

Chengmei Liu

List of Publications by Year in descending order

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docs citations

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times ranked

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#	ARTICLE	IF	CITATIONS
1	Synthesis and Characterization of the Starchâ€ZnO Hybrid Nanoparticles: Effect of the Amylose Content. <i>Starch/Staerke</i> , 2023, 75, .	2.1	3
2	Modification of flavonoids: methods and influences on biological activities. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10637-10658.	10.3	6
3	Effects of cell wall polysaccharides on the bioaccessibility of carotenoids, polyphenols, and minerals: an overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11385-11398.	10.3	6
4	Reduction of oil uptake of fried food by coatings: A review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3268-3277.	2.7	6
5	Oral perception of the textural and flavor characteristics of soyâ€cow blended emulsions. <i>Journal of Texture Studies</i> , 2022, 53, 108-121.	2.5	5
6	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. <i>Food Hydrocolloids</i> , 2022, 124, 107319.	10.7	5
7	Comparative study on the extraction of macadamia (<i>Macadamia integrifolia</i>) oil using different processing methods. <i>LWT - Food Science and Technology</i> , 2022, 154, 112614.	5.2	17
8	Enzymatic synthesis, characterization and properties of the protein-polysaccharide conjugate: A review. <i>Food Chemistry</i> , 2022, 372, 131332.	8.2	24
9	Microcapsules with slow-release characteristics prepared by soluble small molecular starch fractions through the spray drying method. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 34-41.	7.5	7
10	Pickering emulsion stabilized by hydrolyzed starch: Effect of the molecular weight. <i>Journal of Colloid and Interface Science</i> , 2022, 612, 525-535.	9.4	13
11	Improving foam performance using colloidal proteinâ€polyphenol complexes: Lactoferrin and tannic acid. <i>Food Chemistry</i> , 2022, 377, 131950.	8.2	41
12	Disintegrating the Structure and Improving the Functionalities of Pea Fiber by Industry-Scale Microfluidizer System. <i>Foods</i> , 2022, 11, 418.	4.3	4
13	Extraction, characterization and spontaneous gelation mechanism of pectin from <i>Nicandra physaloides</i> (Linn.) Gaertn seeds. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 523-529.	7.5	14
14	Synergistic Anti-Inflammatory Effects of Lipophilic Grape Seed Proanthocyanidin and Camellia Oil Combination in LPS-Stimulated RAW264.7 Cells. <i>Antioxidants</i> , 2022, 11, 289.	5.1	10
15	Lipophilic Grape Seed Proanthocyanidin Exerts Anti-Cervical Cancer Effects in HeLa Cells and a HeLa-Derived Xenograft Zebrafish Model. <i>Antioxidants</i> , 2022, 11, 422.	5.1	9
16	Characterization of a novel squaleneâ€rich oil: <i>Pachira macrocarpa</i> seed oil. <i>Journal of Food Science</i> , 2022, 87, 1696-1707.	3.1	1
17	Physicochemical, structural, and functional properties of protein fractions and protein isolate from jackfruit seeds. <i>Journal of Food Science</i> , 2022, 87, 1540-1551.	3.1	5
18	Pre-fermentation of rice flour for improving the cooking quality of extruded instant rice. <i>Food Chemistry</i> , 2022, 386, 132757.	8.2	9

