

Jianzhong Han

List of Publications by Year in descending order

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69
papers

1,934
citations

236833

25
h-index

276775

41
g-index

69
all docs

69
docs citations

69
times ranked

2030
citing authors

#	ARTICLE	IF	CITATIONS
1	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. <i>Food Chemistry</i> , 2016, 196, 396-404.	4.2	118
2	Advances and challenges in liposome digestion: Surface interaction, biological fate, and GIT modeling. <i>Advances in Colloid and Interface Science</i> , 2019, 263, 52-67.	7.0	108
3	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. <i>Food Chemistry</i> , 2015, 175, 16-24.	4.2	102
4	Gastric digestion of milk protein ingredients: Study using an in vitro dynamic model. <i>Journal of Dairy Science</i> , 2018, 101, 6842-6852.	1.4	97
5	Research progress on liposomes: Application in food, digestion behavior and absorption mechanism. <i>Trends in Food Science and Technology</i> , 2020, 104, 177-189.	7.8	97
6	Coagulation behaviour of milk under gastric digestion: Effect of pasteurization and ultra-high temperature treatment. <i>Food Chemistry</i> , 2019, 286, 216-225.	4.2	82
7	Multilayered vitamin C nanoliposomes by self-assembly of alginate and chitosan: Long-term stability and feasibility application in mandarin juice. <i>LWT - Food Science and Technology</i> , 2017, 75, 608-615.	2.5	77
8	Flocculation of oil-in-water emulsions stabilised by milk protein ingredients under gastric conditions: Impact on in vitro intestinal lipid digestion. <i>Food Hydrocolloids</i> , 2019, 88, 272-282.	5.6	54
9	Xylitol enhances synthesis of propionate in the colon via cross-feeding of gut microbiota. <i>Microbiome</i> , 2021, 9, 62.	4.9	52
10	Oral administration of yeast β -glucan ameliorates inflammation and intestinal barrier in dextran sodium sulfate-induced acute colitis. <i>Journal of Functional Foods</i> , 2017, 35, 115-126.	1.6	49
11	Kinetic stability and membrane structure of liposomes during in vitro infant intestinal digestion: Effect of cholesterol and lactoferrin. <i>Food Chemistry</i> , 2017, 230, 6-13.	4.2	46
12	Evaluation of protective effect of multiantigenic DNA vaccine encoding MIC3 and ROP18 antigen segments of <i>Toxoplasma gondii</i> in mice. <i>Parasitology Research</i> , 2013, 112, 2593-2599.	0.6	44
13	Development and validation of a new artificial gastric digestive system. <i>Food Research International</i> , 2019, 122, 183-190.	2.9	44
14	Comparative performances of lactoferrin-loaded liposomes under in vitro adult and infant digestion models. <i>Food Chemistry</i> , 2018, 258, 366-373.	4.2	41
15	Impact of Cyanocobalamin and Methylcobalamin on Inflammatory Bowel Disease and the Intestinal Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 916-926.	2.4	41
16	Stability of vitamin B12 with the protection of whey proteins and their effects on the gut microbiome. <i>Food Chemistry</i> , 2019, 276, 298-306.	4.2	41
17	Mechanisms, physiology, and recent research progress of gastric emptying. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2742-2755.	5.4	41
18	Structural stability of liposome-stabilized oil-in-water pickering emulsions and their fate during in vitro digestion. <i>Food and Function</i> , 2019, 10, 7262-7274.	2.1	38

