

Zhenshun Li

List of Publications by Year in descending order

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17
papers

593
citations

687363

13
h-index

888059

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g-index

17
all docs

17
docs citations

17
times ranked

644
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of substitution degree on carboxymethylcellulose interaction with lysozyme. Food Hydrocolloids, 2017, 62, 222-229.	10.7	78
2	Interactions and emulsifying properties of ovalbumin with tannic acid. LWT - Food Science and Technology, 2018, 95, 282-288.	5.2	72
3	Quantum dots loaded nanogels for low cytotoxicity, pH-sensitive fluorescence, cell imaging and drug delivery. Carbohydrate Polymers, 2015, 121, 477-485.	10.2	71
4	High internal phase Pickering emulsions stabilized by tannic acid-ovalbumin complexes: Interfacial property and stability. Food Hydrocolloids, 2022, 125, 107332.	10.7	65
5	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. Food Research International, 2015, 75, 98-105.	6.2	57
6	Self-assembled lysozyme/carboxymethylcellulose nanogels for delivery of methotrexate. International Journal of Biological Macromolecules, 2015, 75, 166-172.	7.5	44
7	Influence of carboxymethylcellulose on the interaction between ovalbumin and tannic acid via noncovalent bonds and its effects on emulsifying properties. LWT - Food Science and Technology, 2020, 118, 108778.	5.2	42
8	Liposomal vesicles-protein interaction: Influences of iron liposomes on emulsifying properties of whey protein. Food Hydrocolloids, 2019, 89, 602-612.	10.7	35
9	Liposome-whey protein interactions and its relation to emulsifying properties. LWT - Food Science and Technology, 2019, 99, 505-512.	5.2	33
10	Effect of carboxymethylcellulose on the affinity between lysozyme and liposome monolayers:evidence for its bacteriostatic mechanism. Food Hydrocolloids, 2020, 98, 105263.	10.7	22
11	Understanding the effects of carboxymethyl cellulose on the bioactivity of lysozyme at different mass ratios and thermal treatments. Food Hydrocolloids, 2021, 113, 106446.	10.7	18
12	Preparation of high internal phase Pickering emulsions stabilized by egg yolk high density lipoprotein: Stabilizing mechanism under different pH values and protein concentrations. LWT - Food Science and Technology, 2022, 157, 113091.	5.2	16
13	Insights from alpha-Lactoalbumin and beta-Lactoglobulin into mechanisms of nanoliposome-whey protein interactions. Food Hydrocolloids, 2022, 125, 107436.	10.7	14
14	Comparison of structural and physicochemical properties of lysozyme/carboxymethylcellulose complexes and microgels. Food Research International, 2019, 122, 273-282.	6.2	8
15	The interaction mechanism between liposome and whey protein: Effect of liposomal vesicles concentration. Journal of Food Science, 2021, 86, 2491-2498.	3.1	8
16	Microencapsulation of xanthan gum based on palm stearin/beeswax matrix as wall system. Journal of Food Process Engineering, 2019, 42, e13102.	2.9	7
17	Highly luminescent film functionalized with CdTe quantum dots by layer-by-layer assembly. Journal of Applied Polymer Science, 2015, 132, .	2.6	3