David Julian McClements

List of Publications by Year in Descending Order

1,614 papers	95,800 citations	141 h-index	229 g-index
1,663 ext. papers	112,945 ext. citations	7.2 avg, IF	9.27 L-index

#	Paper	IF	Citations
1614	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-12	11.5	
1613	Effect of molecular weight on the interfacial and emulsifying characteristics of rice glutelin hydrolysates. *Food Hydrocolloids*, **2022**, 128, 107560	10.6	0
1612	The effects of removing endogenous proteins, β-glucan and lipids on the surface microstructure, water migration and glucose diffusion in vitro of starch in highland barley flour. *Food Hydrocolloids*, **2022**, 127, 107457	10.6	2
1611	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles.. *Foods*, **2022**, 11,	4.9	2
1610	Improved art bioactivity by encapsulation within cyclodextrin carboxylate.. *Food Chemistry*, **2022**, 384, 132429	8.5	3
1609	An updated review on food-derived bioactive peptides: Focus on the regulatory requirements, safety, and bioavailability.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**,	16.4	4
1608	Study of dextrin addition on the formation and physicochemical properties of whey protein-stabilized emulsion: Effect of dextrin molecular dimension. *Food Hydrocolloids*, **2022**, 128, 107569	10.6	0
1607	Study on curcumin encapsulated in whole nutritional food model milk: Effect of fat content, and partitioning situation. *Journal of Functional Foods*, **2022**, 90, 104990	5.1	1
1606	Utilizing protein-polyphenol molecular interactions to prepare moringa seed residue protein/tannic acid Pickering stabilizers. *LWT - Food Science and Technology*, **2022**, 154, 112814	5.4	1
1605	Pickering emulsion stabilized by zein/Adzuki bean seed coat polyphenol nanoparticles to enhance the stability and bioaccessibility of astaxanthin. *Journal of Functional Foods*, **2022**, 88, 104867	5.1	3
1604	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. *Trends in Food Science and Technology*, **2022**, 119, 90-100	15.3	7
1603	Preparation and characterization of rice starch citrates by superheated steam: A new strategy of producing resistant starch. *LWT - Food Science and Technology*, **2022**, 154, 112890	5.4	2
1602	Comprehensive review on potential applications of microfluidization in food processing.. *Food Science and Biotechnology*, **2022**, 31, 17-36	3	2
1601	The fabrication, characterization, and application of chitosan-NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions.. *Food and Function*, **2022**,	6.1	3
1600	Effect of sourdough fermented with corn oil and lactic acid bacteria on bread flavor. *LWT - Food Science and Technology*, **2022**, 155, 112935	5.4	3
1599	Melatonin-based therapeutics for atherosclerotic lesions and beyond: Focusing on macrophage mitophagy.. *Pharmacological Research*, **2022**, 176, 106072	10.2	2
1598	Factors impacting the antioxidant/prooxidant activity of tea polyphenols on lipids and proteins in oil-in-water emulsions. *LWT - Food Science and Technology*, **2022**, 156, 113024	5.4	4

1597	Interactions between nanoparticle-based food additives and other food ingredients: A review of current knowledge. *Trends in Food Science and Technology*, **2022**, 120, 75-87	15.3	2
1596	A novel environmentally friendly nanocomposite aerogel based on the semi-interpenetrating network of polyacrylic acid into Xanthan gum containing hydroxyapatite for efficient removal of methylene blue from wastewater.. *International Journal of Biological Macromolecules*, **2022**, 201, 133-142	7.9	1
1595	In vitro nutrition properties of whole Tartary buckwheat straight noodles and its amelioration on type 2 diabetic rats. *Food Bioscience*, **2022**, 46, 101525	4.9	1
1594	Impact of encapsulation of probiotics in oil-in-water high internal phase emulsions on their thermostability and gastrointestinal survival. *Food Hydrocolloids*, **2022**, 126, 107478	10.6	2