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19	Pectin adsorption onto and penetration into starch granules and the effect on the gelatinization process and rheological properties. <i>Food Hydrocolloids</i> , 2022, 129, 107618.	10.7	15
20	Prevents kudzu starch from agglomeration during rapid pasting with hot water by a non-destructive superheated steam treatment. <i>Food Chemistry</i> , 2022, 386, 132819.	8.2	7
21	Impact of the frying temperature on protein structures and physicochemical characteristics of fried surimi. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4211-4221.	2.7	12
22	Arabinoxylan from rice bran protects mice against high-fat diet-induced obesity and metabolic inflammation by modulating gut microbiota and short-chain fatty acids. <i>Food and Function</i> , 2022, 13, 7707-7719.	4.6	10
23	Effects of Betanin on Pasting, Rheology and Retrogradation Properties of Different Starches. <i>Foods</i> , 2022, 11, 1600.	4.3	9
24	Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. <i>Foods</i> , 2022, 11, 1601.	4.3	7
25	Effect of pluronic block composition on the structure, stability, and cytotoxicity of liposomes. <i>Journal of Dispersion Science and Technology</i> , 2021, 42, 1651-1659.	2.4	1
26	Soluble starch/whey protein isolate complex-stabilized high internal phase emulsion: Interaction and stability. <i>Food Hydrocolloids</i> , 2021, 111, 106377.	10.7	71
27	Protein-polyphenol functional ingredients: The foaming properties of lactoferrin are enhanced by forming complexes with procyanidin. <i>Food Chemistry</i> , 2021, 339, 128145.	8.2	88
28	The effect of whey protein-puerarin interactions on the formation and performance of protein hydrogels. <i>Food Hydrocolloids</i> , 2021, 113, 106444.	10.7	38
29	Spray drying and rehydration of macadamia oil-in-water emulsions: Impact of macadamia protein isolate to chitosan hydrochloride ratio. <i>Food Chemistry</i> , 2021, 342, 128380.	8.2	19
30	A new site-specific monoPEGylated Î²-lactoglobulin at the N-terminal: Effect of different molecular weights of mPEG on its conformation and antigenicity. <i>Food Chemistry</i> , 2021, 343, 128402.	8.2	4
31	Effects of proanthocyanidins on the pasting, rheological and retrogradation properties of potato starch. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4760-4767.	3.5	11
32	Fabrication of Oil-in-Water Emulsions with Whey Protein Isolate-Puerarin Composites: Environmental Stability and Interfacial Behavior. <i>Foods</i> , 2021, 10, 705.	4.3	12
33	An insight into heat-induced gelation of whey protein isolate-lactose mixed and conjugate solutions: rheological behavior, microstructure, and molecular forces. <i>European Food Research and Technology</i> , 2021, 247, 1711-1724.	3.3	9
34	Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 Macadamia (<i>Macadamia integrifolia</i>) Cultivars in China. <i>Foods</i> , 2021, 10, 1031.	4.3	19
35	Effect of Annealing on Structural, Physicochemical, and In Vitro Digestive Properties of Starch from <i>Castanopsis sclerophylla</i> . <i>Starch/Staerke</i> , 2021, 73, 2100005.	2.1	14
36	Formation, structure and properties of the starch-polyphenol inclusion complex: A review. <i>Trends in Food Science and Technology</i> , 2021, 112, 667-675.	15.1	96

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37	The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. <i>Food Chemistry</i> , 2021, 348, 129032.	8.2	28
38	Effects of Three Types of Polymeric Proanthocyanidins on Physicochemical and In Vitro Digestive Properties of Potato Starch. <i>Foods</i> , 2021, 10, 1394.	4.3	11
39	Physical modification on the in vitro digestibility of Tartary buckwheat starch: Repeated retrogradation under isothermal and non-isothermal conditions. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 1026-1034.	7.5	15
40	Effect of polymeric proanthocyanidin on the physicochemical and in vitro digestive properties of different starches. <i>LWT - Food Science and Technology</i> , 2021, 148, 111713.	5.2	10
41	Effects of creeping fig seed polysaccharide on pasting, rheological, textural properties and in vitro digestibility of potato starch. <i>Food Hydrocolloids</i> , 2021, 118, 106810.	10.7	34
42	Fabrication and characterization of the W/O/W multiple emulsion through oleogelation of oil. <i>Food Chemistry</i> , 2021, 358, 129856.	8.2	23
43	Impact of rutin on the foaming properties of soybean protein: Formation and characterization of flavonoid-protein complexes. <i>Food Chemistry</i> , 2021, 362, 130238.	8.2	36
44	Development of Pectin-Based Aerogels with Several Excellent Properties for the Adsorption of Pb ²⁺ . <i>Foods</i> , 2021, 10, 3127.	4.3	9
45	Liposomes consisting of pluronic F127 and phospholipid: Effect of matrix on morphology, stability and curcumin delivery. <i>Journal of Dispersion Science and Technology</i> , 2020, 41, 207-213.	2.4	16
46	Differential inhibitory effects of organic acids on pear polyphenol oxidase in model systems and pear puree. <i>LWT - Food Science and Technology</i> , 2020, 118, 108704.	5.2	16
47	A new pre-gelatinized starch preparing by gelatinization and spray drying of rice starch with hydrocolloids. <i>Carbohydrate Polymers</i> , 2020, 229, 115485.	10.2	34
48	Analyses on the binding interaction between rice glutelin and conjugated linoleic acid by multi-spectroscopy and computational docking simulation. <i>Journal of Food Science and Technology</i> , 2020, 57, 886-894.	2.8	5
49	Microwave pretreatment promotes the annealing modification of rice starch. <i>Food Chemistry</i> , 2020, 304, 125432.	8.2	58
50	Improving instant properties of kudzu powder by extrusion treatment and its related mechanism. <i>Food Hydrocolloids</i> , 2020, 101, 105475.	10.7	30
51	Preparation and characterization of octenyl succinate β -limit dextrin. <i>Carbohydrate Polymers</i> , 2020, 229, 115527.	10.2	10
52	Effect of triglyceride on complexation between starch and fatty acid. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1069-1074.	7.5	33
53	Amino acid-amidated pectin: Preparation and characterization. <i>Food Chemistry</i> , 2020, 309, 125768.	8.2	29
54	Effects of Controlled Farâ€¢Infrared Treatment on Granular Swelling and Rheological Properties of Crop Starches. <i>Starch/Staerke</i> , 2020, 72, 1900251.	2.1	6

