

Jing Cao

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/1350504/jing-cao-publications-by-year.pdf>

Version: 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

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	Pectin gels based on H/(NH)SO and its potential in sustained release of NH.. <i>International Journal of Biological Macromolecules</i> , 2022 , 208, 486-493	7.9	0
27	Hydrophobic surface modification of citrus fiber using octenyl succinic anhydride (OSA): Preparation, characterization and emulsifying properties. <i>Food Hydrocolloids</i> , 2022 , 107832	10.6	0
26	Physicochemical characteristics and functional properties of high methoxyl pectin with different degree of esterification.. <i>Food Chemistry</i> , 2021 , 375, 131806	8.5	5
25	Oxalic extraction of high methoxyl pectin and its application as a stabiliser. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5220	3.8	0
24	Structural and physicochemical properties of pectin-rich dietary fiber prepared from citrus peel. <i>Food Hydrocolloids</i> , 2021 , 110, 106140	10.6	34
23	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	8.5	20
22	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	3.8	3043 ¹
21	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	3.8	1
20	Acid/ethanol induced pectin gelling and its application in emulsion gel. <i>Food Hydrocolloids</i> , 2021 , 118, 106774	10.6	7
19	Enzymatic and enzyme-physical modification of citrus fiber by xylanase and planetary ball milling treatment. <i>Food Hydrocolloids</i> , 2021 , 121, 107015	10.6	3
18	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	10.3	3
17	Modified citrus pectins by UV/HO oxidation at acidic and basic conditions: Structures and in vitro anti-inflammatory, anti-proliferative activities. <i>Carbohydrate Polymers</i> , 2020 , 247, 116742	10.3	13
16	Structural characterization of pectin-bismuth complexes and their aggregation in acidic conditions. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 788-794	7.9	10
15	Emulsifying properties of high methoxyl pectins in binary systems of water-ethanol. <i>Carbohydrate Polymers</i> , 2020 , 229, 115420	10.3	12
14	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	7	18
13	Pretreatment with concurrent UV photocatalysis and alkaline HO enhanced the enzymatic hydrolysis of sisal waste. <i>Bioresource Technology</i> , 2018 , 267, 517-523	11	15
12	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	10.6	14

11	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	10.6	158
10	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	3.4	17
9	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	7	22
8	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, 316-23	4.3	48
7	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	3	5
6	Effect of transglutaminase on the functional properties of GDL (glucono-delta-lactone) cold-set soybean glycinin gel. <i>International Journal of Food Science and Technology</i> , 2011 , 46, 963-971	3.8	8
5	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	3.8	15
4	Physicochemical and structural characterisation of protein isolate, globulin and albumin from soapnut seeds (<i>Sapindus mukorossi</i> Gaertn.). <i>Food Chemistry</i> , 2011 , 128, 420-6	8.5	27
3	An Improved Isolation Method of Soy β Conglycinin Subunits and Their Characterization. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2010 , 87, 997-1004	1.8	12
2	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	3.8	19
1	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> , 2009 , 45, 155-162	3.8	3