Qiang Zhao

List of Publications by Year
in descending order

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43 papers	1,835 citations	218662 26 h-index	265191 42 g-index
43 all docs	43 docs citations	43 times ranked	2100 citing authors

#	Article	IF	Citations
1	Sulfated modification, characterization and antioxidant activities of polysaccharide from Cyclocarya paliurus. Food Hydrocolloids, 2016, 53, 7-15.	10.7	246
2	Enzymatic hydrolysis of rice dreg protein: Effects of enzyme type on the functional properties and antioxidant activities of recovered proteins. Food Chemistry, 2012, 134, 1360-1367.	8.2	180
3	A pH-responsive nano-carrier with mesoporous silica nanoparticles cores and poly(acrylic acid) shell-layers: Fabrication, characterization and properties for controlled release of salidroside. International Journal of Pharmaceutics, 2013, 446, 153-159.	5.2	112
4	Effects of Spray Drying and Freeze Drying on the Properties of Protein Isolate from Rice Dreg Protein. Food and Bioprocess Technology, 2013, 6, 1759-1769.	4.7	108
5	Comparison of functional and structural properties of native and industrial process-modified proteins from long-grain indica rice. Journal of Cereal Science, 2012, 56, 568-575.	3.7	73
6	Complexation with whey protein fibrils and chitosan: A potential vehicle for curcumin with improved aqueous dispersion stability and enhanced antioxidant activity. Food Hydrocolloids, 2020, 104, 105729.	10.7	70
7	Amphiphilic chitosan derivative-based coreâ€“shell micelles: Synthesis, characterisation and properties for sustained release of Vitamin D3. Food Chemistry, 2014, 152, 307-315.	8.2	58
8	Inhibition from whey protein hydrolysate on the retrogradation of gelatinized rice starch. Food Hydrocolloids, 2020, 108, 105840.	10.7	57
9	Separation of water-soluble polysaccharides from Cyclocarya paliurus by ultrafiltration process. Carbohydrate Polymers, 2014, 101, 479-483.	10.2	54
10	Formation of fibrils derived from whey protein isolate: structural characteristics and protease resistance. Food and Function, 2019, 10, 8106-8115.	4.6	51
11	Distribution and effects of natural selenium in soybean proteins and its protective role in soybean Î²-conglycinin (7S globulins) under AAPH-induced oxidative stress. Food Chemistry, 2019, 272, 201-209.	8.2	48
12	Enhancing the oxidative stability of food emulsions with rice dreg protein hydrolysate. Food Research International, 2012, 48, 876-884.	6.2	46
13	Structural variations of rice starch affected by constant power microwave treatment. Food Chemistry, 2021, 359, 129887.	8.2	45
14	Methoxy poly(ethylene glycol)-grafted-chitosan based microcapsules: Synthesis, characterization and properties as a potential hydrophilic wall material for stabilization and controlled release of algal oil. Journal of Food Engineering, 2010, 101, 113-119.	5.2	41
15	The role of heating time on the characteristics, functional properties and antioxidant activity of enzyme-hydrolyzed rice proteins-glucose Maillard reaction products. Food Bioscience, 2021, 43, 101225.	4.4	41
16	Thermally and magnetically dualâ€responsive mesoporous silica nanospheres: preparation, characterization, and properties for the controlled release of sophoridine. Journal of Applied Polymer Science, 2014, 131, .	2.6	40
17	The effect of deamidation on the structural, functional, and rheological properties of glutelin prepared from Akebia trifoliata var. australis seed. Food Chemistry, 2015, 178, 96-105.	8.2	39
18	Spray drying of Lactobacillus rhamnosus GG with calcium-containing protectant for enhanced viability. Powder Technology, 2019, 358, 87-94.	4.2	37

