

Jun Chen

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.

73 papers	2,106 citations	28 h-index	44 g-index
78 ext. papers	2,961 ext. citations	7.6 avg, IF	5.34 L-index

#	Paper	IF	Citations
73	Comparative study on the extraction of macadamia (<i>Macadamia integrifolia</i>) oil using different processing methods. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112614	5.4	2
72	Microfluidization: A promising food processing technology and its challenges in industrial application. <i>Food Control</i> , 2022 , 137, 108794	6.2	3
71	Effects of Betanin on Pasting, Rheology and Retrogradation Properties of Different Starches. <i>Foods</i> , 2022 , 11, 1600	4.9	1
70	Extraction, characterization and spontaneous gelation mechanism of pectin from <i>Nicandra physaloides</i> (Linn.) Gaertn seeds.. <i>International Journal of Biological Macromolecules</i> , 2021 , 195, 523-529	7.9	5
69	Industry-scale microfluidizer system produced whole mango juice: Effect on the physical properties, microstructure and pectin properties. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 75, 102887	6.8	0
68	Improving foam performance using colloidal protein-polyphenol complexes: Lactoferrin and tannic acid.. <i>Food Chemistry</i> , 2021 , 377, 131950	8.5	2
67	Effective change on rheology and structure properties of xanthan gum by industry-scale microfluidization treatment. <i>Food Hydrocolloids</i> , 2021 , 124, 107319	10.6	2
66	Preparation of pectin/poly(m-phenylenediamine) microsphere and its application for Pb removal. <i>Carbohydrate Polymers</i> , 2021 , 260, 117811	10.3	11
65	Comparative Study of Chemical Compositions and Antioxidant Capacities of Oils Obtained from 15 <i>Macadamia</i> () Cultivars in China. <i>Foods</i> , 2021 , 10,	4.9	5
64	The nutritional and physicochemical properties of whole corn slurry prepared by a novel industry-scale microfluidizer system. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111096	5.4	6
63	The quality of gluten-free bread made of brown rice flour prepared by low temperature impact mill. <i>Food Chemistry</i> , 2021 , 348, 129032	8.5	5
62	Effects of Three Types of Polymeric Proanthocyanidins on Physicochemical and In Vitro Digestive Properties of Potato Starch. <i>Foods</i> , 2021 , 10,	4.9	1
61	Pectin/Activated Carbon-Based Porous Microsphere for Pb Adsorption: Characterization and Adsorption Behaviour. <i>Polymers</i> , 2021 , 13,	4.5	4
60	Whole soybean milk produced by a novel industry-scale microfluidizer system without soaking and filtering. <i>Journal of Food Engineering</i> , 2021 , 291, 110228	6	12
59	Protein-polyphenol functional ingredients: The foaming properties of lactoferrin are enhanced by forming complexes with procyanidin. <i>Food Chemistry</i> , 2021 , 339, 128145	8.5	29
58	Industry-scale microfluidization as a potential technique to improve solubility and modify structure of pea protein. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 67, 102582	6.8	13
57	Fabrication of polysaccharide-based high internal phase emulsion gels: Enhancement of curcumin stability and bioaccessibility. <i>Food Hydrocolloids</i> , 2021 , 117, 106679	10.6	12

