

Jie Long

List of Publications by Year in descending order

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35
papers

712
citations

516681

16
h-index

580810

25
g-index

35
all docs

35
docs citations

35
times ranked

924
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison between ATR-IR, Raman, concatenated ATR-IR and Raman spectroscopy for the determination of total antioxidant capacity and total phenolic content of Chinese rice wine. Food Chemistry, 2016, 194, 671-679.	8.2	68
2	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. Carbohydrate Polymers, 2015, 131, 98-107.	10.2	64
3	Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. Carbohydrate Polymers, 2016, 136, 1203-1208.	10.2	51
4	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. Food Chemistry, 2016, 212, 146-154.	8.2	36
5	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe ₃ O ₄ -carrageenan nanoparticles. Food Chemistry, 2016, 202, 49-58.	8.2	35
6	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe ₃ O ₄ nanoparticles. Food Chemistry, 2018, 239, 276-286.	8.2	33
7	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. RSC Advances, 2016, 6, 109442-109452.	3.6	31
8	New Method for the Immobilization of Pullulanase onto Hybrid Magnetic (Fe ₃ O ₄ -Carrageenan) Nanoparticles by Electrostatic Coupling with Pullulanase/Chitosan Complex. Journal of Agricultural and Food Chemistry, 2015, 63, 3534-3542.	5.2	29
9	Effect of enzymatic (thermostable α -amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. Food Chemistry, 2016, 197, 114-123.	8.2	24
10	Effect of Thermostable α -Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. Food and Bioprocess Technology, 2015, 8, 1958-1973.	4.7	23
11	Dynamics of rapid starch gelatinization and total phenolic thermomechanical destruction moderated via rice bio-extrusion with alpha-amylase activation. RSC Advances, 2017, 7, 19464-19478.	3.6	23
12	Rapid Determination of Process Variables of Chinese Rice Wine Using FT-NIR Spectroscopy and Efficient Wavelengths Selection Methods. Food Analytical Methods, 2015, 8, 1456-1467.	2.6	22
13	Improved art bioactivity by encapsulation within cyclodextrin carboxylate. Food Chemistry, 2022, 384, 132429.	8.2	21
14	Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (Fe ₃ O ₄ -chitosan) nanoparticles improves thermal and operational stability. Bioprocess and Biosystems Engineering, 2017, 40, 821-831.	3.4	19
15	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. Food Chemistry, 2022, 376, 131869.	8.2	19
16	Discrimination of Chinese rice wines of different geographical origins by UV-vis spectroscopy and chemometrics. Journal of the Institute of Brewing, 2015, 121, 167-174.	2.3	18
17	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 4092-4105.	10.3	17
18	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. Analytical Methods, 2015, 7, 2726-2737.	2.7	16

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19	Rapid Measurement of Antioxidant Activity and \hat{I}^3 -Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2015, 8, 2541-2553.	2.6	16
20	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase-Magnesium Complex. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 9572-9578.	6.7	14
21	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. <i>Industrial & Engineering Chemistry Research</i> , 2021, 60, 1542-1552.	3.7	14
22	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. <i>Foods</i> , 2022, 11, 1562.	4.3	14
23	Preparation and characterization of porous starch/ \hat{I}^2 -cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. <i>Food Bioscience</i> , 2021, 41, 101081.	4.4	13
24	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. <i>Food Analytical Methods</i> , 2016, 9, 1210-1219.	2.6	11
25	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2022, 284, 119156.	10.2	11
26	Structural transformation and oil absorption of starches with different crystal types during frying. <i>Food Chemistry</i> , 2022, 390, 133115.	8.2	11
27	The inhibitory mechanism of amylase inhibitors and research progress in nanoparticle-based inhibitors. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 12126-12135.	10.3	11
28	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. <i>Food Analytical Methods</i> , 2017, 10, 788-798.	2.6	8
29	Protein Separation Coacervation with Carboxymethyl Cellulose of Different Substitution Degree: Noninteracting Behavior of Bowman-Birk Chymotrypsin Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4439-4448.	5.2	8
30	Effect of wheat Quâ€™ addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. <i>Journal of the Institute of Brewing</i> , 2016, 122, 55-62.	2.3	7
31	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1740-1747.	3.5	7
32	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable \hat{I}^z -Amylase. <i>Food and Bioprocess Technology</i> , 2017, 10, 1015-1030.	4.7	6
33	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> , 2023, 63, 6126-6137.	10.3	6
34	Rheological characterization of pH-responsive carboxymethyl starch/ \hat{I}^2 -cyclodextrin microgels. <i>Starch/Staerke</i> , 2016, 68, 29-36.	2.1	4
35	Complexation of pea protein isolate with dextran sulphate and interfacial adsorption behaviour and O/W emulsion stability at acidic conditions. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2333-2345.	2.7	2