Chunhuan

List of Publications by Year in Descending Order

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	Development of low-oil emulsion gel by solidifying oil droplets: Roles of internal beeswax concentration. *Food Chemistry*, **2021**, 345, 128811	8.5	4
17	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	9.3	3
16	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	0
15	Comparative assessment of physicochemical and antioxidative properties of mung bean protein hydrolysates.. *RSC Advances*, **2020**, 10, 2634-2645	3.7	3
14	L-ascorbyl palmitate modify the crystallization behavior of palm oil: Mechanism and application. *LWT - Food Science and Technology*, **2020**, 122, 108999	5.4	3
13	Identification and quantification of synergetic antioxidants and their application in sunflower oil. *LWT - Food Science and Technology*, **2020**, 118, 108726	5.4	9
12	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	8.5	8
11	Beeswax and carnauba wax modulate the crystallization behavior of palm kernel stearin. *LWT - Food Science and Technology*, **2019**, 115, 108446	5.4	13
10	Effects of wax concentration and carbon chain length on the structural modification of fat crystals. *Food and Function*, **2019**, 10, 5413-5425	6.1	10
9	The partial coalescence behavior of oil-in-water emulsions: Comparison between refrigerated and room temperature storage. *Food Chemistry*, **2019**, 300, 125219	8.5	4
8	Comparative analysis of graded blends of palm kernel oil, palm kernel stearin and palm stearin. *Food Chemistry*, **2019**, 286, 636-643	8.5	11
7	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	10.6	23
6	Oleogels from sodium stearoyl lactylate-based lamellar crystals: Structural characterization and bread application. *Food Chemistry*, **2019**, 292, 134-142	8.5	28
5	Synergetic interfacial adsorption of protein and low-molecular-weight emulsifiers in aerated emulsions. *Food Hydrocolloids*, **2018**, 81, 15-22	10.6	47
4	Non-triglyceride components modulate the fat crystal network of palm kernel oil and coconut oil. *Food Research International*, **2018**, 105, 423-431	7	18
3	Visualized phase behavior of binary blends of coconut oil and palm stearin. *Food Chemistry*, **2018**, 266, 66-72	8.5	13
2	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	8.5	20

List of Publications

1	High sensitive and efficient detection of edible oils adulterated with used frying oil by electron spin resonance. *Food Control*, **2017**, 73, 540-545	6.2	12