

Jun-Xia Xiao

List of Publications by Year in descending order

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33
papers

973
citations

471509

17
h-index

434195

31
g-index

33
all docs

33
docs citations

33
times ranked

991
citing authors

#	ARTICLE	IF	CITATIONS
1	Complex coacervation of soybean protein isolate and chitosan. <i>Food Chemistry</i> , 2012, 135, 534-539.	8.2	241
2	Comparative study on the Maillard reaction of chitosan oligosaccharide and glucose with soybean protein isolate. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 601-607.	7.5	87
3	Degradation of aflatoxin B1 by low-temperature radio frequency plasma and degradation product elucidation. <i>European Food Research and Technology</i> , 2015, 241, 103-113.	3.3	63
4	Complex coacervation of carboxymethyl konjac glucomannan and chitosan and coacervate characterization. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 436-445.	7.5	48
5	Effect of high coacervation temperature on the physicochemical properties of resultant microcapsules through induction of Maillard reaction between soybean protein isolate and chitosan. <i>Journal of Food Engineering</i> , 2018, 234, 91-97.	5.2	43
6	Conjugation of soybean protein isolate with xylose/fructose through wet-heating Maillard reaction. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2718-2724.	3.2	40
7	Characterization of carboxymethylated konjac glucomannan for potential application in colon-targeted delivery. <i>Food Hydrocolloids</i> , 2019, 94, 354-362.	10.7	39
8	An investigation into the application of konjac glucomannan as a flavor encapsulant. <i>European Food Research and Technology</i> , 2009, 229, 467-474.	3.3	37
9	Efficacy of potato resistant starch prepared by microwave "toughening" treatment. <i>Carbohydrate Polymers</i> , 2018, 192, 299-307.	10.2	35
10	Maillard reaction in protein " polysaccharide coacervated microcapsules and its effects on microcapsule properties. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1194-1201.	7.5	33
11	Microencapsulation of capsanthin by soybean protein isolate-chitosan coacervation and microcapsule stability evaluation. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.6	28
12	Genipin-crosslinked O-carboxymethyl chitosan-gum Arabic coacervate as a pH-sensitive delivery system and microstructure characterization. <i>Journal of Biomaterials Applications</i> , 2016, 31, 193-204.	2.4	23
13	Effect of coacervation conditions on the viscoelastic properties of N,O-carboxymethyl chitosan " gum Arabic coacervates. <i>Food Chemistry</i> , 2017, 228, 236-242.	8.2	21
14	Intestine-targeted delivery potency of the O-carboxymethyl chitosan-gum Arabic coacervate: Effects of coacervation acidity and possible mechanism. <i>Materials Science and Engineering C</i> , 2017, 79, 423-429.	7.3	21
15	Complex Coacervation of O-Carboxymethylated Chitosan and Gum Arabic. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2015, 64, 198-204.	3.4	20
16	Intestine-targeted delivery potency of O-carboxymethyl chitosan-coated layer-by-layer microcapsules: An in vitro and in vivo evaluation. <i>Materials Science and Engineering C</i> , 2019, 105, 110129.	7.3	19
17	Whey protein isolate "low methoxyl pectin coacervates as a high internal phase Pickering emulsion stabilizer. <i>Journal of Dispersion Science and Technology</i> , 2021, 42, 1009-1020.	2.4	18
18	Preparation and characterization of O-carboxymethyl chitosan-sodium alginate polyelectrolyte complexes. <i>Colloid and Polymer Science</i> , 2015, 293, 401-407.	2.1	17

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19	Carboxymethyl konjac glucomannan coating on multilayered emulsions for improved bioavailability and targeted delivery of curcumin. <i>Food and Function</i> , 2021, 12, 5429-5439.	4.6	17
20	Preparation of powdered oil by spray drying the Pickering emulsion stabilized by ovalbumin & Gum Arabic polyelectrolyte complex. <i>Food Chemistry</i> , 2022, 391, 133223.	8.2	16
21	Soy-derived Isoflavones Inhibit HeLa Cell Growth by Inducing Apoptosis. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 122-128.	3.2	14
22	Characterization of O-Carboxymethyl Chitosan & Gum Arabic Coacervates as a Function of Degree of Substitution. <i>Journal of Dispersion Science and Technology</i> , 2016, 37, 1368-1374.	2.4	13
23	pH-Dependent intestine-targeted delivery potency of the O-carboxymethyl chitosan & gum Arabic coacervates. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 315-322.	7.5	13
24	Effects of coacervation acidity on the genipin crosslinking action and intestine-targeted delivery potency of the O-carboxymethyl chitosan & gum arabic coacervates. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2017, 66, 89-96.	3.4	11
25	Complexation between ovalbumin and gum Arabic in high total biopolymer concentrations and the emulsifying ability of the complexes. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 642, 128624.	4.7	11
26	Microencapsulation of an Angiotensin I-Converting Enzyme Inhibitory Peptide VLPVP by Membrane Emulsification. <i>Food and Bioprocess Technology</i> , 2017, 10, 2005-2012.	4.7	9
27	Modification of Konjac Glucomannan by Reduced-Pressure Radio-Frequency Air Plasma. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	8
28	Recovery of lysozyme from aqueous solution by polyelectrolyte precipitation with sodium alginate. <i>Food Hydrocolloids</i> , 2019, 90, 225-231.	10.7	6
29	Complex coacervation of carboxymethyl konjac glucomannan and ovalbumin and coacervate characterization. <i>Journal of Dispersion Science and Technology</i> , 2022, 43, 1991-2001.	2