

Zhigao Wang

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

957
citations

516215

16
h-index

525886

27
g-index

27
all docs

27
docs citations

27
times ranked

1147
citing authors

#	ARTICLE	IF	CITATIONS
1	Removal of anti-nutritional factors of rapeseed protein isolate (RPI) and toxicity assessment of RPI. <i>Food and Function</i> , 2022, 13, 664-674.	2.1	4
2	Anti-inflammatory activity of peptides derived from millet bran <i>in vitro</i> and <i>in vivo</i> . <i>Food and Function</i> , 2022, 13, 1881-1889.	2.1	16
3	Oral delivery of decanoic acid conjugated plant protein shell incorporating hybrid nanosystem leverage intestinal absorption of polyphenols. <i>Biomaterials</i> , 2022, 281, 121373.	5.7	14
4	Antihypertensive activity of the ACE-inhibitory peptide derived from <i>Moringa oleifera</i> protein. <i>Food and Function</i> , 2021, 12, 8994-9006.	2.1	13
5	Study of monoglycerides enriched with unsaturated fatty acids at sn-2 position as oleogelators for oleogel preparation. <i>Food Chemistry</i> , 2021, 354, 129534.	4.2	21
6	Nanoparticulate Drug Delivery Strategies to Address Intestinal Cytochrome P450 CYP3A4 Metabolism towards Personalized Medicine. <i>Pharmaceutics</i> , 2021, 13, 1261.	2.0	14
7	Antihypertensive and antioxidant activities of enzymatic wheat bran protein hydrolysates. <i>Journal of Food Biochemistry</i> , 2020, 44, e13090.	1.2	42
8	Effect of static-state fermentation on volatile composition in rapeseed meal. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2145-2152.	1.7	15
9	Structural and functional characterization of rice starch-based superabsorbent polymer materials. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1291-1298.	3.6	21
10	Enzyme-catalyzed acylation improves gel properties of rapeseed protein isolate. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4182-4189.	1.7	16
11	Rice bran protein-based nanoemulsion carrier for improving stability and bioavailability of quercetin. <i>Food Hydrocolloids</i> , 2020, 108, 106042.	5.6	77
12	Rapeseed Protein Nanogels As Novel Pickering Stabilizers for Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3607-3614.	2.4	65
13	Rice bran attenuated obesity <i>via</i> alleviating dyslipidemia, browning of white adipocytes and modulating gut microbiota in high-fat diet-induced obese mice. <i>Food and Function</i> , 2020, 11, 2406-2417.	2.1	48
14	Storage characteristics of infrared radiation stabilized rice bran and its shelf-life evaluation by prediction modeling. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2638-2647.	1.7	10
15	Effects of Succinylation on the Physicochemical Properties and Structural Characteristics of Edible Rapeseed Protein Isolate Films. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1103-1113.	0.8	12
16	The effect of refining process on the physicochemical properties and micronutrients of rapeseed oils. <i>PLoS ONE</i> , 2019, 14, e0212879.	1.1	52
17	Rapeseed protein-derived peptides, LY, RALP, and GHS, modulates key enzymes and intermediate products of renin-angiotensin system pathway in spontaneously hypertensive rat. <i>Npj Science of Food</i> , 2019, 3, 1.	2.5	65
18	Rapeseed protein-derived ACE inhibitory peptides LY, RALP and GHS show antioxidant and anti-inflammatory effects on spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2019, 55, 211-219.	1.6	42

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19	The preparation and physicochemical characterization of rapeseed protein hydrolysate-chitosan composite films. <i>Food Chemistry</i> , 2019, 272, 694-701.	4.2	103
20	Fabrication of Stable and Self-Assembling Rapeseed Protein Nanogel for Hydrophobic Curcumin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 887-894.	2.4	58
21	Effect of removing cadmium with citric acid on the physicochemical and microstructure properties of rice bran. <i>Food Control</i> , 2019, 98, 290-296.	2.8	12
22	Physical stability and microstructure of rapeseed protein isolate/gum Arabic stabilized emulsions at alkaline pH. <i>Food Hydrocolloids</i> , 2019, 88, 50-57.	5.6	74
23	Effects of acylation and glycation treatments on physicochemical and gelation properties of rapeseed protein isolate. <i>RSC Advances</i> , 2018, 8, 40395-40406.	1.7	30
24	In Situ Proapoptotic Peptide-Generating Rapeseed Protein-Based Nanocomplexes Synergize Chemotherapy for Cathepsin-B Overexpressing Breast Cancer. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 41056-41069.	4.0	29
25	Absorption and Metabolism of Peptide WDHHAPQLR Derived from Rapeseed Protein and Inhibition of HUVEC Apoptosis under Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5178-5189.	2.4	51
26	A safe, efficient and simple technique for the removal of cadmium from brown rice flour with citric acid and analyzed by inductively coupled plasma mass spectrometry. <i>Analytical Methods</i> , 2016, 8, 6313-6322.	1.3	12
27	The Effect of Rapeseed Protein Structural Modification on Microstructural Properties of Peptide Microcapsules. <i>Food and Bioprocess Technology</i> , 2015, 8, 1305-1318.	2.6	41