Chengmei Liu

List of Publications by Year
in descending order

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172 papers	7,430 citations	47006 47 h-index	71685 76 g-index
173 all docs	173 docs citations	173 times ranked	6015 citing authors

#	Article	IF	Citations
1	Pectin Modifications: A Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 1684-1698.	10.3	201
2	Effect of endogenous proteins and lipids on starch digestibility in rice flour. Food Research International, 2018, 106, 404-409.	6.2	201
3	Coencapsulation of (â˜)-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. Journal of Agricultural and Food Chemistry, 2018, 66, 3691-3699.	5.2	188
4	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. Food Hydrocolloids, 2012, 28, 121-129.	10.7	186
5	Effect of limited enzymatic hydrolysis on structure and emulsifying properties of rice glutelin. Food Hydrocolloids, 2016, 61, 251-260.	10.7	164
6	Proteinâ€“polyphenol interactions enhance the antioxidant capacity of phenolics: analysis of rice glutelinâ€“procyanidin dimer interactions. Food and Function, 2019, 10, 765-774.	4.6	163
7	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. Colloids and Surfaces B: Biointerfaces, 2014, 117, 330-337.	5.0	161
8	Enhancement of Curcumin Bioavailability by Encapsulation in Sophorolipid-Coated Nanoparticles: An in Vitro and in Vivo Study. Journal of Agricultural and Food Chemistry, 2018, 66, 1488-1497.	5.2	161
9	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. RSC Advances, 2017, 7, 25978-25986.	3.6	152
10	Improving curcumin solubility and bioavailability by encapsulation in saponin-coated curcumin nanoparticles prepared using a simple pH-driven loading method. Food and Function, 2018, 9, 1829-1839.	4.6	144
11	Physicochemical and structural properties of pregelatinized starch prepared by improved extrusion cooking technology. Carbohydrate Polymers, 2017, 175, 265-272.	10.2	138
12	Retrogradation behaviour of high-amylose rice starch prepared by improved extrusion cooking technology. Food Chemistry, 2014, 158, 255-261.	8.2	128
13	Characterization and High-Pressure Microfluidization-Induced Activation of Polyphenoloxidase from Chinese Pear (Pyrus pyrifolia Nakai). Journal of Agricultural and Food Chemistry, 2009, 57, 5376-5380.	5.2	121
14	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. Food Chemistry, 2016, 196, 396-404.	8.2	118
15	Effect of dynamic high pressure microfluidization modified insoluble dietary fiber on gelatinization and rheology of rice starch. Food Hydrocolloids, 2016, 57, 55-61.	10.7	114
16	Major Polyphenolics in Pineapple Peels and their Antioxidant Interactions. International Journal of Food Properties, 2014, 17, 1805-1817.	3.0	106
17	Properties of Starch after Extrusion: A Review. Starch/Staerke, 2018, 70, 1700110.	2.1	104
18	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. Food Chemistry, 2015, 175, 16-24.	8.2	102

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19	Comparing the binding interaction between Î²-lactoglobulin and flavonoids with different structure by multi-spectroscopy analysis and molecular docking. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 201, 197-206.	3.9	97
20	Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. Food Research International, 2018, 114, 30-37.	6.2	96
21	Formation, structure and properties of the starch-polyphenol inclusion complex: A review. Trends in Food Science and Technology, 2021, 112, 667-675.	15.1	96
22	Stability during in vitro digestion of lactoferrin-loaded liposomes prepared from milk fat globule membrane-derived phospholipids. Journal of Dairy Science, 2013, 96, 2061-2070.	3.4	95
23	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. RSC Advances, 2016, 6, 3126-3136.	3.6	93
24	Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. Carbohydrate Polymers, 2017, 156, 322-332.	10.2	90
