

# Chen Tan

## List of Publications by Year in descending order

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Version: 2024-02-01

54  
papers

2,879  
citations

159358

30  
h-index

168136

53  
g-index

55  
all docs

55  
docs citations

55  
times ranked

2840  
citing authors

#	ARTICLE	IF	CITATIONS
1	Polysaccharide-based nanoparticles by chitosan and gum arabic polyelectrolyte complexation as carriers for curcumin. <i>Food Hydrocolloids</i> , 2016, 57, 236-245.	5.6	236
2	Biopolymer-coated liposomes by electrostatic adsorption of chitosan (chitosomes) as novel delivery systems for carotenoids. <i>Food Hydrocolloids</i> , 2016, 52, 774-784.	5.6	214
3	Liposome as a Delivery System for Carotenoids: Comparative Antioxidant Activity of Carotenoids As Measured by Ferric Reducing Antioxidant Power, DPPH Assay and Lipid Peroxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6726-6735.	2.4	158
4	Liposomes as delivery systems for carotenoids: comparative studies of loading ability, storage stability and in vitro release. <i>Food and Function</i> , 2014, 5, 1232.	2.1	145
5	Liposomes as Vehicles for Lutein: Preparation, Stability, Liposomal Membrane Dynamics, and Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 8175-8184.	2.4	131
6	Application of Advanced Emulsion Technology in the Food Industry: A Review and Critical Evaluation. <i>Foods</i> , 2021, 10, 812.	1.9	119
7	Modulation of the carotenoid bioaccessibility through liposomal encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 123, 692-700.	2.5	115
8	Biopolymer-liposome hybrid systems for controlled delivery of bioactive compounds: Recent advances. <i>Biotechnology Advances</i> , 2021, 48, 107727.	6.0	109
9	Encapsulation of flavonoids in liposomal delivery systems: the case of quercetin, kaempferol and luteolin. <i>Food and Function</i> , 2017, 8, 3198-3208.	2.1	107
10	Liposome co-encapsulation as a strategy for the delivery of curcumin and resveratrol. <i>Food and Function</i> , 2019, 10, 6447-6458.	2.1	101
11	Modulating effect of lipid bilayer-carotenoid interactions on the property of liposome encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 128, 172-180.	2.5	81
12	Ultrastable Water-in-Oil High Internal Phase Emulsions Featuring Interfacial and Biphasic Network Stabilization. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 26433-26441.	4.0	81
13	Anthocyanin stabilization by chitosan-chondroitin sulfate polyelectrolyte complexation integrating catechin co-pigmentation. <i>Carbohydrate Polymers</i> , 2018, 181, 124-131.	5.1	77
14	A Robust Aqueous Core-Shell Coonut-like Nanostructure for Stimuli-Responsive Delivery of Hydrophilic Cargo. <i>ACS Nano</i> , 2019, 13, 9016-9027.	7.3	74
15	Fabrication of pickering high internal phase emulsions stabilized by pecan protein/xanthan gum for enhanced stability and bioaccessibility of quercetin. <i>Food Chemistry</i> , 2021, 357, 129732.	4.2	74
16	Preparation and evaluation of chitosan-calcium-gellan gum beads for controlled release of protein. <i>European Food Research and Technology</i> , 2013, 237, 467-479.	1.6	67
17	Combination of copigmentation and encapsulation strategies for the synergistic stabilization of anthocyanins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3164-3191.	5.9	58
18	A simple route to renewable high internal phase emulsions (HIPES) strengthened by successive cross-linking and electrostatics of polysaccharides. <i>Chemical Communications</i> , 2019, 55, 1225-1228.	2.2	46