1593	Improving pea protein functionality by combining high-pressure homogenization with an ultrasound-assisted Maillard reaction. *Food Hydrocolloids*, **2022**, 126, 107441	10.6	4
1592	Pickering emulsion stabilized by hydrolyzed starch: Effect of the molecular weight.. *Journal of Colloid and Interface Science*, **2022**, 612, 525-535	9.3	2
1591	Recent advances in the design and fabrication of probiotic delivery systems to target intestinal inflammation. *Food Hydrocolloids*, **2022**, 125, 107438	10.6	4
1590	Insights into rice starch degradation by maltogenic α-amylase: Effect of starch structure on its rheological properties. *Food Hydrocolloids*, **2022**, 124, 107289	10.6	4
1589	Comparative study on the extraction of macadamia (Macadamia integrifolia) oil using different processing methods. *LWT - Food Science and Technology*, **2022**, 154, 112614	5.4	2
1588	Effect of salt ions on mixed gels of wheat gluten protein and potato isolate protein. *LWT - Food Science and Technology*, **2022**, 154, 112564	5.4	2
1587	Impact of food additive titanium dioxide on the polyphenol content and antioxidant activity of the apple juice. *LWT - Food Science and Technology*, **2022**, 154, 112574	5.4	3
1586	Maltogenic α-amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. *Food Hydrocolloids*, **2022**, 124, 107256	10.6	5
1585	Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. *Food Chemistry*, **2022**, 372, 131332	8.5	6
1584	High internal phase emulsions stabilized by native and heat-treated lactoferrin-carboxymethyl chitosan complexes: Comparison of molecular and granular emulsifiers. *Food Chemistry*, **2022**, 370, 130507	8.5	2
1583	Impact of excipient emulsions made from different types of oils on the bioavailability and metabolism of curcumin in gastrointestinal tract. *Food Chemistry*, **2022**, 370, 130980	8.5	3
1582	Impact of polysaccharide mixtures on the formation, stability and EGCG loading of water-in-oil high internal phase emulsions. *Food Chemistry*, **2022**, 372, 131225	8.5	3
1581	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. *Food Chemistry*, **2022**, 372, 131213	8.5	2
1580	Fabrication, characterization and functional attributes of zein-egg white derived peptides (EWDP)-chitosan ternary nanoparticles for encapsulation of curcumin: Role of EWDP. *Food Chemistry*, **2022**, 372, 131266	8.5	7

1579	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. *Food Chemistry*, **2022**, 371, 131060	8.5	0
1578	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. *Journal of Food Engineering*, **2022**, 312, 110752	6	8
1577	Adverse effects of linoleic acid: Influence of lipid oxidation on lymphatic transport of citrus flavonoid and enterocyte morphology. *Food Chemistry*, **2022**, 369, 130968	8.5	0
1576	Characterizing and alleviating the browning of Choerospondias axillaris fruit cake during drying. *Food Control*, **2022**, 132, 108522	6.2	2
1575	Fabrication of rutin-protein complexes to form and stabilize bilayer emulsions: Impact of concentration and pretreatment. *Food Hydrocolloids*, **2022**, 122, 107056	10.6	3
1574	Development of pH-responsive emulsions stabilized by whey protein fibrils. *Food Hydrocolloids*, **2022**, 122, 107067	10.6	4
1573	Removal of methylene blue from wastewater using ternary nanocomposite aerogel systems: Carboxymethyl cellulose grafted by polyacrylic acid and decorated with graphene oxide. *Journal of Hazardous Materials*, **2022**, 421, 126752	12.8	19
1572	Encapsulation of hydrophobic capsaicin within the aqueous phase of water-in-oil high internal phase emulsions: Controlled release, reduced irritation, and enhanced bioaccessibility. *Food Hydrocolloids*, **2022**, 123, 107184	10.6	11
1571	Reducing off-flavors in plant-based omega-3 oil emulsions using interfacial engineering: Coating algae oil droplets with pea protein/flaxseed gum. *Food Hydrocolloids*, **2022**, 122, 107069	10.6	6
1570	TiO nanoparticles negatively impact the bioavailability and antioxidant activity of tea polyphenols. *Food Chemistry*, **2022**, 371, 131045	8.5	2
