

Qingjie Sun

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.

168
papers

4,372
citations

37
h-index

57
g-index

172
ext. papers

5,638
ext. citations

7.4
avg, IF

6.2
L-index

#	Paper	IF	Citations
168	Improved stability of liposome-stabilized emulsions as a co-encapsulation delivery system for vitamin B, vitamin E and β -carotene.. <i>Food and Function</i> , 2022 , 13, 2966-2984	6.1	0
167	Effect of molecular weight on the interfacial and emulsifying characteristics of rice glutelin hydrolysates. <i>Food Hydrocolloids</i> , 2022 , 128, 107560	10.6	0
166	Green preparation of debranched starch nanoparticles with different crystalline structures by electrostatic spraying. <i>Food Hydrocolloids</i> , 2022 , 127, 107513	10.6	0
165	Formation of protein corona on interaction of pepsin with chitin nanowhiskers in simulated gastric fluid.. <i>Food Chemistry</i> , 2022 , 383, 132393	8.5	1
164	The formation of starch-lipid complexes by microwave heating.. <i>Food Chemistry</i> , 2022 , 382, 132319	8.5	1
163	Hydroxypropyl methylcellulose hydrocolloid systems: Effect of hydroxypropyl group content on the phase structure, rheological properties and film characteristics.. <i>Food Chemistry</i> , 2022 , 379, 132075	8.5	1
162	The effect of ethanol solution annealing on the physicochemical properties of pea and potato starches. <i>Food Hydrocolloids</i> , 2022 , 125, 107428	10.6	1
161	Characterization and in vitro digestibility of potato starch encapsulated in calcium alginate beads. <i>Food Hydrocolloids</i> , 2022 , 126, 107458	10.6	3
160	Prebiotic effects of resistant starch nanoparticles on growth and proliferation of the probiotic <i>Lactiplantibacillus plantarum</i> subsp. <i>plantarum</i> . <i>LWT - Food Science and Technology</i> , 2022 , 154, 112572	5.4	2
159	Fabrication and characterization of walnut peptides-loaded proliposomes with three lyoprotectants: Environmental stabilities and antioxidant/antibacterial activities. <i>Food Chemistry</i> , 2022 , 366, 130643	8.5	7
158	Interaction between soybean oleosome-associated proteins and phospholipid bilayer and its influence on environmental stability of luteolin-loaded liposomes. <i>Food Hydrocolloids</i> , 2022 , 107721	10.6	3
157	Development of chitosan/tannic acid/corn starch multifunctional bilayer smart films as pH-responsive actuators and for fruit preservation.. <i>International Journal of Biological Macromolecules</i> , 2022 ,	7.9	2
156	Calcium alginate/curdlan/corn starch@calcium alginate macrocapsules for slowly digestible and resistant starch.. <i>Carbohydrate Polymers</i> , 2022 , 285, 119259	10.3	1
155	Delineating the dynamic transformation of gluten morphological distribution, structure, and aggregation behavior in noodle dough induced by mixing and resting.. <i>Food Chemistry</i> , 2022 , 386, 132853	8.5	1
154	Evolution of Physicochemical Properties, Phenolic Acid Accumulation, and Dough-Making Quality of Whole Wheat Flour During Germination Under UV-B Radiation.. <i>Frontiers in Nutrition</i> , 2022 , 9, 877324	6.2	0
153	Recent advances in the preparation, characterization, and food application of starch-based hydrogels. <i>Carbohydrate Polymers</i> , 2022 , 119624	10.3	2
152	Properties of curcumin-loaded zein-tea saponin nanoparticles prepared by antisolvent co-precipitation and precipitation. <i>Food Chemistry</i> , 2022 , 133224	8.5	0

