## Chun Liu

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5504445/publications.pdf

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1162889 1474057 9 216 8 9 citations h-index g-index papers 9 9 9 294 citing authors all docs docs citations times ranked

#	Article	IF	Citations
1	Designing soluble soybean polysaccharides-based nanoparticles to improve sustained antimicrobial activity of nisin. Carbohydrate Polymers, 2019, 225, 115251.	5.1	40
2	The physicochemical properties, in vitro binding capacities and in vivo hypocholesterolemic activity of soluble dietary fiber extracted from soy hulls. Food and Function, 2016, 7, 4830-4840.	2.1	37
3	Elaboration and characterization of curcumin-loaded soy soluble polysaccharide (SSPS)-based nanocarriers mediated by antimicrobial peptide nisin. Food Chemistry, 2021, 336, 127669.	4.2	34
4	Fabrication of a Soybean Bowman–Birk Inhibitor (BBI) Nanodelivery Carrier To Improve Bioavailability of Curcumin. Journal of Agricultural and Food Chemistry, 2017, 65, 2426-2434.	2.4	30
5	Inactivation of Soybean Trypsin Inhibitor by Epigallocatechin Gallate: Stopped-Flow/Fluorescence, Thermodynamics, and Docking Studies. Journal of Agricultural and Food Chemistry, 2017, 65, 921-929.	2.4	27
6	Structure–Function Relationship of a Novel PR-5 Protein with Antimicrobial Activity from Soy Hulls. Journal of Agricultural and Food Chemistry, 2016, 64, 948-959.	2.4	17
7	Preparation and characterisation of surfaceâ€active pectin from soya hulls by phosphateâ€assisted subcritical water combined with ultrasonic treatment. International Journal of Food Science and Technology, 2016, 51, 61-68.	1.3	15
8	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. RSC Advances, 2016, 6, 85621-85633.	1.7	14
9	Improved extraction of disulphideâ€rich bioactive proteins from soya hulls: characterisation of a novel aspartic proteinase. International Journal of Food Science and Technology, 2016, 51, 1509-1515.	1.3	2