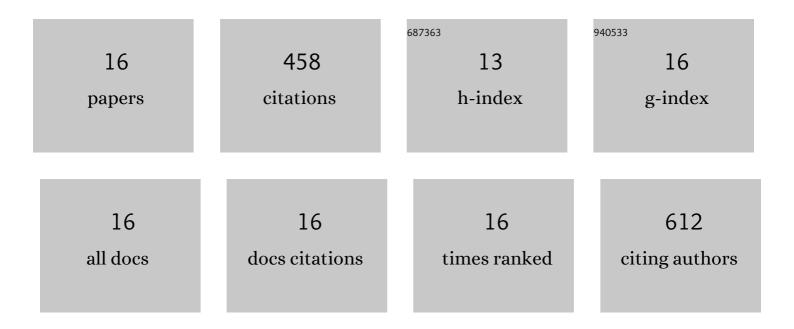
Wenjie Jian

List of Publications by Year in descending order

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Μενμε Ιων

#	Article	IF	CITATIONS
1	Effect of molecular characteristics of Konjac glucomannan on gelling and rheological properties of Tilapia myofibrillar protein. Carbohydrate Polymers, 2016, 150, 21-31.	10.2	62
2	Effects of pH and temperature on colloidal properties and molecular characteristics of Konjac glucomannan. Carbohydrate Polymers, 2015, 134, 285-292.	10.2	58
3	Comparative studies on physicochemical properties of bovine serum albumin-glucose and bovine serum albumin-mannose conjugates formed via Maillard reaction. LWT - Food Science and Technology, 2016, 69, 358-364.	5.2	55
4	Quantitative Studies on Structure-DPPH• Scavenging Activity Relationships of Food Phenolic Acids. Molecules, 2012, 17, 12910-12924.	3.8	52
5	Physicochemical properties and cellular protection against oxidation of degraded Konjac glucomannan prepared by Î ³ -irradiation. Food Chemistry, 2017, 231, 42-50.	8.2	44
6	Study on preparation and separation of Konjac oligosaccharides. Carbohydrate Polymers, 2013, 92, 1218-1224.	10.2	32
7	Fabrication of highly stable silver nanoparticles using polysaccharide-protein complexes from abalone viscera and antibacterial activity evaluation. International Journal of Biological Macromolecules, 2019, 128, 839-847.	7.5	27
8	Preparation and cellular protection against oxidation of Konjac oligosaccharides obtained by combination of Î ³ -irradiation and enzymatic hydrolysis. Food Research International, 2018, 107, 93-101.	6.2	24
9	Molecular simulation of the complex of konjac glucomannan–borate in water. Carbohydrate Polymers, 2011, 85, 452-456.	10.2	20
10	X-ray photoelectron spectroscopy analysis on surface modification of Konjac glucomannan membrane by nitrogen plasma treatment. Carbohydrate Polymers, 2012, 88, 369-372.	10.2	19
11	Improving the water solubility of <i>Monascus</i> pigments under acidic conditions with gum arabic. Journal of the Science of Food and Agriculture, 2017, 97, 2926-2933.	3.5	16
12	Physicochemical Properties of Bovine Serum Albumin-Glucose and Bovine Serum Albumin-Mannose Conjugates Prepared by Pulsed Electric Fields Treatment. Molecules, 2018, 23, 570.	3.8	15
13	Formation and Physiochemical Properties of Silver Nanoparticles with Various Exopolysaccharides of a Medicinal Fungus in Aqueous Solution. Molecules, 2017, 22, 50.	3.8	14
14	Molecular Dynamics Simulations of the Interactions Between Konjac Glucomannan and Soy Protein Isolate. Agricultural Sciences in China, 2010, 9, 1538-1542.	0.6	11
15	Green and facile fabrication of silver nanoparticles using Konjac Glucomannan by photocatalytic strategy. Carbohydrate Polymers, 2020, 245, 116576.	10.2	5
16	Quantitative insight into dispersity and antibactericidal capability of silver nanoparticles noncovalently conjugated by polysaccharide-protein complexes. International Journal of Biological Macromolecules, 2020, 150, 459-467.	7.5	4