151	Efficient preparation of cellulose nanocrystals with a high yield through simultaneous acidolysis with a heat-moisture treatment. <i>Food Chemistry</i> , 2022 , 391, 133285	8.5	0
150	Comparison of Lutein Bioaccessibility from Dietary Supplement-Excipient Nanoemulsions and Nanoemulsion-Based Delivery Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13925-13932	5.7	3
149	Preparation and characterization of waxy maize starch nanoparticles via hydrochloric acid vapor hydrolysis combined with ultrasonication treatment. <i>Ultrasonics Sonochemistry</i> , 2021 , 80, 105836	8.9	1
148	Current knowledge in the stabilization/destabilization of infant formula emulsions during processing as affected by formulations. <i>Trends in Food Science and Technology</i> , 2021 , 109, 435-447	15.3	2
147	Formation and characterization of debranched starch-alcohol complexes with six aliphatic alcohols. <i>LWT - Food Science and Technology</i> , 2021 , 140, 110805	5.4	1
146	Gelatinizing Starch in Sodium Hydroxide/Glycerol Aqueous Solution at Room Temperature. <i>Starch/Staerke</i> , 2021 , 73, 2000152	2.3	0
145	Modulating layer-by-layer assembled sodium alginate-chitosan film properties through incorporation of cellulose nanocrystals with different surface charge densities. <i>International Journal of Biological Macromolecules</i> , 2021 , 180, 510-522	7.9	8
144	Acetylated debranched starch micelles as a promising nanocarrier for curcumin. <i>Food Hydrocolloids</i> , 2021 , 111, 106253	10.6	24
143	Antibacterial properties and mechanism of biopolymer-based films functionalized by CuO/ZnO nanoparticles against Escherichia coli and Staphylococcus aureus. <i>Journal of Hazardous Materials</i> , 2021 , 402, 123542	12.8	40
142	Self-healing, stretchable, and freezing-resistant hydroxypropyl starch-based double-network hydrogels. <i>Carbohydrate Polymers</i> , 2021 , 251, 116982	10.3	19
141	Gelatinization, pasting, and rheological properties of pea starch in alcohol solution. <i>Food Hydrocolloids</i> , 2021 , 112, 106331	10.6	12
140	Inhibitory effects of sorbitol on the collapse and deterioration of gluten network in fresh noodles during storage. <i>Food Chemistry</i> , 2021 , 344, 128638	8.5	12
139	Characterization of complexes formed between debranched starch and fatty acids having different carbon chain lengths. <i>International Journal of Biological Macromolecules</i> , 2021 , 167, 595-604	7.9	3
138	Effects of food-grade inorganic nanoparticles on the probiotic properties of Lactobacillus plantarum and Lactobacillus fermentum. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110540	5.4	3
137	Starch-based nanoparticles: Stimuli responsiveness, toxicity, and interactions with food components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 1075-1100	16.4	21
136	Inhibition of Long-Term Retrogradation of Corn, Potato, and Pea Starches by Borax. <i>Starch/Staerke</i> , 2021 , 73, 2000045	2.3	0
135	Preparation of highly purified Ω -3 docosapentaenoic acid from seal oil via urea complexation combined with preparative high performance liquid chromatography. <i>Separation Science and Technology</i> , 2021 , 56, 1769-1778	2.5	1
134	Self-assembled micelles based on amphiphilic biopolymers for delivery of functional ingredients. <i>Trends in Food Science and Technology</i> , 2021 , 114, 386-398	15.3	7

