

Wen Qin

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.

138
papers

2,939
citations

29
h-index

46
g-index

141
ext. papers

4,374
ext. citations

6.8
avg, IF

5.75
L-index

#	Paper	IF	Citations
138	Physicochemical properties and in vitro bioactivities of polysaccharides from lotus leaves extracted by different techniques and solvents. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1583	2.8	0
137	Effects of fructooligosaccharide and soybean protein isolate in the microencapsulation of walnut oil. <i>Industrial Crops and Products</i> , 2022 , 177, 114431	5.9	0
136	Preparation, characterization and antioxidant properties of curcumin encapsulated chitosan/lignosulfonate micelles.. <i>Carbohydrate Polymers</i> , 2022 , 281, 119080	10.3	11
135	Recent advances in cyclodextrin-based films for food packaging. <i>Food Chemistry</i> , 2022 , 370, 131026	8.5	7
134	Facile fabrication of sandwich-like anthocyanin/chitosan/lemongrass essential oil films via 3D printing for intelligent evaluation of pork freshness. <i>Food Chemistry</i> , 2022 , 370, 131082	8.5	10
133	Novel natural microbial preservative nisin/Tremella fuciformis polysaccharide (TFP)/Lactobacillus plantarum (LP) live particle (NTN@LP) and its effect on the accumulation of biogenic amines during sausage fermentation. <i>Chemical Engineering Journal</i> , 2022 , 427, 131713	14.7	3
132	Recent development in low-moisture foods: Microbial safety and thermal process.. <i>Food Research International</i> , 2022 , 155, 111072	7	0
131	Modeling the effect of protein and fat on the thermal resistance of Salmonella enterica Enteritidis PT 30 in egg powders.. <i>Food Research International</i> , 2022 , 155, 111098	7	0
130	Molecular structure and functional properties of glycinin conjugated to Earrageenan and guar gum: A comparative study.. <i>Food Chemistry</i> , 2022 , 386, 132810	8.5	1
129	Preparation and characterization of soybean protein isolate-dextran conjugate-based nanogels.. <i>Food Chemistry</i> , 2022 , 384, 132556	8.5	1
128	An updated review of functional properties, debittering methods, and applications of soybean functional peptides.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-16	11.5	0
127	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2471-2481	11.5	18
126	The difference among structure, physicochemical and functional properties of dietary fiber extracted from triticale and hull-less barley. <i>LWT - Food Science and Technology</i> , 2021 , 112771	5.4	4
125	In vitro digestion of sodium alginate/pectin co-encapsulated Lactobacillus bulgaricus and its application in yogurt bilayer beads. <i>International Journal of Biological Macromolecules</i> , 2021 , 193, 1050-1058	7.9	2
124	Influence of soybean protein isolate-dextran conjugates on the characteristics of glucono-δ-lactone-induced tofu. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110588	5.4	5
123	Electrospun nanofibers food packaging: trends and applications in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	13
122	Preparation of polylactic acid/TiO/GO nano-fibrous films and their preservation effect on green peppers. <i>International Journal of Biological Macromolecules</i> , 2021 , 177, 135-148	7.9	9