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55	Analysis of inhibitory interaction between epigallocatechin gallate and alpha-glucosidase: A spectroscopy and molecular simulation study. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 230, 118023.	3.9	48
56	Inhibitory effects of organic acids on polyphenol oxidase: From model systems to food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 3594-3621.	10.3	42
57	Fabrication of pea protein-tannic acid complexes: Impact on formation, stability, and digestion of flaxseed oil emulsions. <i>Food Chemistry</i> , 2020, 310, 125828.	8.2	89
58	Binding mechanism and antioxidant capacity of selected phenolic acid - β -casein complexes. <i>Food Research International</i> , 2020, 129, 108802.	6.2	39
59	Lipophilized Epigallocatechin Gallate Derivative Exerts Anti-Proliferation Efficacy through Induction of Cell Cycle Arrest and Apoptosis on DU145 Human Prostate Cancer Cells. <i>Nutrients</i> , 2020, 12, 92.	4.1	21
60	Gladiin Nanoparticles Pickering Emulgels for β -Carotene Delivery: Effect of Particle Concentration on the Stability and Bioaccessibility. <i>Molecules</i> , 2020, 25, 4188.	3.8	21
61	Annealing treatment of amylose and amylopectin extracted from rice starch. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 3496-3500.	7.5	29
62	Effect of thermal processing for rutin preservation on the properties of phenolics & starch in Tartary buckwheat achenes. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1275-1283.	7.5	17
63	Utilization of plant-based protein-polyphenol complexes to form and stabilize emulsions: Pea proteins and grape seed proanthocyanidins. <i>Food Chemistry</i> , 2020, 329, 127219.	8.2	88
64	Improving ordered arrangement of the short-chain amylose-lipid complex by narrowing molecular weight distribution of short-chain amylose. <i>Carbohydrate Polymers</i> , 2020, 240, 116359.	10.2	28
65	Screening of tea saponin-degrading strain to degrade the residual tea saponin in tea seed cake. <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 697-707.	1.9	4
66	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , 2020, 318, 126484.	8.2	33
67	Novel folated pluronic F127 modified liposomes for delivery of curcumin: preparation, release, and cytotoxicity. <i>Journal of Microencapsulation</i> , 2020, 37, 220-229.	2.8	20
68	Retrogradation properties and in vitro digestibility of wild starch from <i>Castanopsis sclerophylla</i> . <i>Food Hydrocolloids</i> , 2020, 103, 105693.	10.7	11
69	Accelerated aging of rice by controlled microwave treatment. <i>Food Chemistry</i> , 2020, 323, 126853.	8.2	26
70	Effect of Cinnamon Essential Oil Nanoemulsion Combined with Ascorbic Acid on Enzymatic Browning of Cloudy Apple Juice. <i>Food and Bioprocess Technology</i> , 2020, 13, 860-870.	4.7	48
71	Stabilization of peanut butter by rice bran wax. <i>Journal of Food Science</i> , 2020, 85, 1793-1798.	3.1	9
72	Hydrothermal stability of phenolic extracts of brown rice. <i>Food Chemistry</i> , 2019, 271, 114-121.	8.2	34

