

Chunhuan

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18
papers

229
citations

10
h-index

15
g-index

19
ext. papers

331
ext. citations

7
avg. IF

3.5
L-index

#	Paper	IF	Citations
18	Synergetic interfacial adsorption of protein and low-molecular-weight emulsifiers in aerated emulsions. <i>Food Hydrocolloids</i> , 2018 , 81, 15-22	10.6	47
17	Oleogels from sodium stearyl lactylate-based lamellar crystals: Structural characterization and bread application. <i>Food Chemistry</i> , 2019 , 292, 134-142	8.5	28
16	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	10.6	23
15	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	8.5	20
14	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. <i>Food Research International</i> , 2018 , 105, 423-431	7	18
13	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. <i>LWT - Food Science and Technology</i> , 2019 , 115, 108446	5.4	13
12	Visualized phase behavior of binary blends of coconut oil and palm stearin. <i>Food Chemistry</i> , 2018 , 266, 66-72	8.5	13
11	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	6.2	12
10	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. <i>Food Chemistry</i> , 2019 , 286, 636-643	8.5	11
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	6.1	10
8	Identification and quantification of synergetic antioxidants and their application in sunflower oil. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108726	5.4	9
7	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	8.5	8
6	The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. <i>Food Chemistry</i> , 2019 , 300, 125219	8.5	4
5	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. <i>Food Chemistry</i> , 2021 , 345, 128811	8.5	4
4	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates. <i>RSC Advances</i> , 2020 , 10, 2634-2645	3.7	3
3	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. <i>LWT - Food Science and Technology</i> , 2020 , 122, 108999	5.4	3
2	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	9.3	3

- 1 Gelation behavior and crystal network of natural waxes and corresponding binary blends in high-oleic sunflower oil. *Journal of Food Science*, **2021**, 86, 3987-4000 3.4 ○