

# Li Liang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8882907/publications.pdf>

Version: 2024-02-01

17  
papers

388  
citations

932766

10  
h-index

940134

16  
g-index

17  
all docs

17  
docs citations

17  
times ranked

316  
citing authors

#	ARTICLE	IF	CITATIONS
1	Improvement in storage stability and resveratrol retention by fabrication of hollow zein-chitosan composite particles. <i>Food Hydrocolloids</i> , 2021, 113, 106477.	5.6	59
2	Influence of Homogenization and Thermal Processing on the Gastrointestinal Fate of Bovine Milk Fat: In Vitro Digestion Study. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 11109-11117.	2.4	55
3	Influence of Dairy Emulsifier Type and Lipid Droplet Size on Gastrointestinal Fate of Model Emulsions: In Vitro Digestion Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9761-9769.	2.4	55
4	Synthesis, stability and anti-fatigue activity of selenium nanoparticles stabilized by <i>Lycium barbarum</i> polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2021, 179, 418-428.	3.6	52
5	Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4755-4765.	2.4	40
6	Antioxidant capacity of phenolic compounds separated from tea seed oil in vitro and in vivo. <i>Food Chemistry</i> , 2022, 371, 131122.	4.2	28
7	Digestion and absorption properties of <i>Lycium barbarum</i> polysaccharides stabilized selenium nanoparticles. <i>Food Chemistry</i> , 2022, 373, 131637.	4.2	18
8	Physical Stability, Oxidative Stability, and Bioactivity of Nanoemulsion Delivery Systems Incorporating Lipophilic Ingredients: Impact of Oil Saturation Degree. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5405-5415.	2.4	17
9	Subcritical Water Enhanced with Deep Eutectic Solvent for Extracting Polysaccharides from <i>Lentinus edodes</i> and Their Antioxidant Activities. <i>Molecules</i> , 2022, 27, 3612.	1.7	15
10	Properties of selenium nanoparticles stabilized by <i>Lycium barbarum</i> polysaccharide-protein conjugates obtained with subcritical water. <i>International Journal of Biological Macromolecules</i> , 2022, 205, 672-681.	3.6	12
11	The loss and fate of BaA, Chr, BbF, and BaP (PAH4) tracked by stable isotope during frying. <i>Food Chemistry</i> , 2022, 374, 131769.	4.2	10
12	Pickering Emulsion Stabilized by Tea Seed Cake Protein Nanoparticles as Lutein Carrier. <i>Foods</i> , 2022, 11, 1712.	1.9	8
13	Antioxidant capacity and interaction of endogenous phenolic compounds from tea seed oil. <i>Food Chemistry</i> , 2022, 376, 131940.	4.2	7
14	Whey Protein Isolate Nanofibers Prepared by Subcritical Water Stabilized High Internal Phase Pickering Emulsion to Deliver Curcumin. <i>Foods</i> , 2022, 11, 1625.	1.9	5
15	A new perspective on the benzo(a)pyrene generated in tea seeds during roasting. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 440-450.	1.1	3
16	Migration and Distribution of PAH4 in Oil to French Fries Traced Using a Stable Isotope during Frying. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5879-5886.	2.4	3
17	Optimization of the refining process for removing benzo(a)pyrene and improving the quality of tea seed oil. <i>European Journal of Lipid Science and Technology</i> , 0, , 2100143.	1.0	1