Jiang Zhou

List of Publications by Year
in descending order

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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	Fabrication and characterization of transparent underwater superoleophobic coatings based chitin nanofibers and polyvinyl alcohol. Journal of Applied Polymer Science, 2022, 139, .	2.6	3
2	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
3	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
4	Preparation and Physicochemical Properties of Catechin/Î²-cyclodextrin Inclusion Complex Nanoparticles. Food Biophysics, 2021, 16, 317-324.	3.0	7
5	Synthesis, characterization, and flocculation performance of cationic starch nanoparticles. Carbohydrate Polymers, 2021, 269, 118337.	10.2	19
6	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
7	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
8	Physicochemical properties of catechin/Î²-cyclodextrin inclusion complex obtained via co-precipitation. CYTA - Journal of Food, 2019, 17, 544-551.	1.9	49
9	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
10	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
11	Influence of Precipitation Conditions on Crystallinity of Amylose Nanoparticles. Starch/Staerke, 2018, 70, 1700213.	2.1	12
12	Characterization of amylose nanoparticles prepared via nanoprecipitation: Influence of chain length distribution. Carbohydrate Polymers, 2018, 194, 154-160.	10.2	17
13	Fabrication and characterization of chitin nanofibers through esterification and ultrasound treatment. Carbohydrate Polymers, 2018, 180, 81-87.	10.2	67
14	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
15	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
16	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
17	Performance improvement of starch films reinforced with starch nanocrystals (SNCs) modified by crossâ€linking. Starch/Staerke, 2017, 69, 1600025.	2.1	16
18	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

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19	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
20	Effect of drying conditions on crystallinity of amylose nanoparticles prepared by nanoprecipitation. International Journal of Biological Macromolecules, 2017, 97, 481-488.	7.5	22
21	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
22	Influence of ultrasonic treatment on formation of amylose nanoparticles prepared by nanoprecipitation. Carbohydrate Polymers, 2017, 157, 1413-1418.	10.2	31
23	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
24	Hydrophobic starch nanocrystals preparations through crosslinking modification using citric acid. International Journal of Biological Macromolecules, 2016, 91, 1186-1193.	7.5	91
25	Dual modification of starch nanocrystals via crosslinking and esterification for enhancing their hydrophobicity. Food Research International, 2016, 87, 180-188.	6.2	52
26	Effects of nonâ€solvent and starch solution on formation of starch nanoparticles by nanoprecipitation. Starch/Staerke, 2016, 68, 258-263.	2.1	50
27	Effects of surfactants on size and structure of amylose nanoparticles prepared by precipitation. Bulletin of Materials Science, 2016, 39, 35-39.	1.7	15
28	Effect of operating conditions on size and morphology of amylose nanoparticles prepared by precipitation. Starch/Staerke, 2015, 67, 365-372.	2.1	39
29	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
30	Optimization of corn starch succinylation using response surface methodology. Starch/Staerke, 2014, 66, 508-514.	2.1	9
31	Hydrophobization of starch nanocrystals through esterification in green media. Industrial Crops and Products, 2014, 59, 115-118.	5.2	31
32	Modification of microcrystalline cellulose by using soybean oil for surface hydrophobization. Industrial Crops and Products, 2013, 46, 301-303.	5.2	19
33	Preparation and characterization of active films based on chitosan incorporated tea polyphenols. Food Hydrocolloids, 2013, 32, 35-41.	10.7	327
34	Effects of bamboo fibers on friction performance of friction materials. Journal of Thermoplastic Composite Materials, 2013, 26, 845-859.	4.2	32
35	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
36	Post-crosslinking modification of thermoplastic starch/PVA blend films by using sodium hexametaphosphate. Carbohydrate Polymers, 2012, 89, 473-477.	10.2	58

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37	Controlled mechanical and swelling properties of poly(vinyl alcohol)/sodium alginate blend hydrogels prepared by freezeâ€“thaw followed by Ca²⁺ crosslinking. Journal of Applied Polymer Science, 2012, 124, 823-831.	2.6	64
38	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
39	Influence of surface esterification with alkenyl succinic anhydrides on mechanical properties of corn starch films. Carbohydrate Polymers, 2010, 82, 1010-1013.	10.2	28
40	Influence of surface photocrosslinking on properties of thermoplastic starch sheets. Journal of Applied Polymer Science, 2009, 112, 99-106.	2.6	13
41	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
42	Preparation and characterization of surface crosslinked TPS/PVA blend films. Carbohydrate Polymers, 2009, 76, 632-638.	10.2	78
43	Surface esterification of corn starch films: Reaction with dodecenyl succinic anhydride. Carbohydrate Polymers, 2009, 78, 888-893.	10.2	57
44	Surface photo-crosslinking of corn starch sheets. Carbohydrate Polymers, 2008, 74, 405-410.	10.2	68