Chen Tan

List of Publications by Year
in descending order

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	Liposomal coâ€delivery strategy to improve stability and antioxidant activity of transâ€resveratrol and naringenin. International Journal of Food Science and Technology, 2022, 57, 2701-2714.	1.3	8
2	Pickering emulsions by regulating the molecular interactions between gelatin and catechin for improving the interfacial and antioxidant properties. Food Hydrocolloids, 2022, 126, 107425.	5.6	25
3	Cubosomes and Hexosomes as Novel Nanocarriers for Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2022, 70, 1423-1437.	2.4	26
4	pH-responsive delivery of rebaudioside a sweetener via mucoadhesive whey protein isolate core-shell nanocapsules. Food Hydrocolloids, 2022, 129, 107657.	5.6	7
5	Application of Advanced Emulsion Technology in the Food Industry: A Review and Critical Evaluation. Foods, 2021, 10, 812.	1.9	119
6	Development of microcapsules using chitosan and alginate via W/O emulsion for the protection of hydrophilic compounds by comparing with hydrogel beads. International Journal of Biological Macromolecules, 2021, 177, 92-99.	3.6	18
7	Biopolymer-liposome hybrid systems for controlled delivery of bioactive compounds: Recent advances. Biotechnology Advances, 2021, 48, 107727.	6.0	109
8	Combination of copigmentation and encapsulation strategies for the synergistic stabilization of anthocyanins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3164-3191.	5.9	58
9	Tunable high internal phase emulsions stabilized by cross-linking/ electrostatic deposition of polysaccharides for delivery of hydrophobic bioactives. Food Hydrocolloids, 2021, 118, 106742.	5.6	29
10	Polysaccharide dual coating of yeast capsules for stabilization of anthocyanins. Food Chemistry, 2021, 357, 129652.	4.2	25
11	Fabrication of pickering high internal phase emulsions stabilized by pecan protein/xanthan gum for enhanced stability and bioaccessibility of quercetin. Food Chemistry, 2021, 357, 129732.	4.2	74
12	Yeast cell-derived delivery systems for bioactives. Trends in Food Science and Technology, 2021, 118, 362-373.	7.8	21
13	Biopolyelectrolyte complex (bioPEC)-based carriers for anthocyanin delivery. Food Hydrocolloids for Health, 2021, 1, 100037.	1.6	15
14	Mitigating the Astringency of Acidified Whey Protein in Proteinaceous High Internal Phase Emulsions. ACS Applied Bio Materials, 2020, 3, 8438-8445.	2.3	6
15	Biological fate of nanoencapsulated food bioactives. , 2020, , 351-393.		1
16	A Spiderwebâ€Like Metalâ€"Organic Framework Multifunctional Foam. Angewandte Chemie - International Edition, 2020, 59, 9506-9513.	7.2	41
17	A Spiderwebâ€Like Metalâ€"Organic Framework Multifunctional Foam. Angewandte Chemie, 2020, 132, 9593-9600.	1.6	3
18	Protein content of amaranth and quinoa starch plays a key role in their ability as Pickering emulsifiers. Food Chemistry, 2020, 315, 126246.	4.2	44

#	Article	IF	Citations
19	A Robust Aqueous Coreâ€“Shellâ€“Shell Coconut-like Nanostructure for Stimuli-Responsive Delivery of Hydrophilic Cargo. ACS Nano, 2019, 13, 9016-9027.	7.3	74
20	Liposome co-encapsulation as a strategy for the delivery of curcumin and resveratrol. Food and Function, 2019, 10, 6447-6458.	2.1	101
21	A simple route to renewable high internal phase emulsions (HIPEs) strengthened by successive cross-linking and electrostatics of polysaccharides. Chemical Communications, 2019, 55, 1225-1228.	2.2	46
22	Ultrastable Water-in-Oil High Internal Phase Emulsions Featuring Interfacial and Biphasic Network Stabilization. ACS Applied Materials & Interfaces, 2019, 11, 26433-26441.	4.0	81
23	Robust, sustainable and multifunctional nanofibers with smart switchability for water-in-oil and oil-in-water emulsion separation and liquid marble preparation. Journal of Materials Chemistry A, 2019, 7, 26456-26468.	5.2	21
24	Combination of internal structuring and external coating in an oleogel-based delivery system for fish oil stabilization. Food Chemistry, 2019, 277, 213-221.	4.2	41
25	Copigment-polyelectrolyte complexes (PECs) composite systems for anthocyanin stabilization. Food Hydrocolloids, 2018, 81, 371-379.	5.6	41
26	High pressure processing of beet extract complexed with anionic polysaccharides enhances red color thermal stability at low pH. Food Hydrocolloids, 2018, 80, 292-297.	5.6	21
27	Synergistic Bathochromic and Hyperchromic Shifts of Anthocyanin Spectra Observed Following Complexation with Iron Salts and Chondroitin Sulfate. Food and Bioprocess Technology, 2018, 11, 991-1001.	2.6	10
28	Polyelectrolyte Complex Inclusive Biohybrid Microgels for Tailoring Delivery of Copigmented Anthocyanins. Biomacromolecules, 2018, 19, 1517-1527.	2.6	40
29	Anthocyanin stabilization by chitosan-chondroitin sulfate polyelectrolyte complexation integrating catechin co-pigmentation. Carbohydrate Polymers, 2018, 181, 124-131.	5.1	77
30	Polyelectrolyte microcapsules built on CaCO3 scaffolds for the integration, encapsulation, and controlled release of copigmented anthocyanins. Food Chemistry, 2018, 246, 305-312.	4.2	29
31	Facile Synthesis of Sustainable High Internal Phase Emulsions by a Universal and Controllable Route. ACS Sustainable Chemistry and Engineering, 2018, 6, 16657-16664.	3.2	34
32	Sonochemically Synthesized Ultrastable High Internal Phase Emulsions via a Permanent Interfacial Layer. ACS Sustainable Chemistry and Engineering, 2018, 6, 14374-14382.	3.2	40
33	Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO3 templates. Food Hydrocolloids, 2018, 84, 200-209.	5.6	29
34	Catechin modulates the copigmentation and encapsulation of anthocyanins in polyelectrolyte complexes (PECs) for natural colorant stabilization. Food Chemistry, 2018, 264, 342-349.	4.2	36
35	Rapid detection of TiO₂ (E171) in table sugar using Raman spectroscopy. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 1-9.	1.1	5
36	Ag₂O/TiO₂ Nanocomposite Heterostructure as a Dual Functional Semiconducting Substrate for SERS/SEIRAS Application. Langmuir, 2017, 33, 5345-5352.	1.6	20

