

Zhi-Gang Luo

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

64
papers

2,098
citations

29
h-index

44
g-index

66
ext. papers

2,650
ext. citations

6.8
avg, IF

5.67
L-index

#	Paper	IF	Citations
64	Designing a Highly Stable Enzyme-Graphene Oxide Biohybrid as a Sensitive Biorecognition Module for Biosensor Fabrication with Superior Performance and Stability. <i>ACS Sustainable Chemistry and Engineering</i> , 2022 , 10, 2971-2983	8.3	0
63	One-Step Synthesis of Cross-Linked Esterified Starch and Its Properties. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 4075	2.6	0
62	Impact of calcium ions and degree of oxidation on the structural, physicochemical, and in-vitro release properties of resveratrol-loaded oxidized gellan gum hydrogel beads.. <i>International Journal of Biological Macromolecules</i> , 2021 , 196, 54-62	7.9	1
61	Spiral-Dextrin Complex Crystals: Efficient Approach for Colon-Targeted Resveratrol Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 474-482	5.7	5
60	Preparation, physicochemical characterization and in vitro release behavior of resveratrol-loaded oxidized gellan gum/resistant starch hydrogel beads. <i>Carbohydrate Polymers</i> , 2021 , 260, 117794	10.3	12
59	Enhancing the storage and gastrointestinal passage viability of probiotic powder (Lactobacillus Plantarum) through encapsulation with pickering high internal phase emulsions stabilized with WPI-EGCG covalent conjugate nanoparticles. <i>Food Hydrocolloids</i> , 2021 , 116, 106658	10.6	15
58	An enhanced pH-sensitive carrier based on alginate-Ca-EDTA in a set-type W1/O/W2 double emulsion model stabilized with WPI-EGCG covalent conjugates for probiotics colon-targeted release. <i>Food Hydrocolloids</i> , 2021 , 113, 106460	10.6	15
57	Biotechnology and bioengineering of pullulanase: state of the art and perspectives. <i>World Journal of Microbiology and Biotechnology</i> , 2021 , 37, 43	4.4	6
56	Structural characterization, anticancer, hypoglycemia and immune activities of polysaccharides from <i>Russula virescens</i> . <i>International Journal of Biological Macromolecules</i> , 2021 , 184, 380-392	7.9	7
55	Preparation of hydroxybutyl starch with a high degree of substitution and its application in temperature-sensitive hydrogels. <i>Food Chemistry</i> , 2021 , 355, 129472	8.5	5
54	Stability of trypsin inhibitor isolated from potato fruit juice against pH and heating treatment and in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2020 , 328, 127152	8.5	7
53	Effects of octenyl succinic anhydride groups distribution on the storage and shear stability of Pickering emulsions formulated by modified rice starch. <i>Carbohydrate Polymers</i> , 2020 , 228, 115389	10.3	25
52	Preparation and characterization of pH-responsive Pickering emulsion stabilized by grafted carboxymethyl starch nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020 , 143, 401-412	7.9	25
51	Co-encapsulation of Vitamin C and β -Carotene in liposomes: Storage stability, antioxidant activity, and in vitro gastrointestinal digestion. <i>Food Research International</i> , 2020 , 136, 109587	7	32
50	Pickering Emulsion-Based Microreactors for Size-Selective Interfacial Enzymatic Catalysis. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 950	5.8	4
49	Preparation and structural properties of amylose complexes with quercetin and their preliminary evaluation in delivery application. <i>International Journal of Food Properties</i> , 2019 , 22, 1445-1462	3	11
48	A comparison study on polysaccharides extracted from <i>Fructus Mori</i> using different methods: structural characterization and glucose entrapment. <i>Food and Function</i> , 2019 , 10, 3684-3695	6.1	32

