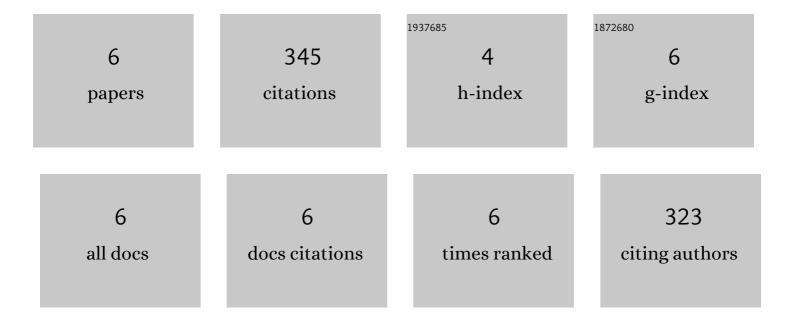


List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4186761/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Highâ€Internalâ€Phase Pickering Emulsions Stabilized Solely by Peanutâ€Proteinâ€Isolate Microgel Particles with Multiple Potential Applications. Angewandte Chemie - International Edition, 2018, 57, 9274-9278.	13.8	249
2	Highâ€Internalâ€Phase Pickering Emulsions Stabilized Solely by Peanutâ€Proteinâ€Isolate Microgel Particles with Multiple Potential Applications. Angewandte Chemie, 2018, 130, 9418-9422.	2.0	42
3	Edible mayonnaise-like Pickering emulsion stabilized by pea protein isolate microgels: Effect of food ingredients in commercial mayonnaise recipe. Food Chemistry, 2022, 376, 131866.	8.2	38
4	Effect of Hydrothermal Cooking Combined with High-Pressure Homogenization and Enzymatic Hydrolysis on the Solubility and Stability of Peanut Protein at Low pH. Foods, 2022, 11, 1289.	4.3	9
5	Janus particles: A review of their applications in food and medicine. Critical Reviews in Food Science and Nutrition, 2023, 63, 10093-10104.	10.3	4
6	An improved method for the measurement of 3â€monochloropropanediol esters by matrix solidâ€phase dispersionÂsupported liquid–liquid extraction. International Journal of Food Science and Technology, 2017, 52, 2404-2411.	2.7	3