Yang Wei

List of Publications by Year
in descending order

177 papers	11,174 citations	18482 62 h-index	39675 94 g-index
177 all docs	177 docs citations	177 times ranked	6228 citing authors

#	Article	IF	Citations
1	Characterization and stability evaluation of Î²-carotene nanoemulsions prepared by high pressure homogenization under various emulsifying conditions. Food Research International, 2008, 41, 61-68.	6.2	434
2	Characterization of Pickering emulsion gels stabilized by zein/gum arabic complex colloidal nanoparticles. Food Hydrocolloids, 2018, 74, 239-248.	10.7	295
3	A comparative study of covalent and non-covalent interactions between zein and polyphenols in ethanol-water solution. Food Hydrocolloids, 2017, 63, 625-634.	10.7	261
4	Foodâ€Grade Covalent Complexes and Their Application as Nutraceutical Delivery Systems: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 76-95.	11.7	246
5	Fabrication of zein and rhamnolipid complex nanoparticles to enhance the stability and inÂvitro release of curcumin. Food Hydrocolloids, 2018, 77, 617-628.	10.7	207
6	Structural characterization and functional evaluation of lactoferrinâ€"polyphenol conjugates formed by free-radical graft copolymerization. RSC Advances, 2015, 5, 15641-15651.	3.6	199
7	Co-delivery of curcumin and piperine in zein-carrageenan core-shell nanoparticles: Formation, structure, stability and in vitro gastrointestinal digestion. Food Hydrocolloids, 2020, 99, 105334.	10.7	190
8	Structural characterization, formation mechanism and stability of curcumin in zein-lecithin composite nanoparticles fabricated by antisolvent co-precipitation. Food Chemistry, 2017, 237, 1163-1171.	8.2	177
9	Development of polyphenol-protein-polysaccharide ternary complexes as emulsifiers for nutraceutical emulsions: Impact on formation, stability, and bioaccessibility of Î²-carotene emulsions. Food Hydrocolloids, 2016, 61, 578-588.	10.7	161
10	Structure, physicochemical stability and inÂvitro simulated gastrointestinal digestion properties of Î²-carotene loaded zein-propylene glycol alginate composite nanoparticles fabricated by emulsification-evaporation method. Food Hydrocolloids, 2018, 81, 149-158.	10.7	158
11	Development of protein-polysaccharide-surfactant ternary complex particles as delivery vehicles for curcumin. Food Hydrocolloids, 2018, 85, 75-85.	10.7	152
12	Fabrication and characterization of protein-phenolic conjugate nanoparticles for co-delivery of curcumin and resveratrol. Food Hydrocolloids, 2018, 79, 450-461.	10.7	150
13	Fabrication and characterization of resveratrol loaded zein-propylene glycol alginate-rhamnolipid composite nanoparticles: Physicochemical stability, formation mechanism and in vitro digestion. Food Hydrocolloids, 2019, 95, 336-348.	10.7	148
14	Preparation and physicochemical properties of soluble dietary fiber from orange peel assisted by steam explosion and dilute acid soaking. Food Chemistry, 2015, 185, 90-98.	8.2	142
15	Utilization of interfacial engineering to improve physicochemical stability of Î²-carotene emulsions: Multilayer coatings formed using protein and proteinâ€"polyphenol conjugates. Food Chemistry, 2016, 205, 129-139.	8.2	138
16	Fabrication and Characterization of Layer-by-Layer Composite Nanoparticles Based on Zein and Hyaluronic Acid for Codelivery of Curcumin and Quercetagetin. ACS Applied Materials & Interfaces, 2019, 11, 16922-16933.	8.0	138
17	Impact of whey protein â€" Beet pectin conjugation on the physicochemical stability of Î²-carotene emulsions. Food Hydrocolloids, 2012, 28, 258-266.	10.7	136
18	Development of stable high internal phase emulsions by pickering stabilization: Utilization of zein-propylene glycol alginate-rhamnolipid complex particles as colloidal emulsifiers. Food Chemistry, 2019, 275, 246-254.	8.2	136