47	Effect of quinoa flour on baking performance, antioxidant properties and digestibility of wheat bread. <i>Food Chemistry</i> , 2019 , 294, 87-95	8.5	46
46	Biomimetic Mineralization Inducing Lipase-Metal-Organic Framework Nanocomposite for Pickering Interfacial Biocatalytic System. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 7127-7139	8.3	37
45	Construction of Novel Enzyme-Graphene Oxide Catalytic Interface with Improved Enzymatic Performance and Its Assembly Mechanism. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 11349-11359	8.5	10
44	Modulation of starch nanoparticle surface characteristics for the facile construction of recyclable Pickering interfacial enzymatic catalysis. <i>Green Chemistry</i> , 2019 , 21, 2412-2427	10	25
43	pH-Responsive Emulsions with β -Cyclodextrin/Vitamin E Assembled Shells for Controlled Delivery of Polyunsaturated Fatty Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11931-11941	5.7	11
42	Fine structure, crystalline and physicochemical properties of waxy corn starch treated by ultrasound irradiation. <i>Ultrasonics Sonochemistry</i> , 2019 , 51, 350-358	8.9	54
41	The chemical structure and biological activities of a novel polysaccharide obtained from Fructus Mori and its zinc derivative. <i>Journal of Functional Foods</i> , 2019 , 54, 64-73	5.1	44
40	Different variations in structures of A- and B-type starches subjected to microwave treatment and their relationships with digestibility. <i>LWT - Food Science and Technology</i> , 2019 , 99, 179-187	5.4	36
39	Facile synthesis of starch-based nanoparticle stabilized Pickering emulsion: its pH-responsive behavior and application for recyclable catalysis. <i>Green Chemistry</i> , 2018 , 20, 1538-1550	10	63
38	Fabrication and Characterization of Quinoa Protein Nanoparticle-Stabilized Food-Grade Pickering Emulsions with Ultrasound Treatment: Interfacial Adsorption/Arrangement Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4449-4457	5.7	41
37	Modulation of Cyclodextrin Particle Amphiphilic Properties to Stabilize Pickering Emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 228-237	5.7	43
36	Distribution of acetyl groups in acetylated waxy maize starches prepared in aqueous solution with two different alkaline concentrations. <i>Food Hydrocolloids</i> , 2018 , 79, 491-497	10.6	8
35	Fabrication and Characterization of Quinoa Protein Nanoparticle-Stabilized Food-Grade Pickering Emulsions with Ultrasound Treatment: Effect of Ionic Strength on the Freeze-Thaw Stability. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8363-8370	5.7	24
34	Encapsulation of Vitamin E and Soy Isoflavone Using Spiral Dextrin: Comparative Structural Characterization, Release Kinetics, and Antioxidant Capacity during Simulated Gastrointestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10598-10607	5.7	13
33	Effect of microwave irradiation on internal molecular structure and physical properties of waxy maize starch. <i>Food Hydrocolloids</i> , 2017 , 69, 473-482	10.6	76
32	Comparative Structural Characterization of Spiral Dextrin Inclusion Complexes with Vitamin E or Soy Isoflavone. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8744-8753	5.7	14
31	Structural changes of waxy and normal maize starches modified by heat moisture treatment and their relationship with starch digestibility. <i>Carbohydrate Polymers</i> , 2017 , 177, 232-240	10.3	46
30	Characterization and Drug Delivery Properties of OSA Starch-Based Nanoparticles Prepared in [C3OHmim]Ac-in-Oil Microemulsions System. <i>ACS Sustainable Chemistry and Engineering</i> , 2017 , 5, 9517-9526	8.3	27

