David Julian McClements

List of Publications by Year
in descending order

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Version: 2024-02-01

1,639	131,952	123	567
papers	citations	h-index	g-index

1663	1663	1663	47941
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Role of prebiotics in enhancing the function of next-generation probiotics in gut microbiota. Critical Reviews in Food Science and Nutrition, 2023, 63, 1037-1054.	5.4	27
2	Utilization of diverse protein sources for the development of protein-based nanostructures as bioactive carrier systems: A review of recent research findings (2010â€“2021). Critical Reviews in Food Science and Nutrition, 2023, 63, 2719-2737.	5.4	8
3	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. Critical Reviews in Food Science and Nutrition, 2023, 63, 2018-2041.	5.4	49
4	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 4092-4105.	5.4	17
5	Lipid oxidation in emulsions and bulk oils: a review of the importance of micelles. Critical Reviews in Food Science and Nutrition, 2023, 63, 4687-4727.	5.4	35
6	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, 2023, 63, 6126-6137.	5.4	6
7	Future foods: Alternative proteins, food architecture, sustainable packaging, and precision nutrition. Critical Reviews in Food Science and Nutrition, 2023, 63, 6423-6444.	5.4	13
8	Janus particles: A review of their applications in food and medicine. Critical Reviews in Food Science and Nutrition, 2023, 63, 10093-10104.	5.4	4
9	The future of 3D food printing: Opportunities for space applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 10079-10092.	5.4	14
10	Modification of flavonoids: methods and influences on biological activities. Critical Reviews in Food Science and Nutrition, 2023, 63, 10637-10658.	5.4	6
11	The inhibitory mechanism of amylase inhibitors and research progress in nanoparticle-based inhibitors. Critical Reviews in Food Science and Nutrition, 2023, 63, 12126-12135.	5.4	11
12	Bioactive functional ingredients from aquatic origin: a review of recent progress in marine-derived nutraceuticals. Critical Reviews in Food Science and Nutrition, 2022, 62, 1242-1269.	5.4	33
13	Advancements in 3D food printing: a comprehensive overview of properties and opportunities. Critical Reviews in Food Science and Nutrition, 2022, 62, 4752-4768.	5.4	57
14	Fortification of edible films with bioactive agents: a review of their formation, properties, and application in food preservation. Critical Reviews in Food Science and Nutrition, 2022, 62, 5029-5055.	5.4	73
15	Encapsulation and delivery of bioactive citrus pomace polyphenols: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 8028-8044.	5.4	33
16	Contribution of starch to the flavor of rice-based instant foods. Critical Reviews in Food Science and Nutrition, 2022, 62, 8577-8588.	5.4	15
17	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.	4.2	16
18	Utilization of Nanotechnology to Improve the Application and Bioavailability of Phytochemicals Derived from Waste Streams. Journal of Agricultural and Food Chemistry, 2022, 70, 6884-6900.	2.4	28

