

# Jinpeng Wang

## List of Publications by Year in descending order

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45  
papers

932  
citations

471061

17  
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476904

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docs citations

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times ranked

946  
citing authors

#	ARTICLE	IF	CITATIONS
1	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020, 317, 126328.	4.2	67
2	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.	7.8	66
3	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.	2.4	58
4	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.	3.2	50
5	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.	2.4	46
6	Supramolecular hydrogel formation between chitosan and hydroxypropyl $\beta$ -cyclodextrin via Diels-Alder reaction and its drug delivery. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 381-391.	3.6	44
7	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.	3.6	43
8	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.	3.2	41
9	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.	5.0	41
10	Pickering emulsions with enhanced storage stabilities by using hybrid $\beta$ -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020, 229, 115418.	5.1	41
11	A novel triple-wavelength colorimetric method for measuring amylose and amylopectin contents. <i>Starch/Staerke</i> , 2010, 62, 508-516.	1.1	40
12	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , 2022, 312, 110752.	2.7	33
13	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105074.	3.8	27
14	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from <i>Palaeococcus pacificus</i> . <i>Carbohydrate Polymers</i> , 2019, 210, 64-72.	5.1	24
15	Cycloamylose production from amylo maize by isoamylase and <i>Thermus aquaticus</i> 4- $\alpha$ -glucanotransferase. <i>Carbohydrate Polymers</i> , 2014, 102, 66-73.	5.1	23
16	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 &amp; Interfaces</i> , 2020, 12, 46609-46620.	4.0	21
17	Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). <i>Food Chemistry</i> , 2016, 203, 530-535.	4.2	20
18	High-efficiency production of $\beta$ -cyclodextrin using $\beta$ -cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018, 182, 75-80.	5.1	19

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19	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. <i>Food Chemistry</i> , 2022, 376, 131869.	4.2	19
20	Enhancement of umami taste of hydrolyzed protein from wheat gluten by $\beta$ -cyclodextrin. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4499-4504.	1.7	16
21	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.	2.4	15
22	Understanding the antimicrobial activity of water soluble $\beta$ -cyclodextrin/alamethicin complex. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 172, 451-458.	2.5	14
23	Monodisperse hollow-shell structured molecularly imprinted polymers for photocontrolled extraction $\beta$ -cyclodextrin from complex samples. <i>Food Chemistry</i> , 2019, 281, 1-7.	4.2	14
24	Preparation and Characterization of Ternary Antimicrobial Films of $\beta$ -Cyclodextrin/Allyl Isothiocyanate/Polylactic Acid for the Enhancement of Long-Term Controlled Release. <i>Materials</i> , 2017, 10, 1210.	1.3	13
25	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. <i>Molecules</i> , 2017, 22, 1824.	1.7	13
26	Preparation and characterization of porous starch/ $\beta$ -cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. <i>Food Bioscience</i> , 2021, 41, 101081.	2.0	13
27	Immobilized Cells of <i>Bacillus circulans</i> ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018, 23, 2888.	1.7	12
28	Isolation of cycloamylose by iodine affinity capillary electrophoresis. <i>Journal of Chromatography A</i> , 2011, 1218, 863-868.	1.8	10
29	Gamma-cyclodextrin on enhancement of water solubility and store stability of nystatin. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2014, 78, 145-150.	0.9	10
30	Functional characterization of tryptophan <sup>437</sup> at subsite +2 in pullulanase from <i>Bacillus subtilis</i> str. 168. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 920-928.	3.6	9
31	Photoirradiation surface molecularly imprinted polymers for the separation of $\beta$ -maltosyl- $\beta$ -cyclodextrin. <i>Journal of Separation Science</i> , 2017, 40, 4653-4660.	1.3	8
32	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. <i>Molecules</i> , 2017, 22, 288.	1.7	8
33	Synthesis of polyethylene glycol functional bonded silica gel for selective recognition and separation of $\beta$ -cyclodextrin. <i>Journal of Chromatography A</i> , 2021, 1639, 461917.	1.8	7
34	A study on the potential interaction between cyclodextrin and lipoxygenase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2013, 76, 107-111.	1.6	6
35	Cyclodextrin-derived chalcogenides as glutathione peroxidase mimics and their protection of mitochondria against oxidative damage. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2013, 75, 155-163.	1.6	6
36	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , 2018, 23, 1485.	1.7	6

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37	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.	5.4	6
38	Efficient Synthesis of Glucosyl- $\beta$ -Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6023-6029.	2.4	5
39	Konjac Glucomannan as a Carrier Material for Time- $\alpha$ Temperature Integrator. <i>Food Science and Technology International</i> , 2010, 16, 127-134.	1.1	4
40	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2012, 74, 335-341.	1.6	4
41	Extraction optimization, preliminary characterization, and bioactivities of polysaccharides from <i>Silybum marianum</i> meal. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1031-1039.	1.6	4
42	Physicochemical properties of rice bran after ball milling. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15785.	0.9	3
43	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4- $\beta$ -glucanotransferase. <i>Carbohydrate Polymers</i> , 2015, 122, 329-335.	5.1	1
44	A comparative study of photoresponsive molecularly imprinted polymers with different shell thicknesses: Effects on $\alpha$ -maltosyl- $\beta$ -cyclodextrin separation. <i>Journal of Food Science</i> , 2021, 86, 4060-4069.	1.5	0
45	General Methods for the Preparation of Cyclodextrin Inclusion Complexes. , 2018, , 25-50.		0