Kelsey Kanyuck

List of Publications by Year in descending order

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1684188 1720034 7 114 5 7 citations h-index g-index papers 7 7 7 159 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Release of glucose and maltodextrin DE 2 from gellan gum gels and the impacts of gel structure. Food Hydrocolloids, 2022, 122, 107090.	10.7	2
2	Structural characterization of interpenetrating network formation of high acyl gellan and maltodextrin gels. Food Hydrocolloids, 2021, 112, 106295.	10.7	7
3	Swelling of high acyl gellan gum hydrogel: Characterization of network strengthening and slower release. Carbohydrate Polymers, 2021, 259, 117758.	10.2	26
4	Formulation and characterisation of kappa-carrageenan gels with non-ionic surfactant for melting-triggered controlled release. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100060.	2.6	4
5	Temperature influences on network formation of low DE maltodextrin gels. Carbohydrate Polymers, 2019, 218, 170-178.	10.2	17
6	Facile and template-free solvothermal synthesis of mesoporous/macroporous metal–organic framework nanosheets. RSC Advances, 2018, 8, 33059-33064.	3.6	16
7	Development of Metal–Organic Framework for Gaseous Plant Hormone Encapsulation To Manage Ripening of Climacteric Produce. Journal of Agricultural and Food Chemistry, 2016, 64, 5164-5170.	5.2	42