

# Jing Li

## List of Publications by Year in Descending Order

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

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	Preparation of konjac glucomannan/xanthan gum/sodium alginate composite gel by freezing combining moisture regulation. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107499	10.6	0
44	Synergistic interactions between konjac glucomannan and welan gum mixtures. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 162, 113425	5.4	0
43	A novel E-carrageenan/konjac gum thermo-irreversible gel improved by gellan gum and Ca <sup>2+</sup> . <i>LWT - Food Science and Technology</i> , <b>2021</b> , 154, 112645	5.4	1
42	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> , <b>2021</b> , 69, 12921-12932	5.7	4
41	Konjac Oligosaccharides Modulate the Gut Environment and Promote Bone Health in Calcium-Deficient Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4412-4422	5.7	3
40	Encapsulation of tangeretin in PVA/PAA crosslinking electrospun fibers by emulsion-electrospinning: Morphology characterization, slow-release, and antioxidant activity assessment. <i>Food Chemistry</i> , <b>2021</b> , 337, 127763	8.5	19
39	The influence of amylose and amylopectin on water retention capacity and texture properties of frozen-thawed konjac glucomannan gel. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106521	10.6	11
38	An innovative konjac glucomannan/E-carrageenan mixed tensile gel. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 5067-5074	4.3	3
37	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> , <b>2021</b> , 4, 2686-2695	4.1	4
36	Correlations between sol viscosity of the partially degraded konjac glucomannan and appetite response of rats. <i>Food Hydrocolloids for Health</i> , <b>2021</b> , 1, 100026		1
35	Carboxymethylpachyman/alginate gel entrapping of natural pollen capsules for the encapsulation, protection and delivery of probiotics with enhanced viability. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106855	10.6	3
34	An efficient and simple approach for the controlled preparation of partially degraded konjac glucomannan. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 106017	10.6	11
33	The influence of deacetylation degree of konjac glucomannan on rheological and gel properties of konjac glucomannan/E-carrageenan mixed system. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105523	10.6	23
32	Carboxymethylpachyman-zein coated plant microcapsules-based E-galactosidase encapsulation system for long-term effective delivery. <i>Food Research International</i> , <b>2020</b> , 128, 108867	7	8
31	Designable Carboxymethylpachyman/Metal Ion Architecture on Sunflower Sporopollenin Exine Capsules as Delivery Vehicles for Bioactive Macromolecules. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 13990-14000	5.7	8
30	Microencapsulation of Eugenol Through Gelatin-Based Emulgel for Preservation of Refrigerated Meat. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1621-1632	5.1	8
29	gastric emptying characteristics of konjac glucomannan with different viscosity and its effects on appetite regulation. <i>Food and Function</i> , <b>2020</b> , 11, 7596-7610	6.1	17

28	Ovalbumin-carboxymethylcellulose complex coacervates stabilized high internal phase emulsions: Comparison of the effects of pH and polysaccharide charge density. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105282	10.6	36
27	Development of multi-layered gastric floating tablets based on konjac glucomannan: a modified calcium supplement with enhanced bioavailability. <i>Food and Function</i> , <b>2019</b> , 10, 6429-6437	6.1	2
26	Ultrasonic Degradation of Konjac Glucomannan and the Effect of Freezing Combined with Alkali Treatment on Their Rheological Profiles. <i>Molecules</i> , <b>2019</b> , 24,	4.8	9
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. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 174-182	10.6	15
24	Carboxymethylpachymaran entrapped plant-based hollow microcapsules for delivery and stabilization of $\beta$ -galactosidase. <i>Food and Function</i> , <b>2019</b> , 10, 4782-4791	6.1	10
23	Oligosaccharides act as the high efficiency stabilizer for $\beta$ -galactosidase under heat treatment. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 137, 69-76	7.9	5
22	Partial removal of acetyl groups in konjac glucomannan significantly improved the rheological properties and texture of konjac glucomannan and $\beta$ -arrageenan blends. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 1165-1171	7.9	39
21	Preparation of thermo-reversible eugenol-loaded emulgel for refrigerated meat preservation. <i>Food Hydrocolloids</i> , <b>2018</b> , 79, 235-242	10.6	11
20	Bulk, Foam, and Interfacial Properties of Tannic Acid/Sodium Caseinate Nanocomplexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 6832-6839	5.7	43
19	Phosphoprotein/chitosan electrospun nanofibrous scaffold for biomineralization. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 102, 218-224	7.9	13
18	Da-KGM based GO-reinforced FMBO-loaded aerogels for efficient arsenic removal in aqueous solution. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 94, 527-534	7.9	26
17	Silver nanoparticles on flower-like TiO <sub>2</sub> -coated polyacrylonitrile nanofibers: Catalytic and antibacterial applications. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2017</b> , 529, 380-386	5.1	16
16	Ultrasonic degradation kinetics and rheological profiles of a food polysaccharide (konjac glucomannan) in water. <i>Food Hydrocolloids</i> , <b>2017</b> , 70, 14-19	10.6	85
15	Confirmation and measurement of hydrophobic interaction in sol-gel system of konjac glucomannan with different degree of deacetylation. <i>Carbohydrate Polymers</i> , <b>2017</b> , 174, 337-342	10.3	15
14	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> , <b>2017</b> , 104, 813-820	7.9	24
13	Folate-functionalized assembly of low density lipoprotein/sodium carboxymethyl cellulose nanoparticles for targeted delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2017</b> , 156, 19-28	6	15
12	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. <i>ACS Biomaterials Science and Engineering</i> , <b>2016</b> , 2, 317-325	5.5	51
11	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> , <b>2016</b> , 57, 209-216	10.6	15

10	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. <i>Food Hydrocolloids</i> , <b>2015</b> , 48, 320-326	10.6	30
9	In situ synthesis of gold nanoparticles on LBL coated nanofibers by tannic acid for catalytic application. <i>RSC Advances</i> , <b>2015</b> , 5, 26965-26971	3.7	12
8	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2015</b> , 136, 1224-33	6	44
7	Preparation and characterization of heterogeneous deacetylated konjac glucomannan. <i>Food Hydrocolloids</i> , <b>2014</b> , 40, 9-15	10.6	53
6	Chitosan/phosvitin antibacterial films fabricated via layer-by-layer deposition. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 64, 402-8	7.9	35
5	Degraded konjac glucomannan by $\gamma$ irradiation assisted with ethanol: Preparation and characterization. <i>Food Hydrocolloids</i> , <b>2014</b> , 36, 85-92	10.6	32
4	Facile preparation of clay reinforced konjac glucomannan aerogels. <i>RSC Advances</i> , <b>2014</b> , 4, 22251	3.7	20
3	Synergistic degradation of konjac glucomannan by alkaline and thermal method. <i>Carbohydrate Polymers</i> , <b>2014</b> , 99, 270-7	10.3	25
2	Effect of degree of deacetylation on physicochemical and gelation properties of konjac glucomannan. <i>Food Research International</i> , <b>2012</b> , 46, 270-278	7	109
1	Identification of molecular driving forces involved in the gelation of konjac glucomannan: Effect of degree of deacetylation on hydrophobic association. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 865-871	10.3	61