

Qingrong Huang

List of Publications by Year in descending order

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Version: 2024-02-01

208
papers

10,762
citations

26630

56
h-index

39675

94
g-index

212
all docs

212
docs citations

212
times ranked

9194
citing authors

#	ARTICLE	IF	CITATIONS
1	Modulating effects of capsaicin on glucose homeostasis and the underlying mechanism. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 3634-3652.	10.3	11
2	Bio-aerogels: Fabrication, properties and food applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6687-6709.	10.3	11
3	Structure, assembly and application of novel peanut oil body protein extracts nanoparticles. <i>Food Chemistry</i> , 2022, 367, 130678.	8.2	11
4	Assembly of zein-polyphenol conjugates via carbodiimide method: Evaluation of physicochemical and functional properties. <i>LWT - Food Science and Technology</i> , 2022, 154, 112708.	5.2	26
5	Method development and validation for analysis of phenolic compounds in fatty complex matrices using enhanced matrix removal (EMR) lipid cleanup and UHPLC-QqQ-MS/MS. <i>Food Chemistry</i> , 2022, 373, 131096.	8.2	15
6	Development of wet media milled purple sweet potato particle-stabilized pickering emulsions: The synergistic role of bioactives, starch and cellulose. <i>LWT - Food Science and Technology</i> , 2022, 155, 112964.	5.2	14
7	Enhancing Intestinal Permeability of Theaflavin-3,3'-digallate by Chitosan-Caseinophosphopeptides Nanocomplexes. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2029-2041.	5.2	6
8	Anti-obesity effects of Chenpi: an artificial gastrointestinal system study. <i>Microbial Biotechnology</i> , 2022, 15, 874-885.	4.2	10
9	Identification and Quantification of Both Methylation and Demethylation Biotransformation Metabolites of 5-Demethylsinensetin in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3162-3171.	5.2	1
10	Assessment of Digestion, Absorption, and Metabolism of Nanoencapsulated Phytochemicals Using <i>In Vitro</i> and <i>In Vivo</i> Models: A Perspective Paper. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4548-4555.	5.2	1
11	Modulation of the spatial distribution of crystallizable emulsifiers in Pickering double emulsions. <i>Journal of Colloid and Interface Science</i> , 2022, 619, 28-41.	9.4	6
12	Capsaicin Attenuates Oleic Acid-Induced Lipid Accumulation via the Regulation of Circadian Clock Genes in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 794-803.	5.2	12
13	Absorption, Pharmacokinetics, Tissue Distribution, and Excretion Profiles of Sea Cucumber-Derived Sulfated Sterols in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 480-487.	5.2	5
14	Effects of the Distribution Site of Crystallizable Emulsifiers on the Gastrointestinal Digestion Behavior of Double Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5115-5125.	5.2	11
15	Advanced insight into the O/W emulsions stabilising capacity of water-soluble protein from <i>Tenebrio molitor</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 6286-6297.	2.7	6
16	Enzymatic Synthesis of Diacylglycerol-Enriched Oil by Two-Step Vacuum-Mediated Conversion of Fatty Acid Ethyl Ester and Fatty Acid From Soy Sauce By-Product Oil as Lipid-Lowering Functional Oil. <i>Frontiers in Nutrition</i> , 2022, 9, 884829.	3.7	4
17	Effects of gelation on the stability, tribological properties and time-delayed release profile of double emulsions. <i>Food Hydrocolloids</i> , 2022, 131, 107753.	10.7	17
18	Covalent modification of zein with polyphenols: A feasible strategy to improve antioxidant activity and solubility. <i>Journal of Food Science</i> , 2022, 87, 2965-2979.	3.1	10