56	Effect of polymeric proanthocyanidin on the physicochemical and in vitro digestive properties of different starches. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111713	5.4	2
55	The physicochemical and pasting properties of purple corn flour ground by a novel low temperature impact mill. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 102825	6.8	3
54	Physicochemical properties of pectin extracted from navel orange peel dried by vacuum microwave. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112100	5.4	1
53	Development of Pectin-Based Aerogels with Several Excellent Properties for the Adsorption of Pb.. <i>Foods</i> , 2021 , 10,	4.9	2
52	Anti-inflammatory effect of lipophilic grape seed proanthocyanidin in RAW 264.7 cells and a zebrafish model. <i>Journal of Functional Foods</i> , 2020 , 75, 104217	5.1	5
51	Utilization of plant-based protein-polyphenol complexes to form and stabilize emulsions: Pea proteins and grape seed proanthocyanidins. <i>Food Chemistry</i> , 2020 , 329, 127219	8.5	28
50	Enhancement of beta-carotene stability by encapsulation in high internal phase emulsions stabilized by modified starch and tannic acid. <i>Food Hydrocolloids</i> , 2020 , 109, 106083	10.6	25
49	The nutritional components and physicochemical properties of brown rice flour ground by a novel low temperature impact mill. <i>Journal of Cereal Science</i> , 2020 , 92, 102927	3.8	11
48	Characterization the non-covalent interactions between beta lactoglobulin and selected phenolic acids. <i>Food Hydrocolloids</i> , 2020 , 105, 105761	10.6	25
47	Pb adsorption by ethylenediamine-modified pectins and their adsorption mechanisms. <i>Carbohydrate Polymers</i> , 2020 , 234, 115911	10.3	36
46	Modification of food macromolecules using dynamic high pressure microfluidization: A review. <i>Trends in Food Science and Technology</i> , 2020 , 100, 223-234	15.3	29
45	Improving instant properties of kudzu powder by extrusion treatment and its related mechanism. <i>Food Hydrocolloids</i> , 2020 , 101, 105475	10.6	11
44	Amino acid-amidated pectin: Preparation and characterization. <i>Food Chemistry</i> , 2020 , 309, 125768	8.5	13
43	Analysis of inhibitory interaction between epigallocatechin gallate and alpha-glucosidase: A spectroscopy and molecular simulation study. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 230, 118023	4.4	13
42	Effect of industry-scale microfluidization on structural and physicochemical properties of potato starch. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 60, 102278	6.8	27
41	Binding mechanism and antioxidant capacity of selected phenolic acid - B-casein complexes. <i>Food Research International</i> , 2020 , 129, 108802	7	21
40	A new pre-gelatinized starch preparing by gelatinization and spray drying of rice starch with hydrocolloids. <i>Carbohydrate Polymers</i> , 2020 , 229, 115485	10.3	10
39	Analyses on the binding interaction between rice glutelin and conjugated linoleic acid by multi-spectroscopy and computational docking simulation. <i>Journal of Food Science and Technology</i> , 2020 , 57, 886-894	3.3	2

38	Changes in physicochemical and structural properties of tapioca starch after high speed jet degradation. <i>Food Hydrocolloids</i> , 2019 , 95, 98-104	10.6	9
37	Solubility Difference between Pectic Fractions from Creeping Fig Seeds. <i>Polymers</i> , 2019 , 11,	4.5	3
36	Investigation on the binding interaction between rice glutelin and epigallocatechin-3-gallate using spectroscopic and molecular docking simulation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019 , 217, 215-222	4.4	8
35	Investigation the interaction between procyanidin dimer and α -glucosidase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 315-322	7.9	48
34	Modification of retrogradation property of rice starch by improved extrusion cooking technology. <i>Carbohydrate Polymers</i> , 2019 , 213, 192-198	10.3	17
33	Effect of rice glutelin-resveratrol interactions on the formation and stability of emulsions: A multiphotonic spectroscopy and molecular docking study. <i>Food Hydrocolloids</i> , 2019 , 97, 105234	10.6	36
32	Pectin-based adsorbents for heavy metal ions: A review. <i>Trends in Food Science and Technology</i> , 2019 , 91, 319-329	15.3	52
31	Protein-polyphenol interactions enhance the antioxidant capacity of phenolics: analysis of rice glutelin-procyanidin dimer interactions. <i>Food and Function</i> , 2019 , 10, 765-774	6.1	82
30	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. <i>Carbohydrate Polymers</i> , 2018 , 193, 336-342	10.3	26
29	Investigation the interaction between procyanidin dimer and α -amylase: Spectroscopic analyses and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 427-433	7.9	37
28	Comparing the binding interaction between β -lactoglobulin and flavonoids with different structure by multi-spectroscopy analysis and molecular docking. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018 , 201, 197-206	4.4	59
27	Improvement in freeze-thaw stability of rice starch gel by inulin and its mechanism. <i>Food Chemistry</i> , 2018 , 268, 324-333	8.5	56
26	Dynamic High-Pressure Microfluidization-Treated Pectin under Different Ethanol Concentrations. <i>Polymers</i> , 2018 , 10,	4.5	11
25	Modification of potato starch by using superheated steam. <i>Carbohydrate Polymers</i> , 2018 , 198, 375-384	10.3	52
24	Alkylated pectin: Molecular characterization, conformational change and gel property. <i>Food Hydrocolloids</i> , 2017 , 69, 341-349	10.6	24
23	Alkylated pectin hydrogels as potential protein drug carriers. <i>Journal of Applied Polymer Science</i> , 2017 , 134, 45344	2.9	1
22	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , 2017 , 232, 67-78	8.5	39
21	Relating physicochemical properties of alginate-HMP complexes to their performance as drug delivery systems. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2017 , 28, 2242-2254	3.5	3