1569	V-type granular starch prepared using aqueous-ethanol heat treatment at different ethanol concentrations. *Food Hydrocolloids*, **2022**, 123, 107176	10.6	1
1568	The role of probiotic exopolysaccharides in adhesion to mucin in different gastrointestinal conditions.. *Current Research in Food Science*, **2022**, 5, 581-589	5.6	3
1567	Production, Characterization, Delivery, and Cholesterol-Lowering Mechanism of Phytosterols: A Review.. *Journal of Agricultural and Food Chemistry*, **2022**,	5.7	3
1566	Functional Performance of Plant Proteins.. *Foods*, **2022**, 11,	4.9	5
1565	Future foods: Alternative proteins, food architecture, sustainable packaging, and precision nutrition.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-22	11.5	1
1564	Self-assembled nano-micelles of lactoferrin peptides: Structure, physicochemical properties, and application for encapsulating and delivering curcumin.. *Food Chemistry*, **2022**, 387, 132790	8.5	0
1563	A review of multilayer and composite films and coatings for active biodegradable packaging.. *Npj Science of Food*, **2022**, 6, 18	6.3	8
1562	Proposed Methods for Testing and Comparing the Emulsifying Properties of Proteins from Animal, Plant, and Alternative Sources. *Colloids and Interfaces*, **2022**, 6, 19	3	1

1561	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid.. *Frontiers in Nutrition*, **2022**, 9, 859293	6.2	1
1560	Effect of high-intensity ultrasound on the structural, rheological, emulsifying and gelling properties of insoluble potato protein isolates.. *Ultrasonics Sonochemistry*, **2022**, 85, 105969	8.9	2
1559	Controlling the in vitro gastrointestinal digestion of emulsified lipids by encapsulation within nanocellulose-fortified alginate beads. *Food Structure*, **2022**, 32, 100266	4.3	1
1558	Application of static in vitro digestion models for assessing the bioaccessibility of hydrophobic bioactives: A review. *Trends in Food Science and Technology*, **2022**, 122, 314-327	15.3	2
1557	Fabrication, characterization, and performance of antimicrobial alginate-based films containing thymol-loaded lipid nanoparticles: Comparison of nanoemulsions and nanostructured lipid carriers.. *International Journal of Biological Macromolecules*, **2022**,	7.9	1
1556	Targeted delivery and controlled released of essential oils using nanoencapsulation: A review.. *Advances in Colloid and Interface Science*, **2022**, 303, 102655	14.3	2
1555	Protective effect of ovalbumin-flavonoid hydrogel on thrombolytic activity and stability of nattokinase. *Food Research International*, **2022**, 156, 111188	7	3
1554	Impact of pea protein-inulin conjugates prepared via the Maillard reaction using a combination of ultrasound and pH-shift treatments on physical and oxidative stability of algae oil emulsions. *Food Research International*, **2022**, 156, 111161	7	0
1553	Effects of extrusion and enzymatic debranching on the structural characteristics and digestibility of corn and potato starches. *Food Bioscience*, **2022**, 47, 101679	4.9	3
1552	Effects of particle size distribution of potato starch granules on rheological properties of model dough underwent multiple freezing-thawing cycles. *Food Research International*, **2022**, 156, 111112	7	0
1551	Enhancing the physicochemical performance of myofibrillar gels using Pickering emulsion fillers: Rheology, microstructure and stability. *Food Hydrocolloids*, **2022**, 128, 107606	10.6	1
1550	Pea protein isolate-inulin conjugates prepared by pH-shift treatment and ultrasonic-enhanced glycosylation: Structural and functional properties.. *Food Chemistry*, **2022**, 384, 132511	8.5	3
1549	Lipid oxidation and in vitro digestion of pickering emulsion based on zein-adzuki bean seed coat polyphenol covalent crosslinking nanoparticles.. *Food Chemistry*, **2022**, 386, 132513	8.5	2
1548	Encapsulation of bitter peptides in water-in-oil high internal phase emulsions reduces their bitterness and improves gastrointestinal stability.. *Food Chemistry*, **2022**, 386, 132787	8.5	1
