Chuan-He Tang

List of Publications by Year
in descending order

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172 papers	13,535 citations	12303 69 h-index	25716 108 g-index
173 all docs	173 docs citations	173 times ranked	6868 citing authors

#	ARTICLE	IF	CITATIONS
1	Sodium chloride-programmed phase transition of Î²-conglycinin/lysozyme electrostatic complexes from amorphous precipitates to complex coacervates. Food Hydrocolloids, 2022, 124, 107247.	5.6	8
2	Mild preheating improves cholesterol-lowering benefits of soy protein via enhancing hydrophobicity of its gastrointestinal digests: An in vitro study. Food Hydrocolloids, 2022, 124, 107282.	5.6	8
3	Dynamic equilibrium of Î²-conglycinin/lysozyme heteroprotein complex coacervates. Food Hydrocolloids, 2022, 124, 107339.	5.6	11
4	New insights into the NaCl impact on emulsifying properties of globular proteins. Food Hydrocolloids, 2022, 124, 107342.	5.6	21
5	An eco-friendly zein nanoparticle as robust cosmetic ingredient ameliorates skin photoaging. Industrial Crops and Products, 2022, 177, 114521.	2.5	9
6	Outstanding Freeze-Thaw Stability of Mayonnaise Stabilized Solely by a Heated Soy Protein Isolate. Food Biophysics, 2022, 17, 335-343.	1.4	8
7	Freeze-thaw-stable high internal phase emulsions stabilized by soy protein isolate and chitosan complexes at pH 3.0 as promising mayonnaise replacers. Food Research International, 2022, 156, 111309.	2.9	27
8	Transparent high internal phase emulsion gels stabilized solely by proteins. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 608, 125596.	2.3	20
9	Wet media planetary ball milling remarkably improves functional and cholesterol-binding properties of okara. Food Hydrocolloids, 2021, 111, 106386.	5.6	18
10	Strategies to utilize naturally occurring protein architectures as nanovehicles for hydrophobic nutraceuticals. Food Hydrocolloids, 2021, 112, 106344.	5.6	37
11	Nano-architectural assembly of soy proteins: A promising strategy to fabricate nutraceutical nanovehicles. Advances in Colloid and Interface Science, 2021, 291, 102402.	7.0	30
12	Holocellulose nanofibers from insoluble polysaccharides of okara by mild alkali planetary ball milling: Structural characteristics and emulsifying properties. Food Hydrocolloids, 2021, 115, 106625.	5.6	13
13	Assembled milk protein nano-architectures as potential nanovehicles for nutraceuticals. Advances in Colloid and Interface Science, 2021, 292, 102432.	7.0	30
14	Heteroprotein Complex Coacervate Based on Î²-Conglycinin and Lysozyme: Dynamic Protein Exchange, Thermodynamic Mechanism, and Lysozyme Activity. Journal of Agricultural and Food Chemistry, 2021, 69, 7948-7959.	2.4	17
15	Assembly of food proteins for nano- encapsulation and delivery of nutraceuticals (a mini-review). Food Hydrocolloids, 2021, 117, 106710.	5.6	46
16	Highly transparent antioxidant high internal phase emulsion gels stabilized solely by C-phycocyanin: Facilitated formation through subunit dissociation and refractive index matching. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 625, 126866.	2.3	3
17	Heteroprotein complex formation of soy protein isolate and lactoferrin: Thermodynamic formation mechanism and morphologic structure. Food Hydrocolloids, 2020, 100, 105415.	5.6	48
18	Novel edible pickering high-internal-phase-emulsion gels efficiently stabilized by unique polysaccharide-protein hybrid nanoparticles from Okara. Food Hydrocolloids, 2020, 98, 105285.	5.6	88

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19	Improving the emulsification of soy Î²-conglycinin by alcohol-induced aggregation. Food Hydrocolloids, 2020, 98, 105307.	5.6	47
