

Jinpeng

List of Publications by Year in descending order

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32
papers

942
citations

430442

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h-index

454577

30
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32
docs citations

32
times ranked

845
citing authors

#	ARTICLE	IF	CITATIONS
1	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020, 317, 126328.	4.2	67
2	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.	7.8	66
3	A Dual Cross-Linked Strategy to Construct Moldable Hydrogels with High Stretchability, Good Self-Recovery, and Self-Healing Capability. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3966-3980.	2.4	65
4	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.	2.4	58
5	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.	3.2	50
6	Advances in research on interactions between polyphenols and biology-based nano-delivery systems and their applications in improving the bioavailability of polyphenols. <i>Trends in Food Science and Technology</i> , 2021, 116, 492-500.	7.8	48
7	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.	2.4	46
8	Characterization and Mechanisms of Novel Emulsions and Nanoemulsion Gels Stabilized by Edible Cyclodextrin-Based Metal-Organic Frameworks and Glycyrrhizic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 391-398.	2.4	46
9	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.	3.6	44
10	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.	3.6	43
11	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.	5.0	41
12	Pickering emulsions with enhanced storage stabilities by using hybrid β -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020, 229, 115418.	5.1	41
13	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. <i>Trends in Food Science and Technology</i> , 2022, 119, 90-100.	7.8	38
14	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , 2022, 312, 110752.	2.7	33
15	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020, 66, 105074.	3.8	27
16	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.	4.0	21
17	Improved art bioactivity by encapsulation within cyclodextrin carboxylate. <i>Food Chemistry</i> , 2022, 384, 132429.	4.2	21
18	Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). <i>Food Chemistry</i> , 2016, 203, 530-535.	4.2	20

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19	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli. <i>Food Chemistry</i> , 2022, 376, 131869.	4.2	19
20	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, 4499-4504.	1.7	16
21	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.	2.4	15
22	Synthesis and characterization of water-soluble β -cyclodextrin polymers via thiol-maleimide "click" chemistry. <i>European Polymer Journal</i> , 2020, 128, 109603.	2.6	14
23	Preparation and Characterization of Ternary Antimicrobial Films of β -Cyclodextrin/Allyl Isothiocyanate/Polylactic Acid for the Enhancement of Long-Term Controlled Release. <i>Materials</i> , 2017, 10, 1210.	1.3	13
24	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. <i>Molecules</i> , 2017, 22, 1824.	1.7	13
25	Ultrasound-assisted self-assembly of β -cyclodextrin/debranched starch nanoparticles as promising carriers of tangeretin. <i>Food Hydrocolloids</i> , 2020, 108, 106021.	5.6	13
26	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles. <i>Foods</i> , 2022, 11, 450.	1.9	13
27	Immobilized Cells of <i>Bacillus circulans</i> ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018, 23, 2888.	1.7	12
28	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.	0.9	10
29	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. <i>Food Research International</i> , 2022, 156, 111314.	2.9	9
30	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. <i>Molecules</i> , 2017, 22, 288.	1.7	8
31	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , 2018, 23, 1485.	1.7	6
32	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> , 2023, 63, 6126-6137.	5.4	6