133	Bioactive and intelligent starch-based films: A review. <i>Trends in Food Science and Technology</i> , 2021 , 116, 854-869	15.3	14
132	Nanoencapsulation of lutein within lipid-based delivery systems: Characterization and comparison of zein peptide stabilized nano-emulsion, solid lipid nanoparticle, and nano-structured lipid carrier. <i>Food Chemistry</i> , 2021 , 358, 129840	8.5	14
131	Preparation of a superhydrophilic SiO nanoparticles coated chitosan-sodium phytate film by a simple ethanol soaking process. <i>Carbohydrate Polymers</i> , 2021 , 271, 118422	10.3	3
130	Anti-freezing starch hydrogels with superior mechanical properties and water retention ability for 3D printing. <i>International Journal of Biological Macromolecules</i> , 2021 , 190, 382-389	7.9	1
129	Resveratrol-loaded hollow kafirin nanoparticles via gallic acid crosslinking: An evaluation compared with their solid and non-crosslinked counterparts. <i>Food Research International</i> , 2020 , 135, 109308	7	5
128	Preparation of debranched starch nanoparticles by ionic gelation for encapsulation of epigallocatechin gallate. <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 481-491	7.9	18
127	Rapid gelling, self-healing, and fluorescence-responsive chitosan hydrogels formed by dynamic covalent crosslinking. <i>Carbohydrate Polymers</i> , 2020 , 246, 116586	10.3	27
126	Inhibition of normal and waxy corn starch retrogradation by sodium borohydride. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 341-348	7.9	9
125	Effects of four polyphenols loading on the attributes of lipid bilayers. <i>Journal of Food Engineering</i> , 2020 , 282, 110008	6	12
124	Preparation and characterization of waxy maize starch nanocrystals with a high yield via dry-heated oxalic acid hydrolysis. <i>Food Chemistry</i> , 2020 , 318, 126479	8.5	9
123	Fabrication of debranched starch nanoparticles via reverse emulsification for improvement of functional properties of corn starch films. <i>Food Hydrocolloids</i> , 2020 , 104, 105760	10.6	27
122	Interactions between debranched starch and emulsifiers, polyphenols, and fatty acids. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 644-653	7.9	10
121	Resistant starch nanoparticles prepared from debranched starch by medium-temperature recrystallization. <i>International Journal of Biological Macromolecules</i> , 2020 , 155, 598-604	7.9	8
120	Fabrication and characterization of hollow starch nanoparticles by heterogeneous crystallization of debranched starch in a nanoemulsion system. <i>Food Chemistry</i> , 2020 , 323, 126851	8.5	5
119	Effects of anionic polysaccharides on the digestion of fish oil-in-water emulsions stabilized by hydrolyzed rice glutelin. <i>Food Research International</i> , 2020 , 127, 108768	7	21
118	Relationship between the emulsifying properties and formation time of rice bran protein fibrils. <i>LWT - Food Science and Technology</i> , 2020 , 122, 108985	5.4	12
117	The formation of a protein corona and the interaction with α -amylase by chitin nanowhiskers in simulated saliva fluid. <i>Food Hydrocolloids</i> , 2020 , 102, 105615	10.6	11
116	Construction of food-grade pH-sensitive nanoparticles for delivering functional food ingredients. <i>Trends in Food Science and Technology</i> , 2020 , 96, 102-113	15.3	32

