

Jinpeng Wang

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

46
papers

525
citations

13
h-index

21
g-index

46
ext. papers

722
ext. citations

6.5
avg, IF

4.21
L-index

#	Paper	IF	Citations
46	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> , 2022 , 1-12	11.5	
45	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , 2022 , 312, 110752	6	8
44	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. <i>Food Chemistry</i> , 2021 , 376, 131869	8.5	2
43	Preparation and characterization of porous starch/ β -cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. <i>Food Bioscience</i> , 2021 , 41, 101081	4.9	8
42	Synthesis of polyethylene glycol functional bonded silica gel for selective recognition and separation of β -cyclodextrin. <i>Journal of Chromatography A</i> , 2021 , 1639, 461917	4.5	0
41	Physicochemical properties of rice bran after ball milling. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15785	2.1	1
40	A comparative study of photoresponsive molecularly imprinted polymers with different shell thicknesses: Effects on 6-O- α -maltosyl- β -cyclodextrin separation. <i>Journal of Food Science</i> , 2021 , 86, 4060-4069	3.4	34
39	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	5.7	4
38	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	7.9	22
37	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020 , 317, 126328	8.5	39
36	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020 , 66, 105074	8.9	13
35	Pickering emulsions with enhanced storage stabilities by using hybrid β -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020 , 229, 115418	10.3	19
34	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 & Interfaces</i> , 2020 , 12, 46609-46620	9.5	5
33	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	2.8	1
32	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	15.3	44
31	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	8.3	19
30	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	10.3	18

29	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	9.3	21
28	Functional characterization of tryptophan437 at subsite +2 in pullulanase from <i>Bacillus subtilis</i> str. 168. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 920-928	7.9	6
27	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	8.3	24
26	Monodisperse hollow-shell structured molecularly imprinted polymers for photocontrolled extraction β -cyclodextrin from complex samples. <i>Food Chemistry</i> , 2019 , 281, 1-7	8.5	13
25	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	5.7	29
24	Supramolecular hydrogel formation between chitosan and hydroxypropyl β -cyclodextrin via Diels-Alder reaction and its drug delivery. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 381-391	7.9	35
23	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , 2018 , 23,	4.8	5
22	General Methods for the Preparation of Cyclodextrin Inclusion Complexes 2018 , 25-50		
21	High-efficiency production of β -cyclodextrin using β -cyclodextrin as the donor raw material by cyclodextrin opening reactions using recombinant cyclodextrin glycosyltransferase. <i>Carbohydrate Polymers</i> , 2018 , 182, 75-80	10.3	11
20	Immobilized Cells of ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018 , 23,	4.8	4
19	Understanding the antimicrobial activity of water soluble β -cyclodextrin/alamethicin complex. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 172, 451-458	6	11
18	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	5.7	32
17	Photoirradiation surface molecularly imprinted polymers for the separation of 6-O- β -maltosyl- β -cyclodextrin. <i>Journal of Separation Science</i> , 2017 , 40, 4653-4660	3.4	7
16	Preparation and Characterization of Ternary Antimicrobial Films of β -Cyclodextrin/Allyl Isothiocyanate/Poly(lactic Acid) for the Enhancement of Long-Term Controlled Release. <i>Materials</i> , 2017 , 10,	3.5	8
15	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. <i>Molecules</i> , 2017 , 22,	4.8	7
14	Efficient Synthesis of Glucosyl- β -Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6023-6029	5.7	2
13	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. <i>Molecules</i> , 2017 , 22,	4.8	6
12	Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). <i>Food Chemistry</i> , 2016 , 203, 530-535	8.5	13

11	Enhancement of umami taste of hydrolyzed protein from wheat gluten by β -cyclodextrin. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 4499-504	4.3	10
10	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4- β -glucanotransferase. <i>Carbohydrate Polymers</i> , 2015 , 122, 329-35	10.3	1
9	Cycloamylose production from amylo maize by isoamylase and <i>Thermus aquaticus</i> 4- β -glucanotransferase. <i>Carbohydrate Polymers</i> , 2014 , 102, 66-73	10.3	16
8	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	1.7	6
7	A study on the potential interaction between cyclodextrin and lipoxygenase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2013 , 76, 107-111		5
6	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		5
5	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2012 , 74, 335-341		4
4	Isolation of cycloamylose by iodine affinity capillary electrophoresis. <i>Journal of Chromatography A</i> , 2011 , 1218, 863-8	4.5	8
3	Konjac glucomannan as a carrier material for time-temperature integrator. <i>Food Science and Technology International</i> , 2010 , 16, 127-34	2.6	3
2	Chemistry and Thermodynamic Properties of Lactic Acid and Lactide and Solvent Miscibility 2010 , 19-25		2
1	A novel triple-wavelength colorimetric method for measuring amylose and amylopectin contents. <i>Starch/Staerke</i> , 2010 , 62, 508-516	2.3	28