121	In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra (<i>Abelmoschus esculentus</i>) and its impacts on human gut microbiota. <i>Food Hydrocolloids</i> , 2021 , 114, 106577	10.6	17
120	Antimicrobial peptides and their application in food packaging. <i>Trends in Food Science and Technology</i> , 2021 , 112, 471-483	15.3	19
119	A review of cellulose and its derivatives in biopolymer-based for food packaging application. <i>Trends in Food Science and Technology</i> , 2021 , 112, 532-546	15.3	52
118	Effect of radio frequency-assisted hot-air drying on drying kinetics and quality of Sichuan pepper (<i>Zanthoxylum bungeanum maxim.</i>). <i>LWT - Food Science and Technology</i> , 2021 , 147, 111572	5.4	4
117	Influence of okara with varying particle sizes on the gelling, rheological, and microstructural properties of glucono- δ -lactone-induced tofu. <i>Journal of Food Science and Technology</i> , 2021 , 58, 520-531	3.3	3
116	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. <i>Food Hydrocolloids</i> , 2021 , 111, 106383	10.6	5
115	Optimization, characterization and evaluation of papaya polysaccharide-corn starch film for fresh cut apples. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 1057-1071	7.9	12
114	Interactive effects of molecular weight and degree of substitution on biological activities of arabinoxylan and its hydrolysates from triticale bran. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 1409-1418	7.9	6
113	Preparation, characterization, and 3D printing verification of chitosan/halloysite nanotubes/tea polyphenol nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 32-44	7.9	23
112	Radiofrequency-assisted hot-air drying of Sichuan pepper (Huajiao). <i>LWT - Food Science and Technology</i> , 2021 , 135, 110158	5.4	5
111	Improving nisin production by encapsulated <i>Lactococcus lactis</i> with starch/carboxymethyl cellulose edible films. <i>Carbohydrate Polymers</i> , 2021 , 251, 117062	10.3	11
110	Enhanced photocatalytic degradation of organic dyes by ultrasonic-assisted electro spray TiO ₂ /graphene oxide on polyacrylonitrile/ β -cyclodextrin nanofibrous membranes. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105343	8.9	31
109	Arabinoxylan combined with different glucans improve lipid metabolism disorder by regulating bile acid and gut microbiota in mice fed with high-fat diet. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 279-288	7.9	8
108	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. <i>Food Reviews International</i> , 2021 , 37, 67-90	5.5	8
107	Recent advances in the fabrication of pH-sensitive indicators films and their application for food quality evaluation. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	1
106	Development and characterization of aldehyde-sensitive cellulose/chitosan/beeswax colorimetric papers for monitoring kiwifruit maturity. <i>International Journal of Biological Macromolecules</i> , 2021 , 187, 566-574	7.9	0
105	Structures, physicochemical and bioactive properties of polysaccharides extracted from <i>Panax notoginseng</i> using ultrasonic/microwave-assisted extraction. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112446	5.4	7
104	Effects of ultrasonic treatment and homogenization on physicochemical properties of okara dietary fibers for 3D printing cookies. <i>Ultrasonics Sonochemistry</i> , 2021 , 77, 105693	8.9	4

103	Rheological and textural properties of acid-induced soybean protein isolate gel in the presence of soybean protein isolate hydrolysates or their glycosylated products. <i>Food Chemistry</i> , 2021 , 360, 129991	8.5	5
102	Characterization and preliminary safety evaluation of nano-SiO ₂ isolated from instant coffee. <i>Ecotoxicology and Environmental Safety</i> , 2021 , 224, 112694	7	0
101	Recent developments in low-moisture foods: microbial validation studies of thermal pasteurization processes.. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-16	11.5	1
100	Research progress on antimicrobial materials for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-14	11.5	9
99	Preparation and characterization of grass carp collagen-chitosan-lemon essential oil composite films for application as food packaging. <i>International Journal of Biological Macromolecules</i> , 2020 , 160, 340-351	7.9	31
98	Nutritional evaluation of whole soybean curd made from different soybean materials based on amino acid profiles. <i>Food Quality and Safety</i> , 2020 , 4, 41-50	3.8	4
97	Evaluation of seed nitrate assimilation and stimulation of phenolic-linked antioxidant on pentose phosphate pathway and nitrate reduction in three feed-plant species. <i>BMC Plant Biology</i> , 2020 , 20, 267	5.3	5
96	Quality assessment of frying oil using short-chain fatty acid profile and infrared spectrum coupled with partial least squares. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2289-2299	2.8	3
95	The anti-lipidemic role of soluble dietary fiber extract from okara after fermentation and dynamic high-pressure microfluidization treatment to Kunming mice. <i>Journal of Food Science and Technology</i> , 2020 , 57, 4247-4256	3.3	1
94	Preparation and characterization of TiO ₂ -Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 123-133	7.9	45
93	Ultrasonic-Assisted Extraction, Structural Characterization, Chain Conformation, and Biological Activities of a Pectic-Polysaccharide from Okra (). <i>Molecules</i> , 2020 , 25,	4.8	19
92	Changes of phenolic compounds, antioxidant capacities, and inhibitory effects on digestive enzymes of kiwifruits (<i>Actinidia chinensis</i>) during maturation. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1765-1774	2.8	7
91	Phenolic Compounds, Antioxidant Activities, and Inhibitory Effects on Digestive Enzymes of Different Cultivars of Okra (). <i>Molecules</i> , 2020 , 25,	4.8	8
90	Incorporation of High-Speed Shearing in the Fabrication of Whole Soybean Curd: Effects on Aggregation Behaviors and Microstructures. <i>Food and Bioprocess Technology</i> , 2020 , 13, 611-624	5.1	3
89	Effects of microbial fermentation and microwave treatment on the composition, structural characteristics, and functional properties of modified okara dietary fiber. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109059	5.4	26
88	Carboxymethylation of Qingke Eglucans and their physicochemical properties and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 200-208	7.9	9
87	Development of Polylactic Acid Films with Selenium Microparticles and Its Application for Food Packaging. <i>Coatings</i> , 2020 , 10, 280	2.9	7
86	Polyphenolic-Protein-Polysaccharide Complexes from : Insights into Extraction Methods on Their Physicochemical Properties and In Vitro Bioactivities. <i>Foods</i> , 2020 , 9,	4.9	16