115	Fabrication and characterization of starch beads formed by a dispersion-inverse gelation process for loading polyphenols with improved antioxidation. <i>Food Hydrocolloids</i> , 2020 , 101, 105565	10.6	14
114	The combination of starch nanoparticles and Tween 80 results in enhanced emulsion stability. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 2048-2059	7.9	7
113	Interaction of food-grade titanium dioxide nanoparticles with pepsin in simulated gastric fluid. <i>LWT - Food Science and Technology</i> , 2020 , 134, 110208	5.4	7
112	Rapid production of corn starch gels with high mechanical properties through alcohol soaking. <i>International Journal of Biological Macromolecules</i> , 2020 , 163, 1557-1564	7.9	9
111	Emulsification and dilatational surface rheology of ultrasonicated milk fat globule membrane (MFGM) materials. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110094	5.4	3
110	Interactions of Surface-Functionalized Starch Nanoparticles with Pepsin and Trypsin in Simulated Gastrointestinal Fluids. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10174-10183	5.7	5
109	Aggregation of Fucoxanthin and Its Effects on Binding and Delivery Properties of Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10412-10422	5.7	9
108	Coordination of Covalent Cross-Linked Gelatin Hydrogels via Oxidized Tannic Acid and Ferric Ions with Strong Mechanical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11489-11497	5.7	15
107	Enhanced viability of layer-by-layer encapsulated <i>Lactobacillus pentosus</i> using chitosan and sodium phytate. <i>Food Chemistry</i> , 2019 , 285, 260-265	8.5	25
106	Characterization and antioxidant activity of short linear glucanlysine nanoparticles prepared by Maillard reaction. <i>Food Hydrocolloids</i> , 2019 , 92, 86-93	10.6	16
105	Retrogradation behavior of debranched starch with different degrees of polymerization. <i>Food Chemistry</i> , 2019 , 297, 125001	8.5	12
104	Development of Self-Healing Double-Network Hydrogels: Enhancement of the Strength of Wheat Gluten Hydrogels by In Situ Metal-Catechol Coordination. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6508-6516	5.7	14
103	An Enhanced Stability Nanoparticle Preparation by Corn Protein Hydrolysate-Carboxymethyl Chitosan Maillard Conjugates Loaded with Rutin. <i>Journal of Food Science</i> , 2019 , 84, 1829-1835	3.4	8
102	Gallic acid liposomes decorated with lactoferrin: Characterization, in vitro digestion and antibacterial activity. <i>Food Chemistry</i> , 2019 , 293, 315-322	8.5	43
101	Preparation of crosslinked active bilayer film based on chitosan and alginate for regulating ascorbate-glutathione cycle of postharvest cherry tomato (<i>Lycopersicon esculentum</i>). <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 584-594	7.9	19
100	Preparation of octenyl succinic anhydride-modified debranched starch vesicles for loading of hydrophilic functional ingredients. <i>Food Hydrocolloids</i> , 2019 , 94, 546-552	10.6	21
99	pH-Sensitive Chitosan-Sodium Phytate Core-Shell Hollow Beads and Nanocapsules for the Encapsulation of Active Ingredients. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2894-2905	5.7	4
98	Preparation of Borax Cross-Linked Starch Nanoparticles for Improvement of Mechanical Properties of Maize Starch Films. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2916-2925	5.7	22

97	Characterization of Cationic Modified Debranched Starch and Formation of Complex Nanoparticles with κ -Carrageenan and Low Methoxyl Pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2906-2915	5.7	21
96	Formation of Protein Corona on Nanoparticles with Digestive Enzymes in Simulated Gastrointestinal Fluids. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2296-2306	5.7	29
95	Stability enhancement efficiency of surface decoration on curcumin-loaded liposomes: Comparison of guar gum and its cationic counterpart. <i>Food Hydrocolloids</i> , 2019 , 87, 29-37	10.6	58
94	Characterization of Maillard reaction products micro/nano-particles present in fermented soybean sauce and vinegar. <i>Scientific Reports</i> , 2019 , 9, 11285	4.9	5
93	Green preparation and characterization of starch nanoparticles using a vacuum cold plasma process combined with ultrasonication treatment. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104660	8.9	35
92	Preparation and characterization of redox-sensitive glutenin nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019 , 137, 327-336	7.9	5
91	Preparation and Characterization of Tadpole- and Sphere-Shaped Hemin Nanoparticles for Enhanced Solubility. <i>Nanoscale Research Letters</i> , 2019 , 14, 47	5	9
90	Effect of annealing on the structural and physicochemical properties of waxy rice starch nanoparticles: Effect of annealing on the properties of starch nanoparticles. <i>Food Chemistry</i> , 2019 , 286, 17-21	8.5	20
89	High-Strength Physically Multi-Cross-Linked Chitosan Hydrogels and Aerogels for Removing Heavy-Metal Ions. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13648-13657	5.7	18
88	Enhancing the formation and stability of emulsions using mixed natural emulsifiers: Hydrolyzed rice glutelin and quillaja saponin. <i>Food Hydrocolloids</i> , 2019 , 89, 396-405	10.6	35
87	Double Cross-Linked Chitosan Composite Films Developed with Oxidized Tannic Acid and Ferric Ions Exhibit High Strength and Excellent Water Resistance. <i>Biomacromolecules</i> , 2019 , 20, 801-812	6.9	38
86	Separation and characterization of linear glucans debranched from normal corn, potato and sweet potato starches. <i>Food Hydrocolloids</i> , 2019 , 89, 196-206	10.6	16
85	Optimization of the preparation conditions of thermo-sensitive chitosan hydrogel in heterogeneous reaction using response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 293-300	7.9	13
84	Preparation of Bioactive Polysaccharide Nanoparticles with Enhanced Radical Scavenging Activity and Antimicrobial Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4373-4383	5.7	55
83	Preparation of a Strong Gelatin-Short Linear Glucan Nanocomposite Hydrogel by an in Situ Self-Assembly Process. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 177-186	5.7	34
82	Starch Nanoparticles 2018 , 691-745		9
81	Physicochemical properties of maize and sweet potato starches in the presence of cellulose nanocrystals. <i>Food Hydrocolloids</i> , 2018 , 77, 220-227	10.6	18
80	Enhanced mechanical properties and gelling ability of gelatin hydrogels reinforced with chitin whiskers. <i>Food Hydrocolloids</i> , 2018 , 75, 1-12	10.6	51

