

Chao Qiu

List of Publications by Citations

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

52
papers

1,059
citations

19
h-index

31
g-index

55
ext. papers

1,435
ext. citations

7.8
avg, IF

4.77
L-index

#	Paper	IF	Citations
52	Characterisation of corn starch-based films reinforced with taro starch nanoparticles. <i>Food Chemistry</i> , 2015 , 174, 82-8	8.5	119
51	Mechanical, barrier and morphological properties of starch nanocrystals-reinforced pea starch films. <i>Carbohydrate Polymers</i> , 2015 , 121, 155-62	10.3	116
50	Preparation and characterization of essential oil-loaded starch nanoparticles formed by short glucan chains. <i>Food Chemistry</i> , 2017 , 221, 1426-1433	8.5	85
49	Preparation and characterization of size-controlled starch nanoparticles based on short linear chains from debranched waxy corn starch. <i>LWT - Food Science and Technology</i> , 2016 , 74, 303-310	5.4	68
48	Effects of heat moisture treatment on the physicochemical properties of starch nanoparticles. <i>Carbohydrate Polymers</i> , 2015 , 117, 605-609	10.3	45
47	A review of green techniques for the synthesis of size-controlled starch-based nanoparticles and their applications as nanodelivery systems. <i>Trends in Food Science and Technology</i> , 2019 , 92, 138-151	15.3	44
46	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020 , 317, 126328	8.5	39
45	A Dual Cross-Linked Strategy to Construct Moldable Hydrogels with High Stretchability, Good Self-Recovery, and Self-Healing Capability. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3966-3980	5.7	38
44	A comparative study of size-controlled worm-like amylopectin nanoparticles and spherical amylose nanoparticles: Their characteristics and the adsorption properties of polyphenols. <i>Food Chemistry</i> , 2016 , 213, 579-587	8.5	38
43	Rheological properties and microstructure characterization of normal and waxy corn starch dry heated with soy protein isolate. <i>Food Hydrocolloids</i> , 2015 , 48, 1-7	10.6	34
42	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metal-Organic Frameworks Based on Short-Chain Starch Nanoparticles. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9785-9793	5.7	32
41	Green Synthesis of Cyclodextrin-Based Metal-Organic Frameworks through the Seed-Mediated Method for the Encapsulation of Hydrophobic Molecules. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4244-4250	5.7	29
40	Differences in physicochemical, morphological, and structural properties between rice starch and rice flour modified by dry heat treatment. <i>Starch/Staerke</i> , 2015 , 67, 756-764	2.3	28
39	The effect of peanut protein nanoparticles on characteristics of protein- and starch-based nanocomposite films: A comparative study. <i>Industrial Crops and Products</i> , 2015 , 77, 565-574	5.9	26
38	Characterization and Mechanisms of Novel Emulsions and Nanoemulsion Gels Stabilized by Edible Cyclodextrin-Based Metal-Organic Frameworks and Glycyrrhizic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 391-398	5.7	25
37	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 8499-8511	8.3	24
36	Advances in research on preparation, characterization, interaction with proteins, digestion and delivery systems of starch-based nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 117-125	7.9	22

