

# Quanquan Lin

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1115365/publications.pdf>

Version: 2024-02-01

15  
papers

691  
citations

687363

13  
h-index

996975

15  
g-index

16  
all docs

16  
docs citations

16  
times ranked

595  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gastric digestion of milk protein ingredients: Study using an in vitro dynamic model. <i>Journal of Dairy Science</i> , 2018, 101, 6842-6852.	3.4	97
2	Effect of degree of octenyl succinic anhydride (OSA) substitution on the digestion of emulsions and the bioaccessibility of $\beta$ -carotene in OSA-modified-starch-stabilized-emulsions. <i>Food Hydrocolloids</i> , 2018, 84, 303-312.	10.7	89
3	Factors affecting the bioaccessibility of $\beta$ -carotene in lipid-based microcapsules: Digestive conditions, the composition, structure and physical state of microcapsules. <i>Food Hydrocolloids</i> , 2018, 77, 187-203.	10.7	86
4	Curcumin-loaded core-shell biopolymer nanoparticles produced by the pH-driven method: Physicochemical and release properties. <i>Food Chemistry</i> , 2021, 355, 129686.	8.2	69
5	Effects of calcium on lipid digestion in nanoemulsions stabilized by modified starch: Implications for bioaccessibility of $\beta$ -carotene. <i>Food Hydrocolloids</i> , 2017, 73, 184-193.	10.7	56
6	Flocculation of oil-in-water emulsions stabilised by milk protein ingredients under gastric conditions: Impact on in vitro intestinal lipid digestion. <i>Food Hydrocolloids</i> , 2019, 88, 272-282.	10.7	54
7	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of $\beta$ -Carotene: Effect of Starch Macromolecular Architecture. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6614-6624.	5.2	46
8	Interactions between octenyl-succinic-anhydride-modified starches and calcium in oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2018, 77, 30-39.	10.7	36
9	Dynamic gastric stability and in vitro lipid digestion of whey-protein-stabilised emulsions: Effect of heat treatment. <i>Food Chemistry</i> , 2020, 318, 126463.	8.2	33
10	Protein digestibility of textured-wheat-protein (TWP) -based meat analogues: (I) Effects of fibrous structure. <i>Food Hydrocolloids</i> , 2022, 130, 107694.	10.7	29
11	Physical properties and biological fate of OSA-modified-starch-stabilized emulsions containing $\beta$ -carotene: Effect of calcium and pH. <i>Food Hydrocolloids</i> , 2018, 77, 549-556.	10.7	26
12	Complexation between whey protein and octenyl succinic anhydride (OSA)-modified starch: Formation and characteristics of soluble complexes. <i>Food Research International</i> , 2020, 136, 109350.	6.2	24
13	Improving solubility and stability of $\beta$ -carotene by microencapsulation in soluble complexes formed with whey protein and OSA-modified starch. <i>Food Chemistry</i> , 2021, 352, 129267.	8.2	23
14	Fabrication and characterization of oil-in-water pickering emulsions stabilized by ZEIN-HTCC nanoparticles as a composite layer. <i>Food Research International</i> , 2021, 148, 110606.	6.2	12
15	In vivo oral breakdown properties of whey protein gels containing OSA-modified-starch-stabilized emulsions: Impact of gel structure. <i>Food Hydrocolloids</i> , 2021, 113, 106361.	10.7	11