20	High internal phase emulsions stabilized solely by a globular protein glycated to form soft particles. Food Hydrocolloids, 2020, 98, 105254.	5.6	94
21	Heteroprotein complex of soy protein isolate and lysozyme: Formation mechanism and thermodynamic characterization. Food Hydrocolloids, 2020, 101, 105571.	5.6	25
22	One-step fabrication of multifunctional high internal phase pickering emulsion gels solely stabilized by a softer globular protein nanoparticle: S-Ovalbumin. Journal of Colloid and Interface Science, 2020, 580, 515-527.	5.0	41
23	Hofmeister Effect-Assistant Fabrication of All-Natural Protein-based Porous Materials Templated from Pickering Emulsions. Journal of Agricultural and Food Chemistry, 2020, 68, 11261-11272.	2.4	14
24	Heteroprotein complex coacervation: Focus on experimental strategies to investigate structure formation as a function of intrinsic and external physicochemical parameters for food applications. Advances in Colloid and Interface Science, 2020, 284, 102268.	7.0	20
25	Nanocomplexation of proteins with curcumin: From interaction to nanoencapsulation (A review). Food Hydrocolloids, 2020, 109, 106106.	5.6	54
26	Spray-drying microencapsulation of curcumin nanocomplexes with soy protein isolate: Encapsulation, water dispersion, bioaccessibility and bioactivities of curcumin. Food Hydrocolloids, 2020, 105, 105821.	5.6	65
27	Outstanding antioxidant pickering high internal phase emulsions by co-assembled polyphenol-soy Î²-conglycinin nanoparticles. Food Research International, 2020, 136, 109509.	2.9	60
28	Whether ovalbumin performs as a particulate or polymeric emulsifier is largely determined by pH. Food Hydrocolloids, 2020, 103, 105694.	5.6	42
29	Chitosan-stabilized emulsion gels via pH-induced droplet flocculation. Food Hydrocolloids, 2020, 105, 105811.	5.6	40
30	Globular proteins as soft particles for stabilizing emulsions: Concepts and strategies. Food Hydrocolloids, 2020, 103, 105664.	5.6	110
31	Edible pickering high internal phase emulsions stabilized by soy glycinin: Improvement of emulsification performance and pickering stabilization by glycation with soy polysaccharide. Food Hydrocolloids, 2020, 103, 105672.	5.6	67
32	Improving freeze-thaw stability of soy nanoparticle-stabilized emulsions through increasing particle size and surface hydrophobicity. Food Hydrocolloids, 2019, 87, 404-412.	5.6	50
33	Tuning the stability and microstructure of fine Pickering emulsions stabilized by cellulose nanocrystals. Industrial Crops and Products, 2019, 141, 111733.	2.5	42
34	Fabrication and characterization of Pickering High Internal Phase Emulsions (HIPEs) stabilized by chitosan-caseinophosphopeptides nanocomplexes as oral delivery vehicles. Food Hydrocolloids, 2019, 93, 34-45.	5.6	131
35	Novel Soy Î²-Conglycinin Coreâ€“Shell Nanoparticles As Outstanding Ecofriendly Nanocarriers for Curcumin. Journal of Agricultural and Food Chemistry, 2019, 67, 6292-6301.	2.4	54
36	Fabrication and Characterization of Novel Water-Insoluble Protein Porous Materials Derived from Pickering High Internal-Phase Emulsions Stabilized by Gliadinâ€“Chitosan-Complex Particles. Journal of Agricultural and Food Chemistry, 2019, 67, 3423-3431.	2.4	95

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37	Novel nanoparticles from insoluble soybean polysaccharides of Okara as unique Pickering stabilizers for oil-in-water emulsions. Food Hydrocolloids, 2019, 94, 255-267.	5.6	101
38	Novel soy Î²-conglycinin nanoparticles by ethanol-assisted disassembly and reassembly: Outstanding nanocarriers for hydrophobic nutraceuticals. Food Hydrocolloids, 2019, 91, 246-255.	5.6	52
