

Zhenshun Li

List of Publications by Year in descending order

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Version: 2024-02-01

17
papers

593
citations

687363

13
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

644
citing authors

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