

Hongshan Liang

List of Publications by Citations

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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.

44
papers

765
citations

15
h-index

26
g-index

50
ext. papers

1,055
ext. citations

6.6
avg, IF

4.34
L-index

#	Paper	IF	Citations
44	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. <i>RSC Advances</i> , 2015 , 5, 13891-13900	3.7	118
43	Green-step assembly of low density lipoprotein/sodium carboxymethyl cellulose nanogels for facile loading and pH-dependent release of doxorubicin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 126, 288-96	6	64
42	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 126, 459-66	6	56
41	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. <i>ACS Biomaterials Science and Engineering</i> , 2016 , 2, 317-325	5.5	51
40	Self-assembled zein-sodium carboxymethyl cellulose nanoparticles as an effective drug carrier and transporter. <i>Journal of Materials Chemistry B</i> , 2015 , 3, 3242-3253	7.3	49
39	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 136, 1224-33	6	44
38	Partial removal of acetyl groups in konjac glucomannan significantly improved the rheological properties and texture of konjac glucomannan and Carrageenan blends. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 1165-1171	7.9	39
37	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. <i>RSC Advances</i> , 2016 , 6, 31374-31385	3.7	35
36	Immobilization of pectinases into calcium alginate microspheres for fruit juice application. <i>Food Hydrocolloids</i> , 2019 , 89, 691-699	10.6	27
35	Characteristic of interaction mechanism between β -lactoglobulin and nobiletin: A multi-spectroscopic, thermodynamics methods and docking study. <i>Food Research International</i> , 2019 , 120, 255-263	7	24
34	Antioxidant Pickering emulsions stabilised by zein/tannic acid colloidal particles with low concentration. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1924-1934	3.8	22
33	Improving the emulsifying property of gliadin nanoparticles as stabilizer of Pickering emulsions: Modification with sodium carboxymethyl cellulose. <i>Food Hydrocolloids</i> , 2020 , 107, 105936	10.6	17
32	Supramolecular design and applications of polyphenol-based architecture: A review. <i>Advances in Colloid and Interface Science</i> , 2019 , 272, 102019	14.3	17
31	Confirmation and measurement of hydrophobic interaction in sol-gel system of konjac glucomannan with different degree of deacetylation. <i>Carbohydrate Polymers</i> , 2017 , 174, 337-342	10.3	15
30	Folate-functionalized assembly of low density lipoprotein/sodium carboxymethyl cellulose nanoparticles for targeted delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 156, 19-28	6	15
29	The noncovalent conjugations of bovine serum albumin with three structurally different phytosterols exerted antiglycation effects: A study with AGEs-inhibition, multispectral, and docking investigations. <i>Bioorganic Chemistry</i> , 2020 , 94, 103478	5.1	14
28	Phosphoprotein/chitosan electrospun nanofibrous scaffold for biomineralization. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 218-224	7.9	13

