

Emulsifying Properties of Soy Protein Nanoparticles: In Concentration and/or Emulsification Process

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Colloidal particles as liquid dispersion stabilizer: Pickering emulsions and materials thereof. <i>Comptes Rendus Physique</i> , 2014, 15, 761-774.	0.3	72
2	Phytosterol Colloidal Particles as Pickering Stabilizers for Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5133-5141.	2.4	53
3	Pickering Emulsions for Food Applications: Background, Trends, and Challenges. <i>Annual Review of Food Science and Technology</i> , 2015, 6, 263-297.	5.1	524
4	Nanocomplexation of soy protein isolate with curcumin: Influence of ultrasonic treatment. <i>Food Research International</i> , 2015, 75, 157-165.	2.9	118
5	Salting-out and salting-in: competitive effects of salt on the aggregation behavior of soy protein particles and their emulsifying properties. <i>Soft Matter</i> , 2015, 11, 5926-5932.	1.2	73
6	Soy Protein Isolate As Fluid Loss Additive in Bentoniteâ€“Water-Based Drilling Fluids. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 24799-24809.	4.0	78
7	Ultrasonic treatment of Î±-chitin regenerated from a NaOH/urea solvent with tunable capacity for stabilization of oil in water emulsion. <i>RSC Advances</i> , 2015, 5, 88316-88323.	1.7	9
8	Blocking and Blending: Different Assembly Models of Cyclodextrin and Sodium Caseinate at the Oil/Water Interface. <i>Langmuir</i> , 2015, 31, 9061-9069.	1.6	23
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13	Structural and Functional Properties of Soy Protein Isolates Modified by Soy Soluble Polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7275-7284.	2.4	68
15	Does the hydrophobic group on sn-2 position of phosphatidylcholine decide its emulsifying ability?. <i>LWT - Food Science and Technology</i> , 2016, 74, 255-262.	2.5	11
16	Optimization of a green emulsion stability by tuning homogenization rate. <i>RSC Advances</i> , 2016, 6, 57563-57568.	1.7	24
17	Modulation of the surface properties of protein particles by a surfactant for stabilizing foams. <i>RSC Advances</i> , 2016, 6, 66018-66026.	1.7	25
18	Reprint of â€œSoy glycinin as food-grade Pickering stabilizers: Part. III. Fabrication of gel-like emulsions and their potential as sustained-release delivery systems for Î²-caroteneâ€• <i>Food Hydrocolloids</i> , 2016, 60, 631-640.	5.6	16
19	Gel-like pea protein Pickering emulsions at pH3.0 as a potential intestine-targeted and sustained-release delivery system for Î²-carotene. <i>Food Research International</i> , 2016, 79, 64-72.	2.9	112

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