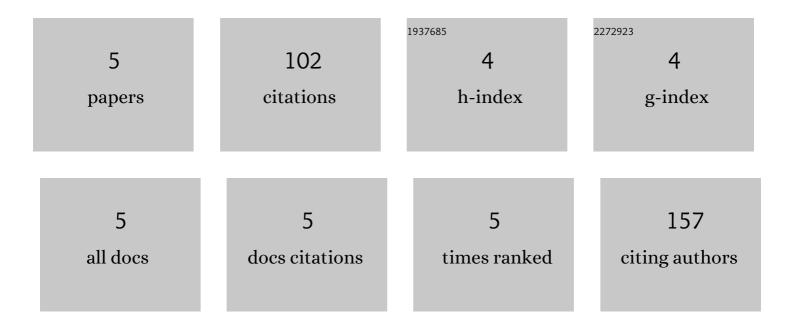
Wanlop Chanasattru

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8286471/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Modulation of thermal stability and heat-induced gelation of β-lactoglobulin by high glycerol and sorbitol levels. Food Chemistry, 2007, 103, 512-520.	8.2	44
2	Physicochemical and emulsifying properties of mung bean protein isolate as influenced by succinylation. International Journal of Food Properties, 2018, 21, 1633-1645.	3.0	36
3	Influence of glycerol and sorbitol on thermally induced droplet aggregation in oil-in-water emulsions stabilized by β-lactoglobulin. Food Hydrocolloids, 2009, 23, 253-261.	10.7	15
4	Comparison of Physicochemical and Functional Properties of Chicken and Duck Egg Albumens. Brazilian Journal of Poultry Science, 2019, 21, .	0.7	7
5	Physico-chemical and gel properties of heat-induced pasteurized liquid egg white gel: effect of alkyl chain length of alcohol. International Journal of Food Properties, 2021, 24, 1229-1243.	3.0	0