

Weiping Jin

List of Publications by Year in descending order

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44
papers

1,055
citations

393982

19
h-index

414034

32
g-index

44
all docs

44
docs citations

44
times ranked

1147
citing authors

#	ARTICLE	IF	CITATIONS
1	Green synthesis of xanthan conformation-based silver nanoparticles: Antibacterial and catalytic application. <i>Carbohydrate Polymers</i> , 2014, 101, 961-967.	5.1	122
2	Physical stabilities of taro starch nanoparticles stabilized Pickering emulsions and the potential application of encapsulated tea polyphenols. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 2032-2039.	3.6	93
3	Gelatin-Based Nanocomplex-Stabilized Pickering Emulsions: Regulating Droplet Size and Wettability through Assembly with Glucomannan. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1401-1409.	2.4	78
4	Adsorption and Distribution of Edible Gliadin Nanoparticles at the Air/Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2454-2460.	2.4	62
5	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 210-215.	3.6	58
6	Tunable self-assemblies of whey protein isolate fibrils for pickering emulsions structure regulation. <i>Food Hydrocolloids</i> , 2022, 124, 107264.	5.6	46
7	A simple and feasible approach to purify konjac glucomannan from konjac flour " Temperature effect. <i>Food Chemistry</i> , 2014, 158, 171-176.	4.2	43
8	Protein-neutral polysaccharide nano- and micro-biopolymer complexes fabricated by lactoferrin and oat β -glucan: Structural characteristics and molecular interaction mechanisms. <i>Food Research International</i> , 2020, 132, 109111.	2.9	43
9	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. <i>Food Research International</i> , 2015, 71, 83-90.	2.9	40
10	Interfacial and emulsion stabilized behavior of lysozyme/xanthan gum nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 280-286.	3.6	40
11	Da-KGM based GO-reinforced FMBO-loaded aerogels for efficient arsenic removal in aqueous solution. <i>International Journal of Biological Macromolecules</i> , 2017, 94, 527-534.	3.6	38
12	The anti-inflammatory potential of protein-bound anthocyanin compounds from purple sweet potato in LPS-induced RAW264.7 macrophages. <i>Food Research International</i> , 2020, 137, 109647.	2.9	32
13	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> , 2017, 104, 813-820.	3.6	29
14	Effect of pulsed electric field on assembly structure of α -amylase and pectin electrostatic complexes. <i>Food Hydrocolloids</i> , 2020, 101, 105547.	5.6	28
15	Effects of repeated freezing and thawing on myofibrillar protein and quality characteristics of marinated Enshi black pork. <i>Food Chemistry</i> , 2022, 378, 131994.	4.2	28
16	Study on the coupling progress of thermo-induced anthocyanins degradation and polysaccharides gelation. <i>Food Hydrocolloids</i> , 2020, 105, 105822.	5.6	25
17	Preparation and characterization of a novel pH-response dietary fiber: Chitosan-coated konjac glucomannan. <i>Carbohydrate Polymers</i> , 2015, 117, 1-10.	5.1	22
18	Effect of charge density of polysaccharide on self-assembly behaviors of ovalbumin and sodium alginate. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1245-1254.	3.6	20

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19	Structures, fabrication mechanisms, and emulsifying properties of self-assembled and spray-dried ternary complexes based on lactoferrin, oat β -glucan and curcumin: A comparison study. <i>Food Research International</i> , 2020, 131, 109048.	2.9	20
20	Structural and rheological properties of xanthan gum/lysozyme system induced by in situ acidification. <i>Food Research International</i> , 2016, 90, 85-90.	2.9	17
21	Polyphenol-gelatin nanoparticles as reductant and stabilizer for one-step synthesis of gold nanoparticles and their interfacial behavior. <i>RSC Advances</i> , 2015, 5, 26496-26503.	1.7	16
22	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin. <i>RSC Advances</i> , 2018, 8, 28746-28752.	1.7	16
23	Structural and interfacial characterization of oil bodies extracted from <i>Camellia oleifera</i> under the neutral and alkaline condition. <i>LWT - Food Science and Technology</i> , 2021, 141, 110911.	2.5	16
24	Surface roughness and hydrophilicity enhancement of polyolefin-based membranes by three kinds of plasma methods. <i>Surface and Interface Analysis</i> , 2015, 47, 545-553.	0.8	14
25	Effect of linear charge density of polysaccharides on interactions with α -amylase: Self-Assembling behavior and application in enzyme immobilization. <i>Food Chemistry</i> , 2020, 331, 127320.	4.2	11
26	Structure, assembly and application of novel peanut oil body protein extracts nanoparticles. <i>Food Chemistry</i> , 2022, 367, 130678.	4.2	11
27	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. <i>Molecules</i> , 2019, 24, 3056.	1.7	10
28	Tunable self-assembly of nanogels into superstructures with controlled organization. <i>RSC Advances</i> , 2014, 4, 35268-35271.	1.7	7
29	Associations between caseinophosphopeptides and theaflavin-3,5-digallate and their impact on cellular antioxidant activity. <i>Food and Function</i> , 2021, 12, 7390-7401.	2.1	7
30	Fabrication and in vitro digestion behavior of Pickering emulsions stabilized by chitosan-caseinophosphopeptides nanocomplexes. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 619-628.	3.6	7
31	Morphology and Rheology of a Cool-Gel (Protein) Blended with a Thermo-Gel (Hydroxypropyl) Tj ETQq1 1 0.784314 rrgBT /Overlock 10	1.9	7
32	Effect of Fibril Entanglement on Pickering Emulsions Stabilized by Whey Protein Fibrils for Nobiletin Delivery. <i>Foods</i> , 2022, 11, 1626.	1.9	7
33	Removal of reactive dyes by a solid waste product from food processing: crayfish carapace. <i>Desalination and Water Treatment</i> , 2014, 52, 5541-5552.	1.0	6
34	Enhancing Intestinal Permeability of Theaflavin-3,5-digallate by Chitosan-gelatin Caseinophosphopeptides Nanocomplexes. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2029-2041.	2.4	6
35	Mechanical properties and crystallization behaviors of oriented electrospun nanofibers of zein/poly(ϵ -caprolactone) composites. <i>Polymer Composites</i> , 2018, 39, 2151-2159.	2.3	5
36	Improved Storage Properties and Cellular Uptake of Casticin-Loaded Nanoemulsions Stabilized by Whey Protein-Lactose Conjugate. <i>Foods</i> , 2021, 10, 1640.	1.9	5

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37	Molecular characteristics of kappa-selenocarrageenan and application in green synthesis of silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 529-537.	3.6	4
38	Highly luminescent film functionalized with CdTe quantum dots by layer-by-layer assembly. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	3
39	Significant improvement for the functional properties of konjac glucomannan based on phase separation. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2396-2405.	1.3	3
40	Comparative catalytic and bacteriostatic properties of silver nanoparticles biosynthesized using three kinds of polysaccharide. <i>AIP Advances</i> , 2018, 8, .	0.6	3
41	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging. <i>Journal of Food Science and Technology</i> , 2022, 59, 562-571.	1.4	3
42	Antioxidant capacities of heat-treated wheat germ and extruded compounded bran. <i>Cereal Chemistry</i> , 2022, 99, 582-592.	1.1	3
43	Biomimetic mineralisation of calcium carbonate using xanthan gum as morphology control agent. <i>Micro and Nano Letters</i> , 2019, 14, 642-644.	0.6	1
44	Study on the water state, migration, and microstructure modification during the process of salt-reduced stewed duck. <i>Journal of Food Science</i> , 2021, 86, 4087-4099.	1.5	0