1547	Fabrication, characterization and in vitro digestive behavior of Pickering emulsion incorporated with dextrin.. *Food Chemistry*, **2022**, 384, 132528	8.5	1
1546	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs.. *Food Chemistry*, **2022**, 384, 132589	8.5	1
1545	Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea. *Food Hydrocolloids*, **2022**, 129, 107667	10.6	1
1544	Encapsulated in Alginate/Chitosan Microgels Manipulates the Gut Microbiome to Ameliorate Salt-Induced Hepatorenal Injury.. *Frontiers in Nutrition*, **2022**, 9, 872808	6.2	0

1543	Impact of alginate block type on the structure and physicochemical properties of curcumin-loaded complex biopolymer nanoparticles. *LWT - Food Science and Technology*, **2022**, 162, 113435	5.4	0
1542	Eggs and Egg Products **2022**, 341-388		
1541	Physicochemical and Sensory Properties of Plant-Based Foods **2022**, 155-226		
1540	Nutritional and Health Aspects **2022**, 227-284		
1539	Properties and Functionality of Plant-Based Ingredients **2022**, 23-88		1
1538	Dairy Alternatives Cheese, Yogurt, Butter, and Ice Cream **2022**, 443-521		
1537	Meat and Fish Alternatives **2022**, 285-339		1
1536	Processes and Equipment to Create Plant-Based Foods **2022**, 89-153		1
1535	Plant-Based Milk and Cream Analogs **2022**, 389-442		1
1534	Janus particles: A review of their applications in food and medicine.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-12	11.5	1
1533	Mechanism of low-salt surimi gelation induced by microwave heating combined with L-arginine and transglutaminase: on the basis of molecular docking between L-arginine and myosin heavy chain. *Food Chemistry*, **2022**, 133184	8.5	2
1532	Probiotic encapsulation in water-in-oil high internal phase emulsions: Enhancement of viability under food and gastrointestinal conditions. *LWT - Food Science and Technology*, **2022**, 163, 113499	5.4	2
1531	Recent developments in industrial applications of nanoemulsions.. *Advances in Colloid and Interface Science*, **2022**, 304, 102685	14.3	4
1530	Construction of plant-based adipose tissue using high internal phase emulsions and emulsion gels. *Innovative Food Science and Emerging Technologies*, **2022**, 78, 103016	6.8	0
1529	Effect of modified atmosphere packaging combined with plant essential oils on preservation of fresh-cut lily bulbs. *LWT - Food Science and Technology*, **2022**, 162, 113513	5.4	1
1528	Structural transformation and oil absorption of starches with different crystal types during frying.. *Food Chemistry*, **2022**, 390, 133115	8.5	0
1527	Properties of curcumin-loaded zein-tea saponin nanoparticles prepared by antisolvent co-precipitation and precipitation. *Food Chemistry*, **2022**, 133224	8.5	0
1526	Smart Biopolymer-Based Nanocomposite Materials Containing pH-Sensing Colorimetric Indicators for Food Freshness Monitoring. *Molecules*, **2022**, 27, 3168	4.8	1

1525	Gut Microbiome: The Cornerstone of Life and Health **2022**, 2022, 1-3		6
1524	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. *Foods*, **2022**, 11, 1562	4.9	0
1523	Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. *Foods*, **2022**, 11, 1601	4.9	1
1522	Functional and Physical Properties of Commercial Pulse Proteins Compared to Soy Derived Protein. *Future Foods*, **2022**, 100155	3.3	2
1521	Development and application of hydrophilic-hydrophobic dual-protein Pickering emulsifiers: EGCG-modified caseinate-zein complexes. *Food Research International*, **2022**, 111451	7	1
1520	Nano-enabled plant-based colloidal delivery systems for bioactive agents in foods: Design, formulation, and application. *Advances in Colloid and Interface Science*, **2022**, 305, 102709	14.3	2
1519	Extraction, characterization and spontaneous gelation mechanism of pectin from Nicandra physaloides (Linn.) Gaertn seeds.. *International Journal of Biological Macromolecules*, **2021**, 195, 523-529	7.9	5
