

Yuan Fang

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

700
citations

1163117
8
h-index

1588992
8
g-index

8
all docs

8
docs citations

8
times ranked

957
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal reversibility of vitamin E-enriched emulsion-based delivery systems produced using spontaneous emulsification. <i>Food Chemistry</i> , 2015, 185, 254-260.	8.2	30
2	Formation of thermally reversible optically transparent emulsion-based delivery systems using spontaneous emulsification. <i>Soft Matter</i> , 2015, 11, 9321-9329.	2.7	15
3	Stabilization of vitamin E-enriched mini-emulsions: Influence of organic and aqueous phase compositions. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 449, 65-73.	4.7	35
4	Effect of Salts on Formation and Stability of Vitamin E-Enriched Mini-emulsions Produced by Spontaneous Emulsification. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11246-11253.	5.2	28
5	Stabilization of Vitamin E-Enriched Nanoemulsions: Influence of Post-Homogenization Cosurfactant Addition. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 1625-1633.	5.2	39
6	Effect of glycerol on formation, stability, and properties of vitamin-E enriched nanoemulsions produced using spontaneous emulsification. <i>Journal of Colloid and Interface Science</i> , 2013, 411, 105-113.	9.4	102
7	Fabrication of vitamin E-enriched nanoemulsions by spontaneous emulsification: Effect of propylene glycol and ethanol on formation, stability, and properties. <i>Food Research International</i> , 2013, 54, 812-820.	6.2	89
8	Fabrication of vitamin E-enriched nanoemulsions: Factors affecting particle size using spontaneous emulsification. <i>Journal of Colloid and Interface Science</i> , 2013, 391, 95-102.	9.4	362