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73	Unfolding and Inhibition of Polyphenoloxidase Induced by Acidic pH and Mild Thermal Treatment. <i>Food and Bioprocess Technology</i> , 2019, 12, 1907-1916.	4.7	6
74	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7506-7511.	5.2	69
75	Effect of <i>In Vitro</i> Digestion on Phytochemical Profiles and Cellular Antioxidant Activity of Whole Grains. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7016-7024.	5.2	46
76	Site specific PEGylation of β -lactoglobulin at glutamine residues and its influence on conformation and antigenicity. <i>Food Research International</i> , 2019, 123, 623-630.	6.2	10
77	Phenolics, Antioxidant Activity, and In Vitro Starch Digestibility of Extruded Brown Rice Influenced by <i>Choerospondias axillaris</i> Fruit Peels Addition. <i>Starch/Staerke</i> , 2019, 71, 1800346.	2.1	11
78	Formation and characterization of oil-in-water emulsions stabilized by polyphenol-polysaccharide complexes: Tannic acid and β -glucan. <i>Food Research International</i> , 2019, 123, 266-275.	6.2	40
79	Investigation on the binding interaction between rice glutelin and epigallocatechin-3-gallate using spectroscopic and molecular docking simulation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 217, 215-222.	3.9	16
80	Crystallization of Short-Chain Amylose: Effect of the Precipitant. <i>Starch/Staerke</i> , 2019, 71, 1900007.	2.1	5
81	Effect of pH on emulsification performance of a new functional protein from jackfruit seeds. <i>Food Hydrocolloids</i> , 2019, 93, 325-334.	10.7	46
82	Investigation the interaction between procyanidin dimer and β -glucosidase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , 2019, 130, 315-322.	7.5	69
83	Modification of retrogradation property of rice starch by improved extrusion cooking technology. <i>Carbohydrate Polymers</i> , 2019, 213, 192-198.	10.2	38
84	Pasting, thermal, and rheological properties of rice starch partially replaced by inulin with different degrees of polymerization. <i>Food Hydrocolloids</i> , 2019, 92, 228-232.	10.7	57
85	Protein-polyphenol interactions enhance the antioxidant capacity of phenolics: analysis of rice glutelin-procyanidin dimer interactions. <i>Food and Function</i> , 2019, 10, 765-774.	4.6	163
86	Bioaccessibility and stability of β -carotene encapsulated in plant-based emulsions: impact of emulsifier type and tannic acid. <i>Food and Function</i> , 2019, 10, 7239-7252.	4.6	27
87	Effect of dynamic high pressure microfluidization on structure and stability of pluronic F127 modified liposomes. <i>Journal of Dispersion Science and Technology</i> , 2019, 40, 982-989.	2.4	13
88	Changes in Granular Swelling and Rheological Properties of Food Crop Starches Modified by Superheated Steam. <i>Starch/Staerke</i> , 2019, 71, 1800132.	2.1	11
89	Comparison of antigenicity and conformational changes to β -lactoglobulin following kestose glycation reaction with and without dynamic high-pressure microfluidization treatment. <i>Food Chemistry</i> , 2019, 278, 491-496.	8.2	8
90	Antigenicity of β -lactoglobulin reduced by combining with oleic acid during dynamic high-pressure microfluidization: Multi-spectroscopy and molecule dynamics simulation analysis. <i>Journal of Dairy Science</i> , 2019, 102, 145-154.	3.4	14