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37	Encapsulation of flavonoids in liposomal delivery systems: the case of quercetin, kaempferol and luteolin. Food and Function, 2017, 8, 3198-3208.	2.1	107
38	A facile solvent mediated self-assembly silver nanoparticle mirror substrate for quantitatively improved surface enhanced Raman scattering. Analyst, The, 2017, 142, 4075-4082.	1.7	20
39	Polysaccharide-based nanoparticles by chitosan and gum arabic polyelectrolyte complexation as carriers for curcumin. Food Hydrocolloids, 2016, 57, 236-245.	5.6	236
40	Biopolymer-coated liposomes by electrostatic adsorption of chitosan (chitosomes) as novel delivery systems for carotenoids. Food Hydrocolloids, 2016, 52, 774-784.	5.6	214
41	Effect of limited enzymatic hydrolysis on physicoâ€chemical properties of soybean protein isolateâ€maltodextrin conjugates. International Journal of Food Science and Technology, 2015, 50, 226-232.	1.3	13
42	Modulating effect of lipid bilayerâ€“carotenoid interactions on the property of liposome encapsulation. Colloids and Surfaces B: Biointerfaces, 2015, 128, 172-180.	2.5	81
43	Biopolymerâ€“Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. Journal of Agricultural and Food Chemistry, 2015, 63, 7277-7285.	2.4	32
44	Insights into chitosan multiple functional properties: the role of chitosan conformation in the behavior of liposomal membrane. Food and Function, 2015, 6, 3702-3711.	2.1	27
45	The effect of soy protein structural modification on emulsion properties and oxidative stability of fish oil microcapsules. Colloids and Surfaces B: Biointerfaces, 2014, 120, 63-70.	2.5	41
46	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. European Food Research and Technology, 2014, 238, 957-968.	1.6	37
47	Liposome as a Delivery System for Carotenoids: Comparative Antioxidant Activity of Carotenoids As Measured by Ferric Reducing Antioxidant Power, DPPH Assay and Lipid Peroxidation. Journal of Agricultural and Food Chemistry, 2014, 62, 6726-6735.	2.4	158
48	Modulation of the carotenoid bioaccessibility through liposomal encapsulation. Colloids and Surfaces B: Biointerfaces, 2014, 123, 692-700.	2.5	115
49	Liposomes as delivery systems for carotenoids: comparative studies of loading ability, storage stability and in vitro release. Food and Function, 2014, 5, 1232.	2.1	145
50	Effect of sterilization methods on ginger flavor beverage assessed by partial least squares regression of descriptive sensory analysis and gas chromatographyâ€“mass spectrometry. European Food Research and Technology, 2014, 238, 247-257.	1.6	22
51	Chitosan/tripolyphosphateâ€nanoliposomes coreâ€shell nanocomplexes as vitamin <scp>E</scp> carriers: shelfâ€life and thermal properties. International Journal of Food Science and Technology, 2014, 49, 1367-1374.	1.3	15
52	Preparation and evaluation of chitosan-calcium-gellan gum beads for controlled release of protein. European Food Research and Technology, 2013, 237, 467-479.	1.6	67
53	Liposomes as Vehicles for Lutein: Preparation, Stability, Liposomal Membrane Dynamics, and Structure. Journal of Agricultural and Food Chemistry, 2013, 61, 8175-8184.	2.4	131
54	Dual Effects of Chitosan Decoration on the Liposomal Membrane Physicochemical Properties As Affected by Chitosan Concentration and Molecular Conformation. Journal of Agricultural and Food Chemistry, 2013, 61, 6901-6910.	2.4	43