

Yapeng Fang

List of Publications by Year in descending order

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862
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical and pH-dependent functional properties of proteins isolated from eight traditional Chinese beans. <i>Food Hydrocolloids</i> , 2021, 112, 106288.	5.6	86
2	Prolamin-based complexes: Structure design and food-related applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1120-1149.	5.9	35
3	Properties of binary complexes of whey protein fibril and gum arabic and their functions of stabilizing emulsions and simulating mayonnaise. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 68, 102609.	2.7	24
4	Electrostatic Interaction-Based Fabrication of Calcium Alginate-Zein Core-Shell Microcapsules of Regulable Shapes and Sizes. <i>Langmuir</i> , 2021, 37, 10424-10432.	1.6	12
5	Protein/polysaccharide intramolecular electrostatic complex as superior food-grade foaming agent. <i>Food Hydrocolloids</i> , 2020, 101, 105474.	5.6	49
6	Fabrication of Composite Structures of Lysozyme Fibril-Zein using Antisolvent Precipitation: Effects of Blending and pH Adjustment Sequences. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11802-11809.	2.4	12
7	Corrigendum to "Electrostatic complexation of β -lactoglobulin aggregates with κ -carrageenan and the resulting emulsifying and foaming properties" (J. Dairy Sci. 103:8709-8720). <i>Journal of Dairy Science</i> , 2020, 103, 12160.	1.4	0
8	Emulsion structure design for improving the oxidative stability of polyunsaturated fatty acids. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 2955-2971.	5.9	46
9	The health benefits, functional properties, modifications, and applications of pea (<i>Pisum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Science and Food Safety, 2020, 19, 1835-1876.	5.9	137
10	Fabrication, Characterization, and Formation Mechanism of Zein-Gum Arabic Nanocomposites in Aqueous Ethanol Solution with a High Ethanol Content. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13138-13145.	2.4	19
11	Electrostatic complexation of β -lactoglobulin aggregates with κ -carrageenan and the resulting emulsifying and foaming properties. <i>Journal of Dairy Science</i> , 2020, 103, 8709-8720.	1.4	13
12	Comparative study on foaming and emulsifying properties of different beta-lactoglobulin aggregates. <i>Food and Function</i> , 2019, 10, 5922-5930.	2.1	28
13	All-Natural Food-Grade Hydrophilic-Hydrophobic Core-Shell Microparticles: Facile Fabrication Based on Gel-Network-Restricted Antisolvent Method. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 11936-11946.	4.0	35
14	In situ observation of sol-gel transition of agarose aqueous solution by fluorescence measurement. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 803-808.	3.6	11
15	Ambient storage of microencapsulated <i>Lactobacillus plantarum</i> ST-III by complex coacervation of type-A gelatin and gum arabic. <i>Food and Function</i> , 2018, 9, 1000-1008.	2.1	36
16	Edible Pickering emulsion stabilized by protein fibrils. Part 1: Effects of pH and fibrils concentration. <i>LWT - Food Science and Technology</i> , 2017, 76, 1-8.	2.5	93
17	Novel nano-particulated exopolysaccharide produced by <i>Klebsiella</i> sp. PHRC1.001. <i>Carbohydrate Polymers</i> , 2017, 171, 252-258.	5.1	20
18	Whey protein isolate/gum arabic intramolecular soluble complexes improving the physical and oxidative stabilities of conjugated linoleic acid emulsions. <i>RSC Advances</i> , 2016, 6, 14635-14642.	1.7	29

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19	Mapping the Complex Phase Behaviors of Aqueous Mixtures of $\hat{\text{I}}^{\text{e}}$ -Carrageenan and Type B Gelatin. <i>Journal of Physical Chemistry B</i> , 2015, 119, 9982-9992.	1.2	36
20	Improved Sugar Beet Pectin-Stabilized Emulsions through Complexation with Sodium Caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1388-1396.	2.4	44
21	Complexation of Bovine Serum Albumin and Sugar Beet Pectin: Structural Transitions and Phase Diagram. <i>Langmuir</i> , 2012, 28, 10164-10176.	1.6	112
22	Complexation of bovine serum albumin and sugar beet pectin: Stabilising oil-in-water emulsions. <i>Journal of Colloid and Interface Science</i> , 2012, 388, 103-111.	5.0	81