Chengying Zhao

List of Publications by Year
in descending order

33	1,329	304743	395702
papers	citations	22 h-index	33 g-index

34	34	34	1305
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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.	10.3	49
2	LC-Q-TOF-MS/MS detection of food flavonoids: principle, methodology, and applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 3750-3770.	10.3	12
3	Identification of the key emulsifying components from the byproducts of garlic oil distillation. Food Hydrocolloids, 2022, 122, 107043.	10.7	6
4	Orange Pectin with Compact Conformation Effectively Alleviates Acute Colitis in Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 1704-1714.	5.2	10
5	In-vivo biotransformation of citrus functional components and their effects on health. Critical Reviews in Food Science and Nutrition, 2021, 61, 756-776.	10.3	30
6	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. Food Chemistry, 2021, 338, 128115.	8.2	30
7	Pectins from fruits: Relationships between extraction methods, structural characteristics, and functional properties. Trends in Food Science and Technology, 2021, 110, 39-54.	15.1	123
8	Four Citrus Flavanones Exert Atherosclerosis Alleviation Effects in ApoE^{â€"/â€"} Mice via Different Metabolic and Signaling Pathways. Journal of Agricultural and Food Chemistry, 2021, 69, 5226-5237.	5.2	26
9	Effects of Anaerobic Fermentation on Black Garlic Extract by Lactobacillus: Changes in Flavor and Functional Components. Frontiers in Nutrition, 2021, 8, 645416.	3.7	3
10	Upper digestion fate of citrus pectin-stabilized emulsion: An interfacial behavior perspective. Carbohydrate Polymers, 2021, 264, 118040.	10.2	19
11	Biosynthesis of citrus flavonoids and their health effects. Critical Reviews in Food Science and Nutrition, 2020, 60, 566-583.	10.3	130
12	Effects of hydrosoluble calcium ions and organic acids on citrus oil emulsions stabilized with citrus pectin. Food Hydrocolloids, 2020, 100, 105413.	10.7	25
13	The structureâ€"property relationships of acid- and alkali-extracted grapefruit peel pectins. Carbohydrate Polymers, 2020, 229, 115524.	10.2	88
14	Effects of spray-drying temperature on the physicochemical properties and polymethoxyflavone loading efficiency of citrus oil microcapsules. LWT - Food Science and Technology, 2020, 133, 109954.	5.2	23
15	Naringin Alleviates Atherosclerosis in ApoE^{â€"/â€"} Mice by Regulating Cholesterol Metabolism Involved in Gut Microbiota Remodeling. Journal of Agricultural and Food Chemistry, 2020, 68, 12651-12660.	5.2	52
16	AlkaliÂ+Âcellulase-extracted citrus pectins exhibit compact conformation and good fermentation properties. Food Hydrocolloids, 2020, 108, 106079.	10.7	55
17	Effect of mesoscopic structure of citrus pectin on its emulsifying properties: Compactness is more important than size. Journal of Colloid and Interface Science, 2020, 570, 80-88.	9.4	40
18	Gold Nanobones Enhanced Ultrasensitive Surface-Enhanced Raman Scattering Aptasensor for Detecting Escherichia coli O157:H7. ACS Sensors, 2020, 5, 588-596.	7.8	78

#	Article	IF	Citations
19	Dietary Fibers from Fruits and Vegetables and Their Health Benefits via Modulation of Gut Microbiota. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1514-1532.	11.7	123
20	Characterization of polymethoxyflavone demethylation during drying processes of citrus peels. Food and Function, 2019, 10, 5707-5717.	4.6	24
21	Efficiency of four different dietary preparation methods in extracting functional compounds from dried tangerine peel. Food Chemistry, 2019, 289, 340-350.	8.2	34
22	Characterization of physical properties and electronic sensory analyses of citrus oil-based nanoemulsions. Food Research International, 2018, 109, 149-158.	6.2	43
23	Simultaneous characterization of chemical structures and bioactivities of citrus-derived components using SERS barcodes. Food Chemistry, 2018, 240, 743-750.	8.2	10
24	Citrus Oil Emulsions Stabilized by Citrus Pectin: The Influence Mechanism of Citrus Variety and Acid Treatment. Journal of Agricultural and Food Chemistry, 2018, 66, 12978-12988.	5.2	34
25	Emulsifying stability properties of octenyl succinic anhydride (OSA) modified waxy starches with different molecular structures. Food Hydrocolloids, 2018, 85, 248-256.	10.7	42
26	The stability of three different citrus oil-in-water emulsions fabricated by spontaneous emulsification. Food Chemistry, 2018, 269, 577-587.	8.2	38
27	Encapsulation of Polymethoxyflavones in Citrus Oil Emulsion-Based Delivery Systems. Journal of Agricultural and Food Chemistry, 2017, 65, 1732-1739.	5.2	38
28	Effects of Preheating and Storage Temperatures on Aroma Profile and Physical Properties of Citrus-Oil Emulsions. Journal of Agricultural and Food Chemistry, 2017, 65, 7781-7789.	5.2	26
29	Chemical Mapping of Essential Oils, Flavonoids and Carotenoids in Citrus Peels by Raman Microscopy. Journal of Food Science, 2017, 82, 2840-2846.	3.1	27
30	Rapid screening for ricin toxin on letter papers using surface enhanced Raman spectroscopy. Talanta, 2017, 162, 552-557.	5.5	14
31	Infrared Drying as a Quick Preparation Method for Dried Tangerine Peel. International Journal of Analytical Chemistry, 2017, 2017, 1-11.	1.0	20
32	New Î±-glucosidase inhibitors from a marine sponge-derived fungus, Aspergillus sp. OUCMDZ-1583. RSC Advances, 2015, 5, 68852-68863.	3.6	23
33	New Marine Natural Products of Microbial Origin from 2010 to 2013. Chinese Journal of Organic Chemistry, 2013, 33, 1195.	1.3	34