

Chengying Zhao

List of Publications by Year in descending order

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33
papers

1,329
citations

304743

22
h-index

395702

33
g-index

34
all docs

34
docs citations

34
times ranked

1305
citing authors

#	ARTICLE	IF	CITATIONS
1	Biosynthesis of citrus flavonoids and their health effects. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 566-583.	10.3	130
2	Dietary Fibers from Fruits and Vegetables and Their Health Benefits via Modulation of Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1514-1532.	11.7	123
3	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. <i>Trends in Food Science and Technology</i> , 2021, 110, 39-54.	15.1	123
4	The structure–property relationships of acid- and alkali-extracted grapefruit peel pectins. <i>Carbohydrate Polymers</i> , 2020, 229, 115524.	10.2	88
5	Gold Nanobones Enhanced Ultrasensitive Surface-Enhanced Raman Scattering Aptasensor for Detecting <i>Escherichia coli</i> O157:H7. <i>ACS Sensors</i> , 2020, 5, 588-596.	7.8	78
6	Alkali-Cellulase-extracted citrus pectins exhibit compact conformation and good fermentation properties. <i>Food Hydrocolloids</i> , 2020, 108, 106079.	10.7	55
7	Naringin Alleviates Atherosclerosis in ApoE ^{-/-} Mice by Regulating Cholesterol Metabolism Involved in Gut Microbiota Remodeling. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12651-12660.	5.2	52
8	Nutrients and bioactives in citrus fruits: Different citrus varieties, fruit parts, and growth stages. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2018-2041.	10.3	49
9	Characterization of physical properties and electronic sensory analyses of citrus oil-based nanoemulsions. <i>Food Research International</i> , 2018, 109, 149-158.	6.2	43
10	Emulsifying stability properties of octenyl succinic anhydride (OSA) modified waxy starches with different molecular structures. <i>Food Hydrocolloids</i> , 2018, 85, 248-256.	10.7	42
11	Effect of mesoscopic structure of citrus pectin on its emulsifying properties: Compactness is more important than size. <i>Journal of Colloid and Interface Science</i> , 2020, 570, 80-88.	9.4	40
12	Encapsulation of Polymethoxyflavones in Citrus Oil Emulsion-Based Delivery Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1732-1739.	5.2	38
13	The stability of three different citrus oil-in-water emulsions fabricated by spontaneous emulsification. <i>Food Chemistry</i> , 2018, 269, 577-587.	8.2	38
14	Citrus Oil Emulsions Stabilized by Citrus Pectin: The Influence Mechanism of Citrus Variety and Acid Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12978-12988.	5.2	34
15	Efficiency of four different dietary preparation methods in extracting functional compounds from dried tangerine peel. <i>Food Chemistry</i> , 2019, 289, 340-350.	8.2	34
16	New Marine Natural Products of Microbial Origin from 2010 to 2013. <i>Chinese Journal of Organic Chemistry</i> , 2013, 33, 1195.	1.3	34
17	<i>In-vivo</i> biotransformation of citrus functional components and their effects on health. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 756-776.	10.3	30
18	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2021, 338, 128115.	8.2	30

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19	Chemical Mapping of Essential Oils, Flavonoids and Carotenoids in Citrus Peels by Raman Microscopy. <i>Journal of Food Science</i> , 2017, 82, 2840-2846.	3.1	27
20	Effects of Preheating and Storage Temperatures on Aroma Profile and Physical Properties of Citrus-Oil Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7781-7789.	5.2	26
21	Four Citrus Flavanones Exert Atherosclerosis Alleviation Effects in ApoE ^{-/-} Mice via Different Metabolic and Signaling Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5226-5237.	5.2	26
22	Effects of hydrosoluble calcium ions and organic acids on citrus oil emulsions stabilized with citrus pectin. <i>Food Hydrocolloids</i> , 2020, 100, 105413.	10.7	25
23	Characterization of polymethoxyflavone demethylation during drying processes of citrus peels. <i>Food and Function</i> , 2019, 10, 5707-5717.	4.6	24
24	New α -glucosidase inhibitors from a marine sponge-derived fungus, <i>Aspergillus</i> sp. OUCMDZ-1583. <i>RSC Advances</i> , 2015, 5, 68852-68863.	3.6	23
25	Effects of spray-drying temperature on the physicochemical properties and polymethoxyflavone loading efficiency of citrus oil microcapsules. <i>LWT - Food Science and Technology</i> , 2020, 133, 109954.	5.2	23
26	Infrared Drying as a Quick Preparation Method for Dried Tangerine Peel. <i>International Journal of Analytical Chemistry</i> , 2017, 2017, 1-11.	1.0	20
27	Upper digestion fate of citrus pectin-stabilized emulsion: An interfacial behavior perspective. <i>Carbohydrate Polymers</i> , 2021, 264, 118040.	10.2	19
28	Rapid screening for ricin toxin on letter papers using surface enhanced Raman spectroscopy. <i>Talanta</i> , 2017, 162, 552-557.	5.5	14
29	LC-Q-TOF-MS/MS detection of food flavonoids: principle, methodology, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3750-3770.	10.3	12
30	Simultaneous characterization of chemical structures and bioactivities of citrus-derived components using SERS barcodes. <i>Food Chemistry</i> , 2018, 240, 743-750.	8.2	10
31	Orange Pectin with Compact Conformation Effectively Alleviates Acute Colitis in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1704-1714.	5.2	10
32	Identification of the key emulsifying components from the byproducts of garlic oil distillation. <i>Food Hydrocolloids</i> , 2022, 122, 107043.	10.7	6
33	Effects of Anaerobic Fermentation on Black Garlic Extract by <i>Lactobacillus</i> : Changes in Flavor and Functional Components. <i>Frontiers in Nutrition</i> , 2021, 8, 645416.	3.7	3