1518	Green Preparation of Robust Hydrophobic Cyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. *Langmuir*, **2021**,	4	2
1517	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-14	11.5	4
1516	Tailoring the properties of double-crosslinked emulsion gels using structural design principles: Physical characteristics, stability, and delivery of lycopene. *Biomaterials*, **2021**, 280, 121265	15.6	5
1515	Fabrication of composite hydrogels by assembly of okara cellulose nanofibers and gum Arabic in ionic liquids: Structure and properties. *Journal of Molecular Liquids*, **2021**, 349, 118132	6	0
1514	Recent advances on the improvement of quercetin bioavailability. *Trends in Food Science and Technology*, **2021**, 119, 192-192	15.3	6
1513	Plant-Based Colloidal Delivery Systems for Bioactives. *Molecules*, **2021**, 26,	4.8	4
1512	Antioxidant and prooxidant activities of tea polyphenols in oil-in-water emulsions depend on the level used and the location of proteins. *Food Chemistry*, **2021**, 375, 131672	8.5	2
1511	Industry-scale microfluidizer system produced whole mango juice: Effect on the physical properties, microstructure and pectin properties. *Innovative Food Science and Emerging Technologies*, **2021**, 75, 102887	6.8	0
1510	Lipid oxidation in emulsions and bulk oils: a review of the importance of micelles. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-41	11.5	5
1509	Comparison of Lutein Bioaccessibility from Dietary Supplement-Excipient Nanoemulsions and Nanoemulsion-Based Delivery Systems. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 13925-13932	5.7	3
1508	Interfacial characteristics and in vitro digestion of emulsion coated by single or mixed natural emulsifiers: lecithin and/or rice glutelin hydrolysates. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	3

1507	Protective effects of non-extractable phenolics from strawberry against inflammation and colon cancer in vitro.. *Food Chemistry*, **2021**, 374, 131759	8.5	0
1506	Microcapsules with slow-release characteristics prepared by soluble small molecular starch fractions through the spray drying method.. *International Journal of Biological Macromolecules*, **2021**, 200, 34-34	7.9	1
1505	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. *Food Chemistry*, **2021**, 376, 131869	8.5	2
1504	Improving foam performance using colloidal protein-polyphenol complexes: Lactoferrin and tannic acid.. *Food Chemistry*, **2021**, 377, 131950	8.5	2
1503	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-24	11.5	9
1502	Bioinspired Eggosomes with Dual Stimuli-Responsiveness.. *ACS Applied Bio Materials*, **2021**, 4, 7825-7835	4.1	
1501	Yeast cell-derived delivery systems for bioactives. *Trends in Food Science and Technology*, **2021**, 118, 362-373	15.3	3
1500	The science of plant-based foods: Approaches to create nutritious and sustainable plant-based cheese analogs. *Trends in Food Science and Technology*, **2021**, 118, 207-229	15.3	11
1499	Physicochemical, structural and adhesion properties of walnut protein isolate-xanthan gum composite adhesives using walnut protein modified by ethanol. *International Journal of Biological Macromolecules*, **2021**, 192, 644-653	7.9	4
1498	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. *Food Hydrocolloids*, **2021**, 124, 107319	10.6	2
1497	Interactions between TiO2 nanoparticles and plant proteins: Role of hydrogen bonding. *Food Hydrocolloids*, **2021**, 124, 107302	10.6	2
1496	Development of green halochromic smart and active packaging materials: TiO2 nanoparticle- and anthocyanin-loaded gelatin/κ-carrageenan films. *Food Hydrocolloids*, **2021**, 124, 107324	10.6	13
1495	Designing healthier foods: Reducing the content or digestibility of key nutrients. *Trends in Food Science and Technology*, **2021**, 118, 459-470	15.3	2
1494	Biopolymer Additives Enhance Tangeretin Bioavailability in Emulsion-Based Delivery Systems: An and In Study. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 730-740	5.7	10