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19	Alteration of gut microbiota in high-fat diet-induced obese mice using carnosic acid from rosemary. <i>Food Science and Nutrition</i> , 2022, 10, 2325-2332.	3.4	7
20	Demethylnobiletin and its major metabolites: Efficient preparation and mechanism of their anti-proliferation activity in HepG2 cells. <i>Food Science and Human Wellness</i> , 2022, 11, 1191-1200.	4.9	1
21	Black cardamom essential oil prevents <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> JSC 1748 biofilm formation through inhibition of quorum sensing. <i>Journal of Food Science and Technology</i> , 2021, 58, 3183-3191.	2.8	22
22	Associations between caseinophosphopeptides and theaflavin-3,3'-digallate and their impact on cellular antioxidant activity. <i>Food and Function</i> , 2021, 12, 7390-7401.	4.6	7
23	A review on the bioavailability, bio-efficacies and novel delivery systems for piperine. <i>Food and Function</i> , 2021, 12, 8867-8881.	4.6	19
24	Improving <i>in vitro</i> bioaccessibility and bioactivity of carnosic acid using a lecithin-based nanoemulsion system. <i>Food and Function</i> , 2021, 12, 1558-1568.	4.6	11
25	Development and characterization of sodium alginate/poly(sodium 4-styrenesulfonate) composite films for release behavior of ciprofloxacin hydrogen chloride monohydrate. <i>Polymers and Polymer Composites</i> , 2021, 29, S143-S153.	1.9	7
26	Making Concentrated Pterostilbene Highly Bioavailable in Pressure Processed Phospholipid Nanoemulsion. <i>Processes</i> , 2021, 9, 294.	2.8	3
27	Probing the Role of Catalytic Triad on the Cleavage between Intramolecular Chaperone and NK Mature Peptide. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2348-2353.	5.2	9
28	Structural characteristics and enhanced biological activities of partially degraded arabinogalactan from larch sawdust. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 550-559.	7.5	7
29	Physicochemical and emulsifying properties of whey protein isolate (WPI)-polydextrose conjugates prepared <i>via</i> Maillard reaction. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3784-3794.	2.7	11
30	Occurrence, Formation, Stability, and Interaction of 4-Hydroxy-2,5-dimethyl-3(2H)-furanone. <i>ACS Food Science & Technology</i> , 2021, 1, 292-303.	2.7	7
31	Crystallization of polymethoxyflavones in high internal phase emulsions stabilized using biopolymeric complexes: Implications for microstructure and <i>in vitro</i> digestion properties. <i>Food Bioscience</i> , 2021, 40, 100876.	4.4	3
32	Citrus polymethoxyflavones as regulators of metabolic homeostasis: Recent advances for possible mechanisms. <i>Trends in Food Science and Technology</i> , 2021, 110, 743-753.	15.1	22
33	Anti-biofilm Potential of <i>Elletaria cardamomum</i> Essential Oil Against <i>Escherichia coli</i> O157:H7 and <i>Salmonella Typhimurium</i> JSC 1748. <i>Frontiers in Microbiology</i> , 2021, 12, 620227.	3.5	21
34	Preparation of pickering emulsion stabilised by Zein/Grape seed proanthocyanidins binary composite. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3763-3772.	2.7	21
35	Fermented Duckweed as a Potential Feed Additive with Poultry Beneficial Bacilli Probiotics. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 1425-1432.	3.9	3
36	Isolation, purification and identification of immunologically active peptides from <i>Herichium erinaceus</i> . <i>Food and Chemical Toxicology</i> , 2021, 151, 112111.	3.6	17