85	Study on the functional properties and structural characteristics of soybean soluble polysaccharides by mixed bacteria fermentation and microwave treatment. <i>International Journal of Biological Macromolecules</i> , 2020 , 157, 561-568	7.9	15
84	Effects of simulated saliva-gastrointestinal digestion on the physicochemical properties and bioactivities of okra polysaccharides. <i>Carbohydrate Polymers</i> , 2020 , 238, 116183	10.3	26
83	Antilisterial and physical properties of polysaccharide-collagen films embedded with cell-free supernatant of <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 1031-1038	7.9	12
82	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from <i>Chuanminshen violaceum</i> collected from different regions. <i>International Journal of Biological Macromolecules</i> , 2020 , 143, 902-912	7.9	9
81	Polysaccharides from loquat (<i>Eriobotrya japonica</i>) leaves: Impacts of extraction methods on their physicochemical characteristics and biological activities. <i>International Journal of Biological Macromolecules</i> , 2020 , 146, 508-517	7.9	20
80	Effects of different extraction methods on the structural properties and bioactivities of polysaccharides extracted from Qingke (Tibetan hulless barley). <i>Journal of Cereal Science</i> , 2020 , 92, 102908	7.9	9
79	Comparison of structural characteristics and bioactivities of polysaccharides from loquat leaves prepared by different drying techniques. <i>International Journal of Biological Macromolecules</i> , 2020 , 145, 611-619	7.9	12
78	Physical, Mechanical, Structural and Antibacterial Properties of Polyvinyl Alcohol/Oregano Oil/Graphene Oxide Composite Films. <i>Journal of Polymers and the Environment</i> , 2020 , 28, 638-646	4.5	14
77	Influences of different drying methods on the structural characteristics and multiple bioactivities of polysaccharides from okra (<i>Abelmoschus esculentus</i>). <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 1053-1063	7.9	27
76	Effects of drying methods on the physicochemical characteristics and bioactivities of polyphenolic-protein-polysaccharide conjugates from <i>Hovenia dulcis</i> . <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 1211-1221	7.9	21
75	Effects of temperature on paocai bacterial succession revealed by culture-dependent and culture-independent methods. <i>International Journal of Food Microbiology</i> , 2020 , 317, 108463	5.8	19
74	Investigation of the structural, physical properties, antioxidant, and antimicrobial activity of chitosan- nano-silicon aerogel composite edible films incorporated with okara powder. <i>Carbohydrate Polymers</i> , 2020 , 250, 116842	10.3	19
73	Study on physicochemical properties, antioxidant and antimicrobial activity of okara soluble dietary fiber/sodium carboxymethyl cellulose/thyme essential oil active edible composite films incorporated with pectin. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 1241-1249	7.9	21
72	Discrimination of <i>Chuanminshen violaceum</i> Sheh et Shen from different regions based on fatty acid profiles of roots and leaves. <i>Food Quality and Safety</i> , 2020 , 4, 91-100	3.8	0
71	Development and optimization of dynamic gelatin/chitosan nanoparticles incorporated with blueberry anthocyanins for milk freshness monitoring. <i>Carbohydrate Polymers</i> , 2020 , 247, 116738	10.3	21
70	Preparation of chitosan/curcumin nanoparticles based zein and potato starch composite films for <i>Schizothorax prenati</i> fillet preservation. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 211-221	7.9	28
69	Cassava starch/carboxymethylcellulose edible films embedded with lactic acid bacteria to extend the shelf life of banana. <i>Carbohydrate Polymers</i> , 2020 , 248, 116805	10.3	39
68	Use of ethanol extract of <i>Chuanminshen Violaceum</i> to inhibit the deterioration of frying oil. <i>Industrial Crops and Products</i> , 2020 , 155, 112808	5.9	4