39	Nanostructured soy proteins: Fabrication and applications as delivery systems for bioactives (a) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.6	139
40	Novel pickering high internal phase emulsion gels stabilized solely by soy Î²-conglycinin. Food Hydrocolloids, 2019, 88, 21-30.	5.6	190
41	High internal phase emulsions stabilized by starch nanocrystals. Food Hydrocolloids, 2018, 82, 230-238.	5.6	183
42	Development of Pickering Emulsions Stabilized by Gliadin/Proanthocyanidins Hybrid Particles (GPHPs) and the Fate of Lipid Oxidation and Digestion. Journal of Agricultural and Food Chemistry, 2018, 66, 1461-1471.	2.4	108
43	Development of antioxidant gliadin particle stabilized Pickering high internal phase emulsions (HIPEs) as oral delivery systems and the <i>in vitro</i> digestion fate. Food and Function, 2018, 9, 959-970.	2.1	125
44	Development and characterization of novel antimicrobial bilayer films based on Polylactic acid (PLA)/Pickering emulsions. Carbohydrate Polymers, 2018, 181, 727-735.	5.1	92
45	Pickering high internal phase emulsions stabilized by protein-covered cellulose nanocrystals. Food Hydrocolloids, 2018, 82, 96-105.	5.6	127
46	Freeze-thaw stability of Pickering emulsions stabilized by soy protein nanoparticles. Influence of ionic strength before or after emulsification. Food Hydrocolloids, 2018, 74, 37-45.	5.6	96
47	Surface modification improves fabrication of pickering high internal phase emulsions stabilized by cellulose nanocrystals. Food Hydrocolloids, 2018, 75, 125-130.	5.6	223
48	Development and characterisation of polylactic acidâ€“gliadin bilayer/trilayer films as carriers of thymol. International Journal of Food Science and Technology, 2018, 53, 608-618.	1.3	12
49	Cellular Uptake and Intracellular Antioxidant Activity of Zein/Chitosan Nanoparticles Incorporated with Quercetin. Journal of Agricultural and Food Chemistry, 2018, 66, 12783-12793.	2.4	75
50	Fabrication of Zein/Pectin Hybrid Particle-Stabilized Pickering High Internal Phase Emulsions with Robust and Ordered Interface Architecture. Journal of Agricultural and Food Chemistry, 2018, 66, 11113-11123.	2.4	190
51	Molecular Mechanism for Improving Emulsification Efficiency of Soy Glycinin by Glycation with Soy Soluble Polysaccharide. Journal of Agricultural and Food Chemistry, 2018, 66, 12316-12326.	2.4	56
52	Ovalbumin as an Outstanding Pickering Nanostabilizer for High Internal Phase Emulsions. Journal of Agricultural and Food Chemistry, 2018, 66, 8795-8804.	2.4	161
53	Emulsifying properties of soy proteins: A critical review with emphasis on the role of conformational flexibility. Critical Reviews in Food Science and Nutrition, 2017, 57, 2636-2679.	5.4	256
54	Soy Soluble Polysaccharide as a Nanocarrier for Curcumin. Journal of Agricultural and Food Chemistry, 2017, 65, 1707-1714.	2.4	50

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55	Octenylsuccinate starch spherulites as a stabilizer for Pickering emulsions. Food Chemistry, 2017, 227, 298-304.	4.2	49
56	Freeze-thaw stability of pickering emulsions stabilized by soy and whey protein particles. Food Hydrocolloids, 2017, 69, 173-184.	5.6	121
57	Development of stable Pickering emulsions/oil powders and Pickering HIPEs stabilized by gliadin/chitosan complex particles. Food and Function, 2017, 8, 2220-2230.	2.1	105
58	Development of antioxidant Pickering high internal phase emulsions (HIPEs) stabilized by protein/polysaccharide hybrid particles as potential alternative for PHOs. Food Chemistry, 2017, 231, 122-130.	4.2	235