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19	Modification of physicochemical properties and degradation of barley flour upon enzymatic extrusion. Food Bioscience, 2022, 45, 101243.	2.0	10
20	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.	4.2	8
21	Stimulus-responsive hydrogels in food science: A review. Food Hydrocolloids, 2022, 124, 107218.	5.6	66
22	Impact of polysaccharide mixtures on the formation, stability and EGCG loading of water-in-oil high internal phase emulsions. Food Chemistry, 2022, 372, 131225.	4.2	19
23	Gastrointestinal biotransformation and tissue distribution of pterostilbene after long-term dietary administration in mice. Food Chemistry, 2022, 372, 131213.	4.2	5
24	Improving norbixin dispersibility and stability by liposomal encapsulation using the <scp>pH</scp>â€driven method. Journal of the Science of Food and Agriculture, 2022, 102, 2070-2079.	1.7	8
25	Current Advances and Outlook in Gastric Cancer Chemoresistance: A Review. Recent Patents on Anti-Cancer Drug Discovery, 2022, 17, 26-41.	0.8	15
26	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.	4.2	28
27	Formation and characterization of starch-based spherulite: Effect of molecular weight of potato amylose starch. Food Chemistry, 2022, 371, 131060.	4.2	3
28	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. Journal of Food Engineering, 2022, 312, 110752.	2.7	33
29	Adverse effects of linoleic acid: Influence of lipid oxidation on lymphatic transport of citrus flavonoid and enterocyte morphology. Food Chemistry, 2022, 369, 130968.	4.2	4
30	Characterizing and alleviating the browning of Choerospondias axillaris fruit cake during drying. Food Control, 2022, 132, 108522.	2.8	15
31	Fabrication of rutin-protein complexes to form and stabilize bilayer emulsions: Impact of concentration and pretreatment. Food Hydrocolloids, 2022, 122, 107056.	5.6	19
32	Development of pH-responsive emulsions stabilized by whey protein fibrils. Food Hydrocolloids, 2022, 122, 107067.	5.6	48
33	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.	6.5	125
34	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.	5.6	37
35	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.	5.6	24
36	TiO2 nanoparticles negatively impact the bioavailability and antioxidant activity of tea polyphenols. Food Chemistry, 2022, 371, 131045.	4.2	14

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37	V-type granular starch prepared using aqueous-ethanol heat treatment at different ethanol concentrations. Food Hydrocolloids, 2022, 123, 107176.	5.6	9
38	Insights into rice starch degradation by maltogenic Î±â€“amylase: Effect of starch structure on its rheological properties. Food Hydrocolloids, 2022, 124, 107289.	5.6	25
39	Oral perception of the textural and flavor characteristics of soyâ€¢ow blended emulsions. Journal of Texture Studies, 2022, 53, 108-121.	1.1	5
40	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. Food Hydrocolloids, 2022, 124, 107319.	5.6	5
41	Interactions between TiO2 nanoparticles and plant proteins: Role of hydrogen bonding. Food Hydrocolloids, 2022, 124, 107302.	5.6	16
42	Development of green halochromic smart and active packaging materials: TiO2 nanoparticle- and anthocyanin-loaded gelatin/Îº-carrageenan films. Food Hydrocolloids, 2022, 124, 107324.	5.6	90
43	Comparative study on the extraction of macadamia (Macadamia integrifolia) oil using different processing methods. LWT - Food Science and Technology, 2022, 154, 112614.	2.5	17
44	Effect of salt ions on mixed gels of wheat gluten protein and potato isolate protein. LWT - Food Science and Technology, 2022, 154, 112564.	2.5	23
45	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.	2.5	7
46	Maltogenic Î±-amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. Food Hydrocolloids, 2022, 124, 107256.	5.6	30
47	Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. Food Chemistry, 2022, 372, 131332.	4.2	24
48	Utilizing protein-polyphenol molecular interactions to prepare moringa seed residue protein/tannic acid Pickering stabilizers. LWT - Food Science and Technology, 2022, 154, 112814.	2.5	17
49	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.	1.6	32
50	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.	7.8	38
51	Tailoring the properties of double-crosslinked emulsion gels using structural design principles: Physical characteristics, stability, and delivery of lycopene. Biomaterials, 2022, 280, 121265.	5.7	52
52	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.	2.5	18
53	Comprehensive review on potential applications of microfluidization in food processing. Food Science and Biotechnology, 2022, 31, 17-36.	1.2	18
54	Fabrication of composite hydrogels by assembly of okara cellulose nanofibers and gum Arabic in ionic liquids: Structure and properties. Journal of Molecular Liquids, 2022, 349, 118132.	2.3	11

