

# Jianzhong Han

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

66

papers

1,102

citations

20

h-index

30

g-index

69

ext. papers

1,505

ext. citations

6.1

avg, IF

4.91

L-index

#	Paper	IF	Citations
66	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> , <b>2022</b> ,	6.1	2
65	An evolving view on food viscosity regulating gastric emptying.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-17	11.5	3
64	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> , <b>2022</b> , 119, 36-44	15.3	3
63	In situ analysis of copper speciation during in vitro digestion: Differences between copper in drinking water and food. <i>Food Chemistry</i> , <b>2022</b> , 371, 131388	8.5	0
62	Bovine lactoferricin ameliorates intestinal inflammation and mucosal barrier lesions in colitis through NF- $\kappa$ B/NLRP3 signaling pathways. <i>Journal of Functional Foods</i> , <b>2022</b> , 93, 105090	5.1	0
61	In vitro digestion of tofu with different textures using an artificial gastric digestive system. <i>Food Research International</i> , <b>2022</b> , 111458	7	0
60	Mechanisms, physiology, and recent research progress of gastric emptying. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 2742-2755	11.5	11
59	The Clustered Regularly Interspaced Short Palindromic Repeats-Associated System and Its Relationship With Mobile Genetic Elements in .. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 790673	5.7	0
58	Characterization and Comparative Genomics Analysis of IncFII Multi-Resistance Plasmids Carrying and Type1 Integrons From. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 753979	5.7	
57	Effect of oil droplet size on the gastric digestion of milk protein emulsions using a semi-dynamic gastric model. <i>Food Hydrocolloids</i> , <b>2021</b> , 107278	10.6	3
56	Xylitol enhances synthesis of propionate in the colon via cross-feeding of gut microbiota. <i>Microbiome</i> , <b>2021</b> , 9, 62	16.6	14
55	Tracking the digestive performance of different forms of dairy products using a dynamic artificial gastric digestive system. <i>Food Structure</i> , <b>2021</b> , 29, 100194	4.3	4
54	The influence of gastrointestinal pH on speciation of copper in simulated digestive juice. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5174-5182	3.2	0
53	Effects of catechins on the polymerisation behaviour, conformation and viscoelasticity of wheat gluten. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 753-761	3.8	1
52	Effects of sunset yellow on proliferation and differentiation of intestinal epithelial cells in murine intestinal organoids. <i>Journal of Applied Toxicology</i> , <b>2021</b> , 41, 953-963	4.1	2
51	Particle degradation and nutrient bioavailability of soybean milk during in vitro digestion. <i>Food Biophysics</i> , <b>2021</b> , 16, 58-69	3.2	3
50	New insights into gastroduodenal digestion of oil-in-water emulsions: gastric stability and digestion modeling. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-15	11.5	1

