You-Dong Li

List of Publications by Year in Descending Order

22 papers	192 citations	8 h-index	13 g-index
26 ext. papers	330 ext. citations	6.4 avg, IF	3.57 L-index

#	Paper	IF	Citations
22	Whey Protein Isolate Nanofibers Prepared by Subcritical Water Stabilized High Internal Phase Pickering Emulsion to Deliver Curcumin. *Foods*, **2022**, 11, 1625	4.9	
21	Subcritical Water Enhanced with Deep Eutectic Solvent for Extracting Polysaccharides from Lentinus edodes and Their Antioxidant Activities. *Molecules*, **2022**, 27, 3612	4.8	0
20	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. *Food Chemistry*, **2021**, 345, 128811	8.5	4
19	Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. *Journal of Colloid and Interface Science*, **2021**, 587, 417-428	9.3	3
18	Influences of dietary oils and fats, and the accompanied minor content of components on the gut microbiota and gut inflammation: A review. *Trends in Food Science and Technology*, **2021**, 113, 255-276	15.3	7
17	Effects of polar compounds in fried palm oil on liver lipid metabolism in C57 mice. *Journal of Food Science*, **2020**, 85, 1915-1923	3.4	5
16	Sinapine-enriched rapeseed oils reduced fatty liver formation in high-fat diet-fed C57BL/6J mice.. *RSC Advances*, **2020**, 10, 21248-21258	3.7	1
15	Effects of partial hydrolysis on the structural, functional and antioxidant properties of oat protein isolate. *Food and Function*, **2020**, 11, 3144-3155	6.1	8
14	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates.. *RSC Advances*, **2020**, 10, 2634-2645	3.7	3
13	Metabolomics reveals the toxicological effects of polar compounds from frying palm oil. *Food and Function*, **2020**, 11, 1611-1623	6.1	3
12	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. *LWT - Food Science and Technology*, **2020**, 122, 108999	5.4	3
11	Research on the mechanism of microwave-toughened starch on glucolipid metabolism in mice. *Food and Function*, **2020**, 11, 9789-9800	6.1	1
10	Investigating the calcium binding characteristics of black bean protein hydrolysate. *Food and Function*, **2020**, 11, 8724-8734	6.1	2
9	Identification and quantification of synergetic antioxidants and their application in sunflower oil. *LWT - Food Science and Technology*, **2020**, 118, 108726	5.4	9
8	Evaluation of the functional quality of rapeseed oil obtained by different extraction processes in a Sprague-Dawley rat model. *Food and Function*, **2019**, 10, 6503-6516	6.1	5
7	Sinapine reduces non-alcoholic fatty liver disease in mice by modulating the composition of the gut microbiota. *Food and Function*, **2019**, 10, 3637-3649	6.1	28
6	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. *Food and Function*, **2019**, 10, 5413-5425	6.1	10

5	Physicochemical and antioxidative characteristics of black bean protein hydrolysates obtained from different enzymes. *Food Hydrocolloids*, **2019**, 97, 105222	10.6	32
4	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. *Food Chemistry*, **2019**, 286, 636-643	8.5	11
3	Efficacy of potato resistant starch prepared by microwave-toughening treatment. *Carbohydrate Polymers*, **2018**, 192, 299-307	10.3	15
2	Visualized phase behavior of binary blends of coconut oil and palm stearin. *Food Chemistry*, **2018**, 266, 66-72	8.5	13
1	Effects of Polar Compounds Generated from the Deep-Frying Process of Palm Oil on Lipid Metabolism and Glucose Tolerance in Kunming Mice. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 208-215	5.7	26