Wanlop Chanasattru

List of Publications by Year in descending order

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1937685 2272923 5 102 4 4 citations g-index h-index papers 5 5 5 157 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	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	O
2	Comparison of Physicochemical and Functional Properties of Chicken and Duck Egg Albumens. Brazilian Journal of Poultry Science, 2019, 21, .	0.7	7
3	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
4	Influence of glycerol and sorbitol on thermally induced droplet aggregation in oil-in-water emulsions stabilized by \hat{l}^2 -lactoglobulin. Food Hydrocolloids, 2009, 23, 253-261.	10.7	15
5	Modulation of thermal stability and heat-induced gelation of \hat{l}^2 -lactoglobulin by high glycerol and sorbitol levels. Food Chemistry, 2007, 103, 512-520.	8.2	44