

Jin Liang

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

1,822
citations

331538

21
h-index

580701

25
g-index

25
all docs

25
docs citations

25
times ranked

2264
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanocomplexes derived from chitosan and whey protein isolate enhance the thermal stability and slow the release of anthocyanins in simulated digestion and prepared instant coffee. <i>Food Chemistry</i> , 2021, 336, 127707.	4.2	41
2	Nanoliposomes as delivery system for anthocyanins: Physicochemical characterization, cellular uptake, and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2021, 139, 110554.	2.5	34
3	Effect of konjac glucomannan/carrageenan-based edible emulsion coatings with camellia oil on quality and shelf-life of chicken meat. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 331-339.	3.6	45
4	Decolorization affects the structural characteristics and antioxidant activity of polysaccharides from <i>Thesium chinense</i> Turcz: Comparison of activated carbon and hydrogen peroxide decolorization. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1084-1091.	3.6	40
5	The effect of additives combination on rheological properties of dough and quality of bread with <i>Agaricus bisporus</i> powder. <i>Food Science and Technology International</i> , 2020, 27, 108201322097382.	1.1	1
6	Bioavailability enhancement of EGCG by structural modification and nano-delivery: A review. <i>Journal of Functional Foods</i> , 2020, 65, 103732.	1.6	118
7	Controlled release and antioxidant activity of chitosan and β -lactoglobulin complex nanoparticles loaded with epigallocatechin gallate. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110802.	2.5	34
8	Nanocomplexes composed of chitosan derivatives and β -Lactoglobulin as a carrier for anthocyanins: Preparation, stability and bioavailability in vitro. <i>Food Research International</i> , 2019, 116, 336-345.	2.9	77
9	Effect of sodium alginate and carboxymethyl cellulose edible coating with epigallocatechin gallate on quality and shelf life of fresh pork. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 178-184.	3.6	105
10	Preparation and antioxidant activity of sodium alginate and carboxymethyl cellulose edible films with epigallocatechin gallate. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 1038-1044.	3.6	100
11	Mixolab behavior, quality attributes and antioxidant capacity of breads incorporated with <i>Agaricus bisporus</i> . <i>Journal of Food Science and Technology</i> , 2019, 56, 3921-3929.	1.4	7
12	Packaging films formulated with gelatin and anthocyanins nanocomplexes: Physical properties, antioxidant activity and its application for olive oil protection. <i>Food Hydrocolloids</i> , 2019, 96, 617-624.	5.6	107
13	Preparation of nanoliposomal carriers to improve the stability of anthocyanins. <i>LWT - Food Science and Technology</i> , 2019, 109, 101-107.	2.5	52
14	Optimization and characteristics of extruded puffed snacks with <i>Agaricus bisporus</i> powder and rice flour. <i>Journal of Food Process Engineering</i> , 2019, 42, e13286.	1.5	1
15	Enhanced removal of fluoride by zirconium modified tea waste with extrusion treatment: kinetics and mechanism. <i>RSC Advances</i> , 2019, 9, 33345-33353.	1.7	16
16	Formation and stability of anthocyanins-loaded nanocomplexes prepared with chitosan hydrochloride and carboxymethyl chitosan. <i>Food Hydrocolloids</i> , 2018, 74, 23-31.	5.6	161
17	Encapsulation of epigallocatechin gallate in zein/chitosan nanoparticles for controlled applications in food systems. <i>Food Chemistry</i> , 2017, 231, 19-24.	4.2	140
18	Preparation and characterization of antioxidant edible chitosan films incorporated with epigallocatechin gallate nanocapsules. <i>Carbohydrate Polymers</i> , 2017, 171, 300-306.	5.1	83

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19	Loading of anthocyanins on chitosan nanoparticles influences anthocyanin degradation in gastrointestinal fluids and stability in a beverage. <i>Food Chemistry</i> , 2017, 221, 1671-1677.	4.2	152
20	Synthesis and controlled-release properties of chitosan/ β -Lactoglobulin nanoparticles as carriers for oral administration of epigallocatechin gallate. <i>Food Science and Biotechnology</i> , 2016, 25, 1583-1590.	1.2	43
21	Optimization of Ultrasound-Assisted Extraction of phenolic compounds and anthocyanins from blueberry (<i>Vaccinium ashei</i>) wine pomace. <i>Food Chemistry</i> , 2016, 204, 70-76.	4.2	246
22	Tea waste: an effective and economic substrate for oyster mushroom cultivation. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 680-684.	1.7	58
23	Cytotoxicity and apoptotic effects of tea polyphenol-loaded chitosan nanoparticles on human hepatoma HepG2 cells. <i>Materials Science and Engineering C</i> , 2014, 36, 7-13.	3.8	30
24	Synthesis, characterization and cytotoxicity studies of chitosan-coated tea polyphenols nanoparticles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 82, 297-301.	2.5	107
25	Response surface methodology in the optimization of tea polyphenols-loaded chitosan nanoclusters formulations. <i>European Food Research and Technology</i> , 2010, 231, 917-924.	1.6	24