Chao Qiu

List of Publications by Year
in descending order

54 papers	1,926 citations	218381 26 h-index	264894 42 g-index
55 all docs	55 docs citations	55 times ranked	1605 citing authors

#	Article	IF	Citations
1	Characterisation of corn starch-based films reinforced with taro starch nanoparticles. Food Chemistry, 2015, 174, 82-88.	4.2	161
2	Mechanical, barrier and morphological properties of starch nanocrystals-reinforced pea starch films. Carbohydrate Polymers, 2015, 121, 155-162.	5.1	147
3	Preparation and characterization of essential oil-loaded starch nanoparticles formed by short glucan chains. Food Chemistry, 2017, 221, 1426-1433.	4.2	103
4	Preparation and characterization of size-controlled starch nanoparticles based on short linear chains from debranched waxy corn starch. LWT - Food Science and Technology, 2016, 74, 303-310.	2.5	84
5	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. Food Chemistry, 2020, 317, 126328.	4.2	67
6	A review of green techniques for the synthesis of size-controlled starch-based nanoparticles and their applications as nanodelivery systems. Trends in Food Science and Technology, 2019, 92, 138-151.	7.8	66
7	Stimulus-responsive hydrogels in food science: A review. Food Hydrocolloids, 2022, 124, 107218.	5.6	66
8	A Dual Cross-Linked Strategy to Construct Moldable Hydrogels with High Stretchability, Good Self-Recovery, and Self-Healing Capability. Journal of Agricultural and Food Chemistry, 2019, 67, 3966-3980.	2.4	65
9	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metalâ€“Organic Frameworks Based on Short-Chain Starch Nanoparticles. Journal of Agricultural and Food Chemistry, 2018, 66, 9785-9793.	2.4	58
10	Effects of heat moisture treatment on the physicochemical properties of starch nanoparticles. Carbohydrate Polymers, 2015, 117, 605-609.	5.1	57
11	A comparative study of size-controlled worm-like amylopectin nanoparticles and spherical amylose nanoparticles: Their characteristics and the adsorption properties of polyphenols. Food Chemistry, 2016, 213, 579-587.	4.2	55
12	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. ACS Sustainable Chemistry and Engineering, 2019, 7, 8499-8511.	3.2	50
13	Advances in research on interactions between polyphenols and biology-based nano-delivery systems and their applications in improving the bioavailability of polyphenols. Trends in Food Science and Technology, 2021, 116, 492-500.	7.8	48
14	Rheological properties and microstructure characterization of normal and waxy corn starch dry heated with soy protein isolate. Food Hydrocolloids, 2015, 48, 1-7.	5.6	47
15	Green Synthesis of Cyclodextrin-Based Metalâ€“Organic Frameworks through the Seed-Mediated Method for the Encapsulation of Hydrophobic Molecules. Journal of Agricultural and Food Chemistry, 2018, 66, 4244-4250.	2.4	46
16	Characterization and Mechanisms of Novel Emulsions and Nanoemulsion Gels Stabilized by Edible Cyclodextrin-Based Metalâ€“Organic Frameworks and Glycyrrhizic Acid. Journal of Agricultural and Food Chemistry, 2019, 67, 391-398.	2.4	46
17	Differences in physicochemical, morphological, and structural properties between rice starch and rice flour modified by dry heat treatment. Starch/Staerke, 2015, 67, 756-764.	1.1	43
18	Advances in research on preparation, characterization, interaction with proteins, digestion and delivery systems of starch-based nanoparticles. International Journal of Biological Macromolecules, 2020, 152, 117-125.	3.6	43