49	Electrospun Scaffold for Biomimic Culture of Caco-2 Cell Monolayer as an Intestinal Model.. <i>ACS Applied Bio Materials</i> , <b>2021</b> , 4, 1340-1349	4.1	3
48	Fungicide bromuconazole has the potential to induce hepatotoxicity at the physiological, metabolomic and transcriptomic levels in rats. <i>Environmental Pollution</i> , <b>2021</b> , 280, 116940	9.3	3
47	Novel Nanoliposome Codelivered DHA and Anthocyanidin: Characterization, Infant Digestibility, and Improved Cell Uptake. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9395-9406	5.7	7
46	CRISPR-Cas systems are present predominantly on chromosome and its relationship with MEGs in <i>Vibrio</i> species.. <i>Archives of Microbiology</i> , <b>2021</b> , 204, 76	3	1
45	Milk phospholipid supplementation mediates colonization resistance of mice against Salmonella infection in association with modification of gut microbiota. <i>Food and Function</i> , <b>2020</b> , 11, 6078-6090	6.1	7
44	Preparation, formation mechanism and in vitro dynamic digestion behavior of quercetin-loaded liposomes in hydrogels. <i>Food Hydrocolloids</i> , <b>2020</b> , 104, 105743	10.6	22
43	Dynamic gastric stability and in vitro lipid digestion of whey-protein-stabilised emulsions: Effect of heat treatment. <i>Food Chemistry</i> , <b>2020</b> , 318, 126463	8.5	14
42	Dietary interference on the oxidation and hydrolysis of liposomes during in vitro digestion. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 729-741	3.8	3
41	Research progress on liposomes: Application in food, digestion behavior and absorption mechanism. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 104, 177-189	15.3	38
40	Synergistic Effects of The Enhancements to Mitochondrial ROS, p53 Activation and Apoptosis Generated by Aspartame and Potassium Sorbate in HepG2 Cells. <i>Molecules</i> , <b>2019</b> , 24,	4.8	13
39	Analysis of CRISPR/Cas system of <i>Proteus</i> and the factors affected the functional mechanism. <i>Life Sciences</i> , <b>2019</b> , 231, 116531	6.8	4
38	Influence of Phospholipids Structure on the Physicochemical Properties and In Vitro Digestibility of Lactoferrin-Loaded Liposomes. <i>Food Biophysics</i> , <b>2019</b> , 14, 287-299	3.2	11
37	Development and validation of a new artificial gastric digestive system. <i>Food Research International</i> , <b>2019</b> , 122, 183-190	7	24
36	Structural characterization of soybean milk particles during in vitro digestive/non-digestive simulation. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 108, 326-331	5.4	9
35	Coagulation behaviour of milk under gastric digestion: Effect of pasteurization and ultra-high temperature treatment. <i>Food Chemistry</i> , <b>2019</b> , 286, 216-225	8.5	46
34	Comparative analysis of KPC-2-encoding chimera plasmids with multi-replicon IncR:Inc:IncN1 or IncFII:Inc:IncN1. <i>Infection and Drug Resistance</i> , <b>2019</b> , 12, 285-296	4.2	19
33	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> , <b>2019</b> , 95, 215-222	6.2	15
32	Milk phospholipids ameliorate mouse colitis associated with colonic goblet cell depletion via the Notch pathway. <i>Food and Function</i> , <b>2019</b> , 10, 4608-4619	6.1	12