25	Fabrication of pea protein-tannic acid complexes: Impact on formation, stability, and digestion of flaxseed oil emulsions. Food Chemistry, 2020, 310, 125828.	8.2	89
26	Mushroom (Agaricus bisporus) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. Food Chemistry, 2016, 203, 430-439.	8.2	88
27	Utilization of plant-based protein-polyphenol complexes to form and stabilize emulsions: Pea proteins and grape seed proanthocyanidins. Food Chemistry, 2020, 329, 127219.	8.2	88
28	Protein-polyphenol functional ingredients: The foaming properties of lactoferrin are enhanced by forming complexes with procyanidin. Food Chemistry, 2021, 339, 128145.	8.2	88
29	Improvement in freeze-thaw stability of rice starch gel by inulin and its mechanism. Food Chemistry, 2018, 268, 324-333.	8.2	85
30	Freeze-thaw stability of rice starch modified by Improved Extrusion Cooking Technology. Carbohydrate Polymers, 2016, 151, 113-118.	10.2	78
31	Characterization of binding interaction between rice glutelin and gallic acid: Multi-spectroscopic analyses and computational docking simulation. Food Research International, 2017, 102, 274-281.	6.2	77
32	Modification of potato starch by using superheated steam. Carbohydrate Polymers, 2018, 198, 375-384.	10.2	74
33	Investigation the interaction between procyanidin dimer and Î±-amylase: Spectroscopic analyses and molecular docking simulation. International Journal of Biological Macromolecules, 2018, 113, 427-433.	7.5	71
34	Soluble starch/whey protein isolate complex-stabilized high internal phase emulsion: Interaction and stability. Food Hydrocolloids, 2021, 111, 106377.	10.7	71
35	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. Journal of Agricultural and Food Chemistry, 2019, 67, 7506-7511.	5.2	69
36	Investigation the interaction between procyanidin dimer and Î±-glucosidase: Spectroscopic analyses and molecular docking simulation. International Journal of Biological Macromolecules, 2019, 130, 315-322.	7.5	69

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37	The Profile and Bioaccessibility of Phenolic Compounds in Cereals Influenced by Improved Extrusion Cooking Treatment. PLoS ONE, 2016, 11, e0161086.	2.5	66
38	Fabrication and Characterization of Curcumin-Loaded Liposomes Formed from Sunflower Lecithin: Impact of Composition and Environmental Stress. Journal of Agricultural and Food Chemistry, 2018, 66, 12421-12430.	5.2	65
39	Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. Food Hydrocolloids, 2015, 50, 65-73.	10.7	63
40	Phytochemical profiles and antioxidant activity of brown rice varieties. Food Chemistry, 2017, 227, 432-443.	8.2	63
41	Binding interaction between rice glutelin and amylose: Hydrophobic interaction and conformational changes. International Journal of Biological Macromolecules, 2015, 81, 942-950.	7.5	62
42	Different modes of inhibition for organic acids on polyphenoloxidase. Food Chemistry, 2016, 199, 439-446.	8.2	61
43	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. Food Biophysics, 2016, 11, 213-225.	3.0	58
44	Microwave pretreatment promotes the annealing modification of rice starch. Food Chemistry, 2020, 304, 125432.	8.2	58
45	Pasting, thermal, and rheological properties of rice starch partially replaced by inulin with different degrees of polymerization. Food Hydrocolloids, 2019, 92, 228-232.	10.7	57
46	Phytochemical profiles and antioxidant activity of processed brown rice products. Food Chemistry, 2017, 232, 67-78.	8.2	55
47	Antioxidant activity of proanthocyanidins-rich fractions from Choerospondias axillaris peels using a combination of chemical-based methods and cellular-based assay. Food Chemistry, 2016, 208, 309-317.	8.2	54
48	Effectiveness of partially hydrolyzed rice glutelin as a food emulsifier: Comparison to whey protein. Food Chemistry, 2016, 213, 700-707.	8.2	50
49	Analysis of inhibitory interaction between epigallocatechin gallate and alpha-glucosidase: A spectroscopy and molecular simulation study. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 230, 118023.	3.9	48
