

Hyun-jin Park

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/5211176/hyun-jin-park-publications-by-year.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

153
papers

8,379
citations

47
h-index

89
g-index

157
ext. papers

9,591
ext. citations

5.1
avg, IF

6.45
L-index

#	Paper	IF	Citations
153	Effects of layered double hydroxides on poly(vinyl alcohol)/poly(acrylic acid) films for green food packaging applications. <i>Progress in Organic Coatings</i> , 2022 , 163, 106634	4.8	1
152	Formulation and evaluation of thermoreversible sugar-paste for hot-melt 3D printing. <i>Journal of Food Engineering</i> , 2022 , 321, 110944	6	0
151	Formulation and evaluation of cold-extruded chocolate ganache for three-dimensional food printing. <i>Journal of Food Engineering</i> , 2022 , 314, 110785	6	0
150	Hyaluronic-Acid-Coated Chitosan Nanoparticles for Insulin Oral Delivery: Fabrication, Characterization, and Hypoglycemic Ability.. <i>Macromolecular Bioscience</i> , 2022 , e2100493	5.5	1
149	Plaque removal effectiveness of 3D printed dental hygiene chews with various infill structures through artificial dog teeth. <i>Heliyon</i> , 2022 , 8, e09096	3.6	0
148	Ready-to-use granule-based food ink system for three-dimensional food printing. <i>Journal of Food Engineering</i> , 2022 , 111092	6	0
147	Middle purity soy lecithin is appropriate for food grade nanoliposome: Preparation, characterization, antioxidant and anti-inflammatory ability.. <i>Food Chemistry</i> , 2022 , 389, 132931	8.5	1
146	Customized oral mucosal adhesive film-based functional-substance delivery system using embedded 3D printing method. <i>Food Hydrocolloids</i> , 2022 , 107762	10.6	
145	Coaxial 3D printing of chicken surimi incorporated with mealworm protein isolate as texture-modified food for the elderly. <i>Journal of Food Engineering</i> , 2022 , 333, 111151	6	0
144	Impact of esterification with malic acid on the structural characteristics and in vitro digestibilities of different starches. <i>International Journal of Biological Macromolecules</i> , 2021 , 174, 540-548	7.9	0
143	Post-Processing Techniques for the Improvement of Liposome Stability. <i>Pharmaceutics</i> , 2021 , 13,	6.4	7
142	Preparation and characterization of surimi-based imitation crab meat using coaxial extrusion three-dimensional food printing. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 71, 102711	6.8	7
141	Characterization of ferulic acid encapsulation complexes with maltodextrin and hydroxypropyl methylcellulose. <i>Food Hydrocolloids</i> , 2021 , 111, 106390	10.6	13
140	Alginate Calcium Microbeads Containing Chitosan Nanoparticles for Controlled Insulin Release. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 463-478	3.2	6
139	Barrier and structural properties of polyethylene terephthalate film coated with poly(acrylic acid)/montmorillonite nanocomposites. <i>Packaging Technology and Science</i> , 2021 , 34, 141-150	2.3	12
138	Investigation of Functionalized Surface Charges of Thermoplastic Starch/Zinc Oxide Nanocomposite Films Using Polyaniline: The Potential of Improved Antibacterial Properties. <i>Polymers</i> , 2021 , 13,	4.5	8
137	Improvement of testosterone deficiency by fermented extracts in aging male rats. <i>Food Science and Biotechnology</i> , 2021 , 30, 443-454	3	2