59	Ca 2+ -induced soy protein nanoparticles as pickering stabilizers: Fabrication and characterization. Food Hydrocolloids, 2017, 65, 175-186.	5.6	72
60	Development and Characterization of Multifunctional Gelatin-Lysozyme Films Via the Oligomeric Proanthocyanidins (OPCs) Crosslinking Approach. Food Biophysics, 2017, 12, 451-461.	1.4	6
61	The influence of ionic strength on the characteristics of heat-induced soy protein aggregate nanoparticles and the freezeâ€“thaw stability of the resultant Pickering emulsions. Food and Function, 2017, 8, 2974-2981.	2.1	41
62	Soy protein isolate as a nanocarrier for enhanced water dispersibility, stability and bioaccessibility of <i>Î²</i>â€•carotene. Journal of the Science of Food and Agriculture, 2017, 97, 2230-2237.	1.7	46
63	Spray-drying microencapsulation of CoQ 10 in olive oil for enhanced water dispersion, stability and bioaccessibility: Influence of type of emulsifiers and/or wall materials. Food Hydrocolloids, 2016, 61, 20-30.	5.6	44
64	Food proteins as vehicles for enhanced water dispersibility, stability and bioaccessibility of coenzyme Q10. LWT - Food Science and Technology, 2016, 72, 125-133.	2.5	23
65	Influence of nanocomplexation with curcumin on emulsifying properties and emulsion oxidative stability of soy protein isolate at pH 3.0 and 7.0. Food Hydrocolloids, 2016, 61, 102-112.	5.6	87
66	Food protein-based phytosterol nanoparticles: fabrication and characterization. Food and Function, 2016, 7, 3973-3980.	2.1	39
67	Fabrication and characterization of novel Pickering emulsions and Pickering high internal emulsions stabilized by gliadin colloidal particles. Food Hydrocolloids, 2016, 61, 300-310.	5.6	229
68	Reprint of â€œSoy glycinin as food-grade Pickering stabilizers: Part. III. Fabrication of gel-like emulsions and their potential as sustained-release delivery systems for Î²-caroteneâ€• Food Hydrocolloids, 2016, 60, 631-640.	5.6	16
69	Coreâ€“Shell Soy Proteinâ€“Soy Polysaccharide Complex (Nano)particles as Carriers for Improved Stability and Sustained Release of Curcumin. Journal of Agricultural and Food Chemistry, 2016, 64, 5053-5059.	2.4	140
70	Granular size of potato starch affects structural properties, octenylsuccinic anhydride modification and flowability. Food Chemistry, 2016, 212, 453-459.	4.2	64
71	Gel-like pea protein Pickering emulsions at pH3.0 as a potential intestine-targeted and sustained-release delivery system for Î²-carotene. Food Research International, 2016, 79, 64-72.	2.9	112
72	Soy glycinin as food-grade Pickering stabilizers: Part. III. Fabrication of gel-like emulsions and their potential as sustained-release delivery systems for Î²-carotene. Food Hydrocolloids, 2016, 56, 434-444.	5.6	109

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73	Soy glycinin as food-grade Pickering stabilizers: Part. II. Improvement of emulsification and interfacial adsorption by electrostatic screening. Food Hydrocolloids, 2016, 60, 620-630.	5.6	95
74	Soy glycinin as food-grade Pickering stabilizers: Part. I. Structural characteristics, emulsifying properties and adsorption/arrangement at interface. Food Hydrocolloids, 2016, 60, 606-619.	5.6	149
75	Development and characterization of novel chitosan emulsion films via pickering emulsions incorporation approach. Food Hydrocolloids, 2016, 52, 253-264.	5.6	75
76	Nanocomplexation between Curcumin and Soy Protein Isolate: Influence on Curcumin Stability/Bioaccessibility and in Vitro Protein Digestibility. Journal of Agricultural and Food Chemistry, 2015, 63, 3559-3569.	2.4	263
77	Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment. Food Research International, 2015, 75, 157-165.	2.9	118
