Hongshan Liang

List of Publications by Year
in descending order

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49	1,390	393982	344852
papers	citations	19 h-index	36 g-index

50	50	50	1521
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. RSC Advances, 2015, 5, 13891-13900.	1.7	160
2	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. Colloids and Surfaces B: Biointerfaces, 2015, 126, 459-466.	2.5	85
3	Green-step assembly of low density lipoprotein/sodium carboxymethyl cellulose nanogels for facile loading and pH-dependent release of doxorubicin. Colloids and Surfaces B: Biointerfaces, 2015, 126, 288-296.	2.5	76
4	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. ACS Biomaterials Science and Engineering, 2016, 2, 317-325.	2.6	68
5	Partial removal of acetyl groups in konjac glucomannan significantly improved the rheological properties and texture of konjac glucomannan and Î²-carrageenan blends. International Journal of Biological Macromolecules, 2019, 123, 1165-1171.	3.6	67
6	Self-assembled zeinâ€“sodium carboxymethyl cellulose nanoparticles as an effective drug carrier and transporter. Journal of Materials Chemistry B, 2015, 3, 3242-3253.	2.9	62
7	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. Colloids and Surfaces B: Biointerfaces, 2015, 136, 1224-1233.	2.5	58
8	Supramolecular design and applications of polyphenol-based architecture: A review. Advances in Colloid and Interface Science, 2019, 272, 102019.	7.0	46
9	Immobilization of pectinases into calcium alginate microspheres for fruit juice application. Food Hydrocolloids, 2019, 89, 691-699.	5.6	46
10	Improving the emulsifying property of gliadin nanoparticles as stabilizer of Pickering emulsions: Modification with sodium carboxymethyl cellulose. Food Hydrocolloids, 2020, 107, 105936.	5.6	45
11	Properties of soybean protein isolate/curdlan based emulsion gel for fat analogue: Comparison with pork backfat. International Journal of Biological Macromolecules, 2022, 206, 481-488.	3.6	44
12	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. RSC Advances, 2016, 6, 31374-31385.	1.7	43
13	Characteristic of interaction mechanism between Î²-lactoglobulin and nobiletin: A multi-spectroscopic, thermodynamics methods and docking study. Food Research International, 2019, 120, 255-263.	2.9	40
14	Antioxidant Pickering emulsions stabilised by zein/tannic acid colloidal particles with low concentration. International Journal of Food Science and Technology, 2020, 55, 1924-1934.	1.3	38
15	Beeswax: A potential self-emulsifying agent for the construction of thermal-sensitive food W/O emulsion. Food Chemistry, 2021, 349, 129203.	4.2	38
16	Coalescence behavior of eco-friendly Pickering-MIPES and HIPEs stabilized by using bacterial cellulose nanofibrils. Food Chemistry, 2021, 349, 129163.	4.2	28
17	Confirmation and measurement of hydrophobic interaction in sol-gel system of konjac glucomannan with different degree of deacetylation. Carbohydrate Polymers, 2017, 174, 337-342.	5.1	27
18	The noncovalent conjugations of bovine serum albumin with three structurally different phytosterols exerted antiglycation effects: A study with AGEs-inhibition, multispectral, and docking investigations. Bioorganic Chemistry, 2020, 94, 103478.	2.0	27