#	ARTICLE	IF	CITATIONS
19	Entrapment of curcumin in whey protein isolate and zein composite nanoparticles using pH-driven method. Food Hydrocolloids, 2020, 106, 105839.	10.7	135
20	Curcumin encapsulation in zein-rhamnolipid composite nanoparticles using a pH-driven method. Food Hydrocolloids, 2019, 93, 342-350.	10.7	126
21	Preparation, characterization and stability of curcumin-loaded zein-shellac composite colloidal particles. Food Chemistry, 2017, 228, 656-667.	8.2	125
22	Design of gel structures in water and oil phases for improved delivery of bioactive food ingredients. Critical Reviews in Food Science and Nutrition, 2020, 60, 1651-1666.	10.3	113
23	Composite zein - propylene glycol alginate particles prepared using solvent evaporation: Characterization and application as Pickering emulsion stabilizers. Food Hydrocolloids, 2018, 85, 281-290.	10.7	112
24	Influence of whey proteinâ€“beet pectin conjugate on the properties and digestibility of Î²-carotene emulsion during in vitro digestion. Food Chemistry, 2014, 156, 374-379.	8.2	107
25	Interaction and formation mechanism of binary complex between zein and propylene glycol alginate. Carbohydrate Polymers, 2017, 157, 1638-1649.	10.2	107
26	Development of Emulsion Gels for the Delivery of Functional Food Ingredients: from Structure to Functionality. Food Engineering Reviews, 2019, 11, 245-258.	5.9	105
27	Fabrication, characterization, physicochemical stability of zein-chitosan nanocomplex for co-encapsulating curcumin and resveratrol. Carbohydrate Polymers, 2020, 236, 116090.	10.2	104
28	Zein-hyaluronic acid binary complex as a delivery vehicle of quercetagetin: Fabrication, structural characterization, physicochemical stability and in vitro release property. Food Chemistry, 2019, 276, 322-332.	8.2	103
29	Identification of phenolic compounds from pomegranate (Punica granatum L.) seed residues and investigation into their antioxidant capacities by HPLCâ€“ABTS+ assay. Food Research International, 2011, 44, 1161-1167.	6.2	102
30	Molecular interaction between (â^')-epigallocatechin-3-gallate and bovine lactoferrin using multi-spectroscopic method and isothermal titration calorimetry. Food Research International, 2014, 64, 141-149.	6.2	101
31	Effects of Homogenization Models and Emulsifiers on the Physicochemical Properties of Î²-Carotene Nanoemulsions. Journal of Dispersion Science and Technology, 2010, 31, 986-993.	2.4	99
32	The stabilization and release performances of curcumin-loaded liposomes coated by high and low molecular weight chitosan. Food Hydrocolloids, 2020, 99, 105355.	10.7	99
33	Effect of molecular weight of hyaluronan on zein-based nanoparticles: Fabrication, structural characterization and delivery of curcumin. Carbohydrate Polymers, 2018, 201, 599-607.	10.2	97
34	Influence of interfacial compositions on the microstructure, physiochemical stability, lipid digestion and Î²-carotene bioaccessibility of Pickering emulsions. Food Hydrocolloids, 2020, 104, 105738.	10.7	96
35	Formation and characterization of the binary complex between zein and propylene glycol alginate at neutral pH. Food Hydrocolloids, 2017, 64, 36-47.	10.7	95
36	Investigation into the Physicochemical Stability and Rheological Properties of Î²-Carotene Emulsion Stabilized by Soybean Soluble Polysaccharides and Chitosan. Journal of Agricultural and Food Chemistry, 2010, 58, 8604-8611.	5.2	92

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37	The Interaction between Zein and Lecithin in Ethanol-Water Solution and Characterization of Zeinâ€“Lecithin Composite Colloidal Nanoparticles. PLoS ONE, 2016, 11, e0167172.	2.5	92
