

# Zhongjiang Wang

## List of Publications by Year in descending order

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Version: 2024-02-01

48  
papers

2,400  
citations

236612

25  
h-index

233125

45  
g-index

48  
all docs

48  
docs citations

48  
times ranked

1999  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultrasound on the structure and physical properties of black bean protein isolates. <i>Food Research International</i> , 2014, 62, 595-601.	2.9	460
2	Impact of ultrasonic treatment on an emulsion system stabilized with soybean protein isolate and lecithin: Its emulsifying property and emulsion stability. <i>Food Hydrocolloids</i> , 2017, 63, 727-734.	5.6	212
3	Relationship between Secondary Structure and Surface Hydrophobicity of Soybean Protein Isolate Subjected to Heat Treatment. <i>Journal of Chemistry</i> , 2014, 2014, 1-10.	0.9	132
4	Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. <i>International Journal of Food Properties</i> , 2015, 18, 1059-1074.	1.3	122
5	Effects of material characteristics on the structural characteristics and flavor substances retention of meat analogs. <i>Food Hydrocolloids</i> , 2020, 105, 105752.	5.6	109
6	Effects of ultrasound pre-treatment on the structure of $\beta$ -conglycinin and glycinin and the antioxidant activity of their hydrolysates. <i>Food Chemistry</i> , 2017, 218, 165-172.	4.2	107
7	Purification and Characterization of Antioxidant Peptides from Alcalase-Hydrolyzed Soybean ( <i>Glycine max</i> L.) Hydrolysate and Their Cytoprotective Effects in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5772-5781.	2.4	90
8	Effects of high-pressure homogenization on structural and emulsifying properties of thermally soluble aggregated kidney bean ( <i>Phaseolus vulgaris</i> L.) proteins. <i>Food Hydrocolloids</i> , 2021, 119, 106835.	5.6	78
9	The investigation of protein flexibility of various soybean cultivars in relation to physicochemical and conformational properties. <i>Food Hydrocolloids</i> , 2020, 103, 105709.	5.6	75
10	Effect of ultrasound treatment on the wet heating Maillard reaction between mung bean [ <i>Vigna radiate</i> (L.)] protein isolates and glucose and on structural and physicochemical properties of conjugates. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1532-1540.	1.7	66
11	Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. <i>Food Research International</i> , 2018, 111, 256-264.	2.9	63
12	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. <i>Food Hydrocolloids</i> , 2019, 87, 814-829.	5.6	57
13	Deciphering the characteristics of soybean oleosome-associated protein in maintaining the stability of oleosomes as affected by pH. <i>Food Research International</i> , 2017, 100, 551-557.	2.9	56
14	Preparation and digestibility of fish oil nanoemulsions stabilized by soybean protein isolate-phosphatidylcholine. <i>Food Hydrocolloids</i> , 2020, 100, 105310.	5.6	55
15	Soy protein isolates: A review of their composition, aggregation, and gelation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1940-1957.	5.9	53
16	Differential scanning calorimetry study—Assessing the influence of composition of vegetable oils on oxidation. <i>Food Chemistry</i> , 2016, 194, 601-607.	4.2	52
17	Effect of cavitation jet processing on the physicochemical properties and structural characteristics of okara dietary fiber. <i>Food Research International</i> , 2020, 134, 109251.	2.9	52
18	The impact of soy protein isolate-dextran conjugation on capsicum oleoresin ( <i>Capsicum annum</i> L.) nanoemulsions. <i>Food Hydrocolloids</i> , 2020, 108, 105818.	5.6	48