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19	Effect of cold and hot enzyme deactivation on the structural and functional properties of rice dreg protein hydrolysates. Food Chemistry, 2021, 345, 128784.	8.2	35
20	Characteristics and Feasibility of Trans-Free Plastic Fats through Lipozyme TL IM-Catalyzed Interesterification of Palm Stearin and Akebia trifoliata Variety Australis Seed Oil. Journal of Agricultural and Food Chemistry, 2014, 62, 3293-3300.	5.2	31
21	Antioxidant activities of Se-SPI produced from soybean as accumulation and biotransformation reactor of natural selenium. Food Chemistry, 2014, 146, 531-537.	8.2	31
22	Soluble starchâ€“based biodegradable and microporous microspheres as potential adsorbent for stabilization and controlled release of coix seed oil. European Food Research and Technology, 2011, 232, 693-702.	3.3	30
23	Amphiphilic Chitosan Derivatives-Based Liposomes: Synthesis, Development, and Properties as a Carrier for Sustained Release of Salidroside. Journal of Agricultural and Food Chemistry, 2014, 62, 626-633.	5.2	30
24	Optimization of the biological processing of rice dregs into nutritional peptides with the aid of trypsin. Journal of Food Science and Technology, 2012, 49, 537-546.	2.8	29
25	Physical and Oxidative Stabilities of O/W Emulsions Formed with Rice Dreg Protein Hydrolysate: Effect of Xanthan Gum Rheology. Food and Bioprocess Technology, 2016, 9, 1380-1390.	4.7	29
26	Complete waste recycling strategies for improving the accessibility of rice protein films. Green Chemistry, 2020, 22, 490-503.	9.0	26
27	Rice Dreg Protein as an Alternative to Soy Protein Isolate: Comparison of Nutritional Properties. International Journal of Food Properties, 2014, 17, 1791-1804.	3.0	24
28	Maillard conjugates of whey protein isolateâ€“xylooligosaccharides for the microencapsulation of Lactobacillus rhamnosus: protective effects and stability during spray drying, storage and gastrointestinal digestion. Food and Function, 2021, 12, 4034-4045.	4.6	24
29	Effect of microbial transglutaminase on the structural and rheological characteristics and in vitro digestion of rice glutelinâ€“casein blends. Food Research International, 2021, 139, 109832.	6.2	23
30	Characteristics of rice dreg protein isolate treated by high-pressure microfluidization with and without proteolysis. Food Chemistry, 2021, 358, 129861.	8.2	23
31	Growth and triterpenic acid accumulation of Cyclocarya paliurus cell suspension cultures. Biotechnology and Bioprocess Engineering, 2013, 18, 606-614.	2.6	22
32	Characterisation of zeroâ€trans margarine fats produced from camellia seed oil, palm stearin and coconut oil using enzymatic interesterification strategy. International Journal of Food Science and Technology, 2014, 49, 91-97.	2.7	22
33	Preparation and Characterization of Genipin-Crosslinked Chitosan Microspheres for the Sustained Release of Salidroside. International Journal of Food Engineering, 2015, 11, 323-333.	1.5	17
34	Interaction between casein and rice glutelin: Binding mechanisms and molecular assembly behaviours. Food Hydrocolloids, 2020, 107, 105967.	10.7	17
35	A Comparison Investigation of Coix Seed Oil Liposomes Prepared by Five Different Methods. Journal of Dispersion Science and Technology, 2015, 36, 136-145.	2.4	14
36	Effects of sequential enzymatic hydrolysis and transglutaminase crosslinking on functional, rheological, and structural properties of whey protein isolate. LWT - Food Science and Technology, 2022, 153, 112415.	5.2	14

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37	Chitosan/rice hydrolysate/curcumin composite film: Effect of chitosan molecular weight. International Journal of Biological Macromolecules, 2022, 210, 53-62.	7.5	10
38	Effects of fermentable carbohydrates on the quality properties and in vitro digestibility of Yiyang rice cake. LWT - Food Science and Technology, 2021, 148, 111800.	5.2	9
39	Characterisation, stability and in vitro degradation of microcapsules containing <scp>C</scp>hinese yak (<scp>P</scp>oephagus grunniens <scp>L</scp>.) butter. International Journal of Food Science and Technology, 2013, 48, 826-834.	2.7	6
40	Effects of enzymatic/alkali protein removal and particle size reduction on physicochemical and functional characteristics of okara dietary fibre. International Journal of Food Science and Technology, 2022, 57, 3171-3180.	2.7	6
41	Effect of Different Extraction Methods on Physicochemical Characteristics and Antioxidant Activity of C-Phycocyanin from Dry Biomass of Arthrospira platensis. Foods, 2022, 11, 1296.	4.3	6
42	Engineering squandered plant protein into eco-friendly triboelectric films for highly efficient energy harvesting. Nano Energy, 2022, 101, 107589.	16.0	6
43	Design of water-soluble whole rice glutelin: The rendezvous of two rice subspecies, Japonica and Indica. Food Hydrocolloids, 2021, 110, 106148.	10.7	5