# Wahyu Wijaya

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8993343/publications.pdf

Version: 2024-02-01

| | | | |
|---|---|---|---|
| 22 papers | 1,088 citations | 687363 13 h-index | 752698 20 g-index |
| 23 all docs | 23 docs citations | 23 times ranked | 1116 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Fabrication and characterization of zein nanofibers integrated with gold nanospheres. LWT - Food Science and Technology, 2022, 155, 112976. | 5.2 | 13 |
| 2 | Tunable mixed micellization of Î²-casein in the presence of Îº-casein. Food Hydrocolloids, 2021, 113, 106459. | 10.7 | 7 |
| 3 | Interaction between added whey protein ingredients and native milk components in non-fat acidified model systems. International Dairy Journal, 2021, 115, 104946. | 3.0 | 8 |
| 4 | Improvingin vitrobioaccessibility and bioactivity of carnosic acid using a lecithin-based nanoemulsion system. Food and Function, 2021, 12, 1558-1568. | 4.6 | 11 |
| 5 | Crystallization of polymethoxyflavones in high internal phase emulsions stabilized using biopolymeric complexes: Implications for microstructure and in vitro digestion properties. Food Bioscience, 2021, 40, 100876. | 4.4 | 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. Current Research in Food Science, 2020, 2, 11-19. | 5.8 | 25 |
| 7 | Norbixin binding to whey protein isolate - alginate electrostatic complexes increases its solubility and stability. Food Hydrocolloids, 2020, 101, 105559. | 10.7 | 14 |
| 8 | Improving the bioaccessibility and bioavailability of carnosic acid using a lecithin-based nanoemulsion: complementary in vitro and in vivo studies. Food and Function, 2020, 11, 8141-8149. | 4.6 | 14 |
| 9 | Effect of low-methoxy pectin on interfacial and emulsion stabilizing properties of heated whey protein isolate (WPI) aggregates. Food Structure, 2020, 26, 100159. | 4.5 | 13 |
| 10 | Whey protein-polysaccharide conjugates obtained via dry heat treatment to improve the heat stability of whey protein stabilized emulsions. Trends in Food Science and Technology, 2020, 98, 150-161. | 15.1 | 84 |
| 11 | Hydrogels assembled from ovotransferrin fibrils and xanthan gum as dihydromyricetin delivery vehicles. Food and Function, 2020, 11, 1478-1488. | 4.6 | 30 |
| 12 | Whey protein isolateâ€“low methoxyl pectin nanocomplexes improve physicochemical and stability properties of quercetin in a model fat-free beverage. Food and Function, 2019, 10, 986-996. | 4.6 | 25 |
| 13 | pH and protein to polysaccharide ratio control the structural properties and viscoelastic network of HIPE-templated biopolymeric oleogels. Food Structure, 2019, 21, 100112. | 4.5 | 60 |
| 14 | High internal phase emulsion (HIPE)-templated biopolymeric oleofilms containing an ultra-high concentration of edible liquid oil. Food and Function, 2018, 9, 1993-1997. | 4.6 | 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. Food Hydrocolloids, 2017, 63, 716-726. | 10.7 | 69 |
| 16 | Functional colloids from proteins and polysaccharides for food applications. Trends in Food Science and Technology, 2017, 68, 56-69. | 15.1 | 186 |
| 17 | Cold-set gelation of whey protein isolate and low-methoxyl pectin at low pH. Food Hydrocolloids, 2017, 65, 35-45. | 10.7 | 56 |
| 18 | High internal phase emulsions stabilized solely by whey protein isolate-low methoxyl pectin complexes: effect of pH and polymer concentration. Food and Function, 2017, 8, 584-594. | 4.6 | 147 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | CHAPTER 9. Oleogels from Emulsion (HIPE) Templates Stabilized by Proteinâ€“Polysaccharide Complexes. Food Chemistry, Function and Analysis, 2017, , 175-197. | 0.2 | 4 |
| 20 | Food-grade particles for emulsion stabilization. Trends in Food Science and Technology, 2016, 50, 159-174. | 15.1 | 288 |
| 21 | General Properties of Major Food Components. , 2015, , 15-54. | | 6 |
| 22 | General Properties of Minor Food Components. , 2015, , 55-74. | | 1 |