

Wahyu Wijaya

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

1,088
citations

687220

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docs citations

23
times ranked

1116
citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication and characterization of zein nanofibers integrated with gold nanospheres. <i>LWT - Food Science and Technology</i> , 2022, 155, 112976.	2.5	13
2	Tunable mixed micellization of β -casein in the presence of κ -casein. <i>Food Hydrocolloids</i> , 2021, 113, 106459.	5.6	7
3	Interaction between added whey protein ingredients and native milk components in non-fat acidified model systems. <i>International Dairy Journal</i> , 2021, 115, 104946.	1.5	8
4	Improving <i>in vitro</i> bioaccessibility and bioactivity of carnosic acid using a lecithin-based nanoemulsion system. <i>Food and Function</i> , 2021, 12, 1558-1568.	2.1	11
5	Crystallization of polymethoxyflavones in high internal phase emulsions stabilized using biopolymeric complexes: Implications for microstructure and <i>in vitro</i> digestion properties. <i>Food Bioscience</i> , 2021, 40, 100876.	2.0	3
6	Improved bioaccessibility of polymethoxyflavones loaded into high internal phase emulsions stabilized by biopolymeric complexes: A dynamic digestion study via TNO's gastrointestinal model. <i>Current Research in Food Science</i> , 2020, 2, 11-19.	2.7	25
7	Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. <i>Food Hydrocolloids</i> , 2020, 101, 105559.	5.6	14
8	Improving the bioaccessibility and bioavailability of carnosic acid using a lecithin-based nanoemulsion: complementary <i>in vitro</i> and <i>in vivo</i> studies. <i>Food and Function</i> , 2020, 11, 8141-8149.	2.1	14
9	Effect of low-methoxy pectin on interfacial and emulsion stabilizing properties of heated whey protein isolate (WPI) aggregates. <i>Food Structure</i> , 2020, 26, 100159.	2.3	13
10	Whey protein-polysaccharide conjugates obtained via dry heat treatment to improve the heat stability of whey protein stabilized emulsions. <i>Trends in Food Science and Technology</i> , 2020, 98, 150-161.	7.8	84
11	Hydrogels assembled from ovotransferrin fibrils and xanthan gum as dihydromyricetin delivery vehicles. <i>Food and Function</i> , 2020, 11, 1478-1488.	2.1	30
12	Whey protein isolate-low methoxyl pectin nanocomplexes improve physicochemical and stability properties of quercetin in a model fat-free beverage. <i>Food and Function</i> , 2019, 10, 986-996.	2.1	25
13	pH and protein to polysaccharide ratio control the structural properties and viscoelastic network of HIPE-templated biopolymeric oleogels. <i>Food Structure</i> , 2019, 21, 100112.	2.3	60
14	High internal phase emulsion (HIPE)-templated biopolymeric oleofilms containing an ultra-high concentration of edible liquid oil. <i>Food and Function</i> , 2018, 9, 1993-1997.	2.1	24
15	Improved heat stability of whey protein isolate stabilized emulsions via dry heat treatment of WPI and low methoxyl pectin: Effect of pectin concentration, pH, and ionic strength. <i>Food Hydrocolloids</i> , 2017, 63, 716-726.	5.6	69
16	Functional colloids from proteins and polysaccharides for food applications. <i>Trends in Food Science and Technology</i> , 2017, 68, 56-69.	7.8	186
17	Cold-set gelation of whey protein isolate and low-methoxyl pectin at low pH. <i>Food Hydrocolloids</i> , 2017, 65, 35-45.	5.6	56
18	High internal phase emulsions stabilized solely by whey protein isolate-low methoxyl pectin complexes: effect of pH and polymer concentration. <i>Food and Function</i> , 2017, 8, 584-594.	2.1	147

#	ARTICLE	IF	CITATIONS
19	CHAPTER 9. Oleogels from Emulsion (HIPE) Templates Stabilized by Protein-Polysaccharide Complexes. Food Chemistry, Function and Analysis, 2017, , 175-197.	0.1	4
20	Food-grade particles for emulsion stabilization. Trends in Food Science and Technology, 2016, 50, 159-174.	7.8	288
21	General Properties of Major Food Components. , 2015, , 15-54.		6
22	General Properties of Minor Food Components. , 2015, , 55-74.		1