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55	Recent advances on the improvement of quercetin bioavailability. Trends in Food Science and Technology, 2022, 119, 192-200.	7.8	68
56	Antioxidant and prooxidant activities of tea polyphenols in oil-in-water emulsions depend on the level used and the location of proteins. Food Chemistry, 2022, 375, 131672.	4.2	16
57	Industry-scale microfluidizer system produced whole mango juice: Effect on the physical properties, microstructure and pectin properties. Innovative Food Science and Emerging Technologies, 2022, 75, 102887.	2.7	16
58	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, 2022, 102, 2990-2999.	1.7	11
59	Protective effects of non-extractable phenolics from strawberry against inflammation and colon cancer in vitro. Food Chemistry, 2022, 374, 131759.	4.2	12
60	Cellulose Nanomaterials for Oil Exploration Applications. Polymer Reviews, 2022, 62, 585-625.	5.3	63
61	The impact of konjac glucomannan on the physical and chemical stability of walnut oilâ€in†water emulsions coated by whey proteins. Journal of the Science of Food and Agriculture, 2022, 102, 4003-4011.	1.7	7
62	The fabrication, characterization, and application of chitosanâ€“NaOH modified casein nanoparticles and their stabilized long-term stable high internal phase Pickering emulsions. Food and Function, 2022, 13, 1408-1420.	2.1	9
63	Effect of sourdough fermented with corn oil and lactic acid bacteria on bread flavor. LWT - Food Science and Technology, 2022, 155, 112935.	2.5	19
64	Melatonin-based therapeutics for atherosclerotic lesions and beyond: Focusing on macrophage mitophagy. Pharmacological Research, 2022, 176, 106072.	3.1	20
65	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.	2.5	25
66	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.	7.8	29
67	Microcapsules with slow-release characteristics prepared by soluble small molecular starch fractions through the spray drying method. International Journal of Biological Macromolecules, 2022, 200, 34-41.	3.6	7
68	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.	3.6	16
69	In vitro nutrition properties of whole Tartary buckwheat straight noodles and its amelioration on type 2 diabetic rats. Food Bioscience, 2022, 46, 101525.	2.0	7
70	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. Food Chemistry, 2022, 376, 131869.	4.2	19
71	Impact of encapsulation of probiotics in oil-in-water high internal phase emulsions on their thermostability and gastrointestinal survival. Food Hydrocolloids, 2022, 126, 107478.	5.6	40
72	Improving pea protein functionality by combining high-pressure homogenization with an ultrasound-assisted Maillard reaction. Food Hydrocolloids, 2022, 126, 107441.	5.6	71

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73	Pickering emulsion stabilized by hydrolyzed starch: Effect of the molecular weight. Journal of Colloid and Interface Science, 2022, 612, 525-535.	5.0	13
74	Improving foam performance using colloidal proteinâ€“polyphenol complexes: Lactoferrin and tannic acid. Food Chemistry, 2022, 377, 131950.	4.2	41
75	Recent advances in the design and fabrication of probiotic delivery systems to target intestinal inflammation. Food Hydrocolloids, 2022, 125, 107438.	5.6	28
76	Disintegrating the Structure and Improving the Functionalities of Pea Fiber by Industry-Scale Microfluidizer System. Foods, 2022, 11, 418.	1.9	4
77	Extraction, characterization and spontaneous gelation mechanism of pectin from Nicandra physaloides (Linn.) Gaertn seeds. International Journal of Biological Macromolecules, 2022, 195, 523-529.	3.6	14
78	The measurement of molecular interactions, structure and physical properties of okara cellulose composite hydrogels using different analytical methods. Journal of the Science of Food and Agriculture, 2022, 102, 4162-4170.	1.7	5
79	Effect of molecular weight on the interfacial and emulsifying characteristics of rice glutelin hydrolysates. Food Hydrocolloids, 2022, 128, 107560.	5.6	24
80	The effects of removing endogenous proteins, Î²-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.	5.6	18
81	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles. Foods, 2022, 11, 450.	1.9	13
82	Improved art bioactivity by encapsulation within cyclodextrin carboxylate. Food Chemistry, 2022, 384, 132429.	4.2	21
83	An updated review on foodâ€derived bioactive peptides: Focus on the regulatory requirements, safety, and bioavailability. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1732-1776.	5.9	24
84	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.	5.6	14
85	Study on curcumin encapsulated in whole nutritional food model milk: Effect of fat content, and partitioning situation. Journal of Functional Foods, 2022, 90, 104990.	1.6	12
86	The role of probiotic exopolysaccharides in adhesion to mucin in different gastrointestinal conditions. Current Research in Food Science, 2022, 5, 581-589.	2.7	10
87	Production, Characterization, Delivery, and Cholesterol-Lowering Mechanism of Phytosterols: A Review. Journal of Agricultural and Food Chemistry, 2022, 70, 2483-2494.	2.4	50
88	Functional Performance of Plant Proteins. Foods, 2022, 11, 594.	1.9	82
89	Gut Microbiota Composition in Relation to the Metabolism of Oral Administrated Resveratrol. Nutrients, 2022, 14, 1013.	1.7	13
90	Comparison of Emulsifying Properties of Plant and Animal Proteins in Oil-in-Water Emulsions: Whey, Soy, and RuBisCo Proteins. Food Biophysics, 2022, 17, 409-421.	1.4	17

