

Jing Li

List of Publications by Year in descending order

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49
papers

1,678
citations

279487

23
h-index

288905

40
g-index

49
all docs

49
docs citations

49
times ranked

1479
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of degree of deacetylation on physicochemical and gelation properties of konjac glucomannan. <i>Food Research International</i> , 2012, 46, 270-278.	2.9	151
2	Ultrasonic degradation kinetics and rheological profiles of a food polysaccharide (konjac) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,702 Td (5.6	118
3	Bulk, Foam, and Interfacial Properties of Tannic Acid/Sodium Caseinate Nanocomplexes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6832-6839.	2.4	87
4	Preparation and characterization of heterogeneous deacetylated konjac glucomannan. <i>Food Hydrocolloids</i> , 2014, 40, 9-15.	5.6	82
5	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. <i>Food Hydrocolloids</i> , 2020, 98, 105282.	5.6	82
6	Identification of molecular driving forces involved in the gelation of konjac glucomannan: Effect of degree of deacetylation on hydrophobic association. <i>Carbohydrate Polymers</i> , 2011, 86, 865-871.	5.1	74
7	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. <i>ACS Biomaterials Science and Engineering</i> , 2016, 2, 317-325.	2.6	68
8	Partial removal of acetyl groups in konjac glucomannan significantly improved the rheological properties and texture of konjac glucomannan and \bar{I}° -carrageenan blends. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 1165-1171.	3.6	67
9	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 136, 1224-1233.	2.5	58
10	Encapsulation of tangeretin in PVA/PAA crosslinking electrospun fibers by emulsion-electrospinning: Morphology characterization, slow-release, and antioxidant activity assessment. <i>Food Chemistry</i> , 2021, 337, 127763.	4.2	51
11	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. <i>Food Hydrocolloids</i> , 2015, 48, 320-326.	5.6	48
12	The influence of amylose and amylopectin on water retention capacity and texture properties of frozen-thawed konjac glucomannan gel. <i>Food Hydrocolloids</i> , 2021, 113, 106521.	5.6	45
13	Degraded konjac glucomannan by \bar{I}^3 -ray irradiation assisted with ethanol: Preparation and characterization. <i>Food Hydrocolloids</i> , 2014, 36, 85-92.	5.6	44
14	Chitosan/phosvitin antibacterial films fabricated via layer-by-layer deposition. <i>International Journal of Biological Macromolecules</i> , 2014, 64, 402-408.	3.6	42
15	The influence of deacetylation degree of konjac glucomannan on rheological and gel properties of konjac glucomannan/ \bar{I}° -carrageenan mixed system. <i>Food Hydrocolloids</i> , 2020, 101, 105523.	5.6	40
16	Da-KGM based GO-reinforced FMBO-loaded aerogels for efficient arsenic removal in aqueous solution. <i>International Journal of Biological Macromolecules</i> , 2017, 94, 527-534.	3.6	38
17	Synergistic degradation of konjac glucomannan by alkaline and thermal method. <i>Carbohydrate Polymers</i> , 2014, 99, 270-277.	5.1	33
18	<i>in vitro</i> gastric emptying characteristics of konjac glucomannan with different viscosity and its effects on appetite regulation. <i>Food and Function</i> , 2020, 11, 7596-7610.	2.1	31