38	Coreâ€“Shell Biopolymer Nanoparticles for Co-Delivery of Curcumin and Piperine: Sequential Electrostatic Deposition of Hyaluronic Acid and Chitosan Shells on the Zein Core. ACS Applied Materials & Interfaces, 2019, 11, 38103-38115.	8.0	92
39	Effect of Î²-sitosterol on the curcumin-loaded liposomes: Vesicle characteristics, physicochemical stability, in vitro release and bioavailability. Food Chemistry, 2019, 293, 92-102.	8.2	92
40	Controlling the potential gastrointestinal fate of Î²-carotene emulsions using interfacial engineering: Impact of coating lipid droplets with polyphenol-protein-carbohydrate conjugate. Food Chemistry, 2017, 221, 395-403.	8.2	91
41	Quercetagetin-Loaded Composite Nanoparticles Based on Zein and Hyaluronic Acid: Formation, Characterization, and Physicochemical Stability. Journal of Agricultural and Food Chemistry, 2018, 66, 7441-7450.	5.2	91
42	Binary Complex Based on Zein and Propylene Glycol Alginate for Delivery of Quercetagetin. Biomacromolecules, 2016, 17, 3973-3985.	5.4	88
43	Covalent complexation and functional evaluation of (âˆ’)-epigallocatechin gallate and Î±-lactalbumin. Food Chemistry, 2014, 150, 341-347.	8.2	86
44	Emulsion design for the delivery of Î²-carotene in complex food systems. Critical Reviews in Food Science and Nutrition, 2018, 58, 770-784.	10.3	85
45	Influence of polysaccharides on the physicochemical properties of lactoferrinâ€“polyphenol conjugates coated Î²-carotene emulsions. Food Hydrocolloids, 2016, 52, 661-669.	10.7	83
46	Stability and release performance of curcumin-loaded liposomes with varying content of hydrogenated phospholipids. Food Chemistry, 2020, 326, 126973.	8.2	83
47	Pickering emulsion gels stabilized by novel complex particles of high-pressure-induced WPI gel and chitosan: Fabrication, characterization and encapsulation. Food Hydrocolloids, 2020, 108, 105992.	10.7	82
48	Effect of chitosan molecular weight on the stability and rheological properties of Î²-carotene emulsions stabilized by soybean soluble polysaccharides. Food Hydrocolloids, 2012, 26, 205-211.	10.7	81
49	Characterization of curcumin loaded gliadin-lecithin composite nanoparticles fabricated by antisolvent precipitation in different blending sequences. Food Hydrocolloids, 2018, 85, 185-194.	10.7	80
50	Physicochemical properties of Î²-carotene bilayer emulsions coated by milk proteins and chitosanâ€“EGCG conjugates. Food Hydrocolloids, 2016, 52, 590-599.	10.7	79
51	Pickering emulsion gels stabilized by high hydrostatic pressure-induced whey protein isolate gel particles: Characterization and encapsulation of curcumin. Food Research International, 2020, 132, 109032.	6.2	76
52	Structure and antimicrobial mechanism of É›-polylysineâ€“chitosan conjugates through Maillard reaction. International Journal of Biological Macromolecules, 2014, 70, 427-434.	7.5	75
53	The effect of sterol derivatives on properties of soybean and egg yolk lecithin liposomes: Stability, structure and membrane characteristics. Food Research International, 2018, 109, 24-34.	6.2	75
54	Production and characterization of pea protein isolate-pectin complexes for delivery of curcumin: Effect of esterified degree of pectin. Food Hydrocolloids, 2020, 105, 105777.	10.7	73

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55	Extraction and analysis of antioxidant compounds from the residues of Asparagus officinalis L.. Journal of Food Science and Technology, 2015, 52, 2690-2700.	2.8	72
56	Novel colloidal particles and natural small molecular surfactants co-stabilized Pickering emulsions with hierarchical interfacial structure: Enhanced stability and controllable lipolysis. Journal of Colloid and Interface Science, 2020, 563, 291-307.	9.4	72