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91	Hesperetin (citrus peel flavonoid aglycone) encapsulation using pea proteinâ€“high methoxyl pectin electrostatic complexes: complex optimization and biological activity. Journal of the Science of Food and Agriculture, 2022, , .	1.7	6
92	Characterization of a novel squaleneâ€rich oil: Pachira macrocarpa seed oil. Journal of Food Science, 2022, 87, 1696-1707.	1.5	1
93	Self-assembled nano-micelles of lactoferrin peptides: Structure, physicochemical properties, and application for encapsulating and delivering curcumin. Food Chemistry, 2022, 387, 132790.	4.2	26
94	A review of multilayer and composite films and coatings for active biodegradable packaging. Npj Science of Food, 2022, 6, 18.	2.5	61
95	Recent Advances in the Gastrointestinal Fate of Organic and Inorganic Nanoparticles in Foods. Nanomaterials, 2022, 12, 1099.	1.9	12
96	Proposed Methods for Testing and Comparing the Emulsifying Properties of Proteins from Animal, Plant, and Alternative Sources. Colloids and Interfaces, 2022, 6, 19.	0.9	25
97	Production of Plant-Based Seafood: Scallop Analogs Formed by Enzymatic Gelation of Pea Protein-Pectin Mixtures. Foods, 2022, 11, 851.	1.9	16
98	Improving Anti-listeria Activity of Thymol Emulsions by Adding Lauric Acid. Frontiers in Nutrition, 2022, 9, 859293.	1.6	2
99	Effect of high-intensity ultrasound on the structural, rheological, emulsifying and gelling properties of insoluble potato protein isolates. Ultrasonics Sonochemistry, 2022, 85, 105969.	3.8	32
100	Vitamin A fortification: Recent advances in encapsulation technologies. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2772-2819.	5.9	15
101	Controlling the in vitro gastrointestinal digestion of emulsified lipids by encapsulation within nanocellulose-fortified alginate beads. Food Structure, 2022, 32, 100266.	2.3	5
102	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.	7.8	38
103	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, 207, 801-812.	3.6	27
104	Targeted delivery and controlled released of essential oils using nanoencapsulation: A review. Advances in Colloid and Interface Science, 2022, 303, 102655.	7.0	37
105	Protective effect of ovalbumin-flavonoid hydrogel on thrombolytic activity and stability of nattokinase. Food Research International, 2022, 156, 111188.	2.9	7
106	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.	2.9	20
107	Effects of extrusion and enzymatic debranching on the structural characteristics and digestibility of corn and potato starches. Food Bioscience, 2022, 47, 101679.	2.0	18
108	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.	2.9	6