#	Article	IF	Citations
19	Self-Assembly of Metalâ€“Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. ACS Sustainable Chemistry and Engineering, 2019, 7, 17379-17389.	3.2	41
20	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. Journal of Colloid and Interface Science, 2019, 553, 549-556.	5.0	41
21	Pickering emulsions with enhanced storage stabilities by using hybrid Î²-cyclodextrin/short linear glucan nanoparticles as stabilizers. Carbohydrate Polymers, 2020, 229, 115418.	5.1	41
22	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. Trends in Food Science and Technology, 2022, 119, 90-100.	7.8	38
23	The effect of peanut protein nanoparticles on characteristics of protein- and starch-based nanocomposite films: A comparative study. Industrial Crops and Products, 2015, 77, 565-574.	2.5	37
24	A combined enzymatic and ionic cross-linking strategy for pea protein/sodium alginate double-network hydrogel with excellent mechanical properties and freeze-thaw stability. Food Hydrocolloids, 2022, 131, 107737.	5.6	34
25	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. Journal of Food Engineering, 2022, 312, 110752.	2.7	33
26	Cyclodextrinâ€“phytochemical inclusion complexes: Promising food materials with targeted nutrition and functionality. Trends in Food Science and Technology, 2021, 109, 398-412.	7.8	30
27	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. Ultrasonics Sonochemistry, 2020, 66, 105074.	3.8	27
28	The Pasting and Gel Textural Properties of Corn Starch in Glucose, Fructose and Maltose Syrup. PLoS ONE, 2014, 9, e95862.	1.1	23
29	In Situ Self-Assembly of Nanoparticles into Waxberry-Like Starch Microspheres Enhanced the Mechanical Strength, Fatigue Resistance, and Adhesiveness of Hydrogels. ACS Applied Materials & Interfaces, 2020, 12, 46609-46620.	4.0	21
30	Improved art bioactivity by encapsulation within cyclodextrin carboxylate. Food Chemistry, 2022, 384, 132429.	4.2	21
31	High-efficiency production of Î³-cyclodextrin using Î²-cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. Carbohydrate Polymers, 2018, 182, 75-80.	5.1	19
32	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. Food Chemistry, 2022, 376, 131869.	4.2	19
33	Association between Food Preferences, Eating Behaviors and Socio-Demographic Factors, Physical Activity among Children and Adolescents: A Cross-Sectional Study. Nutrients, 2020, 12, 640.	1.7	18
34	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 4092-4105.	5.4	17
35	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. Journal of Agricultural and Food Chemistry, 2021, 69, 11006-11014.	2.4	15
36	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. Foods, 2022, 11, 1562.	1.9	14

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37	Preparation and Characterization of Ternary Antimicrobial Films of Î²-Cyclodextrin/Allyl Isothiocyanate/Polylactic Acid for the Enhancement of Long-Term Controlled Release. Materials, 2017, 10, 1210.	1.3	13
38	Preparation and characterization of porous starch/Î²-cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. Food Bioscience, 2021, 41, 101081.	2.0	13
39	Ultrasound-assisted self-assembly of Î²-cyclodextrin/debranched starch nanoparticles as promising carriers of tangeretin. Food Hydrocolloids, 2020, 108, 106021.	5.6	13
40	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles. Foods, 2022, 11, 450.	1.9	13
41	Study on the interaction between bovine serum albumin and starch nanoparticles prepared by isoamylolysis and recrystallization. Colloids and Surfaces B: Biointerfaces, 2015, 128, 594-599.	2.5	12
42	Preparation of active polysaccharide-loaded maltodextrin nanoparticles and their stability as a function of ionic strength and pH. LWT - Food Science and Technology, 2017, 76, 164-171.	2.5	12
43	Immobilized Cells of Bacillus circulans ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. Molecules, 2018, 23, 2888.	1.7	12
44	Differences in rheological behavior between normal and waxy corn starches modified by dry heating with hydrocolloids. Starch/Staerke, 2017, 69, 1600332.	1.1	11
45	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase. Carbohydrate Polymers, 2022, 284, 119156.	5.1	11
46	Structural transformation and oil absorption of starches with different crystal types during frying. Food Chemistry, 2022, 390, 133115.	4.2	11
47	Preparation, characterization and in vitro digestive behaviors of emulsions synergistically stabilized by Î³-cyclodextrin/sodium caseinate/alginate. Food Research International, 2022, 160, 111634.	2.9	11
48	The inhibitory mechanism of amylase inhibitors and research progress in nanoparticle-based inhibitors. Critical Reviews in Food Science and Nutrition, 2023, 63, 12126-12135.	5.4	11
49	Preparation and characterization of redox-sensitive glutenin nanoparticles. International Journal of Biological Macromolecules, 2019, 137, 327-336.	3.6	10
50	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. Food Research International, 2022, 156, 111314.	2.9	9
51	Green Preparation of Robust Hydrophobic Î²-Cyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. Langmuir, 2021, 37, 14380-14389.	1.6	7
52	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. Molecules, 2018, 23, 1485.	1.7	6
53	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 6126-6137.	5.4	6
54	Variations in Raven's Progressive Matrices scores among Chinese children and adolescents. Personality and Individual Differences, 2020, 164, 110064.	1.6	4