31	After In Vitro Digestion, Jackfruit Flake Affords Protection against Acrylamide-Induced Oxidative Damage. <i>Molecules</i> , <b>2019</b> , 24,	4.8	3
30	Structural stability of liposome-stabilized oil-in-water pickering emulsions and their fate during in vitro digestion. <i>Food and Function</i> , <b>2019</b> , 10, 7262-7274	6.1	21
29	A new sensory sweetness definition and sweetness conversion method of five natural sugars, based on the Weber-Fechner Law. <i>Food Chemistry</i> , <b>2019</b> , 281, 78-84	8.5	15
28	Impact of Cyanocobalamin and Methylcobalamin on Inflammatory Bowel Disease and the Intestinal Microbiota Composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 916-926	5.7	27
27	Advances and challenges in liposome digestion: Surface interaction, biological fate, and GIT modeling. <i>Advances in Colloid and Interface Science</i> , <b>2019</b> , 263, 52-67	14.3	63
26	Structural characterization and biological fate of lactoferrin-loaded liposomes during simulated infant digestion. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 2677-2684	4.3	24
25	Stability of vitamin B12 with the protection of whey proteins and their effects on the gut microbiome. <i>Food Chemistry</i> , <b>2019</b> , 276, 298-306	8.5	23
24	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> , <b>2019</b> , 88, 272-282	10.6	34
23	Comparative performances of lactoferrin-loaded liposomes under in vitro adult and infant digestion models. <i>Food Chemistry</i> , <b>2018</b> , 258, 366-373	8.5	32
22	Gastric digestion of milk protein ingredients: Study using an in vitro dynamic model. <i>Journal of Dairy Science</i> , <b>2018</b> , 101, 6842-6852	4	54
21	Inactivation of by Aqueous Ozone. <i>Journal of Microbiology and Biotechnology</i> , <b>2018</b> , 28, 1233-1246	3.3	13
20	A Broad-Spectrum Sweet Taste Sensor Based on Ni(OH) <sub>2</sub> /Ni Electrode. <i>Sensors</i> , <b>2018</b> , 18,	3.8	6
19	Development of class model based on blood biochemical parameters as a diagnostic tool of PSE meat. <i>Meat Science</i> , <b>2017</b> , 128, 24-29	6.4	8
18	Kinetic stability and membrane structure of liposomes during in vitro infant intestinal digestion: Effect of cholesterol and lactoferrin. <i>Food Chemistry</i> , <b>2017</b> , 230, 6-13	8.5	32
17	High Content Analysis technology for evaluating the joint toxicity of sunset yellow and sodium sulfite in vitro. <i>Food Chemistry</i> , <b>2017</b> , 233, 135-143	8.5	17
16	Oral administration of yeast $\beta$ -glucan ameliorates inflammation and intestinal barrier in dextran sodium sulfate-induced acute colitis. <i>Journal of Functional Foods</i> , <b>2017</b> , 35, 115-126	5.1	33
15	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> , <b>2017</b> , 8, 1688-1697	6.1	34
14	Efficacy of mixed adsorbent in ameliorating ochratoxicosis in broilers fed ochratoxin A contaminated diets. <i>Italian Journal of Animal Science</i> , <b>2017</b> , 16, 573-579	2.2	11

13	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> , <b>2017</b> , 75, 608-615	5.4	54
12	Rosemary Extract in Combination with e-Polylysine Enhance the Quality of Chicken Breast Muscle during Refrigerated Storage. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 2338-2348	3	13
11	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. <i>Food Chemistry</i> , <b>2016</b> , 196, 396-404	8.5	90
10	Investigation of the antioxidant activity of chitooligosaccharides on mice with high-fat diet. <i>Revista Brasileira De Zootecnia</i> , <b>2016</b> , 45, 661-666	1.2	15
9	The effect of copper from water and food: changes of serum nonceruloplasmin copper and brain amyloid-beta in mice. <i>Food and Function</i> , <b>2016</b> , 7, 3740-7	6.1	11
8	The influence of low frequency of external electric field on nucleation enhancement of hen egg-white lysozyme (HEWL). <i>Journal of Crystal Growth</i> , <b>2015</b> , 428, 35-39	1.6	9
7	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. <i>Food Chemistry</i> , <b>2015</b> , 175, 16-24	8.5	72
6	Enantioselective Degradation of (2RS, 3RS)-Paclobutrazol in Rat Liver Microsomes. <i>Chirality</i> , <b>2015</b> , 27, 344-8	2.1	11
5	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> , <b>2015</b> , 9, 626-632	0.1	1
4	Effect of dinitolmide intercalated into Montmorillonite on E. tenella infection in chickens. <i>Parasitology Research</i> , <b>2014</b> , 113, 1233-8	2.4	3
3	Evaluation of protective effect of multiantigenic DNA vaccine encoding MIC3 and ROP18 antigen segments of Toxoplasma gondii in mice. <i>Parasitology Research</i> , <b>2013</b> , 112, 2593-9	2.4	33
2	Development of reverse transcription loop-mediated isothermal amplification (RT-LAMP) as a diagnostic tool of Toxoplasma gondii in pork. <i>Veterinary Parasitology</i> , <b>2013</b> , 192, 98-103	2.8	14
1	Enhancement of protective immune response to recombinant Toxoplasma gondii ROP18 antigen by ginsenoside Re. <i>Experimental Parasitology</i> , <b>2013</b> , 135, 234-9	2.1	27