

Chunhuan

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

469
citations

623188

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h-index

794141

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19
all docs

19
docs citations

19
times ranked

390
citing authors

#	ARTICLE	IF	CITATIONS
1	Synergetic interfacial adsorption of protein and low-molecular-weight emulsifiers in aerated emulsions. <i>Food Hydrocolloids</i> , 2018, 81, 15-22.	5.6	79
2	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019, 292, 134-142.	4.2	64
3	Interfacial competitive adsorption of different amphipathicity emulsifiers and milk protein affect fat crystallization, physical properties, and morphology of frozen aerated emulsion. <i>Food Hydrocolloids</i> , 2019, 87, 670-678.	5.6	46
4	Effect of water content on thermal oxidation of oleic acid investigated by combination of EPR spectroscopy and SPME-GC-MS/MS. <i>Food Chemistry</i> , 2017, 221, 1434-1441.	4.2	35
5	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. <i>Food Research International</i> , 2018, 105, 423-431.	2.9	27
6	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , 2019, 115, 108446.	2.5	25
7	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. <i>Food Chemistry</i> , 2019, 286, 636-643.	4.2	24
8	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , 2021, 345, 128811.	4.2	23
9	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. <i>Food and Function</i> , 2019, 10, 5413-5425.	2.1	20
10	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , 2018, 266, 66-72.	4.2	19
11	Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. <i>Journal of Food Science</i> , 2021, 86, 3987-4000.	1.5	18
12	High sensitive and efficient detection of edible oils adulterated with used frying oil by electron spin resonance. <i>Food Control</i> , 2017, 73, 540-545.	2.8	15
13	Identification and quantification of synergetic antioxidants and their application in sunflower oil. <i>LWT - Food Science and Technology</i> , 2020, 118, 108726.	2.5	15
14	Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. <i>Journal of Colloid and Interface Science</i> , 2021, 587, 417-428.	5.0	14
15	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates. <i>RSC Advances</i> , 2020, 10, 2634-2645.	1.7	13
16	Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. <i>Food Chemistry</i> , 2019, 288, 108-116.	4.2	11
17	The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. <i>Food Chemistry</i> , 2019, 300, 125219.	4.2	10
18	Improved stability and skin penetration through glycethosomes loaded with glycyrrhetic acid. <i>International Journal of Cosmetic Science</i> , 2022, 44, 249-261.	1.2	7

#	ARTICLE	IF	CITATIONS
19	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. LWT - Food Science and Technology, 2020, 122, 108999.	2.5	4