35	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. <i>Journal of Colloid and Interface Science</i> , 2019 , 553, 549-556	9.3	21
34	Self-Assembly of Metal-Phenolic Networks as Functional Coatings for Preparation of Antioxidant, Antimicrobial, and pH-Sensitive-Modified Starch Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 17379-17389	8.3	19
33	Pickering emulsions with enhanced storage stabilities by using hybrid β -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020 , 229, 115418	10.3	19
32	The pasting and gel textural properties of corn starch in glucose, fructose and maltose syrup. <i>PLoS ONE</i> , 2014 , 9, e95862	3.7	17
31	Cyclodextrin-phytochemical inclusion complexes: Promising food materials with targeted nutrition and functionality. <i>Trends in Food Science and Technology</i> , 2021 , 109, 398-412	15.3	14
30	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020 , 66, 105074	8.9	13
29	Stimulus-responsive hydrogels in food science: a review. <i>Food Hydrocolloids</i> , 2021 , 107218	10.6	12
28	High-efficiency production of β -cyclodextrin using β -cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018 , 182, 75-80	10.3	11
27	Study on the interaction between bovine serum albumin and starch nanoparticles prepared by isoamylolysis and recrystallization. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 128, 594-599	6	10
26	Preparation of active polysaccharide-loaded maltodextrin nanoparticles and their stability as a function of ionic strength and pH. <i>LWT - Food Science and Technology</i> , 2017 , 76, 164-171	5.4	9
25	Association between Food Preferences, Eating Behaviors and Socio-Demographic Factors, Physical Activity among Children and Adolescents: A Cross-Sectional Study. <i>Nutrients</i> , 2020 , 12,	6.7	8
24	Preparation and Characterization of Ternary Antimicrobial Films of β -Cyclodextrin/Allyl Isothiocyanate/Polylactic Acid for the Enhancement of Long-Term Controlled Release. <i>Materials</i> , 2017 , 10,	3.5	8
23	Ultrasound-assisted self-assembly of β -cyclodextrin/debranched starch nanoparticles as promising carriers of tangeretin. <i>Food Hydrocolloids</i> , 2020 , 108, 106021	10.6	8
22	Preparation and characterization of porous starch/ β -cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. <i>Food Bioscience</i> , 2021 , 41, 101081	4.9	8
21	Advances in research on interactions between polyphenols and biology-based nano-delivery systems and their applications in improving the bioavailability of polyphenols. <i>Trends in Food Science and Technology</i> , 2021 , 116, 492-500	15.3	8
20	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , 2022 , 312, 110752	6	8
19	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. <i>Trends in Food Science and Technology</i> , 2022 , 119, 90-100	15.3	7
18	Differences in rheological behavior between normal and waxy corn starches modified by dry heating with hydrocolloids. <i>Starch/Staerke</i> , 2017 , 69, 1600332	2.3	6

17	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , 2018 , 23,	4.8	5
16	Preparation and characterization of redox-sensitive glutenin nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 327-336	7.9	5
15	In Situ Self-Assembly of Nanoparticles into Waxberry-Like Starch Microspheres Enhanced the Mechanical Strength, Fatigue Resistance, and Adhesiveness of Hydrogels. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 46609-46620	9.5	5
14	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	4
13	Immobilized Cells of ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018 , 23,	4.8	4
12	Simple Strategy Preparing Cyclodextrin Carboxylate as a Highly Effective Carrier for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11006-11014	5.7	4
11	Improved art bioactivity by encapsulation within cyclodextrin carboxylate.. <i>Food Chemistry</i> , 2022 , 384, 132429	8.5	3
10	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. <i>Carbohydrate Polymers</i> , 2022 , 284, 119156	10.3	2
9	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles.. <i>Foods</i> , 2022 , 11,	4.9	2
8	Green Preparation of Robust Hydrophobic ECyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. <i>Langmuir</i> , 2021 ,	4	2
7	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. <i>Food Chemistry</i> , 2021 , 376, 131869	8.5	2
6	Variations in Raven's Progressive Matrices scores among Chinese children and adolescents. <i>Personality and Individual Differences</i> , 2020 , 164, 110064	3.3	2
5	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. <i>Food Research International</i> , 2022 , 156, 111314	7	0
4	Structural transformation and oil absorption of starches with different crystal types during frying.. <i>Food Chemistry</i> , 2022 , 390, 133115	8.5	0
3	A combined enzymatic and ionic cross-linking strategy for pea protein/sodium alginate double-network hydrogel with excellent mechanical properties and freeze-thaw stability. <i>Food Hydrocolloids</i> , 2022 , 131, 107737	10.6	0
2	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. <i>Foods</i> , 2022 , 11, 1562	4.9	0
1	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-12	11.5	