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109	Enhancing the physicochemical performance of myofibrillar gels using Pickering emulsion fillers: Rheology, microstructure and stability. Food Hydrocolloids, 2022, 128, 107606.	5.6	29
110	Pea protein isolate-inulin conjugates prepared by pH-shift treatment and ultrasonic-enhanced glycosylation: Structural and functional properties. Food Chemistry, 2022, 384, 132511.	4.2	46
111	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.	4.2	25
112	Encapsulation of bitter peptides in water-in-oil high internal phase emulsions reduces their bitterness and improves gastrointestinal stability. Food Chemistry, 2022, 386, 132787.	4.2	20
113	Fabrication, characterization and in vitro digestive behavior of Pickering emulsion incorporated with dextrin. Food Chemistry, 2022, 384, 132528.	4.2	12
114	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs. Food Chemistry, 2022, 384, 132589.	4.2	23
115	Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea. Food Hydrocolloids, 2022, 129, 107667.	5.6	22
116	Dietary cholesterol oxidation products: Perspectives linking food processing and storage with health implications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 738-779.	5.9	16
117	Lactobacillus rhamnosus Encapsulated in Alginate/Chitosan Microgels Manipulates the Gut Microbiome to Ameliorate Salt-Induced Hepatorenal Injury. Frontiers in Nutrition, 2022, 9, 872808.	1.6	6
118	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.	2.5	7
119	Properties and Functionality of Plant-Based Ingredients. , 2022, , 23-88.		2
120	Meat and Fish Alternatives. , 2022, , 285-339.		1
121	Processes and Equipment to Create Plant-Based Foods. , 2022, , 89-153.		1
122	Comparison of the Cooking Behaviors of Meat and Plant-Based Meat Analogues: Appearance, Texture, and Fluid Holding Properties. ACS Food Science & Technology, 2022, 2, 844-851.	1.3	24
123	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, 391, 133184.	4.2	26
124	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.	2.5	16
125	Recent developments in industrial applications of nanoemulsions. Advances in Colloid and Interface Science, 2022, 304, 102685.	7.0	48
126	Construction of plant-based adipose tissue using high internal phase emulsions and emulsion gels. Innovative Food Science and Emerging Technologies, 2022, 78, 103016.	2.7	19

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127	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.	2.5	16
128	Structural transformation and oil absorption of starches with different crystal types during frying. Food Chemistry, 2022, 390, 133115.	4.2	11
129	Properties of curcumin-loaded zein-tea saponin nanoparticles prepared by antisolvent co-precipitation and precipitation. Food Chemistry, 2022, 391, 133224.	4.2	36
130	Smart Biopolymer-Based Nanocomposite Materials Containing pH-Sensing Colorimetric Indicators for Food Freshness Monitoring. Molecules, 2022, 27, 3168.	1.7	26
131	Impact of Heat Treatment on the Structure and Properties of the Plant Protein Corona Formed around TiO₂ Nanoparticles. Journal of Agricultural and Food Chemistry, 2022, 70, 6540-6551.	2.4	10
132	Gut Microbiome: The Cornerstone of Life and Health. , 2022, 2022, 1-3.		37
133	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. Foods, 2022, 11, 1562.	1.9	14
134	Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. Foods, 2022, 11, 1601.	1.9	7
135	Functional and physical properties of commercial pulse proteins compared to soy derived protein. Future Foods, 2022, 6, 100155.	2.4	19
136	Development and application of hydrophilic-hydrophobic dual-protein Pickering emulsifiers: EGCG-modified caseinate-zein complexes. Food Research International, 2022, 157, 111451.	2.9	15
137	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.	7.0	17
138	Encapsulation of flavonoids in foods for diabetics: The emerging paradigm for an effective therapy. Trends in Food Science and Technology, 2022, 127, 198-206.	7.8	8
139	Insight of rheology, water distribution and in vitro digestive behavior of starch based-emulsion gel: Impact of potato starch concentration. Food Hydrocolloids, 2022, 132, 107859.	5.6	25
140	NMR Analysis of Lipid Oxidation in Flaxseed Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2022, 70, 8417-8429.	2.4	4
141	Fabrication, Structural and Emulsifying Properties of Egg White Protein-Dextran Conjugates through Maillard Reaction. Food Biophysics, 2022, 17, 650-661.	1.4	7
142	Recent progress in the application of plant-based colloidal drug delivery systems in the pharmaceutical sciences. Advances in Colloid and Interface Science, 2022, 307, 102734.	7.0	17
143	Utilization of emulsion technology to create plant-based adipose tissue analogs: Soy-based high internal phase emulsions. Food Structure, 2022, 33, 100290.	2.3	15
144	Metal and metal oxide-based antiviral nanoparticles: Properties, mechanisms of action, and applications. Advances in Colloid and Interface Science, 2022, 306, 102726.	7.0	44