78	Dynamic adsorption and dilatational properties of BSA at oil/water interface: Role of conformational flexibility. Food Hydrocolloids, 2015, 43, 388-399.	5.6	84
79	Surface modification of sodium caseinate films by zein coatings. Food Hydrocolloids, 2014, 36, 1-8.	5.6	40
80	Characteristics and oxidative stability of soy protein-stabilized oil-in-water emulsions: Influence of ionic strength and heat pretreatment. Food Hydrocolloids, 2014, 37, 149-158.	5.6	168
81	Sprayâ€drying microencapsulation of Î²â€carotene by soy protein isolate and/or OSAâ€modified starch. Journal of Applied Polymer Science, 2014, 131, .	1.3	33
82	Microencapsulation properties of protein isolates from three selected Phaseolus legumes in comparison with soy protein isolate. LWT - Food Science and Technology, 2014, 55, 74-82.	2.5	38
83	Continuous preparation of zein colloidal particles by Flash NanoPrecipitation (FNP). Journal of Food Engineering, 2014, 127, 103-110.	2.7	48
84	Emulsifying properties of vicilins: Dependence on the protein type and concentration. Food Hydrocolloids, 2014, 36, 278-286.	5.6	21
85	Preparation and characterization of kidney bean protein isolate (KPI)â€“chitosan (CH) composite films prepared by ultrasonic pretreatment. Food Hydrocolloids, 2014, 36, 60-69.	5.6	40
86	Phytosterol Colloidal Particles as Pickering Stabilizers for Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 5133-5141.	2.4	53
87	Emulsifying Properties of Soy Protein Nanoparticles: Influence of the Protein Concentration and/or Emulsification Process. Journal of Agricultural and Food Chemistry, 2014, 62, 2644-2654.	2.4	222
88	Pea protein exhibits a novel Pickering stabilization for oil-in-water emulsions at pH 3.0. LWT - Food Science and Technology, 2014, 58, 463-469.	2.5	144
89	Microencapsulation properties of soy protein isolate: Influence of preheating and/or blending with lactose. Journal of Food Engineering, 2013, 117, 281-290.	2.7	40
90	Influence of glycation on microencapsulating properties of soy protein isolateâ€“lactose blends. Journal of the Science of Food and Agriculture, 2013, 93, 2715-2722.	1.7	26

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91	Microencapsulation properties of soy protein isolate and storage stability of the correspondingly spray-dried emulsions. Food Research International, 2013, 52, 419-428.	2.9	76
92	Genipin-crosslinked gelatin films as controlled releasing carriers of lysozyme. Food Research International, 2013, 51, 321-324.	2.9	44
93	Development of Novel Zein-Sodium Caseinate Nanoparticle (ZP)-Stabilized Emulsion Films for Improved Water Barrier Properties via Emulsion/Solvent Evaporation. Journal of Agricultural and Food Chemistry, 2013, 61, 11089-11097.	2.4	38
94	Soy Protein Nanoparticle Aggregates as Pickering Stabilizers for Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2013, 61, 8888-8898.	2.4	370
95	Preparation of water-soluble antimicrobial zein nanoparticles by a modified antisolvent approach and their characterization. Journal of Food Engineering, 2013, 119, 343-352.	2.7	87
96	Emulsifying and Interfacial Properties of Vicilins: Role of Conformational Flexibility at Quaternary and/or Tertiary Levels. Journal of Agricultural and Food Chemistry, 2013, 61, 11140-11150.	2.4	73
97	pH-dependent emulsifying properties of pea [Pisum sativum (L.)] proteins. Food Hydrocolloids, 2013, 33, 309-319.	5.6	259
98	Fabrication and characterization of kidney bean (Phaseolus vulgaris L.) protein isolateâ€“chitosan composite films at acidic pH. Food Hydrocolloids, 2013, 31, 237-247.	5.6	43
