# Jiang Zhou

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7558704/publications.pdf

Version: 2024-02-01

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|---|---|---|---|
| 44 papers | 2,047 citations | 257450 24 h-index | 243625 44 g-index |
| 44 all docs | 44 docs citations | 44 times ranked | 2447 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Preparation and characterization of active films based on chitosan incorporated tea polyphenols. Food Hydrocolloids, 2013, 32, 35-41. | 10.7 | 327 |
| 2 | Influence of chitosan concentration on mechanical and barrier properties of corn starch/chitosan films. International Journal of Biological Macromolecules, 2017, 105, 1636-1643. | 7.5 | 271 |
| 3 | Preparation and characterization of porous chitosan microspheres and adsorption performance for hexavalent chromium. International Journal of Biological Macromolecules, 2019, 135, 898-906. | 7.5 | 96 |
| 4 | Hydrophobic starch nanocrystals preparations through crosslinking modification using citric acid. International Journal of Biological Macromolecules, 2016, 91, 1186-1193. | 7.5 | 91 |
| 5 | High efficiency and low cost preparation of size controlled starch nanoparticles through ultrasonic treatment and precipitation. Food Chemistry, 2017, 227, 369-375. | 8.2 | 80 |
| 6 | Preparation and characterization of surface crosslinked TPS/PVA blend films. Carbohydrate Polymers, 2009, 76, 632-638. | 10.2 | 78 |
| 7 | A method for improving dispersion of starch nanocrystals in water through crosslinking modification with sodium hexametaphosphate. Carbohydrate Polymers, 2012, 87, 1874-1876. | 10.2 | 75 |
| 8 | Surface photo-crosslinking of corn starch sheets. Carbohydrate Polymers, 2008, 74, 405-410. | 10.2 | 68 |
| 9 | Fabrication and characterization of chitin nanofibers through esterification and ultrasound treatment. Carbohydrate Polymers, 2018, 180, 81-87. | 10.2 | 67 |
| 10 | Controlled mechanical and swelling properties of poly(vinyl alcohol)/sodium alginate blend hydrogels prepared by freezeâ€“thaw followed by Ca<sup>2+</sup> crosslinking. Journal of Applied Polymer Science, 2012, 124, 823-831. | 2.6 | 64 |
| 11 | Antioxidant activity and physicochemical properties of chitosan films incorporated with Lycium barbarum fruit extract for active food packaging. International Journal of Food Science and Technology, 2015, 50, 458-464. | 2.7 | 61 |
| 12 | Post-crosslinking modification of thermoplastic starch/PVA blend films by using sodium hexametaphosphate. Carbohydrate Polymers, 2012, 89, 473-477. | 10.2 | 58 |
| 13 | Surface esterification of corn starch films: Reaction with dodecenyl succinic anhydride. Carbohydrate Polymers, 2009, 78, 888-893. | 10.2 | 57 |
| 14 | Dual modification of starch nanocrystals via crosslinking and esterification for enhancing their hydrophobicity. Food Research International, 2016, 87, 180-188. | 6.2 | 52 |
| 15 | Effects of nonâ€solvent and starch solution on formation of starch nanoparticles by nanoprecipitation. Starch/Staerke, 2016, 68, 258-263. | 2.1 | 50 |
| 16 | Physicochemical properties of catechin/Î²-cyclodextrin inclusion complex obtained via co-precipitation. CYTA - Journal of Food, 2019, 17, 544-551. | 1.9 | 49 |
| 17 | Physicochemical Properties of Chitosan Films Incorporated with Honeysuckle Flower Extract for Active Food Packaging. Journal of Food Process Engineering, 2017, 40, e12305. | 2.9 | 40 |
| 18 | Effect of operating conditions on size and morphology of amylose nanoparticles prepared by precipitation. Starch/Staerke, 2015, 67, 365-372. | 2.1 | 39 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Preparation and characterization of underwater superoleophobic chitosan/poly(vinyl alcohol) coatings for self-cleaning and oil/water separation. Applied Surface Science, 2017, 412, 10-18. | 6.1 | 38 |
| 20 | Effects of bamboo fibers on friction performance of friction materials. Journal of Thermoplastic Composite Materials, 2013, 26, 845-859. | 4.2 | 32 |
| 21 | Hydrophobization of starch nanocrystals through esterification in green media. Industrial Crops and Products, 2014, 59, 115-118. | 5.2 | 31 |