57	Co-encapsulation of curcumin and Î²-carotene in Pickering emulsions stabilized by complex nanoparticles: Effects of microfluidization and thermal treatment. Food Hydrocolloids, 2022, 122, 107064.	10.7	70
58	Study on the textural and volatile characteristics of emulsion filled protein gels as influenced by different fat substitutes. Food Research International, 2018, 103, 1-7.	6.2	68
59	Characterization and antioxidant properties of chitosan film incorporated with modified silica nanoparticles as an active food packaging. Food Chemistry, 2022, 373, 131414.	8.2	68
60	Influence of soybean soluble polysaccharides and beet pectin on the physicochemical properties of lactoferrin-coated orange oil emulsion. Food Hydrocolloids, 2015, 44, 443-452.	10.7	67
61	Fabrication, characterization, stability and re-dispersibility of curcumin-loaded gliadin-rhamnolipid composite nanoparticles using pH-driven method. Food Hydrocolloids, 2021, 118, 106758.	10.7	66
62	Properties of Ternary Biopolymer Nanocomplexes of Zein, Sodium Caseinate, and Propylene Glycol Alginate and Their Functions of Stabilizing High Internal Phase Pickering Emulsions. Langmuir, 2018, 34, 9215-9227.	3.5	65
63	Quercetagetin-Loaded Zeinâ€"Propylene Glycol Alginate Ternary Composite Particles Induced by Calcium Ions: Structure Characterization and Formation Mechanism. Journal of Agricultural and Food Chemistry, 2017, 65, 3934-3945.	5.2	64
64	Stabilization and Rheology of Concentrated Emulsions Using the Natural Emulsifiers Quillaja Saponins and Rhamnolipids. Journal of Agricultural and Food Chemistry, 2018, 66, 3922-3929.	5.2	64
65	Physicochemical properties of Î²-carotene emulsions stabilized by chlorogenic acidâ€"lactoferrinâ€"glucose/polydextrose conjugates. Food Chemistry, 2016, 196, 338-346.	8.2	63
66	Fabrication, characterization and in vitro digestion of food grade complex nanoparticles for co-delivery of resveratrol and coenzyme Q10. Food Hydrocolloids, 2020, 105, 105791.	10.7	63
67	Impact of chitosanâ€"EGCG conjugates on physicochemical stability ofÂÎ²-carotene emulsion. Food Hydrocolloids, 2014, 39, 163-170.	10.7	59
68	Enhanced stability, structural characterization and simulated gastrointestinal digestion of coenzyme Q10 loaded ternary nanoparticles. Food Hydrocolloids, 2019, 94, 333-344.	10.7	59
69	Emulsion gels with different proteins at the interface: Structures and delivery functionality. Food Hydrocolloids, 2021, 116, 106637.	10.7	59
70	Quercetagetin loaded in soy protein isolateâ€"Îº-carrageenan complex: Fabrication mechanism and protective effect. Food Research International, 2016, 83, 31-40.	6.2	58
71	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate, Part 1: Fabrication and Characterization. Journal of Agricultural and Food Chemistry, 2019, 67, 1197-1208.	5.2	58
72	Novel Bilayer Emulsions Costabilized by Zein Colloidal Particles and Propylene Glycol Alginate. 2. Influence of Environmental Stresses on Stability and Rheological Properties. Journal of Agricultural and Food Chemistry, 2019, 67, 1209-1221.	5.2	56

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73	Fabrication of Concentrated Fish Oil Emulsions Using Dual-Channel Microfluidization: Impact of Droplet Concentration on Physical Properties and Lipid Oxidation. Journal of Agricultural and Food Chemistry, 2016, 64, 9532-9541.	5.2	55
74	Characterization of chitosan-ferulic acid conjugates and their application in the design of Î²-carotene bilayer emulsions with propylene glycol alginate. Food Hydrocolloids, 2018, 80, 281-291.	10.7	55
75	Influence of calcium ions on the stability, microstructure and in vitro digestion fate of zein-propylene glycol alginate-tea saponin ternary complex particles for the delivery of resveratrol. Food Hydrocolloids, 2020, 106, 105886.	10.7	55
