Aiquan Jiao

List of Publications by Citations

52 papers	712 citations	16 h-index	24 g-index
55 ext. papers	963 ext. citations	5.7 avg, IF	4.25 L-index

#	Paper	IF	Citations
52	Comparison between ATR-IR, Raman, concatenated ATR-IR and Raman spectroscopy for the determination of total antioxidant capacity and total phenolic content of Chinese rice wine. *Food Chemistry*, **2016**, 194, 671-9	8.5	54
51	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. *Carbohydrate Polymers*, **2015**, 131, 98-107	10.3	50
50	Rapid detection of □conglutin with a novel lateral flow aptasensor assisted by immunomagnetic enrichment and enzyme signal amplification. *Food Chemistry*, **2018**, 269, 375-379	8.5	46
49	Simultaneous saccharification and fermentation of broken rice: an enzymatic extrusion liquefaction pretreatment for Chinese rice wine production. *Bioprocess and Biosystems Engineering*, **2013**, 36, 1141-8	3.7	44
48	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. *Food and Bioprocess Technology*, **2015**, 8, 589-604	5.1	37
47	Characterization of Volatile Flavor Compounds in Chinese Rice Wine Fermented from Enzymatic Extruded Rice. *Journal of Food Science*, **2015**, 80, C1476-89	3.4	33
46	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4-□carrageenan nanoparticles. *Food Chemistry*, **2016**, 202, 49-58	8.5	31
45	Research progress on the brewing techniques of new-type rice wine. *Food Chemistry*, **2017**, 215, 508-15	8.5	31
44	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. *Food Chemistry*, **2016**, 212, 146-54	8.5	27
43	New method for the immobilization of pullulanase onto hybrid magnetic (Fe3O4-□carrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3534-42	5.7	24
42	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. *RSC Advances*, **2016**, 6, 109442-109452	3.7	22
41	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. *Food and Bioprocess Technology*, **2020**, 13, 442-451	5.1	21
40	Research progress of starch-based biodegradable materials: a review. *Journal of Materials Science*, **2021**, 56, 11187-11208	4.3	18
39	Impact of phase separation of soy protein isolate/sodium alginate co-blending mixtures on gelation dynamics and gels properties. *Carbohydrate Polymers*, **2015**, 125, 169-79	10.3	17
38	Effect of Thermostable □Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. *Food and Bioprocess Technology*, **2015**, 8, 1958-1973	5.1	17
37	Effect of enzymatic (thermostable □amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. *Food Chemistry*, **2016**, 197, 114-23	8.5	17
36	Bimodal counterpropagating-responsive sensing material for the detection of histamine. *RSC Advances*, **2017**, 7, 44933-44944	3.7	16

35	Recent advances in intelligent food packaging materials: Principles, preparation and applications.. *Food Chemistry*, **2021**, 375, 131738	8.5	16
34	Rapid Measurement of Antioxidant Activity and γ-Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. *Food Analytical Methods*, **2015**, 8, 2541-2553	3.4	15
33	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. *Analytical Methods*, **2015**, 7, 2726-2737	3.2	14
32	Dynamics of rapid starch gelatinization and total phenolic thermomechanical destruction moderated via rice bio-extrusion with alpha-amylase activation. *RSC Advances*, **2017**, 7, 19464-19478	3.7	14
31	Discrimination of Chinese rice wines of different geographical origins by UV–vis spectroscopy and chemometrics. *Journal of the Institute of Brewing*, **2015**, 121, 167-174	2	12
30	Effect of exogenous metal ions and mechanical stress on rice processed in thermal-solid enzymatic reaction system related to further alcoholic fermentation efficiency. *Food Chemistry*, **2018**, 240, 965-973	8.5	12
29	Effect of Thermostable α-Amylase Addition on Producing the Porous-Structured Noodles Using Extrusion Treatment. *Journal of Food Science*, **2018**, 83, 332-339	3.4	11
28	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase–Magnesium Complex. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 9572-9578	8.3	10
27	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. *Food Analytical Methods*, **2016**, 9, 1210-1219	3.4	8
26	Porous-structured extruded instant noodles induced by the medium temperature α-amylase and its effect on selected cooking properties and sensory characteristics. *International Journal of Food Science and Technology*, **2018**, 53, 2265-2272	3.8	8
25	Effect of removal of endogenous non-starch components on the structural, physicochemical properties, and in vitro digestibility of highland barley starch. *Food Hydrocolloids*, **2021**, 117, 106698	10.6	8
24	Effect of ethanol fraction of burdock leaf on biofilm formation and bacteria growth. *European Food Research and Technology*, **2014**, 239, 305-311	3.4	7
23	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. *Food Analytical Methods*, **2017**, 10, 788-798	3.4	7
22	Effect of Wheat Qu addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. *Journal of the Institute of Brewing*, **2016**, 122, 55-62	2	6
21	Structural properties of rice flour as affected by the addition of pea starch and its effects on textural properties of extruded rice noodles. *International Journal of Food Properties*, **2020**, 23, 809-819	3	6
20	A study on the potential interaction between cyclodextrin and lipoxygenase. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2013**, 76, 107-111		5
19	Cyclodextrin-derived chalcogenides as glutathione peroxidase mimics and their protection of mitochondria against oxidative damage. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2013**, 75, 155-163		5
18	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1740-1747	4.3	5

17	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. *Food Chemistry*, **2019**, 286, 38-42	8.5	4
16	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2012**, 74, 335-341		4
15	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-14	11.5	4
14	Immobilized Cells of ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. *Molecules*, **2018**, 23,	4.8	4
13	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable Amylase. *Food and Bioprocess Technology*, **2017**, 10, 1015-1030	5.1	3
12	Influence of enzymatic extrusion liquefaction pretreatment for Chinese rice wine on the volatiles generated from extruded rice. *Journal of Food Science*, **2015**, 80, C29-39	3.4	3
11	Improved art bioactivity by encapsulation within cyclodextrin carboxylate.. *Food Chemistry*, **2022**, 384, 132429	8.5	3
10	The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch. *LWT - Food Science and Technology*, **2021**, 151, 112238	5.4	3
9	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles.. *Foods*, **2022**, 11,	4.9	2
8	Green Preparation of Robust Hydrophobic Cyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. *Langmuir*, **2021**,	4	2
7	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. *Food Chemistry*, **2021**, 376, 131869	8.5	2
6	Study on the intermediate ions formed by glutathione peroxidase mimic 2,2'-ditellurobis(2-deoxy-cyclodextrin) by electrospray ionization mass spectrometry. *Rapid Communications in Mass Spectrometry*, **2013**, 27, 319-24	2.2	1
5	Functional and physical properties of naked barley-based unexpanded extrudates: effects of low temperature. *International Journal of Food Properties*, **2020**, 23, 1886-1898	3	1
4	The effect of Vaccinium bracteatum Thunb. leaves addition on antioxidant capacity, physicochemical properties, and in vitro digestibility of rice extrudates. *Journal of Food Science*, **2021**, 86, 4730-4740	3.4	1
3	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. *Foods*, **2022**, 11, 1562	4.9	0
2	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-12	11.5	
1	Cyclodextrin-Based Enzyme Mimics **2018**, 261-284		