# Chunhuan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8118433/publications.pdf

Version: 2024-02-01

| 19 | 469 | 623734 | 794594 |
|---|---|---|---|
| papers | citations | 14 | 19 |
| | | h-index | g-index |

| 19 | 19 | 19 | 390 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Synergetic interfacial adsorption of protein and low-molecular-weight emulsifiers in aerated emulsions. Food Hydrocolloids, 2018, 81, 15-22. | 10.7 | 79 |
| 2 | Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. Food Chemistry, 2019, 292, 134-142. | 8.2 | 64 |
| 3 | Interfacial competitive adsorption of different amphipathicity emulsifiers and milk protein affect fat crystallization, physical properties, and morphology of frozen aerated emulsion. Food Hydrocolloids, 2019, 87, 670-678. | 10.7 | 46 |
| 4 | Effect of water content on thermal oxidation of oleic acid investigated by combination of EPR spectroscopy and SPME-GC-MS/MS. Food Chemistry, 2017, 221, 1434-1441. | 8.2 | 35 |
| 5 | Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. Food Research International, 2018, 105, 423-431. | 6.2 | 27 |
| 6 | Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. LWT - Food Science and Technology, 2019, 115, 108446. | 5.2 | 25 |
| 7 | Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. Food Chemistry, 2019, 286, 636-643. | 8.2 | 24 |
| 8 | Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. Food Chemistry, 2021, 345, 128811. | 8.2 | 23 |
| 9 | Effects of wax concentration and carbon chain length on the structural modification of fat crystals. Food and Function, 2019, 10, 5413-5425. | 4.6 | 20 |
| 10 | Visualized phase behavior of binary blends of coconut oil and palm stearin. Food Chemistry, 2018, 266, 66-72. | 8.2 | 19 |
| 11 | Gelation behavior and crystal network of natural waxes and corresponding binary blends in highâ€oleic sunflower oil. Journal of Food Science, 2021, 86, 3987-4000. | 3.1 | 18 |
| 12 | High sensitive and efficient detection of edible oils adulterated with used frying oil by electron spin resonance. Food Control, 2017, 73, 540-545. | 5.5 | 15 |
| 13 | Identification and quantification of synergetic antioxidants and their application in sunflower oil. LWT - Food Science and Technology, 2020, 118, 108726. | 5.2 | 15 |
| 14 | Exploration of the natural waxes-tuned crystallization behavior, droplet shape and rheology properties of O/W emulsions. Journal of Colloid and Interface Science, 2021, 587, 417-428. | 9.4 | 14 |
| 15 | Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates. RSC Advances, 2020, 10, 2634-2645. | 3.6 | 13 |
| 16 | Structural and mechanical behavior of colloidal fat crystal networks of fully hydrogenated lauric acid-rich fats and rapeseed oils mixtures. Food Chemistry, 2019, 288, 108-116. | 8.2 | 11 |
| 17 | The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. Food Chemistry, 2019, 300, 125219. | 8.2 | 10 |
| 18 | Improved stability and skin penetration through glycethosomes loaded with glycyrrhetinic acid. International Journal of Cosmetic Science, 2022, 44, 249-261. | 2.6 | 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. | 5.2 | 4 |