## Chun Liu

## List of Publications by Year in descending order

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

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	1163117	1474206
216	8	9
citations	h-index	g-index
9	9	294
docs citations	times ranked	citing authors
	citations 9	216 8 citations h-index

#	Article	IF	CITATIONS
1	Elaboration and characterization of curcumin-loaded soy soluble polysaccharide (SSPS)-based nanocarriers mediated by antimicrobial peptide nisin. Food Chemistry, 2021, 336, 127669.	8.2	34
2	Designing soluble soybean polysaccharides-based nanoparticles to improve sustained antimicrobial activity of nisin. Carbohydrate Polymers, 2019, 225, 115251.	10.2	40
3	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.	5.2	27
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.	5.2	30
5	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.	2.7	2
6	Fabrication and delivery properties of soy Kunitz trypsin inhibitor nanoparticles. RSC Advances, 2016, 6, 85621-85633.	3.6	14
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.	2.7	15
8	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.	4.6	37
9	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.	5.2	17