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19	Multiple steps and critical behaviors of the binding of tannic acid to wheat starch: Effect of the concentration of wheat starch and the mass ratio of tannic acid to wheat starch. <i>Food Hydrocolloids</i> , 2019, 94, 174-182.	5.6	30
20	Konjac Glucomannan (KGM), Deacetylated KGM (Da-KGM), and Degraded KGM Derivatives: A Special Focus on Colloidal Nutrition. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 12921-12932.	2.4	30
21	Enhancement of antioxidant and antibacterial properties for tannin acid/chitosan/tripolyphosphate nanoparticles filled electrospinning films: Surface modification of silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 813-820.	3.6	29
22	Confirmation and measurement of hydrophobic interaction in sol-gel system of konjac glucomannan with different degree of deacetylation. <i>Carbohydrate Polymers</i> , 2017, 174, 337-342.	5.1	27
23	An efficient and simple approach for the controlled preparation of partially degraded konjac glucomannan. <i>Food Hydrocolloids</i> , 2020, 108, 106017.	5.6	26
24	Preparation of konjac glucomannan/xanthan gum/sodium alginate composite gel by freezing combining moisture regulation. <i>Food Hydrocolloids</i> , 2022, 127, 107499.	5.6	25
25	Facile preparation of clay reinforced konjac glucomannan aerogels. <i>RSC Advances</i> , 2014, 4, 22251.	1.7	22
26	Comparative studies of konjac flours extracted from <i>Amorphophallus guripingensis</i> and <i>Amorphophallus rivirei</i> : Based on chemical analysis and rheology. <i>Food Hydrocolloids</i> , 2016, 57, 209-216.	5.6	22
27	Ultrasonic Degradation of Konjac Glucomannan and the Effect of Freezing Combined with Alkali Treatment on Their Rheological Profiles. <i>Molecules</i> , 2019, 24, 1860.	1.7	21
28	Preparation of thermo-reversible eugenol-loaded emulgel for refrigerated meat preservation. <i>Food Hydrocolloids</i> , 2018, 79, 235-242.	5.6	20
29	Carboxymethylpachymanan entrapped plant-based hollow microcapsules for delivery and stabilization of β -galactosidase. <i>Food and Function</i> , 2019, 10, 4782-4791.	2.1	19
30	Carboxymethylpachymanan/alginate gel entrapping of natural pollen capsules for the encapsulation, protection and delivery of probiotics with enhanced viability. <i>Food Hydrocolloids</i> , 2021, 120, 106855.	5.6	19
31	Folate-functionalized assembly of low density lipoprotein/sodium carboxymethyl cellulose nanoparticles for targeted delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 156, 19-28.	2.5	19
32	Phosphoprotein/chitosan electrospun nanofibrous scaffold for biomineralization. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 218-224.	3.6	18
33	Silver nanoparticles on flower-like TiO ₂ -coated polyacrylonitrile nanofibers: Catalytic and antibacterial applications. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 529, 380-386.	2.3	18
34	Microencapsulation of Eugenol Through Gelatin-Based Emulgel for Preservation of Refrigerated Meat. <i>Food and Bioprocess Technology</i> , 2020, 13, 1621-1632.	2.6	18
35	Development and characterization of edible plant-based fibers using a wet-spinning technique. <i>Food Hydrocolloids</i> , 2022, 133, 107965.	5.6	18
36	Carboxymethylpachymanan-zein coated plant microcapsules-based β -galactosidase encapsulation system for long-term effective delivery. <i>Food Research International</i> , 2020, 128, 108867.	2.9	16

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37	Konjac Oligosaccharides Modulate the Gut Environment and Promote Bone Health in Calcium-Deficient Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4412-4422.	2.4	16
38	Designable Carboxymethylpachyman/Metal Ion Architecture on Sunflower Sporopollenin Exine Capsules as Delivery Vehicles for Bioactive Macromolecules. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13990-14000.	2.4	15
39	Tuning of Molecular Interactions between Zein and Tannic Acid to Modify Sunflower Sporopollenin Exine Capsules: Enhanced Stability and Targeted Delivery of Bioactive Macromolecules. <i>ACS Applied Bio Materials</i> , 2021, 4, 2686-2695.	2.3	15
40	In situ synthesis of gold nanoparticles on LBL coated nanofibers by tannic acid for catalytic application. <i>RSC Advances</i> , 2015, 5, 26965-26971.	1.7	13
41	Konjac oligosaccharides attenuate DSS-induced ulcerative colitis in mice: mechanistic insights. <i>Food and Function</i> , 2022, 13, 5626-5639.	2.1	13
42	An innovative konjac glucomannan/<sc>Î²-carrageenan</sc> mixed tensile gel. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5067-5074.	1.7	11
43	Oligosaccharides act as the high efficiency stabilizer for Î²-galactosidase under heat treatment. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 69-76.	3.6	10
44	Preparation and characterization of konjac glucomannan (<sc>KGM</sc>) and deacetylated <sc>KGM</sc> (<sc>Daâ€KGM</sc>) obtained by sonication. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4333-4344.	1.7	7
45	Synergistic interactions between konjac glucomannan and welan gum mixtures. <i>LWT - Food Science and Technology</i> , 2022, 162, 113425.	2.5	7
46	Correlations between sol viscosity of the partially degraded konjac glucomannan and appetite response of rats. <i>Food Hydrocolloids for Health</i> , 2021, 1, 100026.	1.6	5
47	A novel Î²-carrageenan/konjac gum thermo-irreversible gel improved by gellan gum and Ca ²⁺ . <i>LWT - Food Science and Technology</i> , 2022, 154, 112645.	2.5	5
48	Development of multi-layered gastric floating tablets based on konjac glucomannan: a modified calcium supplement with enhanced bioavailability. <i>Food and Function</i> , 2019, 10, 6429-6437.	2.1	4
49	Sodium caseinate enhances the effect of konjac flour on delaying gastric emptying based on a dynamic <i>in vitro</i> human <sc>stomachâ€V</sc> (<sc>DIVHSâ€V</sc>) system. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	1