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19	Metalâ€“Phenolic Network Covering on Zein Nanoparticles as a Regulator on the Oil/Water Interface. Journal of Agricultural and Food Chemistry, 2020, 68, 8471-8482.	2.4	27
20	Engineering Multifunctional Coatings on Nanoparticles Based on Oxidative Coupling Assembly of Polyphenols for Stimuli-Responsive Drug Delivery. Journal of Agricultural and Food Chemistry, 2018, 66, 6897-6905.	2.4	20
21	Carboxymethylpachymaran entrapped plant-based hollow microcapsules for delivery and stabilization of Î²-galactosidase. Food and Function, 2019, 10, 4782-4791.	2.1	19
22	Carboxymethylpachymaran/alginate gel entrapping of natural pollen capsules for the encapsulation, protection and delivery of probiotics with enhanced viability. Food Hydrocolloids, 2021, 120, 106855.	5.6	19
23	Folate-functionalized assembly of low density lipoprotein/sodium carboxymethyl cellulose nanoparticles for targeted delivery. Colloids and Surfaces B: Biointerfaces, 2017, 156, 19-28.	2.5	19
24	Phosphoprotein/chitosan electrospun nanofibrous scaffold for biomineralization. International Journal of Biological Macromolecules, 2017, 102, 218-224.	3.6	18
25	Development of zein/soluble soybean polysaccharide nanoparticleâ€stabilized Pickering emulsions. Journal of Food Science, 2021, 86, 1907-1916.	1.5	17
26	Carboxymethylpachymaran-zein coated plant microcapsules-based Î²-galactosidase encapsulation system for long-term effective delivery. Food Research International, 2020, 128, 108867.	2.9	16
27	Tailoring stimuli-responsive delivery system driven by metal–ligand coordination bonding. International Journal of Nanomedicine, 2017, Volume 12, 3315-3330.	3.3	15
28	Plant exine capsules based encapsulation strategy: A high loading and long-term effective delivery system for nobiletin. Food Research International, 2020, 127, 108691.	2.9	15
29	Designable Carboxymethylpachymaran/Metal Ion Architecture on Sunflower Sporopollenin Exine Capsules as Delivery Vehicles for Bioactive Macromolecules. Journal of Agricultural and Food Chemistry, 2020, 68, 13990-14000.	2.4	15
30	Tuning of Molecular Interactions between Zein and Tannic Acid to Modify Sunflower Sporopollenin Exine Capsules: Enhanced Stability and Targeted Delivery of Bioactive Macromolecules. ACS Applied Bio Materials, 2021, 4, 2686-2695.	2.3	15
31	Nanoparticle Encapsulation Strategy: Leveraging Plant Exine Capsules Used as Secondary Capping for Oral Delivery. Journal of Agricultural and Food Chemistry, 2019, 67, 8168-8176.	2.4	14
32	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. Carbohydrate Polymers, 2022, 276, 118806.	5.1	14
33	Effect of desalted egg white and gelatin mixture system on frozen dough. Food Hydrocolloids, 2022, 132, 107889.	5.6	14
34	Engineering functional alginate beads for encapsulation of Pickering emulsions stabilized byÂcolloidal particles. RSC Advances, 2016, 6, 101267-101276.	1.7	13
35	Leveraging plant exine capsules as pH-responsive delivery vehicles for hydrophobic nutraceutical encapsulation. Food and Function, 2018, 9, 5436-5442.	2.1	13
36	Reinforced pickering emulsions stabilized by desalted duck egg white nanogels with Ca2+ as binding agents. Food Hydrocolloids, 2021, 121, 106974.	5.6	12

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37	Coordinationâ€Driven Metalâ€Polyphenolic Nanoparticles toward Effective Anticancer Therapy. Advanced Healthcare Materials, 2022, 11, .	3.9	12
38	Phytosterols disaggregate bovine serum albumin under the glycation conditions through interacting with its glycation sites and altering its secondary structure elements. Bioorganic Chemistry, 2020, 101, 104047.	2.0	11
39	An innovative konjac glucomannan/<scp>Îºâ€carrageenan</scp> mixed tensile gel. Journal of the Science of Food and Agriculture, 2021, 101, 5067-5074.	1.7	11
40	Oligosaccharides act as the high efficiency stabilizer for Î²-galactosidase under heat treatment. International Journal of Biological Macromolecules, 2019, 137, 69-76.	3.6	10
41	Fabrication and characterization of Pickering emulsions stabilized by desalted duck egg white nanogels and sodium alginate. Journal of the Science of Food and Agriculture, 2022, 102, 949-956.	1.7	10
42	Effects of M/G Ratios of Sodium Alginate on Physicochemical Stability and Calcium Release Behavior of Pickering Emulsion Stabilized by Calcium Carbonate. Frontiers in Nutrition, 2021, 8, 818290.	1.6	8
43	Interfacial decoration of desalted duck egg white nanogels as stabilizer for Pickering emulsion. Food Hydrocolloids, 2022, 132, 107858.	5.6	8
44	Pickering Emulsion Stabilized by Metal-Phenolic Architectures: A Straightforward In Situ Assembly Strategy. Journal of Agricultural and Food Chemistry, 2021, 69, 11709-11719.	2.4	7
45	Ultrasound-based one-step fabrication of nobiletin particle: A facile stabilization strategy. Food Chemistry, 2022, 369, 130896.	4.2	6
46	Coordination-driven multilayer of phosvitin-polyphenol functional nanofibrous membranes: antioxidant and biomineralization applications for tissue engineering. RSC Advances, 2016, 6, 98935-98944.	1.7	5
47	In vitro evaluation of anti-methylglyoxal/glyoxal activity of three phytosterols using glycated bovine serum albumin models. Steroids, 2020, 161, 108678.	0.8	3
48	Microencapsulation of astaxanthin based on emulsion solvent evaporation and subsequent spray drying. Journal of Food Science, 2022, 87, 998-1008.	1.5	3
49	Sodium caseinate enhances the effect of konjac flour on delaying gastric emptying based on a dynamic in vitro human <scp>stomachâ€IV</scp> (<scp>DIVHSâ€IV</scp>) system. Journal of the Science of Food and Agriculture, 2022, , .	1.7	1