Jing Li

List of Publications by Citations

45 papers	981 citations	18 h-index	30 g-index
49 ext. papers	1,309 ext. citations	7.4 avg, IF	4.66 L-index

#	Paper	IF	Citations
45	Effect of degree of deacetylation on physicochemical and gelation properties of konjac glucomannan. *Food Research International*, **2012**, 46, 270-278	7	109
44	Ultrasonic degradation kinetics and rheological profiles of a food polysaccharide (konjac glucomannan) in water. *Food Hydrocolloids*, **2017**, 70, 14-19	10.6	85
43	Identification of molecular driving forces involved in the gelation of konjac glucomannan: Effect of degree of deacetylation on hydrophobic association. *Carbohydrate Polymers*, **2011**, 86, 865-871	10.3	61
42	Preparation and characterization of heterogeneous deacetylated konjac glucomannan. *Food Hydrocolloids*, **2014**, 40, 9-15	10.6	53
41	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. *ACS Biomaterials Science and Engineering*, **2016**, 2, 317-325	5.5	51
40	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. *Colloids and Surfaces B: Biointerfaces*, **2015**, 136, 1224-33	6	44
39	Bulk, Foam, and Interfacial Properties of Tannic Acid/Sodium Caseinate Nanocomplexes. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6832-6839	5.7	43
38	Partial removal of acetyl groups in konjac glucomannan significantly improved the rheological properties and texture of konjac glucomannan and κ-carrageenan blends. *International Journal of Biological Macromolecules*, **2019**, 123, 1165-1171	7.9	39
37	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. *Food Hydrocolloids*, **2020**, 98, 105282	10.6	36
36	Chitosan/phosvitin antibacterial films fabricated via layer-by-layer deposition. *International Journal of Biological Macromolecules*, **2014**, 64, 402-8	7.9	35
35	Degraded konjac glucomannan by γ-ray irradiation assisted with ethanol: Preparation and characterization. *Food Hydrocolloids*, **2014**, 36, 85-92	10.6	32
34	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. *Food Hydrocolloids*, **2015**, 48, 320-326	10.6	30
33	Da-KGM based GO-reinforced FMBO-loaded aerogels for efficient arsenic removal in aqueous solution. *International Journal of Biological Macromolecules*, **2017**, 94, 527-534	7.9	26
32	Synergistic degradation of konjac glucomannan by alkaline and thermal method. *Carbohydrate Polymers*, **2014**, 99, 270-7	10.3	25
31	Enhancement of antioxidant and antibacterial properties for tannin acid/chitosan/tripolyphosphate nanoparticles filled electrospinning films: Surface modification of sliver nanoparticles. *International Journal of Biological Macromolecules*, **2017**, 104, 813-820	7.9	24
30	The influence of deacetylation degree of konjac glucomannan on rheological and gel properties of konjac glucomannan/κ-carrageenan mixed system. *Food Hydrocolloids*, **2020**, 101, 105523	10.6	23
29	Facile preparation of clay reinforced konjac glucomannan aerogels. *RSC Advances*, **2014**, 4, 22251	3.7	20