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145	Investigation of the interactions between food plant carbohydrates and titanium dioxide nanoparticles. Food Research International, 2022, 159, 111574.	2.9	8
146	Physicochemical characterization, emulsifying and antioxidant properties of the polysaccharide conjugates from Chin brick tea (Camellia sinensis). Food Chemistry, 2022, 395, 133625.	4.2	13
147	Polyphenol oxidase inhibited by 4-hydroxycinnamic acid and naringenin: Multi-spectroscopic analyses and molecular docking simulation at different pH. Food Chemistry, 2022, 396, 133662.	4.2	13
148	Interfacial engineering approaches to improve emulsion performance: Properties of oil droplets coated by mixed, multilayer, or conjugated lactoferrin-hyaluronic acid interfaces. Food Hydrocolloids, 2022, 133, 107938.	5.6	11
149	In-vivo biotransformation of citrus functional components and their effects on health. Critical Reviews in Food Science and Nutrition, 2021, 61, 756-776.	5.4	30
150	Absorption, metabolism, and bioactivity of vitexin: recent advances in understanding the efficacy of an important nutraceutical. Critical Reviews in Food Science and Nutrition, 2021, 61, 1049-1064.	5.4	70
151	Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. Food Hydrocolloids, 2021, 110, 106141.	5.6	50
152	Whole soybean milk produced by a novel industry-scale micofluidizer system without soaking and filtering. Journal of Food Engineering, 2021, 291, 110228.	2.7	28
153	The gastrointestinal fate of inorganic and organic nanoparticles in vitamin D-fortified plant-based milks. Food Hydrocolloids, 2021, 112, 106310.	5.6	27
154	Development of food-grade Pickering emulsions stabilized by a mixture of cellulose nanofibrils and nanochitin. Food Hydrocolloids, 2021, 113, 106451.	5.6	65
155	Preparation and characterization of okara nanocellulose fabricated using sonication or high-pressure homogenization treatments. Carbohydrate Polymers, 2021, 255, 117364.	5.1	66
156	Multifunctional halochromic packaging materials: Saffron petal anthocyanin loaded-chitosan nanofiber/methyl cellulose matrices. Food Hydrocolloids, 2021, 111, 106237.	5.6	141
157	Formulation of alginate/carrageenan microgels to encapsulate, protect and release immunoglobulins: Egg Yolk IgY. Food Hydrocolloids, 2021, 112, 106349.	5.6	50
158	Soluble starch/whey protein isolate complex-stabilized high internal phase emulsion: Interaction and stability. Food Hydrocolloids, 2021, 111, 106377.	5.6	71
159	Maillard reaction products for strengthening the recovery of trans-resveratrol from the muscat grape pomace by alkaline extraction and foam fractionation. Separation and Purification Technology, 2021, 256, 117754.	3.9	7
160	Protein-polyphenol functional ingredients: The foaming properties of lactoferrin are enhanced by forming complexes with procyanidin. Food Chemistry, 2021, 339, 128145.	4.2	88
161	Food hydrocolloids: Application as functional ingredients to control lipid digestion and bioavailability. Food Hydrocolloids, 2021, 111, 106404.	5.6	63
162	Design and characterization of double-cross-linked emulsion gels using mixed biopolymers: Zein and sodium alginate. Food Hydrocolloids, 2021, 113, 106473.	5.6	65

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163	Fabrication and characterization of whey protein isolates- lotus seedpod proanthocyanin conjugate: Its potential application in oxidizable emulsions. Food Chemistry, 2021, 346, 128680.	4.2	30
164	Chitin nanocrystals reduce lipid digestion and Î²-carotene bioaccessibility: An in-vitro INFOGEST gastrointestinal study. Food Hydrocolloids, 2021, 113, 106494.	5.6	37
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