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37	Advances in Nanodelivery of Green Tea Catechins to Enhance the Anticancer Activity. <i>Molecules</i> , 2021, 26, 3301.	3.8	22
38	Physicochemical, Structural Properties and In Vitro Digestibility of A and B type Granules Isolated from Green Wheat and Mature Wheat Starch. <i>Starch/Staerke</i> , 2021, 73, 2100065.	2.1	2
39	Evaluation of the bioaccessibility of tetrahydrocurcumin-hyaluronic acid conjugate using in vitro and ex vivo models. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1322-1330.	7.5	7
40	Improved Storage Properties and Cellular Uptake of Casticin-Loaded Nanoemulsions Stabilized by Whey Protein-Lactose Conjugate. <i>Foods</i> , 2021, 10, 1640.	4.3	5
41	Anti-Melanogenic Mechanism of Tetrahydrocurcumin and Enhancing Its Topical Delivery Efficacy Using a Lecithin-Based Nanoemulsion. <i>Pharmaceutics</i> , 2021, 13, 1185.	4.5	13
42	Exploiting the robust network structure of zein/low-acyl gellan gum nanocomplexes to create Pickering emulsion gels with favorable properties. <i>Food Chemistry</i> , 2021, 349, 129112.	8.2	38
43	Comparison of the Digestion and Absorption Characteristics of Docosahexaenoic Acid-Acylated Astaxanthin Monoester and Diester in Mice. <i>Journal of Ocean University of China</i> , 2021, 20, 973-984.	1.2	7
44	High internal phase pickering emulsions stabilized by pea protein isolate-high methoxyl pectin-EGCG complex: Interfacial properties and microstructure. <i>Food Chemistry</i> , 2021, 350, 129251.	8.2	77
45	Effect of Nanoreduction on Functional and Structural Properties of Resistant-Starch from Lotus Stem. <i>ACS Food Science & Technology</i> , 2021, 1, 1444-1455.	2.7	4
46	Docosahexaenoic Acid-Acylated Astaxanthin Esters Exhibit Superior Renal Protective Effect to Recombination of Astaxanthin with DHA via Alleviating Oxidative Stress Coupled with Apoptosis in Vancomycin-Treated Mice with Nephrotoxicity. <i>Marine Drugs</i> , 2021, 19, 499.	4.6	1
47	Engineering miscellaneous particles from media-milled defatted walnut flour as novel food-grade Pickering stabilizers. <i>Food Research International</i> , 2021, 147, 110554.	6.2	12
48	Development of organogel-based emulsions to enhance the loading and bioaccessibility of 5-demethylnobiletin. <i>Food Research International</i> , 2021, 148, 110592.	6.2	13
49	The biological fate and bioefficacy of citrus flavonoids: bioavailability, biotransformation, and delivery systems. <i>Food and Function</i> , 2021, 12, 3307-3323.	4.6	51
50	Bidirectional interaction of nobiletin and gut microbiota in mice fed with a high-fat diet. <i>Food and Function</i> , 2021, 12, 3516-3526.	4.6	30
51	Fabrication and in vitro digestion behavior of Pickering emulsions stabilized by chitosan-caseinophosphopeptides nanocomplexes. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 619-628.	7.5	7
52	Biotransformation and Quantification of Sinensetin and Its Metabolites in Plasma, Urine, and Feces of Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14143-14150.	5.2	8
53	In vitro digestion and stability under environmental stresses of ovotransferrin nanofibrils. <i>Food Hydrocolloids</i> , 2020, 99, 105343.	10.7	22
54	Development of high internal phase Pickering emulsions stabilised by ovotransferrin-gum arabic particles as curcumin delivery vehicles. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1891-1899.	2.7	43

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55	Ovotransferrin nanofibril formation in the presence of glycerol or sorbitol. <i>Food Chemistry</i> , 2020, 305, 125453.	8.2	11
56	Effect of charge density of polysaccharide on self-assembly behaviors of ovalbumin and sodium alginate. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1245-1254.	7.5	20
57	Cinnamon essential oil Pickering emulsion stabilized by zein-pectin composite nanoparticles: Characterization, antimicrobial effect and advantages in storage application. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1280-1289.	7.5	103
58	Evaluation of Oral Bioaccessibility of Aged Citrus Peel Extracts Encapsulated in Different Lipid-Based Systems: A Comparison Study Using Different <i>In Vitro</i> Digestion Models. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 97-105.	5.2	34
59	Characterization and Absorption Kinetics of a Novel Multifunctional Nanoliposome Stabilized by Sea Cucumber Saponins Instead of Cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 642-651.	5.2	18
60	Improved bioaccessibility of polymethoxyflavones loaded into high internal phase emulsions stabilized by biopolymeric complexes: A dynamic digestion study via TNO's gastrointestinal model. <i>Current Research in Food Science</i> , 2020, 2, 11-19.	5.8	25
61	Nano/Submicrometer Milled Red Rice Particles-Stabilized Pickering Emulsions and Their Antioxidative Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 292-300.	5.2	19
62	Evaluation of an Industrial Soybean Byproduct for the Potential Development of a Probiotic Animal Feed Additive with <i>Bacillus</i> Species. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 1173-1178.	3.9	7
63	Pectin extracted from persimmon peel: A physicochemical characterization and emulsifying properties evaluation. <i>Food Hydrocolloids</i> , 2020, 101, 105561.	10.7	101
64	Controlled-release behavior of ciprofloxacin from a biocompatible polymeric system based on sodium alginate/poly(ethylene glycol) mono methyl ether. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1047-1054.	7.5	18
65	Synthesis, Characterization, and Evaluation of Genistein-Loaded Zein/Carboxymethyl Chitosan Nanoparticles with Improved Water Dispersibility, Enhanced Antioxidant Activity, and Controlled Release Property. <i>Foods</i> , 2020, 9, 1604.	4.3	39
66	Anti-obesity effects of capsaicin and the underlying mechanisms: a review. <i>Food and Function</i> , 2020, 11, 7356-7370.	4.6	42
67	Oenothelin B boosts antioxidant capacity and supports metabolic pathways that regulate antioxidant defense in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2020, 11, 9157-9167.	4.6	17
68	Assessment of Oral Bioavailability and Biotransformation of Emulsified Nobiletin Using <i>In Vitro</i> and <i>In Vivo</i> Models. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11412-11420.	5.2	22
69	AFM imaging of extracellular ice nucleators. <i>Journal of Food Science</i> , 2020, 85, 3355-3362.	3.1	1
70	Improving the bioaccessibility and bioavailability of carnosic acid using a lecithin-based nanoemulsion: complementary <i>in vitro</i> and <i>in vivo</i> studies. <i>Food and Function</i> , 2020, 11, 8141-8149.	4.6	14
71	Comparative Analyses of Bioavailability, Biotransformation, and Excretion of Nobiletin in Lean and Obese Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10709-10718.	5.2	26
72	<i>In Vivo</i> Screening and Antidiabetic Potential of Polyphenol Extracts from Guava Pulp, Seeds and Leaves. <i>Animals</i> , 2020, 10, 1714.	2.3	21