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91	The enhancement of gastrointestinal digestibility of Î²-D-G by dynamic high-pressure microfluidization to reduce its antigenicity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1677-1683.	2.7	10
92	Formation and characterization of tannic acid/beta-glucan complexes: Influence of pH, ionic strength, and temperature. <i>Food Research International</i> , 2019, 120, 748-755.	6.2	42
93	Improving curcumin solubility and bioavailability by encapsulation in saponin-coated curcumin nanoparticles prepared using a simple pH-driven loading method. <i>Food and Function</i> , 2018, 9, 1829-1839.	4.6	144
94	State Diagram for a Waxy Rice Starch-Soluble Dietary Fiber Composite System. <i>Starch/Staerke</i> , 2018, 70, 1700274.	2.1	0
95	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. <i>Carbohydrate Polymers</i> , 2018, 193, 336-342.	10.2	39
96	1-Butanol-Hydrochloric Acid Hydrolysis of High-Amylose Maize Starch. <i>Starch/Staerke</i> , 2018, 70, 1700359.	2.1	8
97	Enhancement of Curcumin Bioavailability by Encapsulation in Sophorolipid-Coated Nanoparticles: An In Vitro and in Vivo Study. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1488-1497.	5.2	161
98	Investigation the interaction between procyanidin dimer and Î±-amylase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 427-433.	7.5	71
99	Properties of Starch after Extrusion: A Review. <i>Starch/Staerke</i> , 2018, 70, 1700110.	2.1	104
100	Effect of endogenous proteins and lipids on starch digestibility in rice flour. <i>Food Research International</i> , 2018, 106, 404-409.	6.2	201
101	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 28-32.	7.5	7
102	Comparing the binding interaction between Î²-lactoglobulin and flavonoids with different structure by multi-spectroscopy analysis and molecular docking. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 201, 197-206.	3.9	97
103	Coencapsulation of (âˆ²)-Epigallocatechin-3-gallate and Quercetin in Particle-Stabilized W/O/W Emulsion Gels: Controlled Release and Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3691-3699.	5.2	188
104	Tannase immobilisation by amino-functionalised magnetic Fe ₃ O ₄ -chitosan nanoparticles and its application in tea infusion. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1134-1143.	7.5	36
105	Fabrication and Characterization of Curcumin-Loaded Liposomes Formed from Sunflower Lecithin: Impact of Composition and Environmental Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12421-12430.	5.2	65
106	Modification of potato starch by using superheated steam. <i>Carbohydrate Polymers</i> , 2018, 198, 375-384.	10.2	74
107	Improvement in freeze-thaw stability of rice starch gel by inulin and its mechanism. <i>Food Chemistry</i> , 2018, 268, 324-333.	8.2	85
108	Enhancement of the solubility, stability and bioaccessibility of quercetin using protein-based excipient emulsions. <i>Food Research International</i> , 2018, 114, 30-37.	6.2	96

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109	Comparison of phytochemical profiles and antiproliferative activities of different proanthocyanidins fractions from <i>Choerospondias axillaris</i> fruit peels. <i>Food Research International</i> , 2018, 113, 298-308.	6.2	21
110	Gastrointestinal Fate of Fluid and Gelled Nutraceutical Emulsions: Impact on Proteolysis, Lipolysis, and Quercetin Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9087-9096.	5.2	44
111	Impact of Titanium Dioxide on the Bioaccessibility of β -Carotene in Emulsions with Different Particle Sizes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9318-9325.	5.2	14
112	Modification of the digestibility of extruded rice starch by enzyme treatment (β -amylolysis): An in vitro study. <i>Food Research International</i> , 2018, 111, 590-596.	6.2	31
113	Phytochemical profiles and antioxidant activity of brown rice varieties. <i>Food Chemistry</i> , 2017, 227, 432-443.	8.2	63
114	Alkylated pectin: Molecular characterization, conformational change and gel property. <i>Food Hydrocolloids</i> , 2017, 69, 341-349.	10.7	37
115	The relationship between reducing sugars and phenolic retention of brown rice after enzymatic extrusion. <i>Journal of Cereal Science</i> , 2017, 74, 244-249.	3.7	43
116	A study of the effect of amino acids on pasting and short-term retrogradation properties of rice starch based on molecular dynamics simulation. <i>Starch/Staerke</i> , 2017, 69, 1600238.	2.1	14
117	Enhancement of Carotenoid Bioaccessibility from Tomatoes Using Excipient Emulsions: Influence of Particle Size. <i>Food Biophysics</i> , 2017, 12, 172-185.	3.0	32
118	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , 2017, 232, 67-78.	8.2	55
119	Relating physicochemical properties of alginate-HMP complexes to their performance as drug delivery systems. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2017, 28, 2242-2254.	3.5	5
120	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process. <i>RSC Advances</i> , 2017, 7, 25978-25986.	3.6	152
121	Characterization of binding interaction between rice glutelin and gallic acid: Multi-spectroscopic analyses and computational docking simulation. <i>Food Research International</i> , 2017, 102, 274-281.	6.2	77
122	Physicochemical and structural properties of pregelatinized starch prepared by improved extrusion cooking technology. <i>Carbohydrate Polymers</i> , 2017, 175, 265-272.	10.2	138
123	Preparative fractionation of dextrin by gradient alcohol precipitation. <i>Separation Science and Technology</i> , 2017, , 1-11.	2.5	1
124	Preparative fractionation of dextrin by polyethylene glycol: Effects of initial dextrin concentration and pH. <i>Journal of Chromatography A</i> , 2017, 1530, 226-231.	3.7	9
125	Potential impact of inorganic nanoparticles on macronutrient digestion: titanium dioxide nanoparticles slightly reduce lipid digestion under simulated gastrointestinal conditions. <i>Nanotoxicology</i> , 2017, 11, 1087-1101.	3.0	29
126	Hybrid liposomes composed of amphiphilic chitosan and phospholipid: Preparation, stability and bioavailability as a carrier for curcumin. <i>Carbohydrate Polymers</i> , 2017, 156, 322-332.	10.2	90