136	Post-processing and printability evaluation of red ginseng snacks for three-dimensional (3D) printing. <i>Food Bioscience</i> , 2021 , 42, 101094	4.9	6
135	Enhanced antimicrobial and physical properties of poly (butylene adipate-co-terephthalate)/zinc oxide/reduced graphene oxide ternary nanocomposite films. <i>Materials Today Communications</i> , 2021 , 28, 102586	2.5	0
134	Recent Advances on Bioactive Ingredients of Morchella esculenta. <i>Applied Biochemistry and Biotechnology</i> , 2021 , 193, 4197-4213	3.2	9
133	Potato starch altered the rheological, printing, and melting properties of 3D-printable fat analogs based on inulin emulsion-filled gels. <i>Carbohydrate Polymers</i> , 2021 , 269, 118285	10.3	7
132	Effect of pea protein isolate incorporation on 3D printing performance and tailing effect of banana paste. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111916	5.4	5
131	Meat analog production through artificial muscle fiber insertion using coaxial nozzle-assisted three-dimensional food printing. <i>Food Hydrocolloids</i> , 2021 , 120, 106898	10.6	11
130	Production of customized food through the insertion of a formulated nanoemulsion using coaxial 3D food printing. <i>Journal of Food Engineering</i> , 2021 , 311, 110689	6	4
129	The chemical structure and immunomodulatory activity of an exopolysaccharide produced by under submerged fermentation. <i>Food and Function</i> , 2021 , 12, 9327-9338	6.1	2
128	Effect of moisture content on the heat-sealing property of starch films from different botanical sources. <i>Polymer Testing</i> , 2020 , 89, 106612	4.5	13
127	Toxic potential of Bacillus cereus isolated from fermented alcoholic beverages. <i>Food Research International</i> , 2020 , 137, 109361	7	4
126	Dietary intake of Lycium ruthenicum Murray ethanol extract inhibits colonic inflammation in dextran sulfate sodium-induced murine experimental colitis. <i>Food and Function</i> , 2020 , 11, 2924-2937	6.1	10
125	Heat-sealing property of cassava starch film plasticized with glycerol and sorbitol. <i>Food Packaging and Shelf Life</i> , 2020 , 26, 100556	8.2	19
124	Structural characteristics of low-digestible sweet potato starch prepared by heat-moisture treatment. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 1049-1057	7.9	5
123	Callus-based 3D printing for food exemplified with carrot tissues and its potential for innovative food production. <i>Journal of Food Engineering</i> , 2020 , 271, 109781	6	37
122	Structural and physicochemical properties of native starches and non-digestible starch residues from Korean rice cultivars with different amylose contents. <i>Food Hydrocolloids</i> , 2020 , 102, 105544	10.6	12
121	Preparation and characterization of curcumin solid dispersion using HPMC. <i>Journal of Food Science</i> , 2020 , 85, 3866-3873	3.4	8
120	Physical and mechanical properties of plant-derived soft-shell capsules formulated with hydroxypropyl starches from different botanical sources. <i>Polymer Testing</i> , 2020 , 91, 106871	4.5	3
119	Kappa-Carrageenan-Based Dual Crosslinkable Bioink for Extrusion Type Bioprinting. <i>Polymers</i> , 2020 , 12,	4.5	14