79	Enhanced dispersion stability and heavy metal ion adsorption capability of oxidized starch nanoparticles. <i>Food Chemistry</i> , 2018 , 242, 256-263	8.5	76
78	Oxidation modification of debranched starch for the preparation of starch nanoparticles with calcium ions. <i>Food Hydrocolloids</i> , 2018 , 85, 86-92	10.6	19
77	Fabrication and Characterization of Starch Nanohydrogels via Reverse Emulsification and Internal Gelation. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9326-9334	5.7	27
76	Horseradish peroxidase-mediated synthesis of an antioxidant gallic acid--chitosan derivative and its preservation application in cherry tomatoes.. <i>RSC Advances</i> , 2018 , 8, 20363-20371	3.7	9
75	Preparation of extra-small nisin nanoparticles for enhanced antibacterial activity after autoclave treatment. <i>Food Chemistry</i> , 2018 , 245, 756-760	8.5	13
74	Glucose-responsive biopolymer nanoparticles prepared by co-assembly of concanavalin A and amylopectin for insulin delivery. <i>Industrial Crops and Products</i> , 2018 , 112, 98-104	5.9	31
73	In vitro inhibition of pancreatic α -amylase by spherical and polygonal starch nanoparticles. <i>Food and Function</i> , 2018 , 9, 355-363	6.1	37
72	Interaction of cellulose nanocrystals and amylase: Its influence on enzyme activity and resistant starch content. <i>Food Chemistry</i> , 2018 , 245, 481-487	8.5	32
71	Biosynthetic calcium-doped biosilica with multiple hemostatic properties for hemorrhage control. <i>Journal of Materials Chemistry B</i> , 2018 , 6, 7834-7841	7.3	24
70	Construction and Characterization of Phthalocyanine-Loaded Particles of Curdlan and Their Photosensitivity. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	2
69	Fractionation of debranched starch with different molecular weights via edible alcohol precipitation. <i>Food Hydrocolloids</i> , 2018 , 83, 430-437	10.6	38
68	Chitosan-Sodium Phytate Films with a Strong Water Barrier and Antimicrobial Properties Produced via One-Step-Consecutive-Stripping and Layer-by-Layer-Casting Technologies. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6104-6115	5.7	13
67	Synthesis and study the properties of StNPs/gum nanoparticles for salvianolic acid B-oral delivery system. <i>Food Chemistry</i> , 2017 , 229, 111-119	8.5	26
66	Differences in rheological behavior between normal and waxy corn starches modified by dry heating with hydrocolloids. <i>Starch/Staerke</i> , 2017 , 69, 1600332	2.3	6
65	Preparation of Hollow Biopolymer Nanospheres Employing Starch Nanoparticle Templates for Enhancement of Phenolic Acid Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 3868-3882	5.7	20
64	Characterizations of Pickering emulsions stabilized by starch nanoparticles: Influence of starch variety and particle size. <i>Food Chemistry</i> , 2017 , 234, 339-347	8.5	133
63	Synergistic effect of glycerol and ionic strength on the rheological behavior of cellulose nanocrystals suspension system. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 1073-1082	7.9	7
62	Synthesis and self-assembly of octenyl succinic anhydride modified short glucan chains based amphiphilic biopolymer: Micelles, ultrasmall micelles, vesicles, and lutein encapsulation/release. <i>Food Hydrocolloids</i> , 2017 , 67, 14-26	10.6	60

