Junxiang Zhu

List of Publications by Year
in descending order

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24	1,579	393982 19	610482 24
papers	citations	h-index	g-index

24	24	24	1597
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antibacterial properties and mechanism of biopolymer-based films functionalized by CuO/ZnO nanoparticles against Escherichia coli and Staphylococcus aureus. Journal of Hazardous Materials, 2021, 402, 123542.	6.5	140
2	Modulating layer-by-layer assembled sodium alginate-chitosan film properties through incorporation of cellulose nanocrystals with different surface charge densities. International Journal of Biological Macromolecules, 2021, 180, 510-522.	3.6	25
3	Fabrication and characterization of zein nanoparticles by dextran sulfate coating as vehicles for delivery of curcumin. International Journal of Biological Macromolecules, 2020, 151, 1074-1083.	3.6	81
4	Inhibitory mechanisms and interaction of tangeretin, 5-demethyltangeretin, nobiletin, and 5-demethylnobiletin from citrus peels on pancreatic lipase: Kinetics, spectroscopies, and molecular dynamics simulation. International Journal of Biological Macromolecules, 2020, 164, 1927-1938.	3.6	45
5	Effect of purity of tea polysaccharides on its antioxidant and hypoglycemic activities. Journal of Food Biochemistry, 2020, 44, e13277.	1.2	21
6	Multi-spectroscopic, conformational, and computational atomic-level insights into the interaction of Î²-lactoglobulin with apigenin at different pH levels. Food Hydrocolloids, 2020, 105, 105810.	5.6	42
7	Zein/soluble soybean polysaccharide composite nanoparticles for encapsulation and oral delivery of lutein. Food Hydrocolloids, 2020, 103, 105715.	5.6	118
8	Fabrication of stable zein nanoparticles coated with soluble soybean polysaccharide for encapsulation of quercetin. Food Hydrocolloids, 2019, 87, 342-351.	5.6	209
9	Fabrication of stable zein nanoparticles by chondroitin sulfate deposition based on antisolvent precipitation method. International Journal of Biological Macromolecules, 2019, 139, 30-39.	3.6	74
10	Discovery of Novel Angiotensin-Converting Enzyme Inhibitory Peptides from Todarodes pacificus and Their Inhibitory Mechanism: In Silico and In Vitro Studies. International Journal of Molecular Sciences, 2019, 20, 4159.	1.8	15
11	Aggregation of Fucoxanthin and Its Effects on Binding and Delivery Properties of Whey Proteins. Journal of Agricultural and Food Chemistry, 2019, 67, 10412-10422.	2.4	19
12	Preparation of crosslinked active bilayer film based on chitosan and alginate for regulating ascorbate-glutathione cycle of postharvest cherry tomato (Lycopersicon esculentum). International Journal of Biological Macromolecules, 2019, 130, 584-594.	3.6	36
13	Construction of Fucoxanthin Vector Based on Binding of Whey Protein Isolate and Its Subsequent Complex Coacervation with Lysozyme. Journal of Agricultural and Food Chemistry, 2019, 67, 2980-2990.	2.4	36
14	Degradation of phthalic acid esters (PAEs) by an enzyme mimic and its application in the degradation of intracellular DEHP. Chemical Communications, 2019, 55, 13458-13461.	2.2	15
15	Antibacterial activity and mechanism of a laccase-catalyzed chitosanâ€“gallic acid derivative against Escherichia coli and Staphylococcus aureus. Food Control, 2019, 96, 234-243.	2.8	98
16	Preparation of chitosan-sodium alginate films through layer-by-layer assembly and ferulic acid crosslinking: Film properties, characterization, and formation mechanism. International Journal of Biological Macromolecules, 2019, 122, 485-492.	3.6	149
17	Novel Multifunctional and Edible Film Based on Phenyllactic Acid Grafted Chitosan Derivative and Nano Zinc Oxide. Food Biophysics, 2018, 13, 102-111.	1.4	8
18	Adsorption of cadmium ions using the bioadsorbent of Pichia kudriavzevii YB5 immobilized by polyurethane foam and alginate gels. Environmental Science and Pollution Research, 2018, 25, 3745-3755.	2.7	7

#	Article	IF	Citations
19	Identification and Molecular Docking Study of a Novel Angiotensin-I Converting Enzyme Inhibitory Peptide Derived from Enzymatic Hydrolysates of Cyclina sinensis. Marine Drugs, 2018, 16, 411.	2.2	39
20	Stability, bioactivity, and bioaccessibility of fucoxanthin in zein-caseinate composite nanoparticles fabricated at neutral pH by antisolvent precipitation. Food Hydrocolloids, 2018, 84, 379-388.	5.6	116
21	Formation of nanocomplexes comprising whey proteins and fucoxanthin: Characterization, spectroscopic analysis, and molecular docking. Food Hydrocolloids, 2017, 63, 391-403.	5.6	111
22	Chemical cleavage of fucoxanthin from Undaria pinnatifida and formation of apo-fucoxanthinones and apo-fucoxanthinals identified using LC-DAD-APCI-MS/MS. Food Chemistry, 2016, 211, 365-373.	4.2	28
23	Ultrasonic-assisted enzymatic extraction of phenolics from broccoli (Brassica oleracea L. var. italica) inflorescences and evaluation of antioxidant activity inÂvitro. Food Science and Technology International, 2015, 21, 306-319.	1.1	14
24	Ultrasound-assisted enzymatic extraction and antioxidant activity of polysaccharides from pumpkin (Cucurbita moschata). Carbohydrate Polymers, 2014, 113, 314-324.	5.1	133