76	Fabrication and characterization of curcumin-loaded pea protein isolate-surfactant complexes at neutral pH. Food Hydrocolloids, 2021, 111, 106214.	10.7	55
77	Curcumin-loaded pea protein isolate-high methoxyl pectin complexes induced by calcium ions: Characterization, stability and in vitro digestibility. Food Hydrocolloids, 2020, 98, 105284.	10.7	54
78	High-internal-phase emulsions (HIPEs) for co-encapsulation of probiotics and curcumin: enhanced survivability and controlled release. Food and Function, 2021, 12, 70-82.	4.6	53
79	Novel Î³-cyclodextrin-metalâ€“organic frameworks for encapsulation of curcumin with improved loading capacity, physicochemical stability and controlled release properties. Food Chemistry, 2021, 347, 128978.	8.2	53
80	Evaluation of structural and functional properties of chitosanâ¿¿chlorogenic acid complexes. International Journal of Biological Macromolecules, 2016, 86, 376-382.	7.5	52
81	Formation and characterization of zein-propylene glycol alginate-surfactant ternary complexes: Effect of surfactant type. Food Chemistry, 2018, 258, 321-330.	8.2	52
82	Effects of Dynamic High-Pressure Microfluidization Treatment and the Presence of Quercetagetin on the Physical, Structural, Thermal, and Morphological Characteristics of Zein Nanoparticles. Food and Bioprocess Technology, 2016, 9, 320-330.	4.7	51
83	A novel copigment of quercetagetin for stabilization of grape skin anthocyanins. Food Chemistry, 2015, 166, 50-55.	8.2	50
84	Ethanol-induced composite hydrogel based on propylene glycol alginate and zein: Formation, characterization and application. Food Chemistry, 2018, 255, 390-398.	8.2	50
85	Formation of soy protein isolate-carrageenan complex coacervates for improved viability of Bifidobacterium longum during pasteurization and in vitro digestion. Food Chemistry, 2019, 276, 307-314.	8.2	48
86	Characterization and formation mechanism of lutein pickering emulsion gels stabilized by Î²-lactoglobulin-gum arabic composite colloidal nanoparticles. Food Hydrocolloids, 2020, 98, 105276.	10.7	48
87	Formation, Physicochemical Stability, and Redispersibility of Curcumin-Loaded Rhamnolipid Nanoparticles Using the pH-Driven Method. Journal of Agricultural and Food Chemistry, 2020, 68, 7103-7111.	5.2	48
88	In vitro antioxidant, anti-diabetic and antilipemic potentials of quercetagetin extracted from marigold (Tagetes erecta L.) inflorescence residues. Journal of Food Science and Technology, 2016, 53, 2614-2624.	2.8	47
89	Evaluation of non-covalent ternary aggregates of lactoferrin, high methylated pectin, EGCG in stabilizing Î²-carotene emulsions. Food Chemistry, 2018, 240, 1063-1071.	8.2	47
90	Structural design of zein-cellulose nanocrystals coreâ€“shell microparticles for delivery of curcumin. Food Chemistry, 2021, 357, 129849.	8.2	47

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91	Structural characterization and formation mechanism of zein-propylene glycol alginate binary complex induced by calcium ions. Food Research International, 2017, 100, 57-68.	6.2	46
92	Impact of pH, freezeâ€“thaw and thermal sterilization on physicochemical stability of walnut beverage emulsion. Food Chemistry, 2016, 196, 475-485.	8.2	45
93	Surfactant addition to modify the structures of ethylcellulose oleogels for higher solubility and stability of curcumin. International Journal of Biological Macromolecules, 2020, 165, 2286-2294.	7.5	45
94	Effect of chitosan molecular weight on zein-chitosan nanocomplexes: Formation, characterization, and the delivery of quercetagetin. International Journal of Biological Macromolecules, 2020, 164, 2215-2223.	7.5	45