1493	Fortification of Plant-Based Milk with Calcium May Reduce Vitamin D Bioaccessibility: An Digestion Study. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 4223-4233	5.7	9
1492	In vitro and in vivo study of the enhancement of carotenoid bioavailability in vegetables using excipient nanoemulsions: Impact of lipid content. *Food Research International*, **2021**, 141, 110162	7	16
1491	Development of nanoparticle-delivery systems for antiviral agents: A review. *Journal of Controlled Release*, **2021**, 331, 30-44	11.7	28
1490	Gastrointestinal Stability of Lipophilic Polyphenols is Dependent on their Oil-Water Partitioning in Emulsions: Studies on Curcumin, Resveratrol, and Quercetin. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3340-3350	5.7	20

1489	Identification of 4′-Demethyltangeretin as a Major Urinary Metabolite of Tangeretin in Mice and Its Anti-inflammatory Activities. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 4381-4391	5.7	4
1488	Cyclodextrin–phytochemical inclusion complexes: Promising food materials with targeted nutrition and functionality. *Trends in Food Science and Technology*, **2021**, 109, 398-412	15.3	14
1487	Ameliorative effects of L-arginine? On heat-induced phase separation of Aristichthys nobilis myosin are associated with the absence of ordered secondary structures of myosin. *Food Research International*, **2021**, 141, 110154	7	2
1486	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. *International Journal of Biological Macromolecules*, **2021**, 173, 307-314	7.9	7
1485	Edible Mushrooms as Functional Ingredients for Development of Healthier and More Sustainable Muscle Foods: A Flexitarian Approach. *Molecules*, **2021**, 26,	4.8	26
1484	Application of Advanced Emulsion Technology in the Food Industry: A Review and Critical Evaluation. *Foods*, **2021**, 10,	4.9	31
1483	Investigate the adverse effects of foliarly applied antimicrobial nanoemulsion (carvacrol) on spinach. *LWT - Food Science and Technology*, **2021**, 141, 110936	5.4	3
1482	An insight into heat-induced gelation of whey protein isolate–lactose mixed and conjugate solutions: rheological behavior, microstructure, and molecular forces. *European Food Research and Technology*, **2021**, 247, 1711-1724	3.4	0
1481	Production, bioactive properties, and potential applications of fish protein hydrolysates: Developments and challenges. *Trends in Food Science and Technology*, **2021**, 110, 687-699	15.3	45
1480	Recent Advances in the Development of Smart and Active Biodegradable Packaging Materials. *Nanomaterials*, **2021**, 11,	5.4	17
1479	Electrospun antimicrobial materials: Advanced packaging materials for food applications. *Trends in Food Science and Technology*, **2021**, 111, 520-533	15.3	15
1478	Encapsulation and delivery of bioactive citrus pomace polyphenols: a review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-17	11.5	6
1477	Enzymatic and Nonenzymatic Conjugates of Lactoferrin and (-)-Epigallocatechin Gallate: Formation, Structure, Functionality, and Allergenicity. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 6291-6302	5.7	5
1476	Increasing the Bioaccessibility of Antioxidants in Tomato Pomace Using Excipient Emulsions. *Food Biophysics*, **2021**, 16, 355-364	3.2	6
1475	Ability of Sodium Dodecyl Sulfate (SDS) Micelles to Increase the Antioxidant Activity of α-Tocopherol. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5702-5708	5.7	4
1474	Chitin nanofibers improve the stability and functional performance of Pickering emulsions formed from colloidal zein. *Journal of Colloid and Interface Science*, **2021**, 589, 388-400	9.3	16
1473	Sonochemical effects on formation and emulsifying properties of zein-gum Arabic complexes. *Food Hydrocolloids*, **2021**, 114, 106557	10.6	10
1472	Recent Innovations in Emulsion Science and Technology for Food Applications. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8944-8963	5.7	13