99	Role of Conformational Flexibility in the Emulsifying Properties of Bovine Serum Albumin. Journal of Agricultural and Food Chemistry, 2013, 61, 3097-3110.	2.4	88
100	Heat-induced fibril assembly of vicilin at pH2.0: Reaction kinetics, influence of ionic strength and protein concentration, and molecular mechanism. Food Research International, 2013, 51, 621-632.	2.9	50
101	Properties and microstructure of transglutaminase-set soy protein-stabilized emulsion gels. Food Research International, 2013, 52, 409-418.	2.9	70
102	Transglutaminase-set soy globulin-stabilized emulsion gels: Influence of soy Î²-conglycinin/glycinin ratio on properties, microstructure and gelling mechanism. Food Research International, 2013, 51, 804-812.	2.9	39
103	The role of glycinin in the formation of gel-like soy protein-stabilized emulsions. Food Hydrocolloids, 2013, 32, 97-105.	5.6	38
104	A novel process to efficiently form transglutaminase-set soy protein isolate-stabilized emulsion gels. LWT - Food Science and Technology, 2013, 53, 15-21.	2.5	25
105	Stirring greatly improves transglutaminase-induced gelation of soy protein-stabilized emulsions. LWT - Food Science and Technology, 2013, 51, 120-128.	2.5	15
106	Cold, gel-like soy protein emulsions by microfluidization: Emulsion characteristics, rheological and microstructural properties, and gelling mechanism. Food Hydrocolloids, 2013, 30, 61-72.	5.6	163
107	Effects of transglutaminase on sorption, mechanical and moisture-related properties of gelatin films. Food Science and Technology International, 2013, 19, 99-108.	1.1	15
108	Fabrication and Characterization of Novel Antimicrobial Films Derived from Thymol-Loaded Zeinâ€“Sodium Caseinate (SC) Nanoparticles. Journal of Agricultural and Food Chemistry, 2012, 60, 11592-11600.	2.4	148

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109	Characterization of gelatin-based edible films incorporated with olive oil. Food Research International, 2012, 49, 572-579.	2.9	170
110	Effect of homogenization conditions on properties of gelatinâ€“olive oil composite films. Journal of Food Engineering, 2012, 113, 136-142.	2.7	40
111	Improvement of heat-induced fibril assembly of soy Î²-conglycinin (7S Globulins) at pH 2.0 through electrostatic screening. Food Research International, 2012, 46, 229-236.	2.9	53
112	Microfluidization as a potential technique to modify surface properties of soy protein isolate. Food Research International, 2012, 48, 108-118.	2.9	213
113	Structural Rearrangement of Ethanol-Denatured Soy Proteins by High Hydrostatic Pressure Treatment. Journal of Agricultural and Food Chemistry, 2011, 59, 7324-7332.	2.4	57
114	Conformational Study of Red Kidney Bean (Phaseolus vulgaris L.) Protein Isolate (KPI) by Tryptophan Fluorescence and Differential Scanning Calorimetry. Journal of Agricultural and Food Chemistry, 2011, 59, 241-248.	2.4	26
115	Rheological Properties of Soybean Î²-Conglycinin in Aqueous Dispersions: Effects of Concentration, Ionic Strength and Thermal Treatment. International Journal of Food Properties, 2011, 14, 264-279.	1.3	5
116	Modulation of Physicochemical and Conformational Properties of Kidney Bean Vicilin (Phaseolin) by Glycation with Glucose: Implications for Structureâ€“Function Relationships of Legume Vicilins. Journal of Agricultural and Food Chemistry, 2011, 59, 10114-10123.	2.4	122
117	Mechanical and Water-Holding Properties and Microstructures of Soy Protein Isolate Emulsion Gels Induced by CaCl₂, Glucono-Î´-lactone (GDL), and Transglutaminase: Influence of Thermal Treatments before and/or after Emulsification. Journal of Agricultural and Food Chemistry, 2011, 59, 4071-4077.	2.4	130
