

# Wenfei Xiong

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

1,868  
citations

279487

23  
h-index

476904

29  
g-index

29  
all docs

29  
docs citations

29  
times ranked

1725  
citing authors

#	ARTICLE	IF	CITATIONS
1	Synergistic growth-inhibition effect of quercetin and N-Acetyl-L-cysteine against HepG2 cells relying on the improvement of quercetin stability. <i>Food Chemistry</i> , 2022, 374, 131729.	4.2	1
2	Antioxidant mechanism of a newly found phenolic compound from adlay (NDPS) in HepG2 cells via Nrf2 signalling. <i>Food Chemistry</i> , 2022, 378, 132034.	4.2	7
3	Relationship between gel properties and water holding of ovalbumin-carboxymethylcellulose electrostatic complex hydrogels. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1230-1240.	3.6	13
4	Thermodynamic parameters of gelatin-pectin complex coacervation. <i>Food Hydrocolloids</i> , 2021, 120, 106958.	5.6	23
5	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. <i>Food Hydrocolloids</i> , 2020, 98, 105282.	5.6	82
6	Insight into protein-starch ratio on the gelatinization and retrogradation characteristics of reconstituted rice flour. <i>International Journal of Biological Macromolecules</i> , 2020, 146, 524-529.	3.6	70
7	Enhancing the solubility and foam ability of rice glutelin by heat treatment at pH12: Insight into protein structure. <i>Food Hydrocolloids</i> , 2020, 103, 105626.	5.6	72
8	Insight into the effect of gluten-starch ratio on the properties of Chinese steamed bread (Mantou). <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1821-1827.	3.6	35
9	Synthesis, Purification, and Characterization of a Structured Lipid Based on Soybean Oil and Coconut Oil and Its Applications in Curcumin-Loaded Nanoemulsions. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 2000086.	1.0	5
10	Characterization and analysis of an oil-in-water emulsion stabilized by rapeseed protein isolate under pH and ionic stress. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4734-4744.	1.7	15
11	Physicochemical properties and interfacial dilatational rheological behavior at air-water interface of high intensity ultrasound modified ovalbumin: Effect of ionic strength. <i>Food Hydrocolloids</i> , 2019, 97, 105210.	5.6	34
12	Binding interaction between $\beta$ -conglycinin/glycinin and cyanidin-3-O-glucoside in acidic media assessed by multi-spectroscopic and thermodynamic techniques. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 366-373.	3.6	35
13	Thermally induced gelation behavior and fractal analysis of ovalbumin-carboxymethylcellulose electrostatic complexes. <i>Food Hydrocolloids</i> , 2019, 91, 214-223.	5.6	26
14	Comparison of binding interactions of cyanidin-3-O-glucoside to $\beta$ -conglycinin and glycinin using multi-spectroscopic and thermodynamic methods. <i>Food Hydrocolloids</i> , 2019, 92, 155-162.	5.6	96
15	Characteristic of interaction mechanism between $\beta$ -lactoglobulin and nobiletin: A multi-spectroscopic, thermodynamics methods and docking study. <i>Food Research International</i> , 2019, 120, 255-263.	2.9	40
16	Emulsion stability and dilatational viscoelasticity of ovalbumin/chitosan complexes at the oil-in-water interface. <i>Food Chemistry</i> , 2018, 252, 181-188.	4.2	129
17	Effect of high intensity ultrasound on structure and foaming properties of pea protein isolate. <i>Food Research International</i> , 2018, 109, 260-267.	2.9	249
18	Characterization and interfacial rheological properties of nanoparticles prepared by heat treatment of ovalbumin-carboxymethylcellulose complexes. <i>Food Hydrocolloids</i> , 2018, 82, 355-362.	5.6	57

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19	Enhancing the photostability and bioaccessibility of resveratrol using ovalbumin-carboxymethylcellulose nanocomplexes and nanoparticles. <i>Food and Function</i> , 2018, 9, 3788-3797.	2.1	57
20	Effects of thermal sterilization on soy protein isolate/polyphenol complexes: Aspects of structure, in vitro digestibility and antioxidant activity. <i>Food Research International</i> , 2018, 112, 284-290.	2.9	110
21	Adsorption and Distribution of Edible Gliadin Nanoparticles at the Air/Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2454-2460.	2.4	62
22	Complex coacervation of ovalbumin-carboxymethylcellulose assessed by isothermal titration calorimeter and rheology: Effect of ionic strength and charge density of polysaccharide. <i>Food Hydrocolloids</i> , 2017, 73, 41-50.	5.6	101
23	Effect of substitution degree on carboxymethylcellulose interaction with lysozyme. <i>Food Hydrocolloids</i> , 2017, 62, 222-229.	5.6	78
24	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. <i>RSC Advances</i> , 2016, 6, 31374-31385.	1.7	43
25	Nanogels fabricated from bovine serum albumin and chitosan via self-assembly for delivery of anticancer drug. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 146, 107-113.	2.5	55
26	Ovalbumin-chitosan complex coacervation: Phase behavior, thermodynamic and rheological properties. <i>Food Hydrocolloids</i> , 2016, 61, 895-902.	5.6	92
27	High intensity ultrasound modified ovalbumin: Structure, interface and gelation properties. <i>Ultrasonics Sonochemistry</i> , 2016, 31, 302-309.	3.8	193
28	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. <i>Food Research International</i> , 2015, 75, 98-105.	2.9	57
29	New photocatalyst based on graphene oxide/chitin for degradation of dyes under sunlight. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 477-482.	3.6	31