61	Morphology and Structural Properties of Novel Short Linear Glucan/Protein Hybrid Nanoparticles and Their Influence on the Rheological Properties of Starch Gel. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 7955-7965	5.7	14
60	Development of chitosan-sodium phytate nanoparticles as a potent antibacterial agent. <i>Carbohydrate Polymers</i> , 2017 , 178, 311-321	10.3	33
59	Morphology and Characteristics of Starch Nanoparticles Self-Assembled via a Rapid Ultrasonication Method for Peppermint Oil Encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8363-8373	5.7	41
58	The synergistic effect of glycerol and sodium chloride on the degree of chitin nano-whisker gels reinforcement. <i>Colloid and Polymer Science</i> , 2017 , 295, 1643-1654	2.4	2
57	Fabrication and characterization of biocompatible hybrid nanoparticles from spontaneous co-assembly of casein/gliadin and proanthocyanidin. <i>Food Hydrocolloids</i> , 2017 , 73, 74-89	10.6	39
56	Enhanced antibacterial activity of lysozyme immobilized on chitin nanowhiskers. <i>Food Chemistry</i> , 2017 , 221, 1507-1513	8.5	44
55	Preparation of active polysaccharide-loaded maltodextrin nanoparticles and their stability as a function of ionic strength and pH. <i>LWT - Food Science and Technology</i> , 2017 , 76, 164-171	5.4	9
54	Effect of chitosan on the antibacterial and physical properties of corn starch nanocomposite films. <i>Starch/Staerke</i> , 2017 , 69, 1600114	2.3	14
53	Effects of chitin nano-whiskers on the gelatinization and retrogradation of maize and potato starches. <i>Food Chemistry</i> , 2017 , 214, 543-549	8.5	37
52	Preparation and characterization of essential oil-loaded starch nanoparticles formed by short glucan chains. <i>Food Chemistry</i> , 2017 , 221, 1426-1433	8.5	85
51	Fabrication and characterization of hollow starch nanoparticles by gelation process for drug delivery application. <i>Carbohydrate Polymers</i> , 2017 , 173, 223-232	10.3	47
50	Evaluation of rheological behavior of starch nanocrystals by acid hydrolysis and starch nanoparticles by self-assembly: A comparative study. <i>Food Hydrocolloids</i> , 2016 , 52, 914-922	10.6	35
49	Characterization of starch films impregnated with starch nanoparticles prepared by 2,2,6,6-tetramethylpiperidine-1-oxyl (TEMPO)-mediated oxidation. <i>Food Chemistry</i> , 2016 , 192, 865-72	8.5	37
48	Preparation and characterization of size-controlled starch nanoparticles based on short linear chains from debranched waxy corn starch. <i>LWT - Food Science and Technology</i> , 2016 , 74, 303-310	5.4	68
47	In vitro digestion of nanoscale starch particles and evolution of thermal, morphological, and structural characteristics. <i>Food Hydrocolloids</i> , 2016 , 61, 344-350	10.6	21
46	Retrogradation property of starch nanoparticles prepared by pullulanase and recrystallization. <i>Starch/Staerke</i> , 2016 , 68, 230-238	2.3	17
45	Green preparation and characterization of size-controlled nanocrystalline cellulose via ultrasonic-assisted enzymatic hydrolysis. <i>Industrial Crops and Products</i> , 2016 , 83, 346-352	5.9	104
44	Size-controlled starch nanoparticles prepared by self-assembly with different green surfactant: The effect of electrostatic repulsion or steric hindrance. <i>Food Chemistry</i> , 2016 , 199, 356-63	8.5	76