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19	Structural characterization and biological fate of lactoferrin-loaded liposomes during simulated infant digestion. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2677-2684.	1.7	38
20	Preparation, formation mechanism and in vitro dynamic digestion behavior of quercetin-loaded liposomes in hydrogels. <i>Food Hydrocolloids</i> , 2020, 104, 105743.	5.6	38
21	Physical-chemical stability and in vitro digestibility of hybrid nanoparticles based on the layer-by-layer assembly of lactoferrin and BSA on liposomes. <i>Food and Function</i> , 2017, 8, 1688-1697.	2.1	36
22	Dynamic gastric stability and in vitro lipid digestion of whey-protein-stabilised emulsions: Effect of heat treatment. <i>Food Chemistry</i> , 2020, 318, 126463.	4.2	33
23	Enhancement of protective immune response to recombinant <i>Toxoplasma gondii</i> ROP18 antigen by ginsenoside Re. <i>Experimental Parasitology</i> , 2013, 135, 234-239.	0.5	30
24	Antimicrobial resistance profiles and characteristics of integrons in <i>Escherichia coli</i> strains isolated from a large-scale centralized swine slaughterhouse and its downstream markets in Zhejiang, China. <i>Food Control</i> , 2019, 95, 215-222.	2.8	30
25	Comparative analysis of KPC-2-encoding chimera plasmids with multi-replicon IncR:Inc _{pA1763-KPC} or IncFII:Inc _{pHN7A8} :Inc _{pA1763-KPC} :IncN1. <i>Infection and Drug Resistance</i> , 2019, Volume 12, 285-296.	1.1	30
26	High Content Analysis technology for evaluating the joint toxicity of sunset yellow and sodium sulfite in vitro. <i>Food Chemistry</i> , 2017, 233, 135-143.	4.2	29
27	A new sensory sweetness definition and sweetness conversion method of five natural sugars, based on the Weber-Fechner Law. <i>Food Chemistry</i> , 2019, 281, 78-84.	4.2	29
28	Investigation of the antioxidant activity of chitoooligosaccharides on mice with high-fat diet. <i>Revista Brasileira De Zootecnia</i> , 2016, 45, 661-666.	0.3	26
29	Microcapsule delivery systems of functional ingredients in infant formulae: Research progress, technology, and feasible application of liposomes. <i>Trends in Food Science and Technology</i> , 2022, 119, 36-44.	7.8	24
30	Inactivation of <i>Vibrio parahaemolyticus</i> by Aqueous Ozone. <i>Journal of Microbiology and Biotechnology</i> , 2018, 28, 1233-1246.	0.9	22
31	Milk phospholipids ameliorate mouse colitis associated with colonic goblet cell depletion via the Notch pathway. <i>Food and Function</i> , 2019, 10, 4608-4619.	2.1	21
32	Development of the digestive system in early infancy and nutritional management of digestive problems in breastfed and formula-fed infants. <i>Food and Function</i> , 2022, 13, 1062-1077.	2.1	20
33	Development of reverse transcription loop-mediated isothermal amplification (RT-LAMP) as a diagnostic tool of <i>Toxoplasma gondii</i> in pork. <i>Veterinary Parasitology</i> , 2013, 192, 98-103.	0.7	19
34	Synergistic Effects of The Enhancements to Mitochondrial ROS, p53 Activation and Apoptosis Generated by Aspartame and Potassium Sorbate in HepG2 Cells. <i>Molecules</i> , 2019, 24, 457.	1.7	19
35	Influence of Phospholipids Structure on the Physicochemical Properties and In Vitro Digestibility of Lactoferrin-Loaded Liposomes. <i>Food Biophysics</i> , 2019, 14, 287-299.	1.4	19
36	Rosemary Extract in Combination with É-Polylysine Enhance the Quality of Chicken Breast Muscle during Refrigerated Storage. <i>International Journal of Food Properties</i> , 2016, 19, 2338-2348.	1.3	17

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37	Novel Nanoliposome Codelivered DHA and Anthocyanidin: Characterization, <i>In Vitro</i> Infant Digestibility, and Improved Cell Uptake. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9395-9406.	2.4	16
38	Fitness cost and compensation mechanism of sulfonamide resistance genes (<i>sul1</i> , <i>sul2</i>), Tj ETQq0 0 Q ggBT /Overlock 10 T	1.8	16
39	Effect of oil droplet size on the gastric digestion of milk protein emulsions using a semi-dynamic gastric model. <i>Food Hydrocolloids</i> , 2022, 124, 107278.	5.6	16
40	Enantioselective Degradation of (2 <i>RS</i> , 3 <i>RS</i>)-Paclitaxel in Rat Liver Microsomes. <i>Chirality</i> , 2015, 27, 344-348.	1.3	15
41	Efficacy of mixed adsorbent in ameliorating ochratoxicosis in broilers fed ochratoxin A contaminated diets. <i>Italian Journal of Animal Science</i> , 2017, 16, 573-579.	0.8	15
42	Structural characterization of soybean milk particles during in vitro digestive/non-digestive simulation. <i>LWT - Food Science and Technology</i> , 2019, 108, 326-331.	2.5	14
43	Tracking the digestive performance of different forms of dairy products using a dynamic artificial gastric digestive system. <i>Food Structure</i> , 2021, 29, 100194.	2.3	14
44	The effect of copper from water and food: changes of serum nonceruloplasmin copper and brain's amyloid-beta in mice. <i>Food and Function</i> , 2016, 7, 3740-3747.	2.1	13
45	Fungicide bromuconazole has the potential to induce hepatotoxicity at the physiological, metabolomic and transcriptomic levels in rats. <i>Environmental Pollution</i> , 2021, 280, 116940.	3.7	13
46	An evolving view on food viscosity regulating gastric emptying. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5783-5799.	5.4	13
47	The influence of low frequency of external electric field on nucleation enhancement of hen egg-white lysozyme (HEWL). <i>Journal of Crystal Growth</i> , 2015, 428, 35-39.	0.7	11
48	Electrospun Scaffold for Biomimic Culture of Caco-2 Cell Monolayer as an In Vitro Intestinal Model. <i>ACS Applied Bio Materials</i> , 2021, 4, 1340-1349.	2.3	11
49	Development of class model based on blood biochemical parameters as a diagnostic tool of PSE meat. <i>Meat Science</i> , 2017, 128, 24-29.	2.7	10
50	Particle degradation and nutrient bioavailability of soybean milk during in vitro digestion. <i>Food Biophysics</i> , 2021, 16, 58-69.	1.4	10
51	In vitro digestion of tofu with different textures using an artificial gastric digestive system. <i>Food Research International</i> , 2022, 157, 111458.	2.9	10
52	Milk phospholipid supplementation mediates colonization resistance of mice against <i>Salmonella</i> infection in association with modification of gut microbiota. <i>Food and Function</i> , 2020, 11, 6078-6090.	2.1	9
53	A Broad-Spectrum Sweet Taste Sensor Based on Ni(OH) ₂ /Ni Electrode. <i>Sensors</i> , 2018, 18, 2758.	2.1	8
54	New insights into <i>in vivo</i> gastroduodenal digestion of oil-in-water emulsions: gastric stability and <i>in vitro</i> digestion modeling. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3723-3737.	5.4	8

