

Chanchan Sun

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5841083/publications.pdf>

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8
papers

196
citations

1307594

7
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

229
citing authors

#	ARTICLE	IF	CITATIONS
1	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. Food Research International, 2018, 108, 151-160.	6.2	83
2	Reduction of particle size based on superfine grinding: Effects on structure, rheological and gelling properties of whey protein concentrate. Journal of Food Engineering, 2016, 186, 69-76.	5.2	44
3	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. Food and Bioprocess Technology, 2016, 9, 378-386.	4.7	20
4	Design of protein-polysaccharide multi-scale composite interfaces to modify lipid digestion. Trends in Food Science and Technology, 2022, 127, 38-48.	15.1	17
5	Interaction of exopolysaccharide produced by <i>Lactobacillus plantarum</i> YW11 with whey proteins and functionalities of the polymer complex. Journal of Food Science, 2020, 85, 4141-4151.	3.1	11
6	Effect of microparticulation and xanthan gum on the stability and lipid digestion of oil-in-water emulsions stabilized by whey protein. Food and Function, 2018, 9, 4683-4694.	4.6	10
7	Characterization and Caco-2 Cell Transport Assay of Chito-Oligosaccharides Nano-Liposomes Based on Layer-by-Layer Coated. Molecules, 2021, 26, 4144.	3.8	10
8	Influence of Whey Protein Micro-Gel Particles and Whey Protein Micro-Gel Particles-Xanthan Gum Complexes on the Stability of O/W Emulsions. Polymers, 2021, 13, 2301.	4.5	1