43	Physicochemical properties of starch nanocomposite films enhanced by self-assembled potato starch nanoparticles. <i>LWT - Food Science and Technology</i> , 2016 , 69, 251-257	5.4	71
42	Preparation and characterization of starch nanoparticles via self-assembly at moderate temperature. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 354-60	7.9	38
41	Preparation and Characterization of Octenyl Succinic Anhydride Modified Taro Starch Nanoparticles. <i>PLoS ONE</i> , 2016 , 11, e0150043	3.7	34
40	Functional Properties of Glutinous Rice Flour by Dry-Heat Treatment. <i>PLoS ONE</i> , 2016 , 11, e0160371	3.7	15
39	Characterization of edible corn starch nanocomposite films: The effect of self-assembled starch nanoparticles. <i>Starch/Staerke</i> , 2016 , 68, 239-248	2.3	32
38	The inhibition effect of starch nanoparticles on tyrosinase activity and its mechanism. <i>Food and Function</i> , 2016 , 7, 4804-4815	6.1	21
37	Effects of chitin nano-whiskers on the antibacterial and physicochemical properties of maize starch films. <i>Carbohydrate Polymers</i> , 2016 , 147, 372-378	10.3	98
36	Characterization of starch nanoparticles prepared by nanoprecipitation: Influence of amylose content and starch type. <i>Industrial Crops and Products</i> , 2016 , 87, 182-190	5.9	155
35	Adsorption mechanism of polyphenols onto starch nanoparticles and enhanced antioxidant activity under adverse conditions. <i>Journal of Functional Foods</i> , 2016 , 26, 632-644	5.1	58
34	A comparative study of size-controlled worm-like amylopectin nanoparticles and spherical amylose nanoparticles: Their characteristics and the adsorption properties of polyphenols. <i>Food Chemistry</i> , 2016 , 213, 579-587	8.5	38
33	Elaboration and characterization of corn starch films incorporating silver nanoparticles obtained using short glucan chains. <i>LWT - Food Science and Technology</i> , 2016 , 74, 311-318	5.4	27
32	Mechanical, barrier and morphological properties of starch nanocrystals-reinforced pea starch films. <i>Carbohydrate Polymers</i> , 2015 , 121, 155-62	10.3	116
31	Rheological properties and microstructure characterization of normal and waxy corn starch dry heated with soy protein isolate. <i>Food Hydrocolloids</i> , 2015 , 48, 1-7	10.6	34
30	Effect of heat-moisture treatment with maltitol on physicochemical properties of wheat starch. <i>LWT - Food Science and Technology</i> , 2015 , 62, 319-324	5.4	9
29	Interaction of bovine serum albumin with starch nanoparticles prepared by TEMPO-mediated oxidation. <i>International Journal of Biological Macromolecules</i> , 2015 , 78, 333-8	7.9	12
28	The effect of peanut protein nanoparticles on characteristics of protein- and starch-based nanocomposite films: A comparative study. <i>Industrial Crops and Products</i> , 2015 , 77, 565-574	5.9	26
27	Characterisation of corn starch-based films reinforced with taro starch nanoparticles. <i>Food Chemistry</i> , 2015 , 174, 82-8	8.5	119
26	Effect of acid hydrolysis combined with heat moisture treatment on structure and physicochemical properties of corn starch. <i>Journal of Food Science and Technology</i> , 2015 , 52, 375-82	3.3	26

