

Juncai Hou

List of Publications by Year in descending order

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Version: 2024-02-01

51
papers

1,335
citations

304743

22
h-index

395702

33
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51
all docs

51
docs citations

51
times ranked

808
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Preparation of pectin-based nanofibers encapsulating <i>Lactobacillus rhamnosus</i> 1.0320 by electrospinning. <i>Food Hydrocolloids</i> , 2022, 124, 107216. | 10.7 | 38 |
| 2 | Enzymatic activity and stability of soybean oil body emulsions recovered under neutral and alkaline conditions: Impacts of thermal treatments. <i>LWT - Food Science and Technology</i> , 2022, 153, 112545. | 5.2 | 15 |
| 3 | Characterization of major volatile compounds in whey spirits produced by different distillation stages of fermented lactose-supplemented whey. <i>Journal of Dairy Science</i> , 2022, 105, 83-96. | 3.4 | 20 |
| 4 | Insight into binding behavior, structure, and foam properties of $\hat{\pm}$ -lactalbumin/glycyrrhizic acid complex in an acidic environment. <i>Food Hydrocolloids</i> , 2022, 125, 107411. | 10.7 | 25 |
| 5 | Superfine grinding pretreatment enhances emulsifying, gel properties and in vitro digestibility of laccase-treated $\hat{\pm}$ -Lactalbumin. <i>LWT - Food Science and Technology</i> , 2022, 157, 113082. | 5.2 | 21 |
| 6 | Biological activities and in vitro digestion characteristics of glycosylated $\hat{\pm}$ -lactalbumin prepared by microwave heating: Impacts of ultrasonication. <i>LWT - Food Science and Technology</i> , 2022, 158, 113141. | 5.2 | 24 |
| 7 | Consequences of ball milling combined with high-pressure homogenization on structure, physicochemical and rheological properties of citrus fiber. <i>Food Hydrocolloids</i> , 2022, 127, 107515. | 10.7 | 33 |
| 8 | Oil bodies extracted from high-oil soybeans (<i>Glycine max</i>) exhibited higher oxidative and physical stability than oil bodies from high-protein soybeans. <i>Food and Function</i> , 2022, 13, 3271-3282. | 4.6 | 14 |
| 9 | pH-Dependent Binding Behavior of the $\hat{\pm}$ -Lactalbumin/Glycyrrhizic Acid Complex in Relation to Their Foaming Characteristics in Bulk. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3252-3262. | 5.2 | 5 |
| 10 | Physical and oxidative stability of astaxanthin microcapsules prepared with liposomes. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4909-4917. | 3.5 | 19 |
| 11 | <i>Lactobacillus paracasei</i> 24 Attenuates Lipid Accumulation in High-Fat Diet-Induced Obese Mice by Regulating the Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4631-4643. | 5.2 | 31 |
| 12 | Combination of microwave heating and transglutaminase cross-linking enhances the stability of limonene emulsion carried by whey protein isolate. <i>Food Bioscience</i> , 2022, 47, 101684. | 4.4 | 12 |
| 13 | <i>Lactobacillus plantarum</i> 23-1 improves intestinal inflammation and barrier function through the TLR4/NF- $\hat{\pm}$ B signaling pathway in obese mice. <i>Food and Function</i> , 2022, 13, 5971-5986. | 4.6 | 34 |
| 14 | Effects of Soybean Oil Body as a Milk Fat Substitute on Ice Cream: Physicochemical, Sensory and Digestive Properties. <i>Foods</i> , 2022, 11, 1504. | 4.3 | 22 |
| 15 | Hydroxypropyl methylcellulose (HPMC) reduces the hardening of fructose-containing and maltitol-containing high-protein nutrition bars during storage. <i>LWT - Food Science and Technology</i> , 2022, 163, 113607. | 5.2 | 0 |
| 16 | Soybean Oil Bodies as a Milk Fat Substitute Improves Quality, Antioxidant and Digestive Properties of Yogurt. <i>Foods</i> , 2022, 11, 2088. | 4.3 | 2 |
| 17 | <i>Lactobacillus plantarum</i> Combined with Galactooligosaccharides Supplement: A Neuroprotective Regimen Against Neurodegeneration and Memory Impairment by Regulating Short-Chain Fatty Acids and the c-Jun N-Terminal Kinase Signaling Pathway in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8619-8630. | 5.2 | 15 |
| 18 | Novel nano-encapsulated probiotic agents: Encapsulate materials, delivery, and encapsulation systems. <i>Journal of Controlled Release</i> , 2022, 349, 184-205. | 9.9 | 52 |

