Jing Cao

List of Publications by Citations

28 papers	490 citations	13 h-index	22 g-index
28 ext. papers	686 ext. citations	7 avg, IF	4.26 L-index

#	Paper	IF	Citations
28	Fabrication and characterization of novel Pickering emulsions and Pickering high internal emulsions stabilized by gliadin colloidal particles. *Food Hydrocolloids*, **2016**, 61, 300-310	10.6	158
27	Formation of soy protein isolate-dextran conjugates by moderate Maillard reaction in macromolecular crowding conditions. *Journal of the Science of Food and Agriculture*, **2013**, 93, 316-23	4.3	48
26	Structural and physicochemical properties of pectin-rich dietary fiber prepared from citrus peel. *Food Hydrocolloids*, **2021**, 110, 106140	10.6	34
25	Physicochemical and structural characterisation of protein isolate, globulin and albumin from soapnut seeds (Sapindus mukorossi Gaertn.). *Food Chemistry*, **2011**, 128, 420-6	8.5	27
24	The influence of heat treatment on acid-tolerant emulsions prepared from acid soluble soy protein and soy soluble polysaccharide complexes. *Food Research International*, **2016**, 89, 211-218	7	22
23	Citrus fiber for the stabilization of O/W emulsion through combination of Pickering effect and fiber-based network. *Food Chemistry*, **2021**, 343, 128523	8.5	20
22	Improvement of functional properties of acid-precipitated soy protein by the attachment of dextran through Maillard reaction. *International Journal of Food Science and Technology*, **2009**, 44, 2296-2302	3.8	19
21	Pea soluble polysaccharides obtained from two enzyme-assisted extraction methods and their application as acidified milk drinks stabilizers. *Food Research International*, **2018**, 109, 544-551	7	18
20	Subcritical Water Induced Complexation of Soy Protein and Rutin: Improved Interfacial Properties and Emulsion Stability. *Journal of Food Science*, **2016**, 81, C2149-57	3.4	17
19	Pretreatment with concurrent UV photocatalysis and alkaline HO enhanced the enzymatic hydrolysis of sisal waste. *Bioresource Technology*, **2018**, 267, 517-523	11	15
18	Surface charge and conformational properties of phaseolin, the major globulin in red kidney bean (Phaseolus vulgaris L): effect of pH. *International Journal of Food Science and Technology*, **2011**, 46, 1628-1635	3.8	15
17	Fractionation and characterization of soluble soybean polysaccharide esterified of octenyl succinic anhydride and its effect as a stabilizer in acidified milk drinks. *Food Hydrocolloids*, **2018**, 85, 215-221	10.6	14
16	Modified citrus pectins by UV/HO oxidation at acidic and basic conditions: Structures and in vitro anti-inflammatory, anti-proliferative activities. *Carbohydrate Polymers*, **2020**, 247, 116742	10.3	13
15	An Improved Isolation Method of Soy Conglycinin Subunits and Their Characterization. *JAOCS, Journal of the American Oil Chemists Society*, **2010**, 87, 997-1004	1.8	12
14	Emulsifying properties of high methoxyl pectins in binary systems of water-ethanol. *Carbohydrate Polymers*, **2020**, 229, 115420	10.3	12
13	Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. *International Journal of Biological Macromolecules*, **2020**, 154, 788-794	7.9	10
12	Effect of transglutaminase on the functional properties of GDL (glucono-delta-lactone) cold-set soybean glycinin gel. *International Journal of Food Science and Technology*, **2011**, 46, 963-971	3.8	8

List of Publications

11	Acid/ethanol induced pectin gelling and its application in emulsion gel. *Food Hydrocolloids*, **2021**, 118, 106774	10.6	7
10	Rheological Properties of Soybean Conglycinin in Aqueous Dispersions: Effects of Concentration, Ionic Strength and Thermal Treatment. *International Journal of Food Properties*, **2011**, 14, 264-279	3	5
9	Physicochemical characteristics and functional properties of high methoxyl pectin with different degree of esterification.. *Food Chemistry*, **2021**, 375, 131806	8.5	5
8	Characterisation of soybean glycinin and conglycinin fractionated by using MgCl2 instead of CaCl2. *International Journal of Food Science and Technology*, **2009**, 45, 155-162	3.8	3
7	Enzymatic and enzyme-physical modification of citrus fiber by xylanase and planetary ball milling treatment. *Food Hydrocolloids*, **2021**, 121, 107015	10.6	3
6	Effects of konjac glucomannan with different molecular weights on gut microflora with antibiotic perturbance in in vitro fecal fermentation. *Carbohydrate Polymers*, **2021**, 273, 118546	10.3	3
5	Micro- and nano-emulsions based on soluble soy polysaccharide and octenyl succinic anhydride modified soluble soy polysaccharide. *International Journal of Food Science and Technology*, **2021**, 56, 3034-3043	3.8	1
4	Extraction and characterisation of pectin polysaccharide from soybean dreg and its dispersion stability in acidified milk drink. *International Journal of Food Science and Technology*, **2021**, 56, 5230	3.8	1
3	Oxalic extraction of high methoxyl pectin and its application as a stabiliser. *International Journal of Food Science and Technology*, **2021**, 56, 5220	3.8	0
2	Pectin gels based on H/(NH)SO and its potential in sustained release of NH.. *International Journal of Biological Macromolecules*, **2022**, 208, 486-493	7.9	0
1	Hydrophobic surface modification of citrus fiber using octenyl succinic anhydride (OSA): Preparation, characterization and emulsifying properties. *Food Hydrocolloids*, **2022**, 107832	10.6	0