

Junxiang Zhu

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

1,579
citations

393982

19
h-index

610482

24
g-index

24
all docs

24
docs citations

24
times ranked

1597
citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication of stable zein nanoparticles coated with soluble soybean polysaccharide for encapsulation of quercetin. <i>Food Hydrocolloids</i> , 2019, 87, 342-351.	5.6	209
2	Preparation of chitosan-sodium alginate films through layer-by-layer assembly and ferulic acid crosslinking: Film properties, characterization, and formation mechanism. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 485-492.	3.6	149
3	Antibacterial properties and mechanism of biopolymer-based films functionalized by CuO/ZnO nanoparticles against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Journal of Hazardous Materials</i> , 2021, 402, 123542.	6.5	140
4	Ultrasound-assisted enzymatic extraction and antioxidant activity of polysaccharides from pumpkin (<i>Cucurbita moschata</i>). <i>Carbohydrate Polymers</i> , 2014, 113, 314-324.	5.1	133
5	Zein/soluble soybean polysaccharide composite nanoparticles for encapsulation and oral delivery of lutein. <i>Food Hydrocolloids</i> , 2020, 103, 105715.	5.6	118
6	Stability, bioactivity, and bioaccessibility of fucoxanthin in zein-caseinate composite nanoparticles fabricated at neutral pH by antisolvent precipitation. <i>Food Hydrocolloids</i> , 2018, 84, 379-388.	5.6	116
7	Formation of nanocomplexes comprising whey proteins and fucoxanthin: Characterization, spectroscopic analysis, and molecular docking. <i>Food Hydrocolloids</i> , 2017, 63, 391-403.	5.6	111
8	Antibacterial activity and mechanism of a laccase-catalyzed chitosan-gallic acid derivative against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2019, 96, 234-243.	2.8	98
9	Fabrication and characterization of zein nanoparticles by dextran sulfate coating as vehicles for delivery of curcumin. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 1074-1083.	3.6	81
10	Fabrication of stable zein nanoparticles by chondroitin sulfate deposition based on antisolvent precipitation method. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 30-39.	3.6	74
11	Inhibitory mechanisms and interaction of tangeretin, 5-demethyltangeretin, nobiletin, and 5-demethylnobiletin from citrus peels on pancreatic lipase: Kinetics, spectroscopies, and molecular dynamics simulation. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1927-1938.	3.6	45
12	Multi-spectroscopic, conformational, and computational atomic-level insights into the interaction of β -lactoglobulin with apigenin at different pH levels. <i>Food Hydrocolloids</i> , 2020, 105, 105810.	5.6	42
13	Identification and Molecular Docking Study of a Novel Angiotensin-I Converting Enzyme Inhibitory Peptide Derived from Enzymatic Hydrolysates of <i>Cyclina sinensis</i> . <i>Marine Drugs</i> , 2018, 16, 411.	2.2	39
14	Preparation of crosslinked active bilayer film based on chitosan and alginate for regulating ascorbate-glutathione cycle of postharvest cherry tomato (<i>Lycopersicon esculentum</i>). <i>International Journal of Biological Macromolecules</i> , 2019, 130, 584-594.	3.6	36
15	Construction of Fucoxanthin Vector Based on Binding of Whey Protein Isolate and Its Subsequent Complex Coacervation with Lysozyme. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2980-2990.	2.4	36
16	Chemical cleavage of fucoxanthin from <i>Undaria pinnatifida</i> and formation of apo-fucoxanthinones and apo-fucoxanthinals identified using LC-DAD-APCI-MS/MS. <i>Food Chemistry</i> , 2016, 211, 365-373.	4.2	28
17	Modulating layer-by-layer assembled sodium alginate-chitosan film properties through incorporation of cellulose nanocrystals with different surface charge densities. <i>International Journal of Biological Macromolecules</i> , 2021, 180, 510-522.	3.6	25
18	Effect of purity of tea polysaccharides on its antioxidant and hypoglycemic activities. <i>Journal of Food Biochemistry</i> , 2020, 44, e13277.	1.2	21

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19	Aggregation of Fucoxanthin and Its Effects on Binding and Delivery Properties of Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10412-10422.	2.4	19
20	Discovery of Novel Angiotensin-Converting Enzyme Inhibitory Peptides from <i>Todarodes pacificus</i> and Their Inhibitory Mechanism: In Silico and In Vitro Studies. <i>International Journal of Molecular Sciences</i> , 2019, 20, 4159.	1.8	15
21	Degradation of phthalic acid esters (PAEs) by an enzyme mimic and its application in the degradation of intracellular DEHP. <i>Chemical Communications</i> , 2019, 55, 13458-13461.	2.2	15
22	Ultrasonic-assisted enzymatic extraction of phenolics from broccoli (<i>Brassica oleracea</i> L. var. <i>italica</i>) inflorescences and evaluation of antioxidant activity in vitro. <i>Food Science and Technology International</i> , 2015, 21, 306-319.	1.1	14
23	Novel Multifunctional and Edible Film Based on Phenylactic Acid Grafted Chitosan Derivative and Nano Zinc Oxide. <i>Food Biophysics</i> , 2018, 13, 102-111.	1.4	8
24	Adsorption of cadmium ions using the bioadsorbent of <i>Pichia kudriavzevii</i> YB5 immobilized by polyurethane foam and alginate gels. <i>Environmental Science and Pollution Research</i> , 2018, 25, 3745-3755.	2.7	7