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|----|---|------|-----------|
| 19 | Citric acid promotes disulfide bond formation of whey protein isolate in non-acidic aqueous system. Food Chemistry, 2021, 338, 127819. | 8.2 | 36 |
| 20 | Gelling, microstructure and water-holding properties of alpha-lactalbumin emulsion gel: Impact of combined ultrasound pretreatment and laccase cross-linking. Food Hydrocolloids, 2021, 110, 106122. | 10.7 | 50 |
| 21 | Electro-encapsulation of probiotics in gum Arabic-pullulan blend nanofibres using electrospinning technology. Food Hydrocolloids, 2021, 111, 106381. | 10.7 | 72 |
| 22 | Laccase cross-linking of sonicated α -Lactalbumin improves physical and oxidative stability of CLA oil in water emulsion. Ultrasonics Sonochemistry, 2021, 71, 105365. | 8.2 | 13 |
| 23 | Purification and antimicrobial mechanism of a novel bacteriocin produced by Lactobacillus rhamnosus 1.0320. LWT - Food Science and Technology, 2021, 137, 110338. | 5.2 | 39 |
| 24 | Quantitative profiling of glycerides, glycerophosphatides and sphingolipids in Chinese human milk with ultra-performance liquid chromatography/quadrupole-time-of-flight mass spectrometry. Food Chemistry, 2021, 346, 128857. | 8.2 | 29 |
| 25 | <i>Lactobacillus plantarum</i> 69-2 Combined with Galacto-Oligosaccharides Alleviates Galactose-Induced Aging by Regulating the AMPK/SIRT1 Signaling Pathway and Gut Microbiota in Mice. Journal of Agricultural and Food Chemistry, 2021, 69, 2745-2757. | 5.2 | 41 |
| 26 | Study of the immunoregulatory effect of Lactobacillus rhamnosus 1.0320 in immunosuppressed mice. Journal of Functional Foods, 2021, 79, 104423. | 3.4 | 15 |
| 27 | Comparison of carrying mechanism between three fat-soluble vitamins and alpha-lactalbumin: Effects on structure and physicochemical properties of alpha-lactalbumin. Food Hydrocolloids, 2021, 116, 106662. | 10.7 | 24 |
| 28 | Screening beneficial bacteriostatic lactic acid bacteria in the intestine and studies of bacteriostatic substances. Journal of Zhejiang University: Science B, 2021, 22, 533-547. | 2.8 | 14 |
| 29 | <i>Ziziphi spinosae</i> Semen Oil Enhance the Oxidative Stability of Soybean Oil under Frying Conditions. European Journal of Lipid Science and Technology, 2021, 123, 2100060. | 1.5 | 5 |
| 30 | Investigation of the consequences of ultrasound on the physicochemical, emulsification, and gelatinization characteristics of citric acid-treated whey protein isolate. Journal of Dairy Science, 2021, 104, 10628-10639. | 3.4 | 4 |
| 31 | Cysteine inducing formation and reshuffling of disulfide bonds in cold-extruded whey protein molecules: From structural and functional characteristics to cytotoxicity. Food Chemistry, 2021, 360, 130121. | 8.2 | 14 |
| 32 | Comparisons of characteristics, kinetics and biological activities of glycosylated α -lactalbumin produced by microwave and conventional heating. LWT - Food Science and Technology, 2021, 151, 112111. | 5.2 | 8 |
| 33 | Limited hydrolysis of glycosylated whey protein isolate ameliorates the oxidative and physical stabilities of conjugated linoleic acid oil-in-water emulsions. Food Chemistry, 2021, 362, 130212. | 8.2 | 18 |
| 34 | Microwave irradiation treatment improved the structure, emulsifying properties and cell proliferation of laccase-crosslinked α -lactalbumin. Food Hydrocolloids, 2021, 121, 107036. | 10.7 | 9 |
| 35 | NaCl induces flocculation and lipid oxidation of soybean oil body emulsions recovered by neutral aqueous extraction. Journal of the Science of Food and Agriculture, 2021, , . | 3.5 | 6 |
| 36 | Characterization and comparison of α -lactalbumin pre-and post-emulsion. Journal of Food Engineering, 2020, 269, 109743. | 5.2 | 19 |