67	Electrospun antibacterial poly(vinyl alcohol)/Ag nanoparticles membrane grafted with 3,3',4,4'-tetracarboxylic acid for efficient air filtration. <i>Applied Surface Science</i> , 2020 , 533, 147516	6.7	24
66	Influence of pulsed vacuum drying on drying kinetics and nutritional value of corn kernels. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13550	2.4	1
65	High-speed shearing of soybean flour suspension disintegrates the component cell layers and modifies the hydration properties of okara fibers. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108505	5.4	17
64	Physical and antimicrobial properties of edible films containing <i>Lactococcus lactis</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 378-386	7.9	27
63	Preparation and Characterization of Corn Starch Bio-Active Edible Packaging Films Based on Zein Incorporated with Orange-Peel Oil. <i>Antioxidants</i> , 2019 , 8,	7.1	15
62	Effects of sulfated modification on the physicochemical properties and biological activities of β -glucans from Qingke (Tibetan hulless barley). <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 41-50	7.9	19
61	Effect of PLA/PBAT Antibacterial Film on Storage Quality of Passion Fruit during the Shelf-Life. <i>Molecules</i> , 2019 , 24,	4.8	7
60	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , 2019 , 56, 233-244	3.3	10
59	Extraction Optimization and Effects of Extraction Methods on the Chemical Structures and Antioxidant Activities of Polysaccharides from Snow Chrysanthemum (). <i>Polymers</i> , 2019 , 11,	4.5	39
58	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 948-956	7.9	19
57	Fabrication of whole soybean curd using three soymilk preparation techniques. <i>LWT - Food Science and Technology</i> , 2019 , 104, 91-99	5.4	10
56	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3- β -glucans from Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019 , 11,	4.5	6
55	Physicochemical characteristics and biological activities of polysaccharides from the leaves of different loquat (<i>Eriobotrya japonica</i>) cultivars. <i>International Journal of Biological Macromolecules</i> , 2019 , 135, 274-281	7.9	36
54	Physicochemical characteristics and antioxidant activities of non-starch polysaccharides from different kiwifruits. <i>International Journal of Biological Macromolecules</i> , 2019 , 136, 891-900	7.9	29
53	Optimizing the Extraction and Encapsulation of Mucilage from. <i>Polymers</i> , 2019 , 11,	4.5	3
52	Properties of 3D printed dough and optimization of printing parameters. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 54, 9-18	6.8	52
51	Electrospun Polyvinyl Alcohol/d-Limonene Fibers Prepared by Ultrasonic Processing for Antibacterial Active Packaging Material. <i>Molecules</i> , 2019 , 24,	4.8	16
50	Effect of Sonication Duration in the Performance of Polyvinyl Alcohol/Chitosan Bilayer Films and Their Effect on Strawberry Preservation. <i>Molecules</i> , 2019 , 24,	4.8	10

