

Juncai Hou

List of Publications by Year in descending order

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Version: 2024-02-01

51
papers

1,335
citations

304602

22
h-index

395590

33
g-index

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.	5.6	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.	2.5	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.	1.4	20
4	Insight into binding behavior, structure, and foam properties of β -lactalbumin/glycyrrhizic acid complex in an acidic environment. <i>Food Hydrocolloids</i> , 2022, 125, 107411.	5.6	25
5	Superfine grinding pretreatment enhances emulsifying, gel properties and in vitro digestibility of laccase-treated β -Lactalbumin. <i>LWT - Food Science and Technology</i> , 2022, 157, 113082.	2.5	21
6	Biological activities and in vitro digestion characteristics of glycosylated β -lactalbumin prepared by microwave heating: Impacts of ultrasonication. <i>LWT - Food Science and Technology</i> , 2022, 158, 113141.	2.5	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.	5.6	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.	2.1	14
9	pH-Dependent Binding Behavior of the β -Lactalbumin/Glycyrrhizic Acid Complex in Relation to Their Foaming Characteristics in Bulk. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3252-3262.	2.4	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.	1.7	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.	2.4	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.	2.0	12
13	<i>Lactobacillus plantarum</i> 23-1 improves intestinal inflammation and barrier function through the TLR4/NF- κ B signaling pathway in obese mice. <i>Food and Function</i> , 2022, 13, 5971-5986.	2.1	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.	1.9	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.	2.5	0
16	Soybean Oil Bodies as a Milk Fat Substitute Improves Quality, Antioxidant and Digestive Properties of Yogurt. <i>Foods</i> , 2022, 11, 2088.	1.9	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.	2.4	15
18	Novel nano-encapsulated probiotic agents: Encapsulate materials, delivery, and encapsulation systems. <i>Journal of Controlled Release</i> , 2022, 349, 184-205.	4.8	52

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19	Citric acid promotes disulfide bond formation of whey protein isolate in non-acidic aqueous system. <i>Food Chemistry</i> , 2021, 338, 127819.	4.2	36
20	Gelling, microstructure and water-holding properties of alpha-lactalbumin emulsion gel: Impact of combined ultrasound pretreatment and laccase cross-linking. <i>Food Hydrocolloids</i> , 2021, 110, 106122.	5.6	50
21	Electro-encapsulation of probiotics in gum Arabic-pullulan blend nanofibres using electrospinning technology. <i>Food Hydrocolloids</i> , 2021, 111, 106381.	5.6	72
22	Laccase cross-linking of sonicated $\hat{\pm}$ -Lactalbumin improves physical and oxidative stability of CLA oil in water emulsion. <i>Ultrasonics Sonochemistry</i> , 2021, 71, 105365.	3.8	13
23	Purification and antimicrobial mechanism of a novel bacteriocin produced by <i>Lactobacillus rhamnosus</i> 1.0320. <i>LWT - Food Science and Technology</i> , 2021, 137, 110338.	2.5	39
24	Quantitative profiling of glycerides, glycerophosphatides and sphingolipids in Chinese human milk with ultra-performance liquid chromatography/quadrupole-time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2021, 346, 128857.	4.2	29
25	<i>Lactobacillus plantarum</i> 69-2 Combined with Galacto-Oligosaccharides Alleviates $\langle\text{scpd}\rangle$ -Galactose-Induced Aging by Regulating the AMPK/SIRT1 Signaling Pathway and Gut Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2745-2757.	2.4	41
26	Study of the immunoregulatory effect of <i>Lactobacillus rhamnosus</i> 1.0320 in immunosuppressed mice. <i>Journal of Functional Foods</i> , 2021, 79, 104423.	1.6	15
27	Comparison of carrying mechanism between three fat-soluble vitamins and alpha-lactalbumin: Effects on structure and physicochemical properties of alpha-lactalbumin. <i>Food Hydrocolloids</i> , 2021, 116, 106662.	5.6	24
28	Screening beneficial bacteriostatic lactic acid bacteria in the intestine and studies of bacteriostatic substances. <i>Journal of Zhejiang University: Science B</i> , 2021, 22, 533-547.	1.3	14
29	<i>Ziziphi s</i> <i>pinosae</i> Semen Oil Enhance the Oxidative Stability of Soybean Oil under Frying Conditions. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100060.	1.0	5
30	Investigation of the consequences of ultrasound on the physicochemical, emulsification, and gelatinization characteristics of citric acid-treated whey protein isolate. <i>Journal of Dairy Science</i> , 2021, 104, 10628-10639.	1.4	4
31	Cysteine inducing formation and reshuffling of disulfide bonds in cold-extruded whey protein molecules: From structural and functional characteristics to cytotoxicity. <i>Food Chemistry</i> , 2021, 360, 130121.	4.2	14
32	Comparisons of characteristics, kinetics and biological activities of glycosylated $\hat{\pm}$ -lactalbumin produced by microwave and conventional heating. <i>LWT - Food Science and Technology</i> , 2021, 151, 112111.	2.5	8
33	Limited hydrolysis of glycosylated whey protein isolate ameliorates the oxidative and physical stabilities of conjugated linoleic acid oil-in-water emulsions. <i>Food Chemistry</i> , 2021, 362, 130212.	4.2	18
34	Microwave irradiation treatment improved the structure, emulsifying properties and cell proliferation of laccase-crosslinked $\hat{\pm}$ -lactalbumin. <i>Food Hydrocolloids</i> , 2021, 121, 107036.	5.6	9
35	$\langle\text{scpd}\rangle$ NaCl induces flocculation and lipid oxidation of soybean oil body emulsions recovered by neutral aqueous extraction. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	1.7	6
36	Characterization and comparison of $\hat{\pm}$ -lactalbumin pre-and post-emulsion. <i>Journal of Food Engineering</i> , 2020, 269, 109743.	2.7	19