118	Aggregation kinetics and Î¶-potential of soy protein during fractionation. Food Research International, 2011, 44, 1392-1400.	2.9	22
119	Complex coacervation of chitosan and soy globulins in aqueous solution: a electrophoretic mobility and light scattering study. International Journal of Food Science and Technology, 2011, 46, 1363-1369.	1.3	17
120	Surface charge and conformational properties of phaseolin, the major globulin in red kidney bean (<i>Phaseolus vulgaris</i> L): effect of pH. International Journal of Food Science and Technology, 2011, 46, 1628-1635.	1.3	18
121	A comparative study of physicochemical and conformational properties in three vicilins from Phaseolus legumes: Implications for the structureâ€“function relationship. Food Hydrocolloids, 2011, 25, 315-324.	5.6	134
122	Structureâ€“physicochemical function relationships of 7S globulins (vicilins) from red bean (Phaseolus angularis) with different polypeptide constituents. Food Hydrocolloids, 2011, 25, 536-544.	5.6	24
123	Conformational and thermal properties of phaseolin, the major storage protein of red kidney bean (Phaseolus vulgaris L.). Journal of the Science of Food and Agriculture, 2011, 91, 94-99.	1.7	17
124	Influence of succinylation on the properties of cast films from red bean protein isolate at various plasticizer levels. Journal of Applied Polymer Science, 2011, 120, 1934-1941.	1.3	5
125	Properties of transglutaminaseâ€treated red bean protein films. Journal of Applied Polymer Science, 2011, 122, 789-797.	1.3	7
126	Physicochemical and structural characterisation of protein isolate, globulin and albumin from soapnut seeds (Sapindus mukorossi Gaertn.). Food Chemistry, 2011, 128, 420-426.	4.2	35

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127	Cold, gel-like whey protein emulsions by microfluidisation emulsification: Rheological properties and microstructures. Food Chemistry, 2011, 127, 1641-1647.	4.2	109
128	Characterisation of soybean glycinin and Î²â€conglycinin fractionated by using MgCl₂ instead of CaCl₂. International Journal of Food Science and Technology, 2010, 45, 155-162.	1.3	3
129	An Improved Isolation Method of Soy Î²â€Conglycinin Subunits and Their Characterization. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 997-1004.	0.8	18
130	Thermal aggregation and gelation of kidney bean (Phaseolus vulgaris L.) protein isolate at pH 2.0: Influence of ionic strength. Food Hydrocolloids, 2010, 24, 266-274.	5.6	50
131	Functional and conformational properties of phaseolin (<i>Phaseolus vulgris</i> L.) and kidney bean protein isolate: A comparative study. Journal of the Science of Food and Agriculture, 2010, 90, 599-607.	1.7	44
132	Physicochemical and structural characterisation of globulin and albumin from common buckwheat (Fagopyrum esculentum Moench) seeds. Food Chemistry, 2010, 121, 119-126.	4.2	35
133	Formation of Amyloid Fibrils from Kidney Bean 7S Globulin (Phaseolin) at pH 2.0. Journal of Agricultural and Food Chemistry, 2010, 58, 8061-8068.	2.4	66
134	Formation and Characterization of Amyloid-like Fibrils from Soy Î²-Conglycinin and Glycinin. Journal of Agricultural and Food Chemistry, 2010, 58, 11058-11066.	2.4	112
135	The relationships between physicochemical properties and conformational features of succinylated and acetylated kidney bean (Phaseolus vulgaris L.) protein isolates. Food Research International, 2010, 43, 730-738.	2.9	71
136	Physicochemical and Structural Properties of 8S and/or 11S Globulins from Mungbean [<i>Vigna radiata</i> (L.) Wilczek] with Various Polypeptide Constituents. Journal of Agricultural and Food Chemistry, 2010, 58, 6395-6402.	2.4	57