50	Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. Food and Bioprocess Technology, 2020, 13, 860-870.	4.7	48
51	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase. Food Chemistry, 2013, 140, 289-295.	8.2	47
52	Effect of In Vitro Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. Journal of Agricultural and Food Chemistry, 2019, 67, 7016-7024.	5.2	46
53	Effect of pH on emulsification performance of a new functional protein from jackfruit seeds. Food Hydrocolloids, 2019, 93, 325-334.	10.7	46
54	Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. Journal of Agricultural and Food Chemistry, 2018, 66, 9087-9096.	5.2	44

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55	The relationship between reducing sugars and phenolic retention of brown rice after enzymatic extrusion. Journal of Cereal Science, 2017, 74, 244-249.	3.7	43
56	Characterization and Bioavailability of Vitamin C Nanoliposomes Prepared by Film Evaporation-Dynamic High Pressure Microfluidization. Journal of Dispersion Science and Technology, 2012, 33, 1608-1614.	2.4	42
57	Formation and characterization of tannic acid/beta-glucan complexes: Influence of pH, ionic strength, and temperature. Food Research International, 2019, 120, 748-755.	6.2	42
58	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. Critical Reviews in Food Science and Nutrition, 2020, 60, 3594-3621.	10.3	42
59	Effects of aleurone layer on rice cooking: A histological investigation. Food Chemistry, 2016, 191, 28-35.	8.2	41
60	Improving foam performance using colloidal proteinâ€“polyphenol complexes: Lactoferrin and tannic acid. Food Chemistry, 2022, 377, 131950.	8.2	41
61	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and Î²-glucan. Food Research International, 2019, 123, 266-275.	6.2	40
62	Antigenicity and conformational changes of Î²-lactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. Journal of Dairy Science, 2014, 97, 4695-4702.	3.4	39
63	Proanthocyanidins, Isolated from Choerospondias axillaris Fruit Peels, Exhibit Potent Antioxidant Activities in Vitro and a Novel Anti-angiogenic Property in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2016, 64, 3546-3556.	5.2	39
64	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. Carbohydrate Polymers, 2018, 193, 336-342.	10.2	39
65	Binding mechanism and antioxidant capacity of selected phenolic acid - Î²-casein complexes. Food Research International, 2020, 129, 108802.	6.2	39
66	Modification of retrogradation property of rice starch by improved extrusion cooking technology. Carbohydrate Polymers, 2019, 213, 192-198.	10.2	38
67	The effect of whey protein-puerarin interactions on the formation and performance of protein hydrogels. Food Hydrocolloids, 2021, 113, 106444.	10.7	38
68	Storage Stability and Antibacterial Activity of Eugenol Nanoliposomes Prepared by an Ethanol Injectionâ€“Dynamic High-Pressure Microfluidization Method. Journal of Food Protection, 2015, 78, 22-30.	1.7	37
69	Alkylated pectin: Molecular characterization, conformational change and gel property. Food Hydrocolloids, 2017, 69, 341-349.	10.7	37
70	Separation and characterization of polyphenolics from underutilized byproducts of fruit production (Choerospondias axillaris peels): inhibitory activity of proanthocyanidins against glycolysis enzymes. Food and Function, 2015, 6, 3693-3701.	4.6	36
71	Potential physicochemical basis of Mediterranean diet effect: Ability of emulsified olive oil to increase carotenoid bioaccessibility in raw and cooked tomatoes. Food Research International, 2016, 89, 320-329.	6.2	36
72	Tannase immobilisation by amino-functionalised magnetic Fe3O4-chitosan nanoparticles and its application in tea infusion. International Journal of Biological Macromolecules, 2018, 114, 1134-1143.	7.5	36

