Hui Zhang

List of Publications by Year
in descending order

15	1,065	858243 12	1113639 15
papers	citations	h-index	g-index

15	15	15	1068
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bio-aerogels: Fabrication, properties and food applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 6687-6709.	5.4	11
2	Covalent Organic Framework-Incorporated Nanofibrous Membrane as an Intelligent Platform for Wound Dressing. ACS Applied Materials & Interfaces, 2022, 14, 8680-8692.	4.0	51
3	A review on mycoprotein: History, nutritional composition, production methods, and health benefits. Trends in Food Science and Technology, 2022, 121, 14-29.	7.8	34
4	A comprehensive review on polarity, partitioning, and interactions of phenolic antioxidants at oilâ€“water interface of food emulsions. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4250-4277.	5.9	55
5	Characterization of core-shell nanofibers electrospun from bilayer gelatin/gum Arabic O/W emulsions crosslinked by genipin. Food Hydrocolloids, 2021, 119, 106854.	5.6	13
6	Immobilization of lysozyme on layer-by-layer self-assembled electrospun nanofibers treated by post-covalent crosslinking. Food Hydrocolloids, 2021, 121, 106999.	5.6	12
7	Recent advances in the composition, extraction and food applications of plant-derived oleosomes. Trends in Food Science and Technology, 2020, 106, 322-332.	7.8	57
8	Channelling eggshell waste to valuable and utilizable products: A comprehensive review. Trends in Food Science and Technology, 2020, 106, 78-90.	7.8	117
9	A review of recent progress on high internal-phase Pickering emulsions in food science. Trends in Food Science and Technology, 2020, 106, 91-103.	7.8	161
10	Electrospinning of nanofibers: Potentials and perspectives for active food packaging. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 479-502.	5.9	250
11	Fabrication of Oleogels via a Facile Method by Oil Absorption in the Aerogel Templates of Proteinâ€“Polysaccharide Conjugates. ACS Applied Materials & Interfaces, 2020, 12, 7795-7804.	4.0	71
12	Tunable Physical Properties of Ethylcellulose/Gelatin Composite Nanofibers by Electrospinning. Journal of Agricultural and Food Chemistry, 2018, 66, 1907-1915.	2.4	59
13	Formation and Stability of Coreâ€“Shell Nanofibers by Electrospinning of Gel-Like Corn Oil-in-Water Emulsions Stabilized by Gelatin. Journal of Agricultural and Food Chemistry, 2018, 66, 11681-11690.	2.4	50
14	Hydrophobic Ethylcellulose/Gelatin Nanofibers Containing Zinc Oxide Nanoparticles for Antimicrobial Packaging. Journal of Agricultural and Food Chemistry, 2018, 66, 9498-9506.	2.4	70
15	Electrospun Chitosan/Poly(ethylene oxide)/Lauric Arginate Nanofibrous Film with Enhanced Antimicrobial Activity. Journal of Agricultural and Food Chemistry, 2018, 66, 6219-6226.	2.4	54