137	Physicochemical, functional and structural properties of vicilin-rich protein isolates from three Phaseolus legumes: Effect of heat treatment. Food Hydrocolloids, 2009, 23, 1771-1778.	5.6	44
138	Functional and structural properties and <i>in vitro</i> digestibility of acylated hemp (<i>Cannabis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 2653-2661.	1.3	37
139	Effects of Acylation on the Functional Properties andâ€,<i>In Vitro</i>â€,Trypsin Digestibility of Red Kidney Bean (<i>Phaseolus vulgaris</i>â€,L.) Protein Isolate. Journal of Food Science, 2009, 74, E488-94.	1.5	18
140	Enzymatic hydrolysis of hemp (Cannabis sativa L.) protein isolate by various proteases and antioxidant properties of the resulting hydrolysates. Food Chemistry, 2009, 114, 1484-1490.	4.2	187
141	Formation of soluble aggregates from insoluble commercial soy protein isolate by means of ultrasonic treatment and their gelling properties. Journal of Food Engineering, 2009, 92, 432-437.	2.7	204
142	Thermal aggregation, amino acid composition and in vitro digestibility of vicilin-rich protein isolates from three Phaseolus legumes: A comparative study. Food Chemistry, 2009, 113, 957-963.	4.2	56
143	Physicochemical and antioxidant properties of buckwheat (Fagopyrum esculentum Moench) protein hydrolysates. Food Chemistry, 2009, 115, 672-678.	4.2	123
144	Heat-induced modifications in the functional and structural properties of vicilin-rich protein isolate from kidney (Phaseolus vulgaris L.) bean. Food Chemistry, 2009, 115, 859-866.	4.2	80

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145	Physicochemical and Conformational Properties of Buckwheat Protein Isolates: Influence of Polyphenol Removal with Cold Organic Solvents from Buckwheat Seed Flours. Journal of Agricultural and Food Chemistry, 2009, 57, 10740-10748.	2.4	38
146	Physicochemical and functional properties of acidic and basic polypeptides of soy glycinin. Food Research International, 2009, 42, 700-706.	2.9	57
147	Effect of high pressure treatment on aggregation and structural properties of soy protein isolate. LWT - Food Science and Technology, 2009, 42, 606-611.	2.5	161
148	Properties of cast films of vicilin-rich protein isolates from Phaseolus legumes: Influence of heat curing. LWT - Food Science and Technology, 2009, 42, 1659-1666.	2.5	36
149	Effects of limited enzymatic hydrolysis with trypsin on the functional properties of hemp (Cannabis) Tj ETQq1 1 0.784314 rgBT /Overloc	4.2	155
150	Characterization, amino acid composition and in vitro digestibility of hemp (Cannabis sativa L.) proteins. Food Chemistry, 2008, 107, 11-18.	4.2	203
151	Functional properties and in vitro trypsin digestibility of red kidney bean (Phaseolus vulgaris L.) protein isolate: Effect of high-pressure treatment. Food Chemistry, 2008, 110, 938-945.	4.2	173
152	Effects of high-pressure treatment on some physicochemical and functional properties of soy protein isolates. Food Hydrocolloids, 2008, 22, 560-567.	5.6	248
153	Thermal denaturation and gelation of vicilin-rich protein isolates from three Phaseolus legumes: A comparative study. LWT - Food Science and Technology, 2008, 41, 1380-1388.	2.5	87
154	Preparation of soluble soybean protein aggregates (SSPA) from insoluble soybean protein concentrates (SPC) and its functional properties. Food Research International, 2008, 41, 154-164.	2.9	44
155	Transglutaminase-induced cross-linking of vicilin-rich kidney protein isolate: Influence on the functional properties and in vitro digestibility. Food Research International, 2008, 41, 941-947.	2.9	57
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