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73	Impact of rutin on the foaming properties of soybean protein: Formation and characterization of flavonoid-protein complexes. Food Chemistry, 2021, 362, 130238.	8.2	36
74	The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. Food Chemistry, 2014, 165, 1-8.	8.2	35
75	Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. Food Biophysics, 2016, 11, 142-153.	3.0	35
76	Hydrothermal stability of phenolic extracts of brown rice. Food Chemistry, 2019, 271, 114-121.	8.2	34
77	A new pre-gelatinized starch preparing by gelatinization and spray drying of rice starch with hydrocolloids. Carbohydrate Polymers, 2020, 229, 115485.	10.2	34
78	Effects of creeping fig seed polysaccharide on pasting, rheological, textural properties and in vitro digestibility of potato starch. Food Hydrocolloids, 2021, 118, 106810.	10.7	34
79	Improvement in storage stability of lightly milled rice using superheated steam processing. Journal of Cereal Science, 2016, 71, 130-137.	3.7	33
80	Effect of triglyceride on complexation between starch and fatty acid. International Journal of Biological Macromolecules, 2020, 155, 1069-1074.	7.5	33
81	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. Food Chemistry, 2020, 318, 126484.	8.2	33
82	Impact of in vitro simulated digestion on the potential health benefits of proanthocyanidins from Choerospondias axillaris peels. Food Research International, 2015, 78, 378-387.	6.2	32
83	Enhancement of Carotenoid Bioaccessibility from Tomatoes Using Excipient Emulsions: Influence of Particle Size. Food Biophysics, 2017, 12, 172-185.	3.0	32
84	Modification of the digestibility of extruded rice starch by enzyme treatment (Î²-amylolysis): An in vitro study. Food Research International, 2018, 111, 590-596.	6.2	31
85	Effect of dynamic high-pressure microfluidization at different temperatures on the antigenic response of bovine Î²-lactoglobulin. European Food Research and Technology, 2011, 233, 95-102.	3.3	30
86	Improving instant properties of kudzu powder by extrusion treatment and its related mechanism. Food Hydrocolloids, 2020, 101, 105475.	10.7	30
87	Preparation and Characterization of Nanoscale Complex Liposomes Containing Medium-Chain Fatty Acids and Vitamin C. International Journal of Food Properties, 2015, 18, 113-124.	3.0	29
88	Potential impact of inorganic nanoparticles on macronutrient digestion: titanium dioxide nanoparticles slightly reduce lipid digestion under simulated gastrointestinal conditions. Nanotoxicology, 2017, 11, 1087-1101.	3.0	29
89	Amino acid-amidated pectin: Preparation and characterization. Food Chemistry, 2020, 309, 125768.	8.2	29
90	Annealing treatment of amylose and amylopectin extracted from rice starch. International Journal of Biological Macromolecules, 2020, 164, 3496-3500.	7.5	29

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91	Improving ordered arrangement of the short-chain amylose-lipid complex by narrowing molecular weight distribution of short-chain amylose. Carbohydrate Polymers, 2020, 240, 116359.	10.2	28
92	The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. Food Chemistry, 2021, 348, 129032.	8.2	28
93	Comparison of bioactivities and phenolic composition of Choerospondias axillaris peels and fleshes. Journal of the Science of Food and Agriculture, 2016, 96, 2462-2471.	3.5	27
94	Bioaccessibility and stability of Î²-carotene encapsulated in plant-based emulsions: impact of emulsifier type and tannic acid. Food and Function, 2019, 10, 7239-7252.	4.6	27
95	Heat shock protein 90Î² stabilizes focal adhesion kinase and enhances cell migration and invasion in breast cancer cells. Experimental Cell Research, 2014, 326, 78-89.	2.6	26
96	Comparative study on the effects of nystose and fructofuranosyl nystose in the glycation reaction on the antigenicity and conformation of Î²-lactoglobulin. Food Chemistry, 2015, 188, 658-663.	8.2	26
