Bing Li

List of Publications by Year in Descending Order

24 papers	337 citations	11 h-index	18 g-index
24 ext. papers	451 ext. citations	7.4 avg, IF	3.53 L-index

#	Paper	IF	Citations
24	The interfacial digestion behavior of crystalline oil-in-water emulsions stabilized by sodium caseinate during in vitro gastrointestinal digestion. *Food Hydrocolloids*, **2022**, 130, 107734	10.6	0
23	Insight on a Competitive Nucleophilic Addition Reaction of Nε(Carboxymethyl) Lysine or Different Amino Acids with 4-Methylbenzoquinone. *Foods*, **2022**, 11, 1421	4.9	
22	Selective transportation and energy homeostasis regulation of dietary advanced glycation end-products in human intestinal Caco-2 cells. *Food Chemistry*, **2022**, 391, 133284	8.5	0
21	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. *ACS Nano*, **2021**,	16.7	1
20	Shellac: A promising natural polymer in the food industry. *Trends in Food Science and Technology*, **2021**, 109, 139-153	15.3	13
19	Effective immobilization of hexavalent chromium from drinking water by nano-FeOOH coating activated carbon: Adsorption and reduction. *Journal of Environmental Management*, **2021**, 277, 111386	7.9	5
18	Two Dipeptide-Bound Pyrralines with Ile or Ala: A Study on Their Synthesis, Transport across Caco-2 Cell Monolayers, and Interaction with Aminopeptidase N. *Journal of Agricultural and Food Chemistry* , **2021**, 69, 10962-10973	5.7	1
17	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 7062-7071	5.7	6
16	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. *Food Chemistry*, **2020**, 317, 126454	8.5	8
15	Study of reactions of Nε(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. *Food Chemistry*, **2020**, 307, 125554	8.5	4
14	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 3475-3491	11.5	25
13	Degradation of Peptide-Bound Maillard Reaction Products in Gastrointestinal Digests of Glyoxal-Glycated Casein by Human Colonic Microbiota. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 12094-12104	5.7	12
12	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 927-934	5.7	13
11	Effect of Xanthan Gum on the Freeze-Thaw Stability of Wheat Gluten. *Food Biophysics*, **2019**, 14, 142-153	3.2	2
10	Kinetic investigation of the trapping of Nε(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control Nε(carboxymethyl)lysine levels in foods. *Food Chemistry*, **2018**, 244, 25-28	8.5	11
9	Reduction of Nε(carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. *Food Chemistry*, **2018**, 266, 427-434	8.5	21
8	Effect of glycation derived from α-dicarbonyl compounds on the in vitro digestibility of β-casein and β-lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. *Food Research International*, **2017**, 102, 313-322	7	38

List of Publications

7	Digestibility of Glyoxal-Glycated β-Casein and β-Lactoglobulin and Distribution of Peptide-Bound Advanced Glycation End Products in Gastrointestinal Digests. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5778-5788	5.7	41
6	Kinetic Study on Peptide-Bound Pyrraline Formation and Elimination in the Maillard Reaction Using Single- and Multiple-Response Models. *Journal of Food Science*, **2016**, 81, C2405-C2424	3.4	8
5	Optimization of Pretreatment for Free and Bound Nε-(carboxymethyl)lysine Analysis in Soy Sauce. *Food Analytical Methods*, **2015**, 8, 195-202	3.4	11
4	Effect of freeze–thaw cycles on the molecular weight and size distribution of gluten. *Food Research International*, **2013**, 53, 409-416	7	57
3	Glyoxal derived from triglyceride participating in diet-derived Nε-carboxymethyllysine formation. *Food Research International*, **2013**, 51, 836-840	7	21
2	Effect of frozen storage on molecular weight, size distribution and conformation of gluten by SAXS and SEC-MALLS. *Molecules*, **2012**, 17, 7169-82	4.8	38
1	Artificial Neural Network Based Software Sensor for Yeast Biomass Concentration during Industrial Production **2006**,		1