118	Neuroprotective effect of against HO-induced PC12 cell cytotoxicity by reducing oxidative stress. <i>Food Science and Biotechnology</i> , 2020 , 29, 1519-1530	3	2
117	Zinc migration and its effect on the functionality of a low density polyethylene-ZnO nanocomposite film. <i>Food Packaging and Shelf Life</i> , 2019 , 20, 100301	8.2	29
116	Effect of particle size on 3D printing performance of the food-ink system with cellular food materials. <i>Journal of Food Engineering</i> , 2019 , 256, 1-8	6	47
115	Effects of vitamin D-fortified shiitake mushroom on bioavailability and bone structure. <i>Bioscience, Biotechnology and Biochemistry</i> , 2019 , 83, 942-951	2.1	4
114	Investigation of the moisture-induced caking behavior with various dietary salts. <i>Journal of Food Engineering</i> , 2019 , 241, 67-74	6	1
113	Protective effect of linoleic acid against inflammatory reactions by mast cell via caspase-1 cascade pathways. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12932	3.3	2
112	Effect of different cooking methods on the content and bioaccessibility of iodine components in abalone (<i>Haliotis discus hannai</i>). <i>Food Chemistry</i> , 2019 , 301, 125197	8.5	3
111	Kinetic and thermodynamic studies of silver migration from nanocomposites. <i>Journal of Food Engineering</i> , 2019 , 243, 1-8	6	11
110	Effect of hydrocolloid addition on dimensional stability in post-processing of 3D printable cookie dough. <i>LWT - Food Science and Technology</i> , 2019 , 101, 69-75	5.4	58
109	Influence of Food with High Moisture Content on Oxygen Barrier Property of Polyvinyl Alcohol (PVA)/Vermiculite Nanocomposite Coated Multilayer Packaging Film. <i>Journal of Food Science</i> , 2018 , 83, 349-357	3.4	21
108	Applicability of biaxially oriented poly(trimethylene terephthalate) films using bio-based 1,3-propanediol in retort pouches. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46251	2.9	6
107	Prediction of key aroma development in coffees roasted to different degrees by colorimetric sensor array. <i>Food Chemistry</i> , 2018 , 240, 808-816	8.5	27
106	Effect of halloysite nanoclay on the physical, mechanical, and antioxidant properties of chitosan films incorporated with clove essential oil. <i>Food Hydrocolloids</i> , 2018 , 84, 58-67	10.6	105
105	Optimization of UV irradiation conditions for the vitamin D-fortified shiitake mushroom () using response surface methodology. <i>Food Science and Biotechnology</i> , 2018 , 27, 417-424	3	8
104	Solid lipid nanoparticles loaded thermoresponsive pluronic [®] anthan gum hydrogel as a transdermal delivery system. <i>Journal of Applied Polymer Science</i> , 2018 , 135, 46004	2.9	27
103	Potential silver nanoparticles migration from commercially available polymeric baby products into food simulants. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 996-1005	3.2	12
102	Effect of Hydrocolloids on Rheological Properties and Printability of Vegetable Inks for 3D Food Printing. <i>Journal of Food Science</i> , 2018 , 83, 2923-2932	3.4	64
101	Probiotic Properties of Lactobacillus Plantarum LRCC5193, a Plant-Origin Lactic Acid Bacterium Isolated from Kimchi and Its Use in Chocolates. <i>Journal of Food Science</i> , 2018 , 83, 2802-2811	3.4	19

100	Preparation of Novel Iodized Salt with Natural Iodine-Rich Sources by Spray Drying. <i>Journal of Food Science</i> , 2018 , 83, 1676-1684	3.4	0
99	Speciation of Bio-Available Iodine in Abalone (<i>Haliotis discus hannai</i>) by High-Performance Liquid Chromatography Hyphenated with Inductively Coupled Plasma-Mass Spectrometry Using an In Vitro Method. <i>Journal of Food Science</i> , 2018 , 83, 1579-1587	3.4	6
98	Fabrication of electrospun antioxidant nanofibers by rutin-pluronic solid dispersions for enhanced solubility. <i>Journal of Applied Polymer Science</i> , 2017 , 134,	2.9	12
97	Preparation of Chitosan-Coated Nanostructured Lipid Carriers (CH-NLCs) to Control Iron Delivery and Their Potential Application to Food Beverage System. <i>Journal of Food Science</i> , 2017 , 82, 904-912	3.4	14
96	Thyme Oil Encapsulated in Halloysite Nanotubes for Antimicrobial Packaging System. <i>Journal of Food Science</i> , 2017 , 82, 922-932	3.4	29
95	A Liquid Chromatography - Tandem Mass Spectrometry Approach for the Identification of Mebendazole Residue in Pork, Chicken, and Horse. <i>PLoS ONE</i> , 2017 , 12, e0169597	3.7	5
94	Classification of the printability of selected food for 3D printing: Development of an assessment method using hydrocolloids as reference material. <i>Journal of Food Engineering</i> , 2017 , 215, 23-32	6	85
93	Calcium-alginate beads loaded with gallic acid: Preparation and characterization. <i>LWT - Food Science and Technology</i> , 2016 , 68, 667-673	5.4	57
92	Soluble starch formulated nanocomposite increases water solubility and stability of curcumin. <i>Food Hydrocolloids</i> , 2016 , 56, 41-49	10.6	103
91	Electrospun poly(vinyl alcohol) composite nanofibers with halloysite nanotubes for the sustained release of sodium d-pantothenate. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a	2.9	10
90	Enhancement of Curcumin Solubility by Phase Change from Crystalline to Amorphous in Cur-TPGS Nanosuspension. <i>Journal of Food Science</i> , 2016 , 81, N494-501	3.4	39
89	Development of Food-Grade Curcumin Nanoemulsion and its Potential Application to Food Beverage System: Antioxidant Property and In Vitro Digestion. <i>Journal of Food Science</i> , 2016 , 81, N745-534	3.4	99
88	Skin penetration-inducing gelatin methacryloyl nanogels for transdermal macromolecule delivery. <i>Macromolecular Research</i> , 2016 , 24, 1115-1125	1.9	11
87	Effects of chitosan coating on curcumin loaded nano-emulsion: Study on stability and in vitro digestibility. <i>Food Hydrocolloids</i> , 2016 , 60, 138-147	10.6	114
86	Prediction of warmed-over flavour development in cooked chicken by colorimetric sensor array. <i>Food Chemistry</i> , 2016 , 211, 440-7	8.5	29
85	Curcumin-Eudragit [®] E PO solid dispersion: A simple and potent method to solve the problems of curcumin. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2015 , 94, 322-32	5.7	102
84	Rapid method for the determination of 14 isoflavones in food using UHPLC coupled to photo diode array detection. <i>Food Chemistry</i> , 2015 , 187, 391-7	8.5	20
83	Surface charge effect on mucoadhesion of chitosan based nanogels for local anti-colorectal cancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 128, 439-447	6	77

