Jie Long

List of Publications by Year
in descending order

35 papers	**712** citations	516710 **16** h-index	580821 **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 chitosanâ€"pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4â€"Î°-carrageenan nanoparticles. Food Chemistry, 2016, 202, 49-58.	8.2	35
6	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe3O4 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$_4$â€"Î°-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 Î±-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 Î±-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	Solâ€"gel encapsulation of pullulanase in the presence of hybrid magnetic (Fe3O4â€"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

#	ARTICLE	IF	CITATIONS
19	Rapid Measurement of Antioxidant Activity and Î³-Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. Food Analytical Methods, 2015, 8, 2541-2553.	2.6	16
20	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylaseâ€"Magnesium Complex. ACS Sustainable Chemistry and Engineering, 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. Industrial & Engineering Chemistry Research, 2021, 60, 1542-1552.	3.7	14
22	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. Foods, 2022, 11, 1562.	4.3	14
23	Preparation and characterization of porous starch/Î²-cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. Food Bioscience, 2021, 41, 101081.	4.4	13
24	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. Food Analytical Methods, 2016, 9, 1210-1219.	2.6	11
25	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase. Carbohydrate Polymers, 2022, 284, 119156.	10.2	11
26	Structural transformation and oil absorption of starches with different crystal types during frying. Food Chemistry, 2022, 390, 133115.	8.2	11
27	The inhibitory mechanism of amylase inhibitors and research progress in nanoparticle-based inhibitors. Critical Reviews in Food Science and Nutrition, 2023, 63, 12126-12135.	10.3	11
28	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. Food Analytical Methods, 2017, 10, 788-798.	2.6	8
29	Protein Separation Coacervation with Carboxymethyl Cellulose of Different Substitution Degree: Noninteracting Behavior of Bowmanâ€"Birk Chymotrypsin Inhibitor. Journal of Agricultural and Food Chemistry, 2018, 66, 4439-4448.	5.2	8
30	Effect of â€˜wheat Quâ€™ addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. Journal of the Institute of Brewing, 2016, 122, 55-62.	2.3	7
31	Preparation, characterization and physicochemical properties of novel lowâ€phosphorus egg yolk protein. Journal of the Science of Food and Agriculture, 2019, 99, 1740-1747.	3.5	7
32	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable Î±-Amylase. Food and Bioprocess Technology, 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. Critical Reviews in Food Science and Nutrition, 2023, 63, 6126-6137.	10.3	6
34	Rheological characterization of pHâ€responsive carboxymethyl starch/Î²â€cyclodextrin microgels. Starch/Staerke, 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. International Journal of Food Science and Technology, 2022, 57, 2333-2345.	2.7	2