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19	Protein content of amaranth and quinoa starch plays a key role in their ability as Pickering emulsifiers. <i>Food Chemistry</i> , 2020, 315, 126246.	4.2	44
20	Dual Effects of Chitosan Decoration on the Liposomal Membrane Physicochemical Properties As Affected by Chitosan Concentration and Molecular Conformation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6901-6910.	2.4	43
21	The effect of soy protein structural modification on emulsion properties and oxidative stability of fish oil microcapsules. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 120, 63-70.	2.5	41
22	Copigment-polyelectrolyte complexes (PECs) composite systems for anthocyanin stabilization. <i>Food Hydrocolloids</i> , 2018, 81, 371-379.	5.6	41
23	Combination of internal structuring and external coating in an oleogel-based delivery system for fish oil stabilization. <i>Food Chemistry</i> , 2019, 277, 213-221.	4.2	41
24	A Spiderweb-Like Metal-Organic Framework Multifunctional Foam. <i>Angewandte Chemie - International Edition</i> , 2020, 59, 9506-9513.	7.2	41
25	Polyelectrolyte Complex Inclusive Biohybrid Microgels for Tailoring Delivery of Copigmented Anthocyanins. <i>Biomacromolecules</i> , 2018, 19, 1517-1527.	2.6	40
26	Sonochemically Synthesized Ultrastable High Internal Phase Emulsions via a Permanent Interfacial Layer. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 14374-14382.	3.2	40
27	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. <i>European Food Research and Technology</i> , 2014, 238, 957-968.	1.6	37
28	Catechin modulates the copigmentation and encapsulation of anthocyanins in polyelectrolyte complexes (PECs) for natural colorant stabilization. <i>Food Chemistry</i> , 2018, 264, 342-349.	4.2	36
29	Facile Synthesis of Sustainable High Internal Phase Emulsions by a Universal and Controllable Route. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 16657-16664.	3.2	34
30	Biopolymer-Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 7277-7285.	2.4	32
31	Polyelectrolyte microcapsules built on CaCO <sub>3</sub> scaffolds for the integration, encapsulation, and controlled release of copigmented anthocyanins. <i>Food Chemistry</i> , 2018, 246, 305-312.	4.2	29
32	Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO <sub>3</sub> templates. <i>Food Hydrocolloids</i> , 2018, 84, 200-209.	5.6	29
33	Tunable high internal phase emulsions stabilized by cross-linking/ electrostatic deposition of polysaccharides for delivery of hydrophobic bioactives. <i>Food Hydrocolloids</i> , 2021, 118, 106742.	5.6	29
34	Insights into chitosan multiple functional properties: the role of chitosan conformation in the behavior of liposomal membrane. <i>Food and Function</i> , 2015, 6, 3702-3711.	2.1	27
35	Cubosomes and Hexosomes as Novel Nanocarriers for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1423-1437.	2.4	26
36	Polysaccharide dual coating of yeast capsules for stabilization of anthocyanins. <i>Food Chemistry</i> , 2021, 357, 129652.	4.2	25

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37	Pickering emulsions by regulating the molecular interactions between gelatin and catechin for improving the interfacial and antioxidant properties. <i>Food Hydrocolloids</i> , 2022, 126, 107425.	5.6	25
38	Effect of sterilization methods on ginger flavor beverage assessed by partial least squares regression of descriptive sensory analysis and gas chromatography-mass spectrometry. <i>European Food Research and Technology</i> , 2014, 238, 247-257.	1.6	22
39	High pressure processing of beet extract complexed with anionic polysaccharides enhances red color thermal stability at low pH. <i>Food Hydrocolloids</i> , 2018, 80, 292-297.	5.6	21
40	Robust, sustainable and multifunctional nanofibers with smart switchability for water-in-oil and oil-in-water emulsion separation and liquid marble preparation. <i>Journal of Materials Chemistry A</i> , 2019, 7, 26456-26468.	5.2	21
41	Yeast cell-derived delivery systems for bioactives. <i>Trends in Food Science and Technology</i> , 2021, 118, 362-373.	7.8	21
42	Ag <sub>2</sub> O/TiO <sub>2</sub> Nanocomposite Heterostructure as a Dual Functional Semiconducting Substrate for SERS/SEIRAS Application. <i>Langmuir</i> , 2017, 33, 5345-5352.	1.6	20
43	A facile solvent mediated self-assembly silver nanoparticle mirror substrate for quantitatively improved surface enhanced Raman scattering. <i>Analyst</i> , 2017, 142, 4075-4082.	1.7	20
44	Development of microcapsules using chitosan and alginate via W/O emulsion for the protection of hydrophilic compounds by comparing with hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 2021, 177, 92-99.	3.6	18
45	Chitosan/tripolyphosphate nanoliposomes core-shell nanocomplexes as vitamin E carriers: shelf-life and thermal properties. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1367-1374.	1.3	15
46	Biopolyelectrolyte complex (bioPEC)-based carriers for anthocyanin delivery. <i>Food Hydrocolloids for Health</i> , 2021, 1, 100037.	1.6	15
47	Effect of limited enzymatic hydrolysis on physicochemical properties of soybean protein isolate-maltodextrin conjugates. <i>International Journal of Food Science and Technology</i> , 2015, 50, 226-232.	1.3	13
48	Synergistic Bathochromic and Hyperchromic Shifts of Anthocyanin Spectra Observed Following Complexation with Iron Salts and Chondroitin Sulfate. <i>Food and Bioprocess Technology</i> , 2018, 11, 991-1001.	2.6	10
49	Liposomal delivery strategy to improve stability and antioxidant activity of trans-resveratrol and naringenin. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2701-2714.	1.3	8
50	pH-responsive delivery of rebaudioside a sweetener via mucoadhesive whey protein isolate core-shell nanocapsules. <i>Food Hydrocolloids</i> , 2022, 129, 107657.	5.6	7
51	Mitigating the Astringency of Acidified Whey Protein in Proteinaceous High Internal Phase Emulsions. <i>ACS Applied Bio Materials</i> , 2020, 3, 8438-8445.	2.3	6
52	Rapid detection of TiO <sub>2</sub> (E171) in table sugar using Raman spectroscopy. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017, 34, 1-9.	1.1	5
53	A Spiderweb-Like Metal-Organic Framework Multifunctional Foam. <i>Angewandte Chemie</i> , 2020, 132, 9593-9600.	1.6	3
54	Biological fate of nanoencapsulated food bioactives. , 2020, , 351-393.		1