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127	Comparison of bioactivities and phenolic composition of <i>Choerospondias axillaris</i> peels and fleshes. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2462-2471.	3.5	27
128	Influence of Lipid Phase Composition of Excipient Emulsions on Curcumin Solubility, Stability, and Bioaccessibility. <i>Food Biophysics</i> , 2016, 11, 213-225.	3.0	58
129	Mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. <i>Food Chemistry</i> , 2016, 203, 430-439.	8.2	88
130	Antioxidant activity of proanthocyanidins-rich fractions from <i>Choerospondias axillaris</i> peels using a combination of chemical-based methods and cellular-based assay. <i>Food Chemistry</i> , 2016, 208, 309-317.	8.2	54
131	Proanthocyanidins, Isolated from <i>Choerospondias axillaris</i> Fruit Peels, Exhibit Potent Antioxidant Activities in Vitro and a Novel Anti-angiogenic Property in Vitro and in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3546-3556.	5.2	39
132	Effectiveness of partially hydrolyzed rice glutelin as a food emulsifier: Comparison to whey protein. <i>Food Chemistry</i> , 2016, 213, 700-707.	8.2	50
133	Improvement in storage stability of lightly milled rice using superheated steam processing. <i>Journal of Cereal Science</i> , 2016, 71, 130-137.	3.7	33
134	Potential physicochemical basis of Mediterranean diet effect: Ability of emulsified olive oil to increase carotenoid bioaccessibility in raw and cooked tomatoes. <i>Food Research International</i> , 2016, 89, 320-329.	6.2	36
135	Effect of limited enzymatic hydrolysis on structure and emulsifying properties of rice glutelin. <i>Food Hydrocolloids</i> , 2016, 61, 251-260.	10.7	164
136	Freeze-thaw stability of rice starch modified by Improved Extrusion Cooking Technology. <i>Carbohydrate Polymers</i> , 2016, 151, 113-118.	10.2	78
137	Purification and conformational changes of bovine PEGylated β -lactoglobulin related to antigenicity. <i>Food Chemistry</i> , 2016, 199, 387-392.	8.2	17
138	Effects of aleurone layer on rice cooking: A histological investigation. <i>Food Chemistry</i> , 2016, 191, 28-35.	8.2	41
139	Effect of dynamic high pressure microfluidization modified insoluble dietary fiber on gelatinization and rheology of rice starch. <i>Food Hydrocolloids</i> , 2016, 57, 55-61.	10.7	114
140	Fractionation of dextrin by gradient polyethylene glycol precipitation. <i>Journal of Chromatography A</i> , 2016, 1434, 81-90.	3.7	7
141	Different modes of inhibition for organic acids on polyphenoloxidase. <i>Food Chemistry</i> , 2016, 199, 439-446.	8.2	61
142	Food Matrix Effects on Nutraceutical Bioavailability: Impact of Protein on Curcumin Bioaccessibility and Transformation in Nanoemulsion Delivery Systems and Excipient Nanoemulsions. <i>Food Biophysics</i> , 2016, 11, 142-153.	3.0	35
143	Food-grade nanoparticles for encapsulation, protection and delivery of curcumin: comparison of lipid, protein, and phospholipid nanoparticles under simulated gastrointestinal conditions. <i>RSC Advances</i> , 2016, 6, 3126-3136.	3.6	93
144	Environmental stress stability of microencapsules based on liposomes decorated with chitosan and sodium alginate. <i>Food Chemistry</i> , 2016, 196, 396-404.	8.2	118

