Jie Long

List of Publications by Citations

33	469	14	21
papers	citations	h-index	g-index
35	581	6.1	3.55
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
33	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, 671-9	8.5	54
32	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. *Carbohydrate Polymers*, **2015**, 131, 98-107	10.3	50
31	Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. *Carbohydrate Polymers*, **2016**, 136, 1203-8	10.3	39
30	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4-□carrageenan nanoparticles. *Food Chemistry*, **2016**, 202, 49-58	8.5	31
29	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. *Food Chemistry*, **2016**, 212, 146-54	8.5	27
28	New method for the immobilization of pullulanase onto hybrid magnetic (Fe3O4-□carrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3534-42	5.7	24
27	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	3.7	22
26	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/FeO nanoparticles. *Food Chemistry*, **2018**, 239, 276-286	8.5	21
25	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	3.4	19
24	Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (FeO-chitosan) nanoparticles improves thermal and operational stability. *Bioprocess and Biosystems Engineering*, **2017**, 40, 821-831	3.7	18
23	Effect of Thermostable □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	5.1	17
22	Effect of enzymatic (thermostable □amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. *Food Chemistry*, **2016**, 197, 114-23	8.5	17
21	Rapid Measurement of Antioxidant Activity and □Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. *Food Analytical Methods*, **2015**, 8, 2541-2553	3.4	15
20	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	3.2	14
19	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	3.7	14
18	Discrimination of Chinese rice wines of different geographical origins by UV□is spectroscopy and chemometrics. *Journal of the Institute of Brewing*, **2015**, 121, 167-174	2	12
17	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase□Magnesium Complex. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 9572-9578	8.3	10

16	Preparation and characterization of porous starch/Cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. *Food Bioscience*, **2021**, 41, 101081	4.9	8
15	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. *Food Analytical Methods*, **2016**, 9, 1210-1219	3.4	8
14	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. *Food Analytical Methods*, **2017**, 10, 788-798	3.4	7
13	Protein Separation Coacervation with Carboxymethyl Cellulose of Different Substitution Degree: Noninteracting Behavior of Bowman-Birk Chymotrypsin Inhibitor. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4439-4448	5.7	6
12	Effect of Wheat Qu 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	6
11	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	3.9	6
10	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. *Journal of the Science of Food and Agriculture*, **2019**, 99, 1740-1747	4.3	5
9	Advances in preparation, interaction and stimulus responsiveness of protein-based nanodelivery systems. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-14	11.5	4
8	Rheological characterization of pH-responsive carboxymethyl starch/Cyclodextrin microgels. *Starch/Staerke*, **2016**, 68, 29-36	2.3	4
7	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable Amylase. *Food and Bioprocess Technology*, **2017**, 10, 1015-1030	5.1	3
6	Improved art bioactivity by encapsulation within cyclodextrin carboxylate.. *Food Chemistry*, **2022**, 384, 132429	8.5	3
5	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. *Carbohydrate Polymers*, **2022**, 284, 119156	10.3	2
4	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. *Food Chemistry*, **2021**, 376, 131869	8.5	2
3	Structural transformation and oil absorption of starches with different crystal types during frying.. *Food Chemistry*, **2022**, 390, 133115	8.5	0
2	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. *Foods*, **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.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-12	11.5	