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19	Different commercial soy protein isolates and the characteristics of Chiba tofu. <i>Food Hydrocolloids</i> , 2021, 110, 106115.	5.6	47
20	Secondary Structure and Subunit Composition of Soy Protein <i>In Vitro</i> Digested by Pepsin and Its Relation with Digestibility. <i>BioMed Research International</i> , 2016, 2016, 1-11.	0.9	37
21	Effects of ultrasound on the structural and emulsifying properties and interfacial properties of oxidized soybean protein aggregates. <i>Ultrasonics Sonochemistry</i> , 2022, 87, 106046.	3.8	36
22	Effect of ultrasonication on the stability and storage of a soy protein isolate-phosphatidylcholine nanoemulsions. <i>Scientific Reports</i> , 2020, 10, 14010.	1.6	34
23	Effects of ultrasonic pretreatment of soybean protein isolate on the binding efficiency, structural changes, and bioavailability of a protein-luteolin nanodelivery system. <i>Ultrasonics Sonochemistry</i> , 2022, 88, 106075.	3.8	34
24	Effect of enzymolysis and glycosylation on the curcumin nanoemulsions stabilized by Î²-conglycinin: Formation, stability and in vitro digestion. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 658-667.	3.6	33
25	Application of ultrasound treatment for modulating the structural, functional and rheological properties of black bean protein isolates. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1637-1647.	1.3	27
26	Effects of ultrasonic treatment on the structure and rehydration peculiarity of freeze-dried soy protein isolate gel. <i>Food Structure</i> , 2021, 28, 100169.	2.3	22
27	Structural and Functional Properties Changes of Î²-Conglycinin Exposed to Hydroxyl Radical-Generating Systems. <i>Molecules</i> , 2017, 22, 1893.	1.7	21
28	Physicochemical Properties and In Vitro Dissolution of Spiramycin Microparticles Using the Homogenate-Antisolvent Precipitation Process. <i>Applied Sciences (Switzerland)</i> , 2017, 7, 10.	1.3	21
29	Efficient and Response Surface Optimized Aqueous Enzymatic Extraction of <i>Camellia oleifera</i> (Tea Seed) Oil Facilitated by Concurrent Calcium Chloride Addition. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 29-37.	0.8	19
30	A Study of Structural Change during In Vitro Digestion of Heated Soy Protein Isolates. <i>Foods</i> , 2019, 8, 594.	1.9	19
31	Structural and Physicochemical Characteristics of Rice Bran Dietary Fiber by Cellulase and High-Pressure Homogenization. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 1270.	1.3	18
32	Structural Changes in Rice Bran Protein upon Different Extrusion Temperatures: A Raman Spectroscopy Study. <i>Journal of Chemistry</i> , 2016, 2016, 1-8.	0.9	16
33	Stability Mechanism of Two Soybean Protein-Phosphatidylcholine Nanoemulsion Preparation Methods from a Structural Perspective: A Raman Spectroscopy Analysis. <i>Scientific Reports</i> , 2019, 9, 6985.	1.6	15
34	Structural and functional properties of rice bran protein oxidized by peroxy radicals. <i>International Journal of Food Properties</i> , 0, , 1-12.	1.3	13
35	Does the hydrophobic group on sn-2 position of phosphatidylcholine decide its emulsifying ability?. <i>LWT - Food Science and Technology</i> , 2016, 74, 255-262.	2.5	11
36	&lt;i>In vitro&/i> Simulated Digestion and Microstructure of Peppermint Oil Nanoemulsion. <i>Journal of Oleo Science</i> , 2019, 68, 863-871.	0.6	11

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37	Protective Effect of Iridoid Glycosides of the Leaves of <i>Syringa oblata</i> Lindl. on Dextran Sulfate Sodium-Induced Ulcerative Colitis by Inhibition of the TLR2/4/MyD88/NF- $\kappa$ B Signaling Pathway. <i>BioMed Research International</i> , 2020, 2020, 1-13.	0.9	11
38	Effect of the interaction between myofibrillar protein and heat-induced soy protein isolates on gel properties. <i>CYTA - Journal of Food</i> , 0, , 1-8.	0.9	10
39	Lipase catalysis of $\omega$ -linolenic acid-rich medium and long-chain triacylglycerols from perilla oil and medium-chain triacylglycerols with reduced by-products. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4565-4574.	1.7	10
40	Green and Efficient PEG-Based Ultrasonic-Assisted Extraction of Polysaccharides from Tree Peony Pods and the Evaluation of Their Antioxidant Activity In Vitro. <i>BioMed Research International</i> , 2018, 2018, 1-7.	0.9	9
41	Effect of Oxidation on Quality of Chiba Tofu Produced by Soy Isolate Protein When Subjected to Storage. <i>Foods</i> , 2020, 9, 1877.	1.9	9
42	The effects of chloride and the antioxidant capacity of fried foods on 3-chloro-1,2-propanediol esters and glycidyl esters during long-term deep-frying. <i>LWT - Food Science and Technology</i> , 2021, 145, 111511.	2.5	7
43	Structural and functional properties of Maillard reaction products of protein isolate (mung) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	1.3	5
44	Effect of cavitation jet on the structural, emulsifying properties and rheological properties of soybean protein oxidised aggregates. <i>International Journal of Food Science and Technology</i> , 2023, 58, 343-354.	1.3	5
45	The temporal evolution mechanism of structure and function of oxidized soy protein aggregates. <i>Food Chemistry: X</i> , 2022, 15, 100382.	1.8	5
46	Effects of $\gamma$ -Irradiation on Structure and Functional Properties of Pea Fiber. <i>Foods</i> , 2022, 11, 1433.	1.9	4
47	Influence of Pre-/Postultrasound on Forming a Molten Globule-Like Conformation and Improving the Emulsifying Properties of Thermally Induced Soybean Protein Aggregates. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1514-1522.	1.3	3
48	Improved Oxidation Stability of Camellia Oil-in-Water Emulsions Stabilized by the Mixed Monolayer of Soy Protein Isolate/Bamboo Shoot Protein Complexes. <i>Frontiers in Nutrition</i> , 2021, 8, 782212.	1.6	1