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73	The chemopreventive effect of 5-demethylnobiletin, a unique citrus flavonoid, on colitis-driven colorectal carcinogenesis in mice is associated with its colonic metabolites. <i>Food and Function</i> , 2020, 11, 4940-4952.	4.6	23
74	Hepatic Lipidomics Analysis Reveals the Antiobesity and Cholesterol-Lowering Effects of Tangeretin in High-Fat Diet-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6142-6153.	5.2	48
75	Text mining datasets of β -hydroxybutyrate (BHB) supplement products'™ consumer online reviews. <i>Data in Brief</i> , 2020, 30, 105385.	1.0	3
76	Capsaicin—the major bioactive ingredient of chili peppers: bio-efficacy and delivery systems. <i>Food and Function</i> , 2020, 11, 2848-2860.	4.6	85
77	Comparative flavor profile analysis of four different varieties of <i>Boletus</i> mushrooms by instrumental and sensory techniques. <i>Food Research International</i> , 2020, 136, 109485.	6.2	39
78	Effect of linear charge density of polysaccharides on interactions with α -amylase: Self-Assembling behavior and application in enzyme immobilization. <i>Food Chemistry</i> , 2020, 331, 127320.	8.2	11
79	Applications and delivery mechanisms of hyaluronic acid used for topical/transdermal delivery — A review. <i>International Journal of Pharmaceutics</i> , 2020, 578, 119127.	5.2	124
80	Enhancing Activities of Salt-Tolerant Proteases Secreted by <i>Aspergillus oryzae</i> Using Atmospheric and Room-Temperature Plasma Mutagenesis. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2757-2764.	5.2	54
81	A Smart Drug Delivery System Based on Biodegradable Chitosan/Poly(allylamine hydrochloride) Blend Films. <i>Pharmaceutics</i> , 2020, 12, 131.	4.5	53
82	Healthy lifespan extension mediated by oenothelin B isolated from <i>Eucalyptus grandis</i> — <i>Eucalyptus urophylla</i> GL9 in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2020, 11, 2439-2450.	4.6	10
83	Modulation of interfacial phenolic antioxidant distribution in Pickering emulsions via interactions between zein nanoparticles and gallic acid. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 223-233.	7.5	46
84	Antioxidative pectin from hawthorn wine pomace stabilizes and protects Pickering emulsions via forming zein-pectin gel-like shell structure. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 193-203.	7.5	59
85	Aged citrus peel (<i>chenpi</i>) extract causes dynamic alteration of colonic microbiota in high-fat diet induced obese mice. <i>Food and Function</i> , 2020, 11, 2667-2678.	4.6	59
86	Production and characterization of starch nanoparticles by mild alkali hydrolysis and ultra-sonication process. <i>Scientific Reports</i> , 2020, 10, 3533.	3.3	113
87	Hydrogels assembled from ovotransferrin fibrils and xanthan gum as dihydromyricetin delivery vehicles. <i>Food and Function</i> , 2020, 11, 1478-1488.	4.6	30
88	Gliadin/amidated pectin core-shell nanoparticles for stabilisation of Pickering emulsion. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3278-3288.	2.7	19
89	Accelerating aroma formation of raw soy sauce using low intensity sonication. <i>Food Chemistry</i> , 2020, 329, 127118.	8.2	60
90	Improved controlled flavor formation during heat-treatment with a stable Maillard reaction intermediate derived from xylose-phenylalanine. <i>Food Chemistry</i> , 2019, 271, 47-53.	8.2	69