95	Electrostatic deposition of polysaccharide onto soft protein colloidal particles: Enhanced rigidity and potential application as Pickering emulsifiers. Food Hydrocolloids, 2021, 110, 106147.	10.7	45
96	Preparation and functional evaluation of chitosanâ€EGCG conjugates. Journal of Applied Polymer Science, 2014, 131, .	2.6	44
97	Core-shell nanoparticles for co-encapsulation of coenzyme Q10 and piperine: Surface engineering of hydrogel shell around protein core. Food Hydrocolloids, 2020, 103, 105651.	10.7	43
98	Protein-neutral polysaccharide nano- and micro-biopolymer complexes fabricated by lactoferrin and oat Î²-glucan: Structural characteristics and molecular interaction mechanisms. Food Research International, 2020, 132, 109111.	6.2	43
99	Stability, Interfacial Structure, and Gastrointestinal Digestion of Î²-Carotene-Loaded Pickering Emulsions Co-stabilized by Particles, a Biopolymer, and a Surfactant. Journal of Agricultural and Food Chemistry, 2021, 69, 1619-1636.	5.2	42
100	Impact of High Hydrostatic Pressure on the Emulsifying Properties of Whey Protein Isolateâ€“Chitosan Mixtures. Food and Bioprocess Technology, 2013, 6, 1024-1031.	4.7	41
101	Native and Thermally Modified Proteinâ€“Polyphenol Coassemblies: Lactoferrin-Based Nanoparticles and Submicrometer Particles as Protective Vehicles for (âˆ’)-Epigallocatechin-3-gallate. Journal of Agricultural and Food Chemistry, 2014, 62, 10816-10827.	5.2	41
102	Glycosylation improves the functional characteristics of chlorogenic acidâ€“lactoferrin conjugate. RSC Advances, 2015, 5, 78215-78228.	3.6	41
103	Fabrication, Physicochemical Stability, and Microstructure of Coenzyme Q10 Pickering Emulsions Stabilized by Resveratrol-Loaded Composite Nanoparticles. Journal of Agricultural and Food Chemistry, 2020, 68, 1405-1418.	5.2	41
104	Assembly of propylene glycol alginate/Î²-lactoglobulin composite hydrogels induced by ethanol for co-delivery of probiotics and curcumin. Carbohydrate Polymers, 2021, 254, 117446.	10.2	41
105	Optimisation of supercritical carbon dioxide extraction of lutein esters from marigold (<i>Tagetes) Tj ETQq1 1 0.784314 rgBT /Overlock Technology, 2008, 43, 1763-1769.	2.7	40
106	Influence of pH, EDTA, Î±-tocopherol, and WPI oxidation on the degradation of Î²-carotene in WPI-stabilized oil-in-water emulsions. LWT - Food Science and Technology, 2013, 54, 236-241.	5.2	39
107	Effect of the Solid Fat Content on Properties of Emulsion Gels and Stability of Î²-Carotene. Journal of Agricultural and Food Chemistry, 2019, 67, 6466-6475.	5.2	39
108	Impact of microfluidization and thermal treatment on the structure, stability and in vitro digestion of curcumin loaded zein-propylene glycol alginate complex nanoparticles. Food Research International, 2020, 138, 109817.	6.2	39

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109	Formulated protein-polysaccharide-surfactant ternary complexes for co-encapsulation of curcumin and resveratrol: Characterization, stability and in vitro digestibility. Food Hydrocolloids, 2021, 111, 106265.	10.7	39
110	Physical, structural, thermal and morphological characteristics of zeinquercetagetin composite colloidal nanoparticles. Industrial Crops and Products, 2015, 77, 476-483.	5.2	38
111	A comparison of physicochemical and functional properties of icaritin-loaded liposomes based on different surfactants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 518, 218-231.	4.7	38
112	Formation mechanism and environmental stability of whey protein isolate-zein core-shell complex nanoparticles using the pH-shifting method. LWT - Food Science and Technology, 2021, 139, 110605.	5.2	37
