

Weiping Jin

List of Publications by Year in Descending Order

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Version: 2024-04-26

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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.

41
papers

614
citations

13
h-index

24
g-index

44
ext. papers

826
ext. citations

6
avg, IF

4
L-index

#	Paper	IF	Citations
41	Effects of repeated freezing and thawing on myofibrillar protein and quality characteristics of marinated Enshi black pork.. <i>Food Chemistry</i> , 2022 , 378, 131994	8.5	2
40	Tunable self-assemblies of whey protein isolate fibrils for pickering emulsions structure regulation. <i>Food Hydrocolloids</i> , 2022 , 124, 107264	10.6	4
39	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	3.3	0
38	Structure, assembly and application of novel peanut oil body protein extracts nanoparticles. <i>Food Chemistry</i> , 2022 , 367, 130678	8.5	0
37	Effect of Fibril Entanglement on Pickering Emulsions Stabilized by Whey Protein Fibrils for Nobiletin Delivery. <i>Foods</i> , 2022 , 11, 1626	4.9	0
36	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	7.9	0
35	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	5.4	2
34	Improved Storage Properties and Cellular Uptake of Casticin-Loaded Nanoemulsions Stabilized by Whey Protein-Lactose Conjugate. <i>Foods</i> , 2021 , 10,	4.9	2
33	Associations between caseinophosphopeptides and theaflavin-3,3'-digallate and their impact on cellular antioxidant activity. <i>Food and Function</i> , 2021 , 12, 7390-7401	6.1	1
32	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	3.4	
31	Study on the coupling progress of thermo-induced anthocyanins degradation and polysaccharides gelation. <i>Food Hydrocolloids</i> , 2020 , 105, 105822	10.6	10
30	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	8.5	5
29	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	7	22
28	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	7	9
27	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	7.9	9
26	Effect of pulsed electric field on assembly structure of α -amylase and pectin electrostatic complexes. <i>Food Hydrocolloids</i> , 2020 , 101, 105547	10.6	12
25	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	7	12

24	Formation of Nanocomplexes between Carboxymethyl Inulin and Bovine Serum Albumin via pH-Induced Electrostatic Interaction. <i>Molecules</i> , 2019 , 24,	4.8	3
23	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 210-215	7.9	32
22	Molecular characteristics of kappa-selenocarrageenan and application in green synthesis of silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 529-537	7.9	3
21	Biomimetic mineralisation of calcium carbonate using xanthan gum as morphology control agent. <i>Micro and Nano Letters</i> , 2019 , 14, 642-644	0.9	1
20	Mechanical properties and crystallization behaviors of oriented electrospun nanofibers of zein/poly(Ecaprolactone) composites. <i>Polymer Composites</i> , 2018 , 39, 2151-2159	3	4
19	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	7.9	59
18	Interfacial and emulsion stabilized behavior of lysozyme/xanthan gum nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 280-286	7.9	23
17	Catalytic and anti-bacterial properties of biosynthesized silver nanoparticles using native inulin.. <i>RSC Advances</i> , 2018 , 8, 28746-28752	3.7	12
16	Comparative catalytic and bacteriostatic properties of silver nanoparticles biosynthesized using three kinds of polysaccharide. <i>AIP Advances</i> , 2018 , 8, 065222	1.5	2
15	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	5.7	59
14	Adsorption and Distribution of Edible Gliadin Nanoparticles at the Air/Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2454-2460	5.7	35
13	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	7.9	26
12	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	7.9	24
11	Structural and rheological properties of xanthan gum/lysozyme system induced by in situ acidification. <i>Food Research International</i> , 2016 , 90, 85-90	7	15
10	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	3.8	1
9	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	1.5	13
8	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. <i>Food Research International</i> , 2015 , 71, 83-90	7	36
7	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	3.7	12

6	Preparation and characterization of a novel pH-response dietary fiber: chitosan-coated konjac glucomannan. <i>Carbohydrate Polymers</i> , 2015 , 117, 1-10	10.3	18
5	Highly luminescent film functionalized with CdTe quantum dots by layer-by-layer assembly. <i>Journal of Applied Polymer Science</i> , 2015 , 132,	2.9	2
4	Tunable self-assembly of nanogels into superstructures with controlled organization. <i>RSC Advances</i> , 2014 , 4, 35268-35271	3.7	7
3	Green synthesis of xanthan conformation-based silver nanoparticles: antibacterial and catalytic application. <i>Carbohydrate Polymers</i> , 2014 , 101, 961-7	10.3	101
2	A simple and feasible approach to purify konjac glucomannan from konjac flour--temperature effect. <i>Food Chemistry</i> , 2014 , 158, 171-6	8.5	31
1	Removal of reactive dyes by a solid waste product from food processing: crayfish carapace. <i>Desalination and Water Treatment</i> , 2014 , 52, 5541-5552		5