#	ARTICLE	IF	CITATIONS
145	The Profile and Bioaccessibility of Phenolic Compounds in Cereals Influenced by Improved Extrusion Cooking Treatment. <i>PLoS ONE</i> , 2016, 11, e0161086.	2.5	66
146	Effect of low temperature on the retrogradation behavior of rice gels with different milling degrees. <i>Starch/Staerke</i> , 2015, 67, 1044-1052.	2.1	9
147	Preparation and Characterization of Nanoscale Complex Liposomes Containing Medium-Chain Fatty Acids and Vitamin C. <i>International Journal of Food Properties</i> , 2015, 18, 113-124.	3.0	29
148	Comparative study on the effects of nystose and fructofuranosyl nystose in the glycation reaction on the antigenicity and conformation of β -lactoglobulin. <i>Food Chemistry</i> , 2015, 188, 658-663.	8.2	26
149	Storage Stability and Antibacterial Activity of Eugenol Nanoliposomes Prepared by an Ethanol Injection—Dynamic High-Pressure Microfluidization Method. <i>Journal of Food Protection</i> , 2015, 78, 22-30.	1.7	37
150	Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. <i>Food Hydrocolloids</i> , 2015, 50, 65-73.	10.7	63
151	Binding interaction between rice glutelin and amylose: Hydrophobic interaction and conformational changes. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 942-950.	7.5	62
152	Separation and characterization of polyphenolics from underutilized byproducts of fruit production (<i>Choerospondias axillaris</i> peels): inhibitory activity of proanthocyanidins against glycolysis enzymes. <i>Food and Function</i> , 2015, 6, 3693-3701.	4.6	36
153	Impact of in vitro simulated digestion on the potential health benefits of proanthocyanidins from <i>Choerospondias axillaris</i> peels. <i>Food Research International</i> , 2015, 78, 378-387.	6.2	32
154	Behaviour of liposomes loaded with bovine serum albumin during in vitro digestion. <i>Food Chemistry</i> , 2015, 175, 16-24.	8.2	102
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156	Pectin Modifications: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 1684-1698.	10.3	201
157	Correlation Analysis between Color Parameters and Sensory Characteristics of Rice with Different Milling Degrees. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1890-1897.	2.0	12
158	Retrogradation behaviour of high-amylose rice starch prepared by improved extrusion cooking technology. <i>Food Chemistry</i> , 2014, 158, 255-261.	8.2	128
159	Antigenicity and conformational changes of β -lactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. <i>Journal of Dairy Science</i> , 2014, 97, 4695-4702.	3.4	39
160	Steady-state kinetics of tryptic hydrolysis of β -lactoglobulin after dynamic high-pressure microfluidization treatment in relation to antigenicity. <i>European Food Research and Technology</i> , 2014, 239, 525-531.	3.3	8
161	Storage stability and skin permeation of vitamin C liposomes improved by pectin coating. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 117, 330-337.	5.0	161
162	Major Polyphenolics in Pineapple Peels and their Antioxidant Interactions. <i>International Journal of Food Properties</i> , 2014, 17, 1805-1817.	3.0	106

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164	The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. <i>Food Chemistry</i> , 2014, 165, 1-8.	8.2	35
165	Effects of Cellulose, Lignin and Hemicellulose on the Retrogradation of Rice Starch. <i>Food Science and Technology Research</i> , 2014, 20, 375-383.	0.6	18
166	Stability during in vitro digestion of lactoferrin-loaded liposomes prepared from milk fat globule membrane-derived phospholipids. <i>Journal of Dairy Science</i> , 2013, 96, 2061-2070.	3.4	95
167	The effect of citric acid on the activity, thermodynamics and conformation of mushroom polyphenoloxidase. <i>Food Chemistry</i> , 2013, 140, 289-295.	8.2	47
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