82	Preparation of halloysite nanotubes coated with Eudragit for a controlled release of thyme essential oil. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	28
81	Preparation and Characterization of Composites Based on Polylactic Acid and Beeswax with Improved Water Vapor Barrier Properties. <i>Journal of Food Science</i> , 2015 , 80, E2471-7	3.4	16
80	The influence of different water types and brewing durations on the colloidal properties of green tea infusion. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2483-2489	3.8	6
79	The simple determination method for anthocyanidin aglycones in fruits using ultra-high-performance liquid chromatography. <i>Journal of Chromatographic Science</i> , 2015 , 53, 1646-53	1.4	2
78	Modified curcumin with hyaluronic acid: Combination of pro-drug and nano-micelle strategy to address the curcumin challenge. <i>Food Research International</i> , 2015 , 69, 202-208	7	66
77	Factors influencing the physicochemical characteristics of cationic polymer-coated liposomes prepared by high-pressure homogenization. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014 , 454, 8-15	5.1	20
76	Methodologies Used for the Characterization of Nano- and Microcapsules 2014 , 65-94		2
75	Homogeneous decoration of zeolitic imidazolate framework-8 (ZIF-8) with core-shell structures on carbon nanotubes. <i>RSC Advances</i> , 2014 , 4, 49614-49619	3.7	36
74	A thermosensitive chitosan-based hydrogel for controlled release of insulin. <i>Frontiers of Materials Science</i> , 2014 , 8, 142-149	2.5	16
73	Preparation of a capsaicin-loaded nanoemulsion for improving skin penetration. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 725-32	5.7	48
72	Electronic tongue-based discrimination of Korean rice wines (makgeolli) including prediction of sensory evaluation and instrumental measurements. <i>Food Chemistry</i> , 2014 , 151, 317-23	8.5	41
71	Rapid method for determination of anthocyanin glucosides and free delphinidin in grapes using u-HPLC. <i>Journal of Chromatographic Science</i> , 2014 , 52, 629-35	1.4	8
70	Qualitative and quantitative prediction of volatile compounds from initial amino acid profiles in Korean rice wine (makgeolli) model. <i>Journal of Food Science</i> , 2014 , 79, C1106-16	3.4	6
69	Changes in S-allyl cysteine contents and physicochemical properties of black garlic during heat treatment. <i>LWT - Food Science and Technology</i> , 2014 , 55, 397-402	5.4	76
68	Mechanical and barrier properties of poly(lactic acid) films coated by nanoclay ink composition. <i>Journal of Applied Polymer Science</i> , 2013 , 127, 3823-3829	2.9	11
67	Application of ultrasonic treatment to extraction of collagen from the skins of sea bass <i>Lateolabrax japonicus</i> . <i>Fisheries Science</i> , 2013 , 79, 849-856	1.9	32
66	Effect of microencapsulation methods on the survival of freeze-dried <i>Bifidobacterium bifidum</i> . <i>Journal of Microencapsulation</i> , 2013 , 30, 511-8	3.4	16
65	Biocompatibility, cellular uptake and biodistribution of the polymeric amphiphilic nanoparticles as oral drug carriers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 103, 345-53	6	43