97	Accelerated aging of rice by controlled microwave treatment. Food Chemistry, 2020, 323, 126853.	8.2	26
98	Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. Food Chemistry, 2022, 372, 131332.	8.2	24
99	Fabrication and characterization of the W/O/W multiple emulsion through oleogelation of oil. Food Chemistry, 2021, 358, 129856.	8.2	23
100	Predict the glass transition temperature and plasticization of Î²-cyclodextrin/water binary system by molecular dynamics simulation. Carbohydrate Research, 2015, 401, 89-95.	2.3	21
101	Comparison of phytochemical profiles and antiproliferative activities of different proanthocyanidins fractions from Choerospondias axillaris fruit peels. Food Research International, 2018, 113, 298-308.	6.2	21
102	Lipophilized Epigallocatechin Gallate Derivative Exerts Anti-Proliferation Efficacy through Induction of Cell Cycle Arrest and Apoptosis on DU145 Human Prostate Cancer Cells. Nutrients, 2020, 12, 92.	4.1	21
103	Gliadin Nanoparticles Pickering Emulgels for Î²-Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. Molecules, 2020, 25, 4188.	3.8	21
104	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. Journal of Microencapsulation, 2020, 37, 220-229.	2.8	20
105	Spray drying and rehydration of macadamia oil-in-water emulsions: Impact of macadamia protein isolate to chitosan hydrochloride ratio. Food Chemistry, 2021, 342, 128380.	8.2	19
106	Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 Macadamia (Macadamia integrifolia) Cultivars in China. Foods, 2021, 10, 1031.	4.3	19
107	Effects of Cellulose, Lignin and Hemicellulose on the Retrogradation of Rice Starch. Food Science and Technology Research, 2014, 20, 375-383.	0.6	18
108	Purification and conformational changes of bovine PEGylated Î²-lactoglobulin related to antigenicity. Food Chemistry, 2016, 199, 387-392.	8.2	17

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109	Effect of thermal processing for rutin preservation on the properties of phenolics & starch in Tartary buckwheat achenes. International Journal of Biological Macromolecules, 2020, 164, 1275-1283.	7.5	17
110	Comparative study on the extraction of macadamia (Macadamia integrifolia) oil using different processing methods. LWT - Food Science and Technology, 2022, 154, 112614.	5.2	17
111	Investigation on the binding interaction between rice glutelin and epigallocatechin-3-gallate using spectroscopic and molecular docking simulation. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 217, 215-222.	3.9	16
112	Liposomes consisting of pluronic F127 and phospholipid: Effect of matrix on morphology, stability and curcumin delivery. Journal of Dispersion Science and Technology, 2020, 41, 207-213.	2.4	16
113	Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. LWT - Food Science and Technology, 2020, 118, 108704.	5.2	16
114	Physical modification on the in vitro digestibility of Tartary buckwheat starch: Repeated retrogradation under isothermal and non-isothermal conditions. International Journal of Biological Macromolecules, 2021, 184, 1026-1034.	7.5	15
115	Pectin adsorption onto and penetration into starch granules and the effect on the gelatinization process and rheological properties. Food Hydrocolloids, 2022, 129, 107618.	10.7	15
116	A study of the effect of amino acids on pasting and short-term retrogradation properties of rice starch based on molecular dynamics simulation. Starch/Staerke, 2017, 69, 1600238.	2.1	14
117	Impact of Titanium Dioxide on the Bioaccessibility of Î²-Carotene in Emulsions with Different Particle Sizes. Journal of Agricultural and Food Chemistry, 2018, 66, 9318-9325.	5.2	14
118	Antigenicity of Î²-lactoglobulin reduced by combining with oleic acid during dynamic high-pressure microfluidization: Multi-spectroscopy and molecule dynamics simulation analysis. Journal of Dairy Science, 2019, 102, 145-154.	3.4	14