25	Effects of different isolation methods on the physicochemical properties of pea starch and textural properties of vermicelli. <i>Journal of Food Science and Technology</i> , 2015 , 52, 327-334	3.3	12
24	Effects of heat moisture treatment on the physicochemical properties of starch nanoparticles. <i>Carbohydrate Polymers</i> , 2015 , 117, 605-609	10.3	45
23	Differences in physicochemical, morphological, and structural properties between rice starch and rice flour modified by dry heat treatment. <i>Starch/Staerke</i> , 2015 , 67, 756-764	2.3	28
22	Effect of food gums on properties of pea starch and vermicelli prepared from pea starch. <i>Starch/Staerke</i> , 2015 , 67, 399-406	2.3	13
21	Effect of the Amount and Particle Size of Wheat Fiber on the Physicochemical Properties and Gel Morphology of Starches. <i>PLoS ONE</i> , 2015 , 10, e0128665	3.7	9
20	Study on the interaction between bovine serum albumin and starch nanoparticles prepared by isoamylolysis and recrystallization. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 128, 594-599	6	10
19	Effects of heat moisture treatment with erythritol on the physicochemical properties of wheat starch. <i>Starch/Staerke</i> , 2014 , 66, 496-501	2.3	5
18	Preparation and characterization of starch nanoparticles through ultrasonic-assisted oxidation methods. <i>Carbohydrate Polymers</i> , 2014 , 106, 359-64	10.3	63
17	Effect of retrogradation time on preparation and characterization of proso millet starch nanoparticles. <i>Carbohydrate Polymers</i> , 2014 , 111, 133-8	10.3	68
16	Effect of sugar alcohol on physicochemical properties of wheat starch. <i>Starch/Staerke</i> , 2014 , 66, 788-794	2.3	15
15	Physicochemical differences between sorghum starch and sorghum flour modified by heat-moisture treatment. <i>Food Chemistry</i> , 2014 , 145, 756-64	8.5	121
14	Effect of xylitol on wheat dough properties and bread characteristics. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1159-1167	3.8	12
13	Effect of dry heat treatment on the physicochemical properties and structure of proso millet flour and starch. <i>Carbohydrate Polymers</i> , 2014 , 110, 128-34	10.3	95
12	Functional and pasting properties of pea starch and peanut protein isolate blends. <i>Carbohydrate Polymers</i> , 2014 , 101, 1134-9	10.3	35
11	Purification and identification of antioxidant peptides from peanut protein isolate hydrolysates using UHR-Q-TOF mass spectrometer. <i>Food Chemistry</i> , 2014 , 161, 148-54	8.5	50
10	Green preparation and characterisation of waxy maize starch nanoparticles through enzymolysis and recrystallisation. <i>Food Chemistry</i> , 2014 , 162, 223-8	8.5	154
9	Characterization of corn starch films reinforced with CaCO ₃ nanoparticles. <i>PLoS ONE</i> , 2014 , 9, e106727	3.7	30
8	Effect of microwave-assisted dry heating with xanthan on normal and waxy corn starches. <i>International Journal of Biological Macromolecules</i> , 2014 , 68, 86-91	7.9	30

7	Effect of heat moisture treatment on physicochemical and morphological properties of wheat starch and xylitol mixture. <i>Food Chemistry</i> , 2014 , 143, 54-9	8.5	29
6	The pasting and gel textural properties of corn starch in glucose, fructose and maltose syrup. <i>PLoS ONE</i> , 2014 , 9, e95862	3.7	17
5	Mechanical, barrier and morphological properties of pea starch and peanut protein isolate blend films. <i>Carbohydrate Polymers</i> , 2013 , 98, 630-7	10.3	81
4	Effect of dry heating with ionic gums on physicochemical properties of starch. <i>Food Chemistry</i> , 2013 , 136, 1421-5	8.5	46
3	The effect of heat moisture treatment on physicochemical properties of early indica rice. <i>Food Chemistry</i> , 2013 , 141, 853-7	8.5	37
2	Emulsion-Based Formulations for Delivery of Vitamin E: Fabrication, Characterization, in Vitro Release, Bioaccessibility and Bioavailability. <i>Food Reviews International</i> , 1-18	5.5	
1	Versatile wheat gluten: functional properties and application in the food-related industry. <i>Critical Reviews in Food Science and Nutrition</i> , 1-17	11.5	0