49	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. <i>Indian Journal of Microbiology</i> , 2019 , 59, 250-253	3.7	
48	Physicochemical properties, phenolic profiles, antioxidant capacities, and inhibitory effects on digestive enzymes of okra () fruit at different maturation stages. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1275-1286	3.3	26
47	Extraction Optimization, Physicochemical Characteristics, and Antioxidant Activities of Polysaccharides from Kiwifruit (Planch.). <i>Molecules</i> , 2019 , 24,	4.8	29
46	Screening and identification of Lactic acid bacteria from YaḒn pickle water to effectively remove Pb. <i>AMB Express</i> , 2019 , 9, 10	4.1	9
45	Development of ultrasound treated polyvinyl alcohol/tea polyphenol composite films and their physicochemical properties. <i>Ultrasonics Sonochemistry</i> , 2019 , 51, 386-394	8.9	44
44	Drying characteristics and modeling of apple slices during microwave intermittent drying. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13212	2.4	7
43	Structural characteristics, rheological properties, and biological activities of polysaccharides from different cultivars of okra (<i>Abelmoschus esculentus</i>) collected in China. <i>International Journal of Biological Macromolecules</i> , 2019 , 139, 459-467	7.9	48
42	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed (). <i>Molecules</i> , 2019 , 24,	4.8	15
41	Effects of ultrasonication duration and graphene oxide and nano-zinc oxide contents on the properties of polyvinyl alcohol nanocomposites. <i>Ultrasonics Sonochemistry</i> , 2019 , 59, 104731	8.9	32
40	Analysis of Methanolic Extracts and Crude Polysaccharides from the Leaves of and Their Antioxidant Activities. <i>Antioxidants</i> , 2019 , 8,	7.1	5
39	Shelf life prediction and food safety risk assessment of an innovative whole soybean curd based on predictive models. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4233-4241	3.3	4
38	Effect of Potassium Sorbate and Ultrasonic Treatment on the Properties of Fish Scale Collagen/Polyvinyl Alcohol Composite Film. <i>Molecules</i> , 2019 , 24,	4.8	6
37	Effects of extraction methods on the physicochemical characteristics and biological activities of polysaccharides from okra (<i>Abelmoschus esculentus</i>). <i>International Journal of Biological Macromolecules</i> , 2019 , 127, 178-186	7.9	111
36	Effect of Soybean Soluble Polysaccharide on the Formation of Glucono- γ -Lactone-Induced Soybean Protein Isolate Gel. <i>Polymers</i> , 2019 , 11,	4.5	7
35	Functional Components, Antioxidant Activity and Hypoglycemic Ability Following Simulated Gastro-Intestinal Digestion of Pigments from Walnut Brown Shell and Green Husk. <i>Antioxidants</i> , 2019 , 8,	7.1	10
34	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019 , 8,	7.1	7
33	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas.. <i>RSC Advances</i> , 2019 , 9, 35443-35451	3.7	12
32	Fabrication of polylactic acid/carbon nanotubes/chitosan composite fibers by electrospinning for strawberry preservation. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 1329-1336	7.9	54

