Jie Long

List of Publications by Year in Descending Order

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

#	Paper	IF	Citations
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*, **2022**, 1-12	11.5	
32	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. *Carbohydrate Polymers*, **2022**, 284, 119156	10.3	2
31	Improved art bioactivity by encapsulation within cyclodextrin carboxylate.. *Food Chemistry*, **2022**, 384, 132429	8.5	3
30	Structural transformation and oil absorption of starches with different crystal types during frying.. *Food Chemistry*, **2022**, 390, 133115	8.5	0
29	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. *Foods*, **2022**, 11, 1562	4.9	0
28	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
27	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
26	Preparation and characterization of porous starch/Ecyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. *Food Bioscience*, **2021**, 41, 101081	4.9	8
25	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
24	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
23	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
22	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/FeO nanoparticles. *Food Chemistry*, **2018**, 239, 276-286	8.5	21
21	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and AmylaseMagnesium Complex. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 9572-9578	8.3	10
20	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
19	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
18	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
17	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

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16	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
15	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
14	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4-κ-carrageenan nanoparticles. *Food Chemistry*, **2016**, 202, 49-58	8.5	31
13	Effect of enzymatic (thermostable α-amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. *Food Chemistry*, **2016**, 197, 114-23	8.5	17
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	Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. *Carbohydrate Polymers*, **2016**, 136, 1203-8	10.3	39
10	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
9	Rheological characterization of pH-responsive carboxymethyl starch/β-cyclodextrin microgels. *Starch/Staerke*, **2016**, 68, 29-36	2.3	4
8	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
7	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	12
6	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
5	New method for the immobilization of pullulanase onto hybrid magnetic (Fe3O4-κ-carrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3534-42	5.7	24
4	Rapid Measurement of Antioxidant Activity and γ-Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. *Food Analytical Methods*, **2015**, 8, 2541-2553	3.4	15
3	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	5.1	17
2	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
1	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