64	Folate-modified chitosan-coated liposomes for tumor-targeted drug delivery. <i>Journal of Materials Science</i> , 2013 , 48, 1717-1728	4.3	47
63	Enhanced photoprotection for photo-labile compounds using double-layer coated corn oil-nanoemulsions with chitosan and lignosulfonate. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2013 , 125, 194-201	6.7	24
62	Microencapsulation of essential oil for insect repellent in food packaging system. <i>Journal of Food Science</i> , 2013 , 78, E709-14	3.4	52
61	Preparation of chitosan-coated nanoliposomes for improving the mucoadhesive property of curcumin using the ethanol injection method. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 11119-26	5.7	116
60	Effect of vesicle membrane packing behaviour on skin penetration of model lipophilic drug. <i>Journal of Microencapsulation</i> , 2013 , 30, 265-73	3.4	8
59	Preparation, characterization, and protein loading properties of N-acyl chitosan nanoparticles. <i>Journal of Applied Polymer Science</i> , 2012 , 124, 1366-1371	2.9	12
58	Preparation and evaluation of oleoyl-carboxymethyl-chitosan (OCMCS) nanoparticles as oral protein carriers. <i>Journal of Materials Science: Materials in Medicine</i> , 2012 , 23, 375-84	4.5	25
57	Insecticidal activity and feeding behavior of the green peach aphid, <i>Myzus persicae</i> , after treatment with nano types of pyrifluquinazon. <i>Journal of Asia-Pacific Entomology</i> , 2012 , 15, 533-541	1.4	44
56	A comparative study of the different analytical methods for analysis of S-allyl cysteine in black garlic by HPLC. <i>LWT - Food Science and Technology</i> , 2012 , 46, 532-535	5.4	44
55	Photoprotection for deltamethrin using chitosan-coated beeswax solid lipid nanoparticles. <i>Pest Management Science</i> , 2012 , 68, 1062-8	4.6	83
54	Improvements in barrier properties of poly(lactic acid) films coated with chitosan or chitosan/clay nanocomposite. <i>Journal of Applied Polymer Science</i> , 2012 , 125, E675	2.9	37
53	Effects of ultrasonic treatment on collagen extraction from skins of the sea bass <i>Lateolabrax japonicus</i> . <i>Fisheries Science</i> , 2012 , 78, 485-490	1.9	33
52	PREPARATION AND CHARACTERIZATION OF ALLYL ISOTHIOCYANATE MICROCAPSULES BY SPRAY DRYING. <i>Journal of Food Biochemistry</i> , 2012 , 36, 255-261	3.3	14
51	Size-controlled self-aggregated N-acyl chitosan nanoparticles as a vitamin C carrier. <i>Carbohydrate Polymers</i> , 2012 , 88, 1087-1092	10.3	29
50	Preparation of vesicle drug carrier from palm oil- and palm kernel oil-based glycosides. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012 , 95, 144-53	6	17
49	BITTERNESS REDUCTION AND ENZYMATIC TRANSFORMATION OF GINSENOSESIDES FROM KOREAN RED GINSENG (PANAX GINSENG) EXTRACT. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1267-1282	3.3	7
48	Production of high γ -aminobutyric acid (GABA) sour kimchi using lactic acid bacteria isolated from mukeunjee kimchi. <i>Food Science and Biotechnology</i> , 2011 , 20, 403-408	3	32
47	Investigations on skin permeation of hyaluronic acid based nanoemulsion as transdermal carrier. <i>Carbohydrate Polymers</i> , 2011 , 86, 837-843	10.3	127