1471	The science of plant-based foods: Constructing next-generation meat, fish, milk, and egg analogs. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 4049-4100	16.4	56
1470	Removal of phenylalanine from egg white powder: Two-step enzymatic method combined with activated carbon adsorption. *Process Biochemistry*, **2021**, 104, 101-109	4.8	2
1469	Fabrication of Caseinate Stabilized Thymol Nanosuspensions via the pH-Driven Method: Enhancement in Water Solubility of Thymol. *Foods*, **2021**, 10,	4.9	6
1468	Contribution of starch to the flavor of rice-based instant foods. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12	11.5	0
1467	Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from Castanopsis sclerophylla. *Starch/Staerke*, **2021**, 73, 2100005	2.3	3
1466	Encapsulation of Bioactive Phytochemicals in Plant-Based Matrices and Application as Additives in Meat and Meat Products. *Molecules*, **2021**, 26,	4.8	5
1465	Dietary Tangeretin Alleviated Dextran Sulfate Sodium-Induced Colitis in Mice via Inhibiting Inflammatory Response, Restoring Intestinal Barrier Function, and Modulating Gut Microbiota. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 7663-7674	5.7	4
1464	Protein corona formation around inorganic nanoparticles: Food plant proteins-TiO2 nanoparticle interactions. *Food Hydrocolloids*, **2021**, 115, 106594	10.6	13
1463	Improving the bioavailability of oil-soluble vitamins by optimizing food matrix effects: A review. *Food Chemistry*, **2021**, 348, 129148	8.5	17
1462	A systematic review and meta-analysis of the impact of cornelian cherry consumption on blood lipid profiles. *Food Science and Nutrition*, **2021**, 9, 4629-4638	3.2	2
1461	Review of recent advances in the preparation, properties, and applications of high internal phase emulsions. *Trends in Food Science and Technology*, **2021**, 112, 36-49	15.3	25
1460	A brief review of the science behind the design of healthy and sustainable plant-based foods. *Npj Science of Food*, **2021**, 5, 17	6.3	34
1459	Preparation and characterization of porous starch/Ecyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. *Food Bioscience*, **2021**, 41, 101081	4.9	8
1458	Preparation of okara cellulose hydrogels using ionic liquids: Structure, properties, and performance. *Journal of Molecular Liquids*, **2021**, 331, 115744	6	5
1457	The nutritional and physicochemical properties of whole corn slurry prepared by a novel industry-scale microfluidizer system. *LWT - Food Science and Technology*, **2021**, 144, 111096	5.4	6
1456	Thermal Inactivation Kinetics of Kudzu () Polyphenol Oxidase and the Influence of Food Constituents. *Foods*, **2021**, 10,	4.9	3
1455	The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. *Food Chemistry*, **2021**, 348, 129032	8.5	5
1454	Nano-enabled-fortification of salad dressings with curcumin: Impact of nanoemulsion-based delivery systems on physicochemical properties. *LWT - Food Science and Technology*, **2021**, 145, 111299	5.4	5

1453	Effects of Three Types of Polymeric Proanthocyanidins on Physicochemical and In Vitro Digestive Properties of Potato Starch. *Foods*, **2021**, 10,	4.9	1
1452	Role of prebiotics in enhancing the function of next-generation probiotics in gut microbiota. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-18	11.5	4
1451	Encapsulation of bifidobacterium in alginate microgels improves viability and targeted gut release. *Food Hydrocolloids*, **2021**, 116, 106634	10.6	14
1450	Encapsulation and Protection of Omega-3-Rich Fish Oils Using Food-Grade Delivery Systems. *Foods*, **2021**, 10,	4.9	13
1449	Utilization of Nanotechnology to Improve the Application and Bioavailability of Phytochemicals Derived from Waste Streams. *Journal of Agricultural and Food Chemistry*, **2021**,	5.7	10
1448	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. *Journal of Functional Foods*, **2021**, 82, 104497	5.1	10
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