20	Characterization of binding interaction between rice glutelin and gallic acid: Multi-spectroscopic analyses and computational docking simulation. <i>Food Research International</i> , 2017 , 102, 274-281	7	40
19	Physicochemical and structural properties of pregelatinized starch prepared by improved extrusion cooking technology. <i>Carbohydrate Polymers</i> , 2017 , 175, 265-272	10.3	85
18	Investigation on the influence of pectin structures on the pasting properties of rice starch by multiple regression. <i>Food Hydrocolloids</i> , 2017 , 63, 580-584	10.6	35
17	Effect of limited enzymatic hydrolysis on structure and emulsifying properties of rice glutelin. <i>Food Hydrocolloids</i> , 2016 , 61, 251-260	10.6	95
16	Improvement in nutritional attributes of rice using superheated steam processing. <i>Journal of Functional Foods</i> , 2016 , 24, 338-350	5.1	36
15	Effects of aleurone layer on rice cooking: A histological investigation. <i>Food Chemistry</i> , 2016 , 191, 28-35	8.5	26
14	Effect of dynamic high pressure microfluidization modified insoluble dietary fiber on gelatinization and rheology of rice starch. <i>Food Hydrocolloids</i> , 2016 , 57, 55-61	10.6	83
13	Mushroom (<i>Agaricus bisporus</i>) polyphenoloxidase inhibited by apigenin: Multi-spectroscopic analyses and computational docking simulation. <i>Food Chemistry</i> , 2016 , 203, 430-439	8.5	59
12	Antioxidant activity of proanthocyanidins-rich fractions from <i>Choerospondias axillaris</i> peels using a combination of chemical-based methods and cellular-based assay. <i>Food Chemistry</i> , 2016 , 208, 309-17	8.5	34
11	Effectiveness of partially hydrolyzed rice glutelin as a food emulsifier: Comparison to whey protein. <i>Food Chemistry</i> , 2016 , 213, 700-707	8.5	39
10	Improvement in storage stability of lightly milled rice using superheated steam processing. <i>Journal of Cereal Science</i> , 2016 , 71, 130-137	3.8	22
9	Alkylated pectin: Synthesis, characterization, viscosity and emulsifying properties. <i>Food Hydrocolloids</i> , 2015 , 50, 65-73	10.6	48
8	Separation and characterization of polyphenolics from underutilized byproducts of fruit production (<i>Choerospondias axillaris</i> peels): inhibitory activity of proanthocyanidins against glycolysis enzymes. <i>Food and Function</i> , 2015 , 6, 3693-701	6.1	24
7	Pectin modifications: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1684-98	11.5	141
6	Extraction of pectin from <i>Premna microphylla</i> turcz leaves and its physicochemical properties. <i>Carbohydrate Polymers</i> , 2014 , 102, 376-84	10.3	31
5	Selective peroxidase inactivation of lightly milled rice by superheated steam. <i>Journal of Cereal Science</i> , 2014 , 60, 623-630	3.8	19
4	The effect of high speed shearing on disaggregation and degradation of pectin from creeping fig seeds. <i>Food Chemistry</i> , 2014 , 165, 1-8	8.5	26
3	Pectic-oligosaccharides prepared by dynamic high-pressure microfluidization and their in vitro fermentation properties. <i>Carbohydrate Polymers</i> , 2013 , 91, 175-82	10.3	110

2	Extraction, characterization and spontaneous gel-forming property of pectin from creeping fig (<i>Ficus pumila</i> Linn.) seeds. <i>Carbohydrate Polymers</i> , 2012 , 87, 76-83	10.3	69
1	Degradation of high-methoxyl pectin by dynamic high pressure microfluidization and its mechanism. <i>Food Hydrocolloids</i> , 2012 , 28, 121-129	10.6	139