

Jing Cao

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

942
citations

430442

18
h-index

500791

28
g-index

28
all docs

28
docs citations

28
times ranked

867
citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication and characterization of novel Pickering emulsions and Pickering high internal emulsions stabilized by gliadin colloidal particles. <i>Food Hydrocolloids</i> , 2016, 61, 300-310.	5.6	229
2	Structural and physicochemical properties of pectin-rich dietary fiber prepared from citrus peel. <i>Food Hydrocolloids</i> , 2021, 110, 106140.	5.6	102
3	Formation of soy protein isolate-dextran conjugates by moderate Maillard reaction in macromolecular crowding conditions. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 316-323.	1.7	62
4	Physicochemical characteristics and functional properties of high methoxyl pectin with different degree of esterification. <i>Food Chemistry</i> , 2022, 375, 131806.	4.2	52
5	Citrus fiber for the stabilization of O/W emulsion through combination of Pickering effect and fiber-based network. <i>Food Chemistry</i> , 2021, 343, 128523.	4.2	48
6	Physicochemical and structural characterisation of protein isolate, globulin and albumin from soapnut seeds (<i>Sapindus mukorossi</i> Gaertn.). <i>Food Chemistry</i> , 2011, 128, 420-426.	4.2	35
7	The influence of heat treatment on acid-tolerant emulsions prepared from acid soluble soy protein and soy soluble polysaccharide complexes. <i>Food Research International</i> , 2016, 89, 211-218.	2.9	35
8	Subcritical Water Induced Complexation of Soy Protein and Rutin: Improved Interfacial Properties and Emulsion Stability. <i>Journal of Food Science</i> , 2016, 81, C2149-57.	1.5	31
9	Enzymatic and enzyme-physical modification of citrus fiber by xylanase and planetary ball milling treatment. <i>Food Hydrocolloids</i> , 2021, 121, 107015.	5.6	31
10	Modified citrus pectins by UV/H ₂ O ₂ oxidation at acidic and basic conditions: Structures and in vitro anti-inflammatory, anti-proliferative activities. <i>Carbohydrate Polymers</i> , 2020, 247, 116742.	5.1	30
11	Pea soluble polysaccharides obtained from two enzyme-assisted extraction methods and their application as acidified milk drinks stabilizers. <i>Food Research International</i> , 2018, 109, 544-551.	2.9	29
12	Pretreatment with concurrent UV photocatalysis and alkaline H ₂ O ₂ enhanced the enzymatic hydrolysis of sisal waste. <i>Bioresource Technology</i> , 2018, 267, 517-523.	4.8	27
13	Acid/ethanol induced pectin gelling and its application in emulsion gel. <i>Food Hydrocolloids</i> , 2021, 118, 106774.	5.6	27
14	Fractionation and characterization of soluble soybean polysaccharide esterified of octenyl succinic anhydride and its effect as a stabilizer in acidified milk drinks. <i>Food Hydrocolloids</i> , 2018, 85, 215-221.	5.6	26
15	Emulsifying properties of high methoxyl pectins in binary systems of water-ethanol. <i>Carbohydrate Polymers</i> , 2020, 229, 115420.	5.1	26
16	Effects of konjac glucomannan with different molecular weights on gut microflora with antibiotic perturbation in in vitro fecal fermentation. <i>Carbohydrate Polymers</i> , 2021, 273, 118546.	5.1	24
17	Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 788-794.	3.6	22
18	Improvement of functional properties of acid-precipitated soy protein by the attachment of dextran through Maillard reaction. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2296-2302.	1.3	19

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19	An Improved Isolation Method of Soy β -Conglycinin Subunits and Their Characterization. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 997-1004.	0.8	18
20	Surface charge and conformational properties of phaseolin, the major globulin in red kidney bean (<i>Phaseolus vulgaris</i> L): effect of pH. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1628-1635.	1.3	18
21	Hydrophobic surface modification of citrus fiber using octenyl succinic anhydride (OSA): Preparation, characterization and emulsifying properties. <i>Food Hydrocolloids</i> , 2022, 132, 107832.	5.6	16
22	Effect of transglutaminase on the functional properties of GDL (glucono- δ -lactone) cold-set soybean glycinin gel. <i>International Journal of Food Science and Technology</i> , 2011, 46, 963-971.	1.3	11
23	Oxalic extraction of high methoxyl pectin and its application as a stabiliser. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5220-5229.	1.3	6
24	Rheological Properties of Soybean β -Conglycinin in Aqueous Dispersions: Effects of Concentration, Ionic Strength and Thermal Treatment. <i>International Journal of Food Properties</i> , 2011, 14, 264-279.	1.3	5
25	Micro- and nano-emulsions based on soluble soy polysaccharide and octenyl succinic anhydride modified soluble soy polysaccharide. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3034-3043.	1.3	4
26	Characterisation of soybean glycinin and β -conglycinin fractionated by using $MgCl_2$ instead of $CaCl_2$. <i>International Journal of Food Science and Technology</i> , 2010, 45, 155-162.	1.3	3
27	Extraction and characterisation of pectin polysaccharide from soybean dreg and its dispersion stability in acidified milk drink. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5230-5241.	1.3	3
28	Pectin gels based on $H^+/(NH_4)_2SO_4$ and its potential in sustained release of NH_4^+ . <i>International Journal of Biological Macromolecules</i> , 2022, 208, 486-493.	3.6	3