119	Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from Castanopsis sclerophylla. Starch/Staerke, 2021, 73, 2100005.	2.1	14
120	Extraction, characterization and spontaneous gelation mechanism of pectin from Nicandra physaloides (Linn.) Gaertn seeds. International Journal of Biological Macromolecules, 2022, 195, 523-529.	7.5	14
121	Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. Journal of Dispersion Science and Technology, 2019, 40, 982-989.	2.4	13
122	Pickering emulsion stabilized by hydrolyzed starch: Effect of the molecular weight. Journal of Colloid and Interface Science, 2022, 612, 525-535.	9.4	13
123	Correlation Analysis between Color Parameters and Sensory Characteristics of Rice with Different Milling Degrees. Journal of Food Processing and Preservation, 2014, 38, 1890-1897.	2.0	12
124	Fabrication of Oil-in-Water Emulsions with Whey Protein Isolateâ€“Puerarin Composites: Environmental Stability and Interfacial Behavior. Foods, 2021, 10, 705.	4.3	12
125	Impact of the frying temperature on protein structures and physicoâ€chemical characteristics of fried surimi. International Journal of Food Science and Technology, 2022, 57, 4211-4221.	2.7	12
126	Phenolics, Antioxidant Activity, and In Vitro Starch Digestibility of Extruded Brown Rice Influenced by Choerospondias axillaris Fruit Peels Addition. Starch/Staerke, 2019, 71, 1800346.	2.1	11

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127	Changes in Granular Swelling and Rheological Properties of Food Crop Starches Modified by Superheated Steam. Starch/Staerke, 2019, 71, 1800132.	2.1	11
128	Retrogradation properties and in vitro digestibility of wild starch from Castanopsis sclerophylla. Food Hydrocolloids, 2020, 103, 105693.	10.7	11
129	Effects of proanthocyanidins on the pasting, rheological and retrogradation properties of potato starch. Journal of the Science of Food and Agriculture, 2021, 101, 4760-4767.	3.5	11
130	Effects of Three Types of Polymeric Proanthocyanidins on Physicochemical and In Vitro Digestive Properties of Potato Starch. Foods, 2021, 10, 1394.	4.3	11
131	Site specific PEGylation of Î²-lactoglobulin at glutamine residues and its influence on conformation and antigenicity. Food Research International, 2019, 123, 623-630.	6.2	10
132	The enhancement of gastrointestinal digestibility of Î²â€LG by dynamic highâ€pressure microfluidization to reduce its antigenicity. International Journal of Food Science and Technology, 2019, 54, 1677-1683.	2.7	10
133	Preparation and characterization of octenyl succinate Î²-limit dextrin. Carbohydrate Polymers, 2020, 229, 115527.	10.2	10
134	Effect of polymeric proanthocyanidin on the physicochemical and in vitro digestive properties of different starches. LWT - Food Science and Technology, 2021, 148, 111713.	5.2	10
135	Synergistic Anti-Inflammatory Effects of Lipophilic Grape Seed Proanthocyanidin and Camellia Oil Combination in LPS-Stimulated RAW264.7 Cells. Antioxidants, 2022, 11, 289.	5.1	10
136	Arabinoxylan from rice bran protects mice against high-fat diet-induced obesity and metabolic inflammation by modulating gut microbiota and short-chain fatty acids. Food and Function, 2022, 13, 7707-7719.	4.6	10
137	Preparation and characterization of medium-chain fatty acid liposomes by lyophilization. Journal of Liposome Research, 2010, 20, 183-190.	3.3	9
138	Effect of low temperature on the retrogradation behavior of rice gels with different milling degrees. Starch/Staerke, 2015, 67, 1044-1052.	2.1	9
139	Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. Journal of Chromatography A, 2017, 1530, 226-231.	3.7	9
140	An insight into heat-induced gelation of whey protein isolateâ€“lactose mixed and conjugate solutions: rheological behavior, microstructure, and molecular forces. European Food Research and Technology, 2021, 247, 1711-1724.	3.3	9
141	Stabilization of peanut butter by rice bran wax. Journal of Food Science, 2020, 85, 1793-1798.	3.1	9
