

Wenfei Xiong

List of Publications by Year in descending order

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29
papers

1,868
citations

279798
23
h-index

477307
29
g-index

29
all docs

29
docs citations

29
times ranked

1725
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high intensity ultrasound on structure and foaming properties of pea protein isolate. Food Research International, 2018, 109, 260-267.	6.2	249
2	High intensity ultrasound modified ovalbumin: Structure, interface and gelation properties. Ultrasonics Sonochemistry, 2016, 31, 302-309.	8.2	193
3	Emulsion stability and dilatational viscoelasticity of ovalbumin/chitosan complexes at the oil-in-water interface. Food Chemistry, 2018, 252, 181-188.	8.2	129
4	Effects of thermal sterilization on soy protein isolate/polyphenol complexes: Aspects of structure, in vitro digestibility and antioxidant activity. Food Research International, 2018, 112, 284-290.	6.2	110
5	Complex coacervation of ovalbumin-carboxymethylcellulose assessed by isothermal titration calorimeter and rheology: Effect of ionic strength and charge density of polysaccharide. Food Hydrocolloids, 2017, 73, 41-50.	10.7	101
6	Comparison of binding interactions of cyanidin-3-O-glucoside to β -conglycinin and glycinin using multi-spectroscopic and thermodynamic methods. Food Hydrocolloids, 2019, 92, 155-162.	10.7	96
7	Ovalbumin-chitosan complex coacervation: Phase behavior, thermodynamic and rheological properties. Food Hydrocolloids, 2016, 61, 895-902.	10.7	92
8	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. Food Hydrocolloids, 2020, 98, 105282.	10.7	82
9	Effect of substitution degree on carboxymethylcellulose interaction with lysozyme. Food Hydrocolloids, 2017, 62, 222-229.	10.7	78
10	Enhancing the solubility and foam ability of rice glutelin by heat treatment at pH12: Insight into protein structure. Food Hydrocolloids, 2020, 103, 105626.	10.7	72
11	Insight into protein-starch ratio on the gelatinization and retrogradation characteristics of reconstituted rice flour. International Journal of Biological Macromolecules, 2020, 146, 524-529.	7.5	70
12	Adsorption and Distribution of Edible Gliadin Nanoparticles at the Air/Water Interface. Journal of Agricultural and Food Chemistry, 2017, 65, 2454-2460.	5.2	62
13	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. Food Research International, 2015, 75, 98-105.	6.2	57
14	Characterization and interfacial rheological properties of nanoparticles prepared by heat treatment of ovalbumin-carboxymethylcellulose complexes. Food Hydrocolloids, 2018, 82, 355-362.	10.7	57
15	Enhancing the photostability and bioaccessibility of resveratrol using ovalbumin-carboxymethylcellulose nanocomplexes and nanoparticles. Food and Function, 2018, 9, 3788-3797.	4.6	57
16	Nanogels fabricated from bovine serum albumin and chitosan via self-assembly for delivery of anticancer drug. Colloids and Surfaces B: Biointerfaces, 2016, 146, 107-113.	5.0	55
17	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. RSC Advances, 2016, 6, 31374-31385.	3.6	43
18	Characteristic of interaction mechanism between β -lactoglobulin and nobiletin: A multi-spectroscopic, thermodynamics methods and docking study. Food Research International, 2019, 120, 255-263.	6.2	40

#	ARTICLE	IF	CITATIONS
19	Binding interaction between β^2 -conglycinin/glycinin and cyanidin-3-O-glucoside in acidic media assessed by multi-spectroscopic and thermodynamic techniques. International Journal of Biological Macromolecules, 2019, 137, 366-373.	7.5	35
20	Insight into the effect of gluten-starch ratio on the properties of Chinese steamed bread (Mantou). International Journal of Biological Macromolecules, 2020, 163, 1821-1827.	7.5	35
21	Physicochemical properties and interfacial dilatational rheological behavior at air-water interface of high intensity ultrasound modified ovalbumin: Effect of ionic strength. Food Hydrocolloids, 2019, 97, 105210.	10.7	34
22	New photocatalyst based on graphene oxide/chitin for degradation of dyes under sunlight. International Journal of Biological Macromolecules, 2015, 81, 477-482.	7.5	31
23	Thermally induced gelation behavior and fractal analysis of ovalbumin-carboxymethylcellulose electrostatic complexes. Food Hydrocolloids, 2019, 91, 214-223.	10.7	26
24	Thermodynamic parameters of gelatin-pectin complex coacervation. Food Hydrocolloids, 2021, 120, 106958.	10.7	23
25	Characterization and analysis of an oil-in-water emulsion stabilized by rapeseed protein isolate under pH and ionic stress. Journal of the Science of Food and Agriculture, 2020, 100, 4734-4744.	3.5	15
26	Relationship between gel properties and water holding of ovalbumin-carboxymethylcellulose electrostatic complex hydrogels. International Journal of Biological Macromolecules, 2021, 167, 1230-1240.	7.5	13
27	Antioxidant mechanism of a newly found phenolic compound from adlay (NDPS) in HepG2 cells via Nrf2 signalling. Food Chemistry, 2022, 378, 132034.	8.2	7
28	Synthesis, Purification, and Characterization of a Structured Lipid Based on Soybean Oil and Coconut Oil and Its Applications in Curcumin-Loaded Nanoemulsions. European Journal of Lipid Science and Technology, 2020, 122, 2000086.	1.5	5
29	Synergistic growth-inhibition effect of quercetin and N-Acetyl-L-cysteine against HepG2 cells relying on the improvement of quercetin stability. Food Chemistry, 2022, 374, 131729.	8.2	1