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91	Investigation of ovotransferrin conformation and its complexation with sugar beet pectin. <i>Food Hydrocolloids</i> , 2019, 87, 448-458.	10.7	47
92	Capsaicin Ameliorates the Redox Imbalance and Glucose Metabolism Disorder in an Insulin-Resistance Model via Circadian Clock-Related Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10089-10096.	5.2	20
93	Combining in vitro digestion model with cell culture model: Assessment of encapsulation and delivery of curcumin in milled starch particle stabilized Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 917-924.	7.5	45
94	Modulation of Formation, Physicochemical Properties, and Digestion of Ovotransferrin Nanofibrils with Covalent or Non-Covalent Bound Gallic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9907-9915.	5.2	27
95	Ovotransferrin fibril-stabilized Pickering emulsions improve protection and bioaccessibility of curcumin. <i>Food Research International</i> , 2019, 125, 108602.	6.2	59
96	Curcumin-loaded Pickering emulsion stabilized by insoluble complexes involving ovotransferrin-gallic acid conjugates and carboxymethyl dextran. <i>Food and Function</i> , 2019, 10, 4911-4923.	4.6	51
97	Modification of ovotransferrin by Maillard reaction: Consequences for structure, fibrillation and emulsifying property of fibrils. <i>Food Hydrocolloids</i> , 2019, 97, 105186.	10.7	36
98	Zein/Pectin Nanoparticle-Stabilized Sesame Oil Pickering Emulsions: Sustainable Bioactive Carriers and Healthy Alternatives to Sesame Paste. <i>Food and Bioprocess Technology</i> , 2019, 12, 1982-1992.	4.7	37
99	Molecular characteristics of kappa-selenocarrageenan and application in green synthesis of silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 529-537.	7.5	4
100	Genipin-crosslinked ovotransferrin particle-stabilized Pickering emulsions as delivery vehicles for hesperidin. <i>Food Hydrocolloids</i> , 2019, 94, 561-573.	10.7	85
101	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. <i>Molecules</i> , 2019, 24, 3056.	3.8	10
102	Bioaccessibility of polymethoxyflavones encapsulated in resistant starch particle stabilized Pickering emulsions: role of fatty acid complexation and heat treatment. <i>Food and Function</i> , 2019, 10, 5969-5980.	4.6	15
103	Developing organogel-based Pickering emulsions with improved freeze-thaw stability and hesperidin bioaccessibility. <i>Food Hydrocolloids</i> , 2019, 93, 68-77.	10.7	89
104	Effects of pectin polydispersity on zein/pectin composite nanoparticles (ZAPs) as high internal-phase Pickering emulsion stabilizers. <i>Carbohydrate Polymers</i> , 2019, 219, 77-86.	10.2	98
105	Identification of dihydro-ionone as a key aroma compound in addition to C8 ketones and alcohols in <i>Volvariella volvacea</i> mushroom. <i>Food Chemistry</i> , 2019, 293, 333-339.	8.2	63
106	Heteroprotein complex formation of ovotransferrin and lysozyme: Fabrication of food-grade particles to stabilize Pickering emulsions. <i>Food Hydrocolloids</i> , 2019, 96, 190-200.	10.7	64
107	Structural elucidation, antioxidant and immunomodulatory activities of a novel heteropolysaccharide from cultured <i>Paecilomyces cicadae</i> (Miquel.) Samson. <i>Carbohydrate Polymers</i> , 2019, 216, 270-281.	10.2	30
108	Food-grade Pickering emulsions stabilized by ovotransferrin fibrils. <i>Food Hydrocolloids</i> , 2019, 94, 592-602.	10.7	114