28	Encapsulation of tangeretin in PVA/PAA crosslinking electrospun fibers by emulsion-electrospinning: Morphology characterization, slow-release, and antioxidant activity assessment. *Food Chemistry*, **2021**, 337, 127763	8.5	19
27	gastric emptying characteristics of konjac glucomannan with different viscosity and its effects on appetite regulation. *Food and Function*, **2020**, 11, 7596-7610	6.1	17
26	Silver nanoparticles on flower-like TiO2-coated polyacrylonitrile nanofibers: Catalytic and antibacterial applications. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2017**, 529, 380-386	5.1	16
25	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. *Food Hydrocolloids*, **2019**, 94, 174-182	10.6	15
24	Comparative studies of konjac flours extracted from Amorphophallus guripingensis and Amorphophallus rivirei: Based on chemical analysis and rheology. *Food Hydrocolloids*, **2016**, 57, 209-216	10.6	15
23	Confirmation and measurement of hydrophobic interaction in sol-gel system of konjac glucomannan with different degree of deacetylation. *Carbohydrate Polymers*, **2017**, 174, 337-342	10.3	15
22	Folate-functionalized assembly of low density lipoprotein/sodium carboxymethyl cellulose nanoparticles for targeted delivery. *Colloids and Surfaces B: Biointerfaces*, **2017**, 156, 19-28	6	15
21	Phosphoprotein/chitosan electrospun nanofibrous scaffold for biomineralization. *International Journal of Biological Macromolecules*, **2017**, 102, 218-224	7.9	13
20	In situ synthesis of gold nanoparticles on LBL coated nanofibers by tannic acid for catalytic application. *RSC Advances*, **2015**, 5, 26965-26971	3.7	12
19	An efficient and simple approach for the controlled preparation of partially degraded konjac glucomannan. *Food Hydrocolloids*, **2020**, 108, 106017	10.6	11
18	Preparation of thermo-reversible eugenol-loaded emulgel for refrigerated meat preservation. *Food Hydrocolloids*, **2018**, 79, 235-242	10.6	11
17	The influence of amylose and amylopectin on water retention capacity and texture properties of frozen-thawed konjac glucomannan gel. *Food Hydrocolloids*, **2021**, 113, 106521	10.6	11
16	Carboxymethylpachymaran entrapped plant-based hollow microcapsules for delivery and stabilization of β-galactosidase. *Food and Function*, **2019**, 10, 4782-4791	6.1	10
15	Ultrasonic Degradation of Konjac Glucomannan and the Effect of Freezing Combined with Alkali Treatment on Their Rheological Pro□es. *Molecules*, **2019**, 24,	4.8	9
14	Carboxymethylpachymaran-zein coated plant microcapsules-based β-galactosidase encapsulation system for long-term effective delivery. *Food Research International*, **2020**, 128, 108867	7	8
13	Designable Carboxymethylpachymaran/Metal Ion Architecture on Sunflower Sporopollenin Exine Capsules as Delivery Vehicles for Bioactive Macromolecules. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13990-14000	5.7	8
12	Microencapsulation of Eugenol Through Gelatin-Based Emulgel for Preservation of Refrigerated Meat. *Food and Bioprocess Technology*, **2020**, 13, 1621-1632	5.1	8
11	Oligosaccharides act as the high efficiency stabilizer for β-galactosidase under heat treatment. *International Journal of Biological Macromolecules*, **2019**, 137, 69-76	7.9	5

10	Konjac Glucomannan (KGM), Deacetylated KGM (Da-KGM), and Degraded KGM Derivatives: A Special Focus on Colloidal Nutrition. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 12921-12932	5.7	4
9	Tuning of Molecular Interactions between Zein and Tannic Acid to Modify Sunflower Sporopollenin Exine Capsules: Enhanced Stability and Targeted Delivery of Bioactive Macromolecules.. *ACS Applied Bio Materials*, **2021**, 4, 2686-2695	4.1	4
8	Konjac Oligosaccharides Modulate the Gut Environment and Promote Bone Health in Calcium-Deficient Mice. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 4412-4422	5.7	3
7	An innovative konjac glucomannan/κ-carrageenan mixed tensile gel. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5067-5074	4.3	3
6	Carboxymethylpachymaran/alginate gel entrapping of natural pollen capsules for the encapsulation, protection and delivery of probiotics with enhanced viability. *Food Hydrocolloids*, **2021**, 120, 106855	10.6	3
5	Development of multi-layered gastric floating tablets based on konjac glucomannan: a modified calcium supplement with enhanced bioavailability. *Food and Function*, **2019**, 10, 6429-6437	6.1	2
4	A novel κ-carrageenan/konjac gum thermo-irreversible gel improved by gellan gum and Ca2+. *LWT - Food Science and Technology*, **2021**, 154, 112645	5.4	1
3	Correlations between sol viscosity of the partially degraded konjac glucomannan and appetite response of rats. *Food Hydrocolloids for Health*, **2021**, 1, 100026		1
2	Preparation of konjac glucomannan/xanthan gum/sodium alginate composite gel by freezing combining moisture regulation. *Food Hydrocolloids*, **2022**, 127, 107499	10.6	0
1	Synergistic interactions between konjac glucomannan and welan gum mixtures. *LWT - Food Science and Technology*, **2022**, 162, 113425	5.4	0