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55	After In Vitro Digestion, Jackfruit Flake Affords Protection against Acrylamide-Induced Oxidative Damage. <i>Molecules</i> , 2019, 24, 3322.	1.7	7
56	Effects of catechins on the polymerisation behaviour, conformation and viscoelasticity of wheat gluten. <i>International Journal of Food Science and Technology</i> , 2021, 56, 753-761.	1.3	7
57	Effects of sunset yellow on proliferation and differentiation of intestinal epithelial cells in murine intestinal organoids. <i>Journal of Applied Toxicology</i> , 2021, 41, 953-963.	1.4	7
58	Analysis of CRISPR/Cas system of <i>Proteus</i> and the factors affected the functional mechanism. <i>Life Sciences</i> , 2019, 231, 116531.	2.0	6
59	In situ analysis of copper speciation during in vitro digestion: Differences between copper in drinking water and food. <i>Food Chemistry</i> , 2022, 371, 131388.	4.2	6
60	Bovine lactoferricin ameliorates intestinal inflammation and mucosal barrier lesions in colitis through NF- κ B/NLRP3 signaling pathways. <i>Journal of Functional Foods</i> , 2022, 93, 105090.	1.6	5
61	Effect of catechins on the quality properties of wheat flour and bread. <i>International Journal of Food Science and Technology</i> , 2022, 57, 290-300.	1.3	4
62	The Clustered Regularly Interspaced Short Palindromic Repeats-Associated System and Its Relationship With Mobile Genetic Elements in <i>Klebsiella</i> . <i>Frontiers in Microbiology</i> , 2021, 12, 790673.	1.5	4
63	Effect of dinitolamide intercalated into Montmorillonite on <i>E. tenella</i> infection in chickens. <i>Parasitology Research</i> , 2014, 113, 1233-1238.	0.6	3
64	Dietary interference on the oxidation and hydrolysis of liposomes during in vitro digestion. <i>International Journal of Food Science and Technology</i> , 2020, 55, 729-741.	1.3	3
65	Yellow and Black Soybean Pellet Degradation and Nutrients Hydrolysis During In Vitro Gastrointestinal Digestion. <i>Food Biophysics</i> , 2022, 17, 221-231.	1.4	3
66	The influence of gastrointestinal pH on speciation of copper in simulated digestive juice. <i>Food Science and Nutrition</i> , 2021, 9, 5174-5182.	1.5	2
67	CRISPR-Cas systems are present predominantly on chromosome and its relationship with MEGs in <i>Vibrio</i> species. <i>Archives of Microbiology</i> , 2022, 204, 76.	1.0	2
68	Compare Two Contrasting Breeds of Pigs Postmortem for Differential Protein Expression in Relation to Meat Quality. <i>Advance Journal of Food Science and Technology</i> , 2015, 9, 626-632.	0.1	1
69	Characterization and Comparative Genomics Analysis of IncFII Multi-Resistance Plasmids Carrying blaCTX β and Type1 Integrons From <i>Escherichia coli</i> . <i>Frontiers in Microbiology</i> , 2021, 12, 753979.	1.5	0