31	Protein glycosylation: a promising way to modify the functional properties and extend the application in food system. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2506-2533	11.5	43
30	Physical properties and structural characterization of starch/polyvinyl alcohol/graphene oxide composite films. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 569-575	7.9	51
29	Properties comparison between free and immobilized wheat esterase using glass fiber film. <i>International Journal of Biological Macromolecules</i> , 2019 , 125, 87-91	7.9	4
28	Study on preparation and physicochemical properties of hydroxypropylated starch with different degree of substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2019 , 125, 290-299	7.9	18
27	The research progress in mechanism and influence of biosorption between lactic acid bacteria and Pb(II): A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 395-410	11.5	20
26	Phenolic profiles, β -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hulless barley) cultivars. <i>Journal of Cereal Science</i> , 2018 , 81, 69-75	3.8	57
25	Research progress in tofu processing: From raw materials to processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1448-1467	11.5	37
24	Arabinoxylan activates lipid catabolism and alleviates liver damage in rats induced by high-fat diet. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 253-260	4.3	10
23	Review of the structural characterization, quality evaluation, and industrial application of Lycium barbarum polysaccharides. <i>Trends in Food Science and Technology</i> , 2018 , 79, 171-183	15.3	36
22	Efficacy and Mechanism of Cinnamon Essential Oil on Inhibition of Isolated From HongyangT Kiwifruit. <i>Frontiers in Microbiology</i> , 2018 , 9, 1288	5.7	23
21	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , 2018 , 10,	4.5	51
20	Correlations of Molecular Weights of β -Glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , 2018 , 23,	4.8	28
19	Physico-mechanical and structural characteristics of starch/polyvinyl alcohol/nano-titania photocatalytic antimicrobial composite films. <i>LWT - Food Science and Technology</i> , 2018 , 96, 704-712	5.4	27
18	A comparative study of the properties and self-aggregation behavior of collagens from the scales and skin of grass carp (<i>Ctenopharyngodon idella</i>). <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 516-522	7.9	24
17	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , 2018 , 23,	4.8	26
16	Physical and Antibacterial Properties of Sodium Alginate-Sodium Carboxymethylcellulose Films Containing. <i>Molecules</i> , 2018 , 23,	4.8	18
15	Characterization, in vitro binding properties, and inhibitory activity on pancreatic lipase of β -glucans from different Qingke (Tibetan hulless barley) cultivars. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2517-2522	7.9	37
14	Preparation and properties of polylactic acid-tea polyphenol-chitosan composite membranes. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 632-639	7.9	44

13	Study on the synthesis and physicochemical properties of starch acetate with low substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2017 , 103, 316-326	7.9	26
12	Wheat bran components modulate intestinal bacteria and gene expression of barrier function relevant proteins in a piglet model. <i>International Journal of Food Sciences and Nutrition</i> , 2017 , 68, 65-72	3.7	16
11	Development of Poly(lactic acid)/Chitosan Fibers Loaded with Essential Oil for Antimicrobial Applications. <i>Nanomaterials</i> , 2017 , 7,	5.4	39
10	Fabrication of Electrospun Polylactic Acid/Cinnamaldehyde/ β -Cyclodextrin Fibers as an Antimicrobial Wound Dressing. <i>Polymers</i> , 2017 , 9,	4.5	45
9	Fabrication and Testing of PVA/Chitosan Bilayer Films for Strawberry Packaging. <i>Coatings</i> , 2017 , 7, 109	2.9	42
8	Extraction, characterization and antioxidant activities of polysaccharides of Chuanminshen violaceum. <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 224-32	7.9	25
7	An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. <i>Molecules</i> , 2016 , 21,	4.8	374
6	Effect of extraction methods on the properties and antioxidant activities of Chuanminshen violaceum polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 179-185	7.9	50
5	The changes in the volatile aldehydes formed during the deep-fat frying process. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7683-96	3.3	41
4	Antioxidant activity and chemical compositions of essential oil and ethanol extract of Chuanminshen violaceum. <i>Industrial Crops and Products</i> , 2015 , 76, 290-297	5.9	28
3	Application of Chromatographic Techniques in the Detection and Identification of Constituents Formed during Food Frying: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 601-633	16.4	23
2	Metabolic engineering of <i>Escherichia coli</i> for high-specificity production of isoprenol and prenol as next generation of biofuels. <i>Biotechnology for Biofuels</i> , 2013 , 6, 57	7.8	92
1	Essential-oil capsule preparation and its application in food preservation: A review. <i>Food Reviews International</i> , 1-35	5.5	2