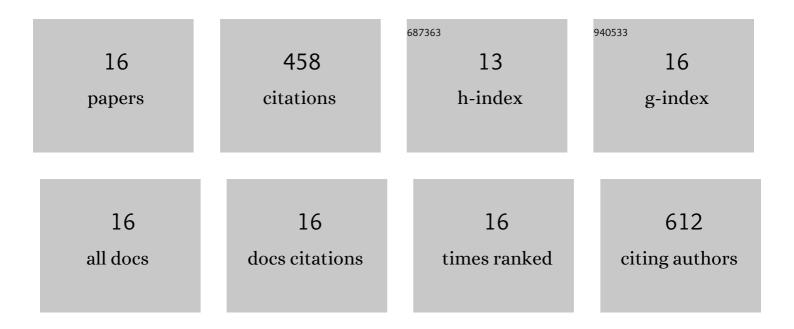
Wenjie Jian

List of Publications by Year in descending order

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WENNE HAN

| # | Article | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Green and facile fabrication of silver nanoparticles using Konjac Glucomannan by photocatalytic strategy. Carbohydrate Polymers, 2020, 245, 116576. | 10.2 | 5 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 8 | Formation and Physiochemical Properties of Silver Nanoparticles with Various Exopolysaccharides of a Medicinal Fungus in Aqueous Solution. Molecules, 2017, 22, 50. | 3.8 | 14 |
| 9 | 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 |
| 10 | 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 |
| 11 | Effects of pH and temperature on colloidal properties and molecular characteristics of Konjac glucomannan. Carbohydrate Polymers, 2015, 134, 285-292. | 10.2 | 58 |
| 12 | Study on preparation and separation of Konjac oligosaccharides. Carbohydrate Polymers, 2013, 92, 1218-1224. | 10.2 | 32 |
| 13 | Quantitative Studies on Structure-DPPH• Scavenging Activity Relationships of Food Phenolic Acids. Molecules, 2012, 17, 12910-12924. | 3.8 | 52 |
| 14 | 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 |
| 15 | Molecular simulation of the complex of konjac glucomannan–borate in water. Carbohydrate Polymers, 2011, 85, 452-456. | 10.2 | 20 |
| 16 | Molecular Dynamics Simulations of the Interactions Between Konjac Glucomannan and Soy Protein Isolate. Agricultural Sciences in China, 2010, 9, 1538-1542. | 0.6 | 11 |