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109	Nanoencapsulation of functional food ingredients. <i>Advances in Food and Nutrition Research</i> , 2019, 88, 129-165.	3.0	18
110	Assessment of dynamic bioaccessibility of curcumin encapsulated in milled starch particle stabilized Pickering emulsions using TNO's gastrointestinal model. <i>Food and Function</i> , 2019, 10, 2583-2594.	4.6	30
111	Effects on longevity extension and mechanism of action of carnosic acid in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2019, 10, 1398-1410.	4.6	58
112	Prevention of Obesity and Hyperlipidemia by Heptamethoxyflavone in High-fat Diet-induced Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2476-2489.	5.2	51
113	Fatty acids, volatile compounds and microbial quality preservation with an oregano nanoemulsion to extend the shelf life of hake (<i>Merluccius hubbsi</i>) burgers. <i>International Journal of Food Science and Technology</i> , 2019, 54, 149-160.	2.7	15
114	Assembly of iron-bound ovotransferrin amyloid fibrils. <i>Food Hydrocolloids</i> , 2019, 89, 579-589.	10.7	74
115	Edible Pickering emulsions stabilized by ovotransferrin-gum arabic particles. <i>Food Hydrocolloids</i> , 2019, 89, 590-601.	10.7	134
116	Assembly of Protein-Polysaccharide Complexes for Delivery of Bioactive Ingredients: A Perspective Paper. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1344-1352.	5.2	200
117	Glycopolymers/PEI complexes as serum-tolerant vectors for enhanced gene delivery to hepatocytes. <i>Carbohydrate Polymers</i> , 2019, 205, 167-175.	10.2	32
118	Chemistry and Health Effect of Tea Polyphenol (â)-Epigallocatechin 3-O-(3-O-Methyl)gallate. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5374-5378.	5.2	29
119	Edible Delivery Systems Based on Favorable Interactions for Encapsulation of Phytochemicals. , 2019, , 727-732.		1
120	Nicosamide piperazine prevents high-fat diet-induced obesity and diabetic symptoms in mice. <i>Eating and Weight Disorders</i> , 2019, 24, 91-96.	2.5	20
121	Self-nanoemulsifying system (SNES) enhanced oral bioavailability of boswellic acids. <i>Journal of Functional Foods</i> , 2018, 40, 520-526.	3.4	6
122	Understanding the inhibitory mechanism of tea polyphenols against tyrosinase using fluorescence spectroscopy, cyclic voltammetry, oximetry, and molecular simulations. <i>RSC Advances</i> , 2018, 8, 8310-8318.	3.6	22
123	Mechanical properties and crystallization behaviors of oriented electrospun nanofibers of zein/poly(ϵ -caprolactone) composites. <i>Polymer Composites</i> , 2018, 39, 2151-2159.	4.6	5
124	Quality differences of hamburger patties incorporated with encapsulated β carotene both as an additive and edible coating. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13353.	2.0	10
125	Fabrication of milled cellulose particles-stabilized Pickering emulsions. <i>Food Hydrocolloids</i> , 2018, 77, 427-435.	10.7	104
126	Use of gelatin and gum Arabic for encapsulation of black raspberry anthocyanins by complex coacervation. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1800-1810.	7.5	152

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127	Pickering emulsions stabilized by media-milled starch particles. <i>Food Research International</i> , 2018, 105, 140-149.	6.2	104
128	Double emulsion followed by complex coacervation as a promising method for protection of black raspberry anthocyanins. <i>Food Hydrocolloids</i> , 2018, 77, 803-816.	10.7	84
129	Enhancing the Viability of <i>Lactobacillus plantarum</i> as Probiotics through Encapsulation with High Internal Phase Emulsions Stabilized with Whey Protein Isolate Microgels. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12335-12343.	5.2	87
130	Synergistic Effect of a Thermal Reaction and Vacuum Dehydration on Improving Xylose-Phenylalanine Conversion to N-(1-Deoxy-D-xylofuranosyl)-phenylalanine during an Aqueous Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10077-10085.	5.2	37
131	Assembly of Pickering emulsions using milled starch particles with different amylose/amylopectin ratios. <i>Food Hydrocolloids</i> , 2018, 84, 47-57.	10.7	72
132	The simultaneous loading of catechin and quercetin on chitosan-based nanoparticles as effective antioxidant and antibacterial agent. <i>Food Research International</i> , 2018, 111, 351-360.	6.2	71
133	Metagenomics Analysis of Gut Microbiota in a High Fat Diet-Induced Obesity Mouse Model Fed with (â€)Epigallocatechin (3-O-Methyl) Gallate (EGCG3Me). <i>Molecular Nutrition and Food Research</i> , 2018, 62, e1800274.		59
134	Maillard-Reacted Whey Protein Isolates Enhance Thermal Stability of Anthocyanins over a Wide pH Range. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9556-9564.	5.2	67
135	Molecular mechanisms of the anti-obesity effect of bioactive ingredients in common spices: a review. <i>Food and Function</i> , 2018, 9, 4569-4581.	4.6	59
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