113	Cyclodextrin-based metalâ€"organic framework nanoparticles as superior carriers for curcumin: Study of encapsulation mechanism, solubility, release kinetics, and antioxidative stability. Food Chemistry, 2022, 383, 132605.	8.2	37
114	Zein Colloidal Particles and Cellulose Nanocrystals Synergistic Stabilization of Pickering Emulsions for Delivery of Î²-Carotene. Journal of Agricultural and Food Chemistry, 2021, 69, 12278-12294.	5.2	36
115	Effect of sodium tripolyphosphate incorporation on physical, structural, morphological and stability characteristics of zein and gliadin nanoparticles. International Journal of Biological Macromolecules, 2019, 136, 653-660.	7.5	35
116	Physicochemical characterisation of Î²-carotene emulsion stabilised by covalent complexes of Î±-lactalbumin with (â^')-epigallocatechin gallate or chlorogenic acid. Food Chemistry, 2015, 173, 564-568.	8.2	34
117	Dynamic high pressure microfluidization treatment of zein in aqueous ethanol solution. Food Chemistry, 2016, 210, 388-395.	8.2	34
118	The construction of resveratrol-loaded proteinâ€"polysaccharideâ€"tea saponin complex nanoparticles for controlling physicochemical stability and <i>in vitro</i> digestion. Food and Function, 2020, 11, 9973-9983.	4.6	33
119	Diverse effects of rutin and quercetin on the pasting, rheological and structural properties of Tartary buckwheat starch. Food Chemistry, 2021, 335, 127556.	8.2	33
120	Comparison of quercetin and rutin inhibitory influence on Tartary buckwheat starch digestion in vitro and their differences in binding sites with the digestive enzyme. Food Chemistry, 2022, 367, 130762.	8.2	33
121	The Effect of Whey Protein Isolate-Dextran Conjugates on the Freeze-Thaw Stability of Oil-in-Water Emulsions. Journal of Dispersion Science and Technology, 2010, 32, 77-83.	2.4	32
122	Optimization of subcritical water extraction parameters of antioxidant polyphenols from sea buckthorn (HippophaÃ« rhamnoides L.) seed residue. Journal of Food Science and Technology, 2015, 52, 1534-1542.	2.8	32
123	Impact of trehalose on physicochemical stability of Î²-carotene high loaded microcapsules fabricated by wet-milling coupled with spray drying. Food Hydrocolloids, 2021, 121, 106977.	10.7	32
124	Effects of antioxidants on the stability of Î²-Carotene in O/W emulsions stabilized by Gum Arabic. Journal of Food Science and Technology, 2015, 52, 3300-11.	2.8	31
125	Evaluation on oxidative stability of walnut beverage emulsions. Food Chemistry, 2016, 203, 409-416.	8.2	31
126	Effect of gum arabic on the storage stability and antibacterial ability of Î²-lactoglobulin stabilized d-limonene emulsion. Food Hydrocolloids, 2018, 84, 75-83.	10.7	31

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127	Fabrication, structural characterization and functional attributes of polysaccharide-surfactant-protein ternary complexes for delivery of curcumin. Food Chemistry, 2021, 337, 128019.	8.2	31
128	Improvement of stability and bioaccessibility of Î²-carotene by curcumin in pea protein isolate-based complexes-stabilized emulsions: Effect of protein complexation by pectin and small molecular surfactants. Food Chemistry, 2022, 367, 130726.	8.2	31
129	Fabrication of multilayer structural microparticles for co-encapsulating coenzyme Q10 and piperine: Effect of the encapsulation location and interface thickness. Food Hydrocolloids, 2020, 109, 106090.	10.7	30
130	Development of high methoxyl pectin-surfactant-pea protein isolate ternary complexes: Fabrication, characterization and delivery of resveratrol. Food Chemistry, 2020, 321, 126706.	8.2	30
131	Inhibition of the Aggregation of Lactoferrin and (âˆ’)-Epigallocatechin Gallate in the Presence of Polyphenols, Oligosaccharides, and Collagen Peptide. Journal of Agricultural and Food Chemistry, 2015, 63, 5035-5045.	5.2	29
