Quanquan Lin

List of Publications by Year
in descending order

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

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15	691	687363 13	996975 15
papers	citations	h-index	g-index

16	16	16	595
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Protein digestibility of textured-wheat-protein (TWP) -based meat analogues: (I) Effects of fibrous structure. Food Hydrocolloids, 2022, 130, 107694.	10.7	29
2	In vivo oral breakdown properties of whey protein gels containing OSA-modified-starch-stabilized emulsions: Impact of gel structure. Food Hydrocolloids, 2021, 113, 106361.	10.7	11
3	Improving solubility and stability of Î²-carotene by microencapsulation in soluble complexes formed with whey protein and OSA-modified starch. Food Chemistry, 2021, 352, 129267.	8.2	23
4	Curcumin-loaded core-shell biopolymer nanoparticles produced by the pH-driven method: Physicochemical and release properties. Food Chemistry, 2021, 355, 129686.	8.2	69
5	Fabrication and characterization of oil-in-water pickering emulsions stabilized by ZEIN-HTCC nanoparticles as a composite layer. Food Research International, 2021, 148, 110606.	6.2	12
6	Complexation between whey protein and octenyl succinic anhydride (OSA)-modified starch: Formation and characteristics of soluble complexes. Food Research International, 2020, 136, 109350.	6.2	24
7	Dynamic gastric stability and in vitro lipid digestion of whey-protein-stabilised emulsions: Effect of heat treatment. Food Chemistry, 2020, 318, 126463.	8.2	33
8	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of Î²-Carotene: Effect of Starch Macromolecular Architecture. Journal of Agricultural and Food Chemistry, 2019, 67, 6614-6624.	5.2	46
9	Flocculation of oil-in-water emulsions stabilised by milk protein ingredients under gastric conditions: Impact on in vitro intestinal lipid digestion. Food Hydrocolloids, 2019, 88, 272-282.	10.7	54
10	Physical properties and biological fate of OSA-modified-starch-stabilized emulsions containing Î²-carotene: Effect of calcium and pH. Food Hydrocolloids, 2018, 77, 549-556.	10.7	26
11	Factors affecting the bioaccessibility of Î²-carotene in lipid-based microcapsules: Digestive conditions, the composition, structure and physical state of microcapsules. Food Hydrocolloids, 2018, 77, 187-203.	10.7	86
12	Interactions between octenyl-succinic-anhydride-modified starches and calcium in oil-in-water emulsions. Food Hydrocolloids, 2018, 77, 30-39.	10.7	36
13	Effect of degree of octenyl succinic anhydride (OSA) substitution on the digestion of emulsions and the bioaccessibility of Î²-carotene in OSA-modified-starch-stabilized-emulsions. Food Hydrocolloids, 2018, 84, 303-312.	10.7	89
14	Gastric digestion of milk protein ingredients: Study using an in vitro dynamic model. Journal of Dairy Science, 2018, 101, 6842-6852.	3.4	97
15	Effects of calcium on lipid digestion in nanoemulsions stabilized by modified starch: Implications for bioaccessibility of Î² -carotene. Food Hydrocolloids, 2017, 73, 184-193.	10.7	56