46	The effect of carboxymethyl-chitosan nanoparticles on proliferation of keloid fibroblast. <i>Frontiers of Chemistry in China: Selected Publications From Chinese Universities</i> , 2011 , 6, 31-37		10
45	Effect of shear rate on structural, mechanical, and barrier properties of chitosan/montmorillonite nanocomposite film. <i>Journal of Applied Polymer Science</i> , 2011 , 119, 2742-2749	2.9	47
44	Improvement of oxygen barrier of oriented polypropylene films coated by gravure ink-containing nanoclays. <i>Journal of Applied Polymer Science</i> , 2011 , 121, 1788-1795	2.9	4
43	Stability investigation of hyaluronic acid based nanoemulsion and its potential as transdermal carrier. <i>Carbohydrate Polymers</i> , 2011 , 83, 1303-1310	10.3	63
42	Preparation of alginate/chitosan/carboxymethyl chitosan complex microcapsules and application in <i>Lactobacillus casei</i> ATCC 393. <i>Carbohydrate Polymers</i> , 2011 , 83, 1479-1485	10.3	76
41	Antimicrobial properties of chitosan and mode of action: a state of the art review. <i>International Journal of Food Microbiology</i> , 2010 , 144, 51-63	5.8	1796
40	Microencapsulation Techniques for Food Flavour 2010 , 307-332		3
39	Preparation of acetylated chitosan sponges (chitin sponges). <i>Journal of Applied Polymer Science</i> , 2010 , 117, NA-NA	2.9	1
38	Factors effect on the loading efficiency of Vitamin C loaded chitosan-coated nanoliposomes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010 , 76, 16-9	6	56
37	The effect of gamma irradiation on oleic acid in methyl oleate and food. <i>Food Chemistry</i> , 2010 , 121, 93-98.5		7
36	Surface modification of ethylene-vinyl alcohol copolymer treated with plasma source ion implantation. <i>Journal of Applied Polymer Science</i> , 2009 , 113, 2988-2996	2.9	10
35	Investigation of polymeric amphiphilic nanoparticles as antitumor drug carriers. <i>Journal of Materials Science: Materials in Medicine</i> , 2009 , 20, 991-9	4.5	20
34	Optimization of ethanol extraction and further purification of isoflavones from soybean sprout cotyledon. <i>Food Chemistry</i> , 2009 , 117, 312-317	8.5	46
33	Mechanical properties and biodegradability of poly-e-caprolactone/soy protein isolate blends compatibilized by coconut oil. <i>Polymer Degradation and Stability</i> , 2009 , 94, 1876-1881	4.7	22
32	Comparison of gamma ray and electron beam irradiation on extraction yield, morphological and antioxidant properties of polysaccharides from tamarind seed. <i>Radiation Physics and Chemistry</i> , 2009 , 78, 605-609	2.5	41
31	Chitosan-coated nanoliposome as vitamin E carrier. <i>Journal of Microencapsulation</i> , 2009 , 26, 235-42	3.4	69
30	Microencapsulation of a probiotic bacteria with alginate-gelatin and its properties. <i>Journal of Microencapsulation</i> , 2009 , 26, 315-24	3.4	67
29	Effect of microencapsulation on viability and other characteristics in <i>Lactobacillus acidophilus</i> ATCC 43121. <i>LWT - Food Science and Technology</i> , 2008 , 41, 493-500	5.4	131