132	Effect of carrier oils on the physicochemical properties of orange oil beverage emulsions. Food Research International, 2015, 74, 260-268.	6.2	28
133	Preparation, characterization and stability of pea protein isolate and propylene glycol alginate soluble complexes. LWT - Food Science and Technology, 2019, 101, 476-482.	5.2	28
134	Quercetagetin-loaded zein-propylene glycol alginate composite particles induced by calcium ions: Structural comparison between colloidal dispersions and lyophilized powders after in vitro simulated gastraintestinal digestion. Journal of Functional Foods, 2017, 37, 25-48.	3.4	27
135	Enhancing physicochemical properties of emulsions by heteroaggregation of oppositely charged lactoferrin coated lutein droplets and whey protein isolate coated DHA droplets. Food Chemistry, 2018, 239, 75-85.	8.2	27
136	Effects of microfluidization and thermal treatment on the characterization and digestion of curcumin loaded proteinâ€“polysaccharideâ€“tea saponin complex nanoparticles. Food and Function, 2021, 12, 1192-1206.	4.6	27
137	Subcritical water extraction and antioxidant activity evaluation with on-line HPLC-ABTSÂ·+ assay of phenolic compounds from marigold (Tagetes erecta L.) flower residues. Journal of Food Science and Technology, 2014, 52, 3803-11.	2.8	26
138	Optimization of Supercritical Carbon Dioxide Extraction of Gardenia Fruit Oil and the Analysis of Functional Components. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1071-1079.	1.9	24
139	Inversion of the permeability of a tight gas reservoir with the combination of a deep Boltzmann kernel extreme learning machine and nuclear magnetic resonance logging transverse relaxation time spectrum data. Interpretation, 2017, 5, T341-T350.	1.1	24
140	Role of continuous phase protein, (âˆ’)-epigallocatechin-3-gallate and carrier oil on Î²-carotene degradation in oil-in-water emulsions. Food Chemistry, 2016, 210, 242-248.	8.2	23
141	Structural and Functional Characterization of Laccase-Induced Î²-Lactoglobulinâ€“Ferulic Acidâ€“Chitosan Ternary Conjugates. Journal of Agricultural and Food Chemistry, 2019, 67, 12054-12060.	5.2	21
142	W/O emulsions featuring ethylcellulose structuring in the water phase, interface and oil phase for multiple delivery. Carbohydrate Polymers, 2022, 283, 119158.	10.2	21
143	Recent advances in the utilization of tea active ingredients to regulate sleep through neuroendocrine pathway, immune system and intestinal microbiota. Critical Reviews in Food Science and Nutrition, 2023, 63, 7598-7626.	10.3	21
144	Optimization by response surface methodology of supercritical carbon dioxide extraction of flavour compounds from Chinese liquor vinasse. Flavour and Fragrance Journal, 2015, 30, 275-281.	2.6	18

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145	Impact of extraction parameters on chemical composition and antioxidant activity of bioactive compounds from Chinese licorice (<i>Glycyrrhiza uralensis</i>Fisch.) by subcritical water. Separation Science and Technology, 2016, 51, 609-621.	2.5	18
146	Lycopene-loaded bilayer emulsions stabilized by whey protein isolate and chitosan. LWT - Food Science and Technology, 2021, 151, 112122.	5.2	18
147	Structural characterization of a pure polysaccharide from Bletilla striata tubers and its protective effect against H2O2-induced injury fibroblast cells. International Journal of Biological Macromolecules, 2021, 193, 2281-2289.	7.5	18
148	HPLCâ€"DADâ€"MS/MS identification and HPLCâ€"ABTSÂ·+ on-line antioxidant activity evaluation of bioactive compounds in liquorice (Glycyrrhiza uralensis Fisch.) extract. European Food Research and Technology, 2015, 240, 1035-1048.	3.3	17
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