| 22 | Influence of ultrasonic treatment on formation of amylose nanoparticles prepared by nanoprecipitation. Carbohydrate Polymers, 2017, 157, 1413-1418. | 10.2 | 31 |
| 23 | Effect of surface esterification with octenyl succinic anhydride on hydrophilicity of corn starch films. Journal of Applied Polymer Science, 2009, 114, 940-947. | 2.6 | 28 |
| 24 | Influence of surface esterification with alkenyl succinic anhydrides on mechanical properties of corn starch films. Carbohydrate Polymers, 2010, 82, 1010-1013. | 10.2 | 28 |
| 25 | Effect of drying conditions on crystallinity of amylose nanoparticles prepared by nanoprecipitation. International Journal of Biological Macromolecules, 2017, 97, 481-488. | 7.5 | 22 |
| 26 | Modification of microcrystalline cellulose by using soybean oil for surface hydrophobization. Industrial Crops and Products, 2013, 46, 301-303. | 5.2 | 19 |
| 27 | Synthesis, characterization, and flocculation performance of cationic starch nanoparticles. Carbohydrate Polymers, 2021, 269, 118337. | 10.2 | 19 |
| 28 | Effect of postcrosslinking modification with glutaraldehyde on the properties of thermoplastic starch/poly(vinyl alcohol) blend films. Journal of Applied Polymer Science, 2012, 124, 3774-3781. | 2.6 | 18 |
| 29 | Characterization of amylose nanoparticles prepared via nanoprecipitation: Influence of chain length distribution. Carbohydrate Polymers, 2018, 194, 154-160. | 10.2 | 17 |
| 30 | Performance improvement of starch films reinforced with starch nanocrystals (SNCs) modified by crossâ€linking. Starch/Staerke, 2017, 69, 1600025. | 2.1 | 16 |
| 31 | Biomimetic hydrophobic surfaces with low or high adhesion based on poly(vinyl alcohol) and SiO2 nanoparticles. Journal of Bionic Engineering, 2017, 14, 476-485. | 5.0 | 16 |
| 32 | Effects of surfactants on size and structure of amylose nanoparticles prepared by precipitation. Bulletin of Materials Science, 2016, 39, 35-39. | 1.7 | 15 |
| 33 | Influence of surface photocrosslinking on properties of thermoplastic starch sheets. Journal of Applied Polymer Science, 2009, 112, 99-106. | 2.6 | 13 |
| 34 | Influence of Precipitation Conditions on Crystallinity of Amylose Nanoparticles. Starch/Staerke, 2018, 70, 1700213. | 2.1 | 12 |
| 35 | Effect of fatty acid addition on properties of amylose nanoparticles prepared via complexing and precipitation. Industrial Crops and Products, 2020, 145, 112097. | 5.2 | 12 |
| 36 | Convenient Method for Enhancing Hydrophobicity and Dispersibility of Starch Nanocrystals by Crosslinking Modification with Citric Acid. International Journal of Food Engineering, 2018, 14, . | 1.5 | 11 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Optimization of corn starch succinylation using response surface methodology. Starch/Staerke, 2014, 66, 508-514. | 2.1 | 9 |
| 38 | Acid hydrolysis of amylose granules and effect of molecular weight on properties of ethanol precipitated amylose nanoparticles. Carbohydrate Polymers, 2021, 252, 117243. | 10.2 | 8 |
| 39 | Preparation and Physicochemical Properties of Catechin/Î²-cyclodextrin Inclusion Complex Nanoparticles. Food Biophysics, 2021, 16, 317-324. | 3.0 | 7 |
| 40 | Encapsulation of Lutein into Starch Nanoparticles to Improve Its Dispersity in Water and Enhance Stability of Chemical Oxidation. Starch/Staerke, 2019, 71, 1800248. | 2.1 | 6 |
| 41 | Chain Length Distribution of Î²â€amylase Treated Potato Starch and Its Effect on Properties of Starch Nanoparticles Obtained by Nanoprecipitation. Starch/Staerke, 2019, 71, 1800321. | 2.1 | 5 |
| 42 | Fabrication and characterisation of cellulose nanocrystals from microcrystalline cellulose by esterification and ultrasound treatment. Micro and Nano Letters, 2018, 13, 1574-1579. | 1.3 | 5 |
| 43 | Fabrication and characterization of transparent underwater superoleophobic coatings based chitin nanofibers and polyvinyl alcohol. Journal of Applied Polymer Science, 2022, 139, . | 2.6 | 3 |
| 44 | Cellulose nanofibers prepared from pulp through ultrasound treatment followed semi-dry esterification and their application for transparent and anti-fingerprint coating. Progress in Organic Coatings, 2022, 167, 106844. | 3.9 | 3 |