

Jinpeng

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.

32
papers

454
citations

13
h-index

20
g-index

32
ext. papers

686
ext. citations

7.4
avg, IF

4.2
L-index

#	Paper	IF	Citations
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> , 2022 , 1-12	11.5	
31	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles.. <i>Foods</i> , 2022 , 11,	4.9	2
30	Improved art bioactivity by encapsulation within cyclodextrin carboxylate.. <i>Food Chemistry</i> , 2022 , 384, 132429	8.5	3
29	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	15.3	7
28	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , 2022 , 312, 110752	6	8
27	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	7	0
26	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. <i>Food Chemistry</i> , 2021 , 376, 131869	8.5	2
25	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	5.7	4
24	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	15.3	8
23	Synthesis and characterization of water-soluble β -cyclodextrin polymers via thiol-maleimide click chemistry. <i>European Polymer Journal</i> , 2020 , 128, 109603	5.2	7
22	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	7.9	22
21	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , 2020 , 317, 126328	8.5	39
20	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , 2020 , 66, 105074	8.9	13
19	Ultrasound-assisted self-assembly of β -cyclodextrin/debranched starch nanoparticles as promising carriers of tangeretin. <i>Food Hydrocolloids</i> , 2020 , 108, 106021	10.6	8
18	Pickering emulsions with enhanced storage stabilities by using hybrid β -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , 2020 , 229, 115418	10.3	19
17	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	9.5	5
16	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	15.3	44

15	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	9.3	21
14	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	5.7	38
13	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	8.3	24
12	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	5.7	25
11	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	5.7	29
10	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	7.9	35
9	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , 2018 , 23,	4.8	5
8	Immobilized Cells of ATCC 21783 on Palm Curtain for Fermentation in 5 L Fermentation Tanks. <i>Molecules</i> , 2018 , 23,	4.8	4
7	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	5.7	32
6	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,	3.5	8
5	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue. <i>Molecules</i> , 2017 , 22,	4.8	7
4	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins. <i>Molecules</i> , 2017 , 22,	4.8	6
3	Highly branched dextrin prepared from high-amylose maize starch using waxy rice branching enzyme (WRBE). <i>Food Chemistry</i> , 2016 , 203, 530-535	8.5	13
2	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, 4499-504	4.3	10
1	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	1.7	6