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|----|---|-----|-----------|
| 37 | Structure and characterization of laccase-crosslinked $\hat{\text{I}}\pm$ -lactalbumin: Impacts of high pressure homogenization pretreatment. LWT - Food Science and Technology, 2020, 118, 108843. | 5.2 | 24 |
| 38 | Consequences of superfine grinding treatment on structure, physicochemical and rheological properties of transglutaminase-crosslinked whey protein isolate. Food Chemistry, 2020, 309, 125757. | 8.2 | 48 |
| 39 | Combination of high-pressure homogenization and ultrasound improves physiochemical, interfacial and gelation properties of whey protein isolate. Innovative Food Science and Emerging Technologies, 2020, 65, 102450. | 5.6 | 36 |
| 40 | Structure and emulsifying properties of whey protein isolate: Effect of safflower yellow concentration. LWT - Food Science and Technology, 2020, 123, 109079. | 5.2 | 9 |
| 41 | Comparison of interaction between three similar chalconoids and $\hat{\text{I}}\pm$ -lactalbumin: Impact on structure and functionality of $\hat{\text{I}}\pm$ -lactalbumin. Food Research International, 2020, 131, 109006. | 6.2 | 39 |
| 42 | Study of the alleviation effects of a combination of <i>Lactobacillus rhamnosus</i> and inulin on mice with colitis. Food and Function, 2020, 11, 3823-3837. | 4.6 | 69 |
| 43 | Effects of ultrafiltration and hydrolysis on antioxidant activities of Maillard reaction products derived from whey protein isolate and galactose. LWT - Food Science and Technology, 2019, 113, 108313. | 5.2 | 10 |
| 44 | Effects of polymerized whey protein prepared directly from cheese whey as fat replacer on physiochemical, texture, microstructure and sensory properties of low-fat set yogurt. LWT - Food Science and Technology, 2019, 115, 108268. | 5.2 | 29 |
| 45 | Effect of NaCl on oxidative stability and protein properties of oil bodies from different oil crops. LWT - Food Science and Technology, 2019, 113, 108263. | 5.2 | 12 |
| 46 | Impact of ultrasonic power on the structure and emulsifying properties of whey protein isolate under various pH conditions. Process Biochemistry, 2019, 81, 113-122. | 3.7 | 88 |
| 47 | Characterization of antibacterial activity and mechanisms of two linear derivatives of bacteriocin. LWT - Food Science and Technology, 2019, 107, 89-97. | 5.2 | 7 |
| 48 | Analysis of the monitoring status of residual nitrite in meat products in China from 2000 to 2011. Meat Science, 2018, 136, 30-34. | 5.5 | 21 |
| 49 | Surface Hydrophobicity and Functional Properties of Citric Acid Cross-Linked Whey Protein Isolate: The Impact of pH and Concentration of Citric Acid. Molecules, 2018, 23, 2383. | 3.8 | 41 |
| 50 | Effect of heat treatment on physicochemical and emulsifying properties of polymerized whey protein concentrate and polymerized whey protein isolate. LWT - Food Science and Technology, 2018, 98, 134-140. | 5.2 | 74 |
| 51 | Laccase-aided modification: Effects on structure, gel properties and antioxidant activities of $\hat{\text{I}}\pm$ -lactalbumin. LWT - Food Science and Technology, 2017, 80, 355-363. | 5.2 | 30 |