

Wenjie Jian

List of Publications by Year in descending order

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16
papers

458
citations

687363

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612
citing authors

#	ARTICLE	IF	CITATIONS
1	Green and facile fabrication of silver nanoparticles using Konjac Glucomannan by photocatalytic strategy. <i>Carbohydrate Polymers</i> , 2020, 245, 116576.	10.2	5
2	Quantitative insight into dispersity and antibactericidal capability of silver nanoparticles noncovalently conjugated by polysaccharide-protein complexes. <i>International Journal of Biological Macromolecules</i> , 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. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 839-847.	7.5	27
4	Preparation and cellular protection against oxidation of Konjac oligosaccharides obtained by combination of I^{137} -irradiation and enzymatic hydrolysis. <i>Food Research International</i> , 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. <i>Molecules</i> , 2018, 23, 570.	3.8	15
6	Physicochemical properties and cellular protection against oxidation of degraded Konjac glucomannan prepared by I^{137} -irradiation. <i>Food Chemistry</i> , 2017, 231, 42-50.	8.2	44
7	Improving the water solubility of <i>Monascus</i> pigments under acidic conditions with gum arabic. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2926-2933.	3.5	16
8	Formation and Physicochemical Properties of Silver Nanoparticles with Various Exopolysaccharides of a Medicinal Fungus in Aqueous Solution. <i>Molecules</i> , 2017, 22, 50.	3.8	14
9	Effect of molecular characteristics of Konjac glucomannan on gelling and rheological properties of Tilapia myofibrillar protein. <i>Carbohydrate Polymers</i> , 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. <i>LWT - Food Science and Technology</i> , 2016, 69, 358-364.	5.2	55
11	Effects of pH and temperature on colloidal properties and molecular characteristics of Konjac glucomannan. <i>Carbohydrate Polymers</i> , 2015, 134, 285-292.	10.2	58
12	Study on preparation and separation of Konjac oligosaccharides. <i>Carbohydrate Polymers</i> , 2013, 92, 1218-1224.	10.2	32
13	Quantitative Studies on Structure-DPPH Scavenging Activity Relationships of Food Phenolic Acids. <i>Molecules</i> , 2012, 17, 12910-12924.	3.8	52
14	X-ray photoelectron spectroscopy analysis on surface modification of Konjac glucomannan membrane by nitrogen plasma treatment. <i>Carbohydrate Polymers</i> , 2012, 88, 369-372.	10.2	19
15	Molecular simulation of the complex of konjac glucomannan-borate in water. <i>Carbohydrate Polymers</i> , 2011, 85, 452-456.	10.2	20
16	Molecular Dynamics Simulations of the Interactions Between Konjac Glucomannan and Soy Protein Isolate. <i>Agricultural Sciences in China</i> , 2010, 9, 1538-1542.	0.6	11