142	Lipophilic Grape Seed Proanthocyanidin Exerts Anti-Cervical Cancer Effects in HeLa Cells and a HeLa-Derived Xenograft Zebrafish Model. Antioxidants, 2022, 11, 422.	5.1	9
143	Pre-fermentation of rice flour for improving the cooking quality of extruded instant rice. Food Chemistry, 2022, 386, 132757.	8.2	9
144	Development of Pectin-Based Aerogels with Several Excellent Properties for the Adsorption of Pb2+. Foods, 2021, 10, 3127.	4.3	9

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145	Effects of Betanin on Pasting, Rheology and Retrogradation Properties of Different Starches. Foods, 2022, 11, 1600.	4.3	9
146	Steady-state kinetics of tryptic hydrolysis of Î²-lactoglobulin after dynamic high-pressure microfluidization treatment in relation to antigenicity. European Food Research and Technology, 2014, 239, 525-531.	3.3	8
147	1â€Butanolâ€Hydrochloric Acid Hydrolysis of Highâ€Amylose Maize Starch. Starch/Staerke, 2018, 70, 1700359.	2.1	8
148	Comparison of antigenicity and conformational changes to Î²-lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. Food Chemistry, 2019, 278, 491-496.	8.2	8
149	Fractionation of dextrin by gradient polyethylene glycol precipitation. Journal of Chromatography A, 2016, 1434, 81-90.	3.7	7
150	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. International Journal of Biological Macromolecules, 2018, 111, 28-32.	7.5	7
151	Microcapsules with slow-release characteristics prepared by soluble small molecular starch fractions through the spray drying method. International Journal of Biological Macromolecules, 2022, 200, 34-41.	7.5	7
152	Prevents kudzu starch from agglomeration during rapid pasting with hot water by a non-destructive superheated steam treatment. Food Chemistry, 2022, 386, 132819.	8.2	7
153	Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. Foods, 2022, 11, 1601.	4.3	7
154	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. Food and Bioprocess Technology, 2019, 12, 1907-1916.	4.7	6
155	Effects of Controlled Farâ€Infrared Treatment on Granular Swelling and Rheological Properties of Crop Starches. Starch/Staerke, 2020, 72, 1900251.	2.1	6
156	Reduction of oil uptake of fried food by coatings: A review. International Journal of Food Science and Technology, 2022, 57, 3268-3277.	2.7	6
157	Modification of flavonoids: methods and influences on biological activities. Critical Reviews in Food Science and Nutrition, 2023, 63, 10637-10658.	10.3	6
158	Effects of cell wall polysaccharides on the bioaccessibility of carotenoids, polyphenols, and minerals: an overview. Critical Reviews in Food Science and Nutrition, 2023, 63, 11385-11398.	10.3	6
159	Relating physicochemical properties of alginate-HMP complexes to their performance as drug delivery systems. Journal of Biomaterials Science, Polymer Edition, 2017, 28, 2242-2254.	3.5	5
160	Crystallization of Shortâ€Chain Amylose: Effect of the Precipitant. Starch/Staerke, 2019, 71, 1900007.	2.1	5
161	Analyses on the binding interaction between rice glutelin and conjugated linoleic acid by multi-spectroscopy and computational docking simulation. Journal of Food Science and Technology, 2020, 57, 886-894.	2.8	5
162	Oral perception of the textural and flavor characteristics of soyâ€cow blended emulsions. Journal of Texture Studies, 2022, 53, 108-121.	2.5	5

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163	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. Food Hydrocolloids, 2022, 124, 107319.	10.7	5
164	Physicochemical, structural, and functional properties of protein fractions and protein isolate from jackfruit seeds. Journal of Food Science, 2022, 87, 1540-1551.	3.1	5
165	Screening of tea saponin-degrading strain to degrade the residual tea saponin in tea seed cake. Preparative Biochemistry and Biotechnology, 2020, 50, 697-707.	1.9	4
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