28	A comparative study of analytical methods for alkali-soluble β -glucan in medicinal mushroom, Chaga (<i>Inonotus obliquus</i>). <i>LWT - Food Science and Technology</i> , 2008 , 41, 545-549	5.4	34
27	Preparation and antibacterial activity of chitosan microspheres in a solid dispersing system. <i>Frontiers of Materials Science in China</i> , 2008 , 2, 214-220		53
26	Structural and antioxidant properties of gamma irradiated hyaluronic acid. <i>Food Chemistry</i> , 2008 , 109, 763-70	8.5	71
25	New method for determination of epichlorohydrin in epoxy-coated cans by oxolane derivatization and gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1201, 100-5	4.5	9
24	Effect of the molecular mass and degree of substitution of oleoylchitosan on the structure, rheological properties, and formation of nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4842-7	5.7	49
23	Conformational characteristics of poly(ethylene oxide) (PEO) in methanol. <i>Polymer</i> , 2007 , 48, 4205-4212	3.9	17
22	Physical and chemical properties of irradiated EVOH film. <i>Radiation Physics and Chemistry</i> , 2007 , 76, 974-981	2.5	26
21	Antioxidants and their migration into food simulants on irradiated LLDPE film. <i>LWT - Food Science and Technology</i> , 2007 , 40, 151-156	5.4	46
20	Characterizations of fish gelatin films added with gellan and carrageenan. <i>LWT - Food Science and Technology</i> , 2007 , 40, 766-774	5.4	169
19	Preparation, characterization and protein loading of hexanoyl-modified chitosan nanoparticles. <i>Drug Delivery</i> , 2006 , 13, 375-81	7	13
18	Study of gamma-irradiation effects on chitosan microparticles. <i>Drug Delivery</i> , 2006 , 13, 39-50	7	48
17	Effect of modified atmosphere packaging on the shelf-life of coated, whole and sliced mushrooms. <i>LWT - Food Science and Technology</i> , 2006 , 39, 365-372	5.4	60
16	Preparation and biocompatibility of chitosan microcarriers as biomaterial. <i>Biochemical Engineering Journal</i> , 2006 , 27, 269-274	4.2	74
15	Recent Developments in Microencapsulation of Food Ingredients. <i>Drying Technology</i> , 2005 , 23, 1361-1394	4.6	721
14	Preparation and characterization of nanoparticles containing trypsin based on hydrophobically modified chitosan. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1728-33	5.7	76
13	Self-assembled nanoparticles based on linoleic-acid modified chitosan: Stability and adsorption of trypsin. <i>Carbohydrate Polymers</i> , 2005 , 62, 293-298	10.3	67
12	Linolenic acid-modified chitosan for formation of self-assembled nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 437-41	5.7	149
11	Preparation and characterization of drug-loaded chitosan tripolyphosphate microspheres by spray drying. <i>Drug Development Research</i> , 2005 , 64, 114-128	5.1	102

10	Preparation and characterization of self-assembled nanoparticles based on linolenic-acid modified chitosan. <i>Journal of Ocean University of China</i> , 2005 , 4, 234-239	1	3
9	The effects of irradiation on physicochemical characteristics of PET packaging film. <i>Radiation Physics and Chemistry</i> , 2004 , 71, 1059-1064	2.5	40
8	Chemical characteristics of O-carboxymethyl chitosans related to the preparation conditions. <i>Carbohydrate Polymers</i> , 2003 , 53, 355-359	10.3	586
7	Wide-spectrum antimicrobial packaging materials incorporating nisin and chitosan in the coating. <i>Packaging Technology and Science</i> , 2003 , 16, 99-106	2.3	79
6	O/W emulsification for the self-aggregation and nanoparticle formation of linoleic acid-modified chitosan in the aqueous system. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3135-9	5.7	138
5	Properties of nisin-incorporated polymer coatings as antimicrobial packaging materials. <i>Packaging Technology and Science</i> , 2002 , 15, 247-254	2.3	58
4	Preparation of chitosan oligomers by irradiation. <i>Polymer Degradation and Stability</i> , 2002 , 78, 533-538	4.7	157
3	The effect of carboxymethyl-chitosan on proliferation and collagen secretion of normal and keloid skin fibroblasts. <i>Biomaterials</i> , 2002 , 23, 4609-14	15.6	189
2	Molecular affinity and permeability of different molecular weight chitosan membranes. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5915-8	5.7	73
1	Starch-g-polycaprolactone copolymerization using diisocyanate intermediates and thermal characteristics of the copolymers. <i>Journal of Applied Polymer Science</i> , 2000 , 78, 986-993	2.9	92