

# Yunbing Tan

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

972  
citations

430874

18  
h-index

454955

30  
g-index

32  
all docs

32  
docs citations

32  
times ranked

723  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication of pea protein-tannic acid complexes: Impact on formation, stability, and digestion of flaxseed oil emulsions. <i>Food Chemistry</i> , 2020, 310, 125828.	8.2	89
2	Digestibility and gastrointestinal fate of meat versus plant-based meat analogs: An in vitro comparison. <i>Food Chemistry</i> , 2021, 364, 130439.	8.2	74
3	Nanochitin-stabilized pickering emulsions: Influence of nanochitin on lipid digestibility and vitamin bioaccessibility. <i>Food Hydrocolloids</i> , 2020, 106, 105878.	10.7	70
4	Formation, characterization, and application of chitosan/pectin-stabilized multilayer emulsions as astaxanthin delivery systems. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 985-997.	7.5	54
5	Impact of an indigestible oil phase (mineral oil) on the bioaccessibility of vitamin D3 encapsulated in whey protein-stabilized nanoemulsions. <i>Food Research International</i> , 2019, 120, 264-274.	6.2	54
6	Modulation of Physicochemical Characteristics of Pickering Emulsions: Utilization of Nanocellulose- and Nanochitin-Coated Lipid Droplet Blends. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 603-611.	5.2	52
7	Chitosan reduces vitamin D bioaccessibility in food emulsions by binding to mixed micelles. <i>Food and Function</i> , 2020, 11, 187-199.	4.6	50
8	Factors impacting lipid digestion and nutraceutical bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): Emulsifier type. <i>Food Research International</i> , 2020, 137, 109739.	6.2	48
9	Factors impacting lipid digestion and $\beta$ -carotene bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil droplet concentration. <i>Food and Function</i> , 2020, 11, 7126-7137.	4.6	41
10	Improving the bioavailability of oil-soluble vitamins by optimizing food matrix effects: A review. <i>Food Chemistry</i> , 2021, 348, 129148.	8.2	41
11	Impact of calcium levels on lipid digestion and nutraceutical bioaccessibility in nanoemulsion delivery systems studied using standardized INFOGEST digestion protocol. <i>Food and Function</i> , 2020, 11, 174-186.	4.6	38
12	Application of static in vitro digestion models for assessing the bioaccessibility of hydrophobic bioactives: A review. <i>Trends in Food Science and Technology</i> , 2022, 122, 314-327.	15.1	38
13	Role of Mucin in Behavior of Food-Grade $\text{TiO}_2$ Nanoparticles under Simulated Oral Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5882-5890.	5.2	32
14	Bioaccessibility and stability of $\beta$ -carotene encapsulated in plant-based emulsions: impact of emulsifier type and tannic acid. <i>Food and Function</i> , 2019, 10, 7239-7252.	4.6	27
15	Fabrication and characterization of W/O/W emulsions with crystalline lipid phase. <i>Journal of Food Engineering</i> , 2020, 273, 109826.	5.2	27
16	Comparison of plant-based emulsifier performance in water-in-oil-in-water emulsions: Soy protein isolate, pectin and gum Arabic. <i>Journal of Food Engineering</i> , 2021, 307, 110625.	5.2	26
17	Insight of rheology, water distribution and in vitro digestive behavior of starch based-emulsion gel: Impact of potato starch concentration. <i>Food Hydrocolloids</i> , 2022, 132, 107859.	10.7	25
18	Bioaccessibility of oil-soluble vitamins (A, D, E) in plant-based emulsions: impact of oil droplet size. <i>Food and Function</i> , 2021, 12, 3883-3897.	4.6	20

#	ARTICLE	IF	CITATIONS
19	Plant-Based Colloidal Delivery Systems for Bioactives. <i>Molecules</i> , 2021, 26, 6895.	3.8	19
20	Factors impacting lipid digestion and nutraceutical bioaccessibility assessed by standardized gastrointestinal model (INFOGEST): oil. <i>Food and Function</i> , 2020, 11, 9936-9946.	4.6	18
21	Comparison of Emulsifying Properties of Plant and Animal Proteins in Oil-in-Water Emulsions: Whey, Soy, and RuBisCo Proteins. <i>Food Biophysics</i> , 2022, 17, 409-421.	3.0	17
22	Production of Plant-Based Seafood: Scallop Analogs Formed by Enzymatic Gelation of Pea Protein-Pectin Mixtures. <i>Foods</i> , 2022, 11, 851.	4.3	16
23	Impact of fat crystallization on the resistance of W/O/W emulsions to osmotic stress: Potential for temperature-triggered release. <i>Food Research International</i> , 2020, 134, 109273.	6.2	15
24	Enhancing emulsion functionality using multilayer technology: Coating lipid droplets with saponin-polypeptide-polysaccharide layers by electrostatic deposition. <i>Food Research International</i> , 2021, 140, 109864.	6.2	15
25	Investigate the adverse effects of foliarly applied antimicrobial nanoemulsion (carvacrol) on spinach. <i>LWT - Food Science and Technology</i> , 2021, 141, 110936.	5.2	12
26	Fabrication, characterization and in vitro digestive behavior of Pickering emulsion incorporated with dextrin. <i>Food Chemistry</i> , 2022, 384, 132528.	8.2	12
27	Characterization of electrostatic interactions and complex formation of $\epsilon$ -poly-glutamic acid (PGA) and $\epsilon$ -poly-l-lysine (PLL) in aqueous solutions. <i>Food Research International</i> , 2020, 128, 108781.	6.2	11
28	Stabilization of soybean oil-in-water emulsions using polypeptide multilayers: Cationic polylysine and anionic polyglutamic acid. <i>Food Research International</i> , 2020, 137, 109304.	6.2	11
29	Impact of Pesticide Type and Emulsion Fat Content on the Bioaccessibility of Pesticides in Natural Products. <i>Molecules</i> , 2020, 25, 1466.	3.8	7
30	Investigation of Protein Denaturation and Textural Changes of Atlantic Salmon ( <i>Salmo salar</i> ) During Simulated Cooking. <i>Food Biophysics</i> , 2021, 16, 512-519.	3.0	7
31	Impact of pesticide polarity and lipid phase dimensions on the bioaccessibility of pesticides in agricultural produce consumed with model fatty foods. <i>Food and Function</i> , 2020, 11, 6028-6037.	4.6	5