27	Engineering Multifunctional Coatings on Nanoparticles Based on Oxidative Coupling Assembly of Polyphenols for Stimuli-Responsive Drug Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6897-6905	5.7	13
26	Tailoring stimuli-responsive delivery system driven by metal-ligand coordination bonding. <i>International Journal of Nanomedicine</i> , 2017 , 12, 3315-3330	7.3	11
25	Engineering functional alginate beads for encapsulation of Pickering emulsions stabilized by colloidal particles. <i>RSC Advances</i> , 2016 , 6, 101267-101276	3.7	10
24	Carboxymethylpachyman entrapped plant-based hollow microcapsules for delivery and stabilization of β -galactosidase. <i>Food and Function</i> , 2019 , 10, 4782-4791	6.1	10
23	Metal-Phenolic Network Covering on Zein Nanoparticles as a Regulator on the Oil/Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8471-8482	5.7	10
22	Beeswax: A potential self-emulsifying agent for the construction of thermal-sensitive food W/O emulsion. <i>Food Chemistry</i> , 2021 , 349, 129203	8.5	9
21	Nanoparticle Encapsulation Strategy: Leveraging Plant Exine Capsules Used as Secondary Capping for Oral Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8168-8176	5.7	8
20	Carboxymethylpachyman-zein coated plant microcapsules-based β -galactosidase encapsulation system for long-term effective delivery. <i>Food Research International</i> , 2020 , 128, 108867	7	8
19	Designable Carboxymethylpachyman/Metal Ion Architecture on Sunflower Sporopollenin Exine Capsules as Delivery Vehicles for Bioactive Macromolecules. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13990-14000	5.7	8
18	Coalescence behavior of eco-friendly Pickering-MIPES and HIPES stabilized by using bacterial cellulose nanofibrils. <i>Food Chemistry</i> , 2021 , 349, 129163	8.5	8
17	Leveraging plant exine capsules as pH-responsive delivery vehicles for hydrophobic nutraceutical encapsulation. <i>Food and Function</i> , 2018 , 9, 5436-5442	6.1	8
16	Plant exine capsules based encapsulation strategy: A high loading and long-term effective delivery system for nobiletin. <i>Food Research International</i> , 2020 , 127, 108691	7	6
15	Phytosterols disaggregate bovine serum albumin under the glycation conditions through interacting with its glycation sites and altering its secondary structure elements. <i>Bioorganic Chemistry</i> , 2020 , 101, 104047	5.1	5
14	Coordination-driven multilayer of phosvitin-polyphenol functional nanofibrous membranes: antioxidant and biomineralization applications for tissue engineering. <i>RSC Advances</i> , 2016 , 6, 98935-98947	2.7	5
13	Oligosaccharides act as the high efficiency stabilizer for β -galactosidase under heat treatment. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 69-76	7.9	5
12	Development of zein/soluble soybean polysaccharide nanoparticle-stabilized Pickering emulsions. <i>Journal of Food Science</i> , 2021 , 86, 1907-1916	3.4	4
11	Tuning of Molecular Interactions between Zein and Tannic Acid to Modify Sunflower Sporopollenin Exine Capsules: Enhanced Stability and Targeted Delivery of Bioactive Macromolecules.. <i>ACS Applied Bio Materials</i> , 2021 , 4, 2686-2695	4.1	4
10	An innovative konjac glucomannan/ β -carrageenan mixed tensile gel. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5067-5074	4.3	3

9	Carboxymethylpachymaran/alginate gel entrapping of natural pollen capsules for the encapsulation, protection and delivery of probiotics with enhanced viability. <i>Food Hydrocolloids</i> , 2021 , 120, 106855	10.6	3
8	In vitro evaluation of anti-methylglyoxal/glyoxal activity of three phytosterols using glycosylated bovine serum albumin models. <i>Steroids</i> , 2020 , 161, 108678	2.8	2
7	Reinforced pickering emulsions stabilized by desalted duck egg white nanogels with Ca ²⁺ as binding agents. <i>Food Hydrocolloids</i> , 2021 , 121, 106974	10.6	1
6	Ultrasound-based one-step fabrication of nobiletin particle: A facile stabilization strategy. <i>Food Chemistry</i> , 2022 , 369, 130896	8.5	1
5	Properties of soybean protein isolate/curdlan based emulsion gel for fat analogue: Comparison with pork backfat.. <i>International Journal of Biological Macromolecules</i> , 2022 , 206, 481-488	7.9	1
4	Effects of M/G Ratios of Sodium Alginate on Physicochemical Stability and Calcium Release Behavior of Pickering Emulsion Stabilized by Calcium Carbonate.. <i>Frontiers in Nutrition</i> , 2021 , 8, 818290	6.2	0
3	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2022 , 276, 118806	10.3	0
2	Pickering Emulsion Stabilized by Metal-Phenolic Architectures: A Straightforward In Situ Assembly Strategy. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11709-11719	5.7	0
1	Coordination-driven Metal-polyphenolic Nanoparticles toward Effective Anticancer Therapy. <i>Advanced Healthcare Materials</i> , 2200559	10.1	0