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37	Structure and characterization of laccase-crosslinked $\hat{I}\pm$ -lactalbumin: Impacts of high pressure homogenization pretreatment. <i>LWT - Food Science and Technology</i> , 2020, 118, 108843.	2.5	24
38	Consequences of superfine grinding treatment on structure, physicochemical and rheological properties of transglutaminase-crosslinked whey protein isolate. <i>Food Chemistry</i> , 2020, 309, 125757.	4.2	48
39	Combination of high-pressure homogenization and ultrasound improves physicochemical, interfacial and gelation properties of whey protein isolate. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102450.	2.7	36
40	Structure and emulsifying properties of whey protein isolate: Effect of safflower yellow concentration. <i>LWT - Food Science and Technology</i> , 2020, 123, 109079.	2.5	9
41	Comparison of interaction between three similar chalconoids and $\hat{I}\pm$ -lactalbumin: Impact on structure and functionality of $\hat{I}\pm$ -lactalbumin. <i>Food Research International</i> , 2020, 131, 109006.	2.9	39
42	Study of the alleviation effects of a combination of <i>Lactobacillus rhamnosus</i> and inulin on mice with colitis. <i>Food and Function</i> , 2020, 11, 3823-3837.	2.1	69
43	Effects of ultrafiltration and hydrolysis on antioxidant activities of Maillard reaction products derived from whey protein isolate and galactose. <i>LWT - Food Science and Technology</i> , 2019, 113, 108313.	2.5	10
44	Effects of polymerized whey protein prepared directly from cheese whey as fat replacer on physicochemical, texture, microstructure and sensory properties of low-fat set yogurt. <i>LWT - Food Science and Technology</i> , 2019, 115, 108268.	2.5	29
45	Effect of NaCl on oxidative stability and protein properties of oil bodies from different oil crops. <i>LWT - Food Science and Technology</i> , 2019, 113, 108263.	2.5	12
46	Impact of ultrasonic power on the structure and emulsifying properties of whey protein isolate under various pH conditions. <i>Process Biochemistry</i> , 2019, 81, 113-122.	1.8	88
47	Characterization of antibacterial activity and mechanisms of two linear derivatives of bacteriocin. <i>LWT - Food Science and Technology</i> , 2019, 107, 89-97.	2.5	7
48	Analysis of the monitoring status of residual nitrite in meat products in China from 2000 to 2011. <i>Meat Science</i> , 2018, 136, 30-34.	2.7	21
49	Surface Hydrophobicity and Functional Properties of Citric Acid Cross-Linked Whey Protein Isolate: The Impact of pH and Concentration of Citric Acid. <i>Molecules</i> , 2018, 23, 2383.	1.7	41
50	Effect of heat treatment on physicochemical and emulsifying properties of polymerized whey protein concentrate and polymerized whey protein isolate. <i>LWT - Food Science and Technology</i> , 2018, 98, 134-140.	2.5	74
51	Laccase-aided modification: Effects on structure, gel properties and antioxidant activities of $\hat{I}\pm$ -lactalbumin. <i>LWT - Food Science and Technology</i> , 2017, 80, 355-363.	2.5	30