **2019**, 301, 125272	8.5	15
24	Controlled release of lysozyme based core/shells structured alginate beads with CaCO microparticles using Pickering emulsion template and in situ gelation. *Colloids and Surfaces B: Biointerfaces*, **2019**, 183, 110410	6	10

23	Preparation, antibacterial and antioxidant properties of green tea seed oil nanoemulsions by self-emulsification method. *Micro and Nano Letters*, **2019**, 14, 1219-1222	0.9	4
22	Biomimetic mineralisation of calcium carbonate using xanthan gum as morphology control agent. *Micro and Nano Letters*, **2019**, 14, 642-644	0.9	1
21	Biomimetic mineralization of calcium carbonate/poly (sodium p-styrenesulfonate) for lysozyme immobilization. *Materials Research Express*, **2019**, 6, 025101	1.7	2
20	Catalytic and antibacterial properties of silver nanoparticles green biosynthesized using soluble green tea powder. *Materials Research Express*, **2018**, 5, 045029	1.7	6
19	Interfacial and emulsion stabilized behavior of lysozyme/xanthan gum nanoparticles. *International Journal of Biological Macromolecules*, **2018**, 117, 280-286	7.9	23
18	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	3.3	11
17	Solubilization and protection of curcumin based on lysozyme/albumin nano-complex. *AIP Advances*, **2018**, 8, 115221	1.5	8
16	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin.. *RSC Advances*, **2018**, 8, 28746-28752	3.7	12
15	Mineralized calcium carbonate/xanthan gum microspheres for lysozyme adsorption. *International Journal of Biological Macromolecules*, **2018**, 120, 2175-2179	7.9	7
14	Rheological and spectral analysis of xanthan gum/lysozyme system during nanoparticle fabrication. *International Journal of Food Science and Technology*, **2018**, 53, 2595-2601	3.8	8
13	Comparative catalytic and bacteriostatic properties of silver nanoparticles biosynthesized using three kinds of polysaccharide. *AIP Advances*, **2018**, 8, 065222	1.5	2
12	Effect of substitution degree on carboxymethylcellulose interaction with lysozyme. *Food Hydrocolloids*, **2017**, 62, 222-229	10.6	56
11	Preparation and optimization of Pickering emulsion stabilized by chitosan-tripolyphosphate nanoparticles for curcumin encapsulation. *Food Hydrocolloids*, **2016**, 52, 369-377	10.6	179
10	Structural and rheological properties of xanthan gum/lysozyme system induced by in situ acidification. *Food Research International*, **2016**, 90, 85-90	7	15
9	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. *Food Hydrocolloids*, **2015**, 48, 320-326	10.6	30
8	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. *Food Research International*, **2015**, 75, 98-105	7	43
7	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. *Food Research International*, **2015**, 71, 83-90	7	36
6	Environment induced self-aggregation behavior of κ-carrageenan/lysozyme complex. *Bioactive Carbohydrates and Dietary Fibre*, **2015**, 6, 75-82	3.4	5

5	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. *Colloids and Surfaces B: Biointerfaces*, **2015**, 126, 459-66	6	56
4	Curcumin loaded and protective system based on complex of κ-carrageenan and lysozyme. *Food Research International*, **2014**, 59, 61-66	7	48
3	Tunable self-assembly of nanogels into superstructures with controlled organization. *RSC Advances* , **2014**, 4, 35268-35271	3.7	7
2	Green synthesis of xanthan conformation-based silver nanoparticles: antibacterial and catalytic application. *Carbohydrate Polymers*, **2014**, 101, 961-7	10.3	101
1	A simple and feasible approach to purify konjac glucomannan from konjac flour--temperature effect. *Food Chemistry*, **2014**, 158, 171-6	8.5	31