29	Preparation and properties of octenyl succinate Cyclodextrin and its application as an emulsion stabilizer. <i>Food Chemistry</i> , 2017 , 218, 116-121	8.5	29
28	Effect of molecular structure on emulsifying properties of sugar beet pulp pectin. <i>Food Hydrocolloids</i> , 2016 , 54, 99-106	10.6	87
27	Synthesis of starch nanoparticles in a novel microemulsion with two ILs substituting two phases. <i>Journal of Materials Science</i> , 2016 , 51, 7085-7092	4.3	16
26	Preparation of starch nanoparticles in water in oil microemulsion system and their drug delivery properties. <i>Carbohydrate Polymers</i> , 2016 , 138, 192-200	10.3	35
25	Starch nanoparticles prepared in a two ionic liquid based microemulsion system and their drug loading and release properties. <i>RSC Advances</i> , 2016 , 6, 4751-4757	3.7	28
24	Synthesis and characterization of amylose-zinc inclusion complexes. <i>Carbohydrate Polymers</i> , 2016 , 137, 314-320	10.3	21
23	Determination of Solubility of Starch in Selected Ionic Liquids by Turbidimetry. <i>Asian Journal of Chemistry</i> , 2016 , 28, 1361-1366	0.4	2
22	Effects of Lecithin Addition on the Properties of Extruded Maize Starch. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 20-28	2.1	10
21	Esterification of sugar beet pectin using octenyl succinic anhydride and its effect as an emulsion stabilizer. <i>Food Hydrocolloids</i> , 2015 , 49, 53-60	10.6	38
20	Properties and extraction of pectin-enriched materials from sugar beet pulp by ultrasonic-assisted treatment combined with subcritical water. <i>Food Chemistry</i> , 2015 , 168, 302-10	8.5	109
19	Preparation of environment-friendly pectin from sugar beet pulp and assessment of its emulsifying capacity. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1324-1330	3.8	12
18	Effect of gum arabic on freeze-thaw stability, pasting and rheological properties of tapioca starch and its derivatives. <i>Food Hydrocolloids</i> , 2015 , 51, 355-360	10.6	57
17	Preparation and characterization of debranched-starch/phosphatidylcholine inclusion complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 634-41	5.7	49
16	Preparation and characterization of starch nanoparticles in ionic liquid-in-oil microemulsions system. <i>Industrial Crops and Products</i> , 2014 , 52, 105-110	5.9	46
15	Preparation, characterization, and thermal stability of Cyclodextrin/soybean lecithin inclusion complex. <i>Carbohydrate Polymers</i> , 2014 , 101, 1027-32	10.3	102
14	Preparation of starch nanoparticles in a water-in-ionic liquid microemulsion system and their drug loading and releasing properties. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8214-20	5.7	49
13	Two-step method of enzymatic synthesis of starch laurate in ionic liquids. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 9882-91	5.7	45
12	Preparation and properties of enzyme-modified cassava starch-zinc complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 4631-8	5.7	43

11	Effect of lysine and glycine on pasting and rheological properties of maize starch. <i>Food Research International</i> , 2012 , 49, 612-617	7	27
10	Preparation of acetylated waxy, normal, and high-amylose maize starches with intermediate degrees of substitution in aqueous solution and their properties. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9468-75	5-7	46
9	Ionic liquids as solvents for dissolution of corn starch and homogeneous synthesis of fatty-acid starch esters without catalysts. <i>Carbohydrate Polymers</i> , 2012 , 89, 1215-21	10-3	52
8	Lipase-catalyzed synthesis of starch palmitate in mixed ionic liquids. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9273-9	5-7	63
7	Homogeneous synthesis and characterization of starch acetates in ionic liquid without catalysts. <i>Starch/Staerke</i> , 2012 , 64, 37-44	2-3	35
6	Effect of enzymatic pretreatment on the synthesis and properties of phosphorylated amphoteric starch. <i>Carbohydrate Polymers</i> , 2012 , 88, 917-925	10-3	11
5	Characteristics and application of enzyme-modified carboxymethyl starch in sausages. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1993-1998	5-4	18
4	Effect of enzyme-modified carboxymethyl starch as a fat replacer on the functional properties of sausages. <i>Starch/Staerke</i> , 2011 , 63, 661-667	2-3	5
3	Immobilization of urease on dialdehyde porous starch. <i>Starch/Staerke</i> , 2010 , 62, 652-657	2-3	17
2	Effect of Ultrasonic Treatment on the Physicochemical Properties of Maize Starches Differing in Amylose Content. <i>Starch/Staerke</i> , 2008 , 60, 646-653	2-3	140
1	Effect of Microwave Radiation on the Physicochemical Properties of Normal Maize, Waxy Maize and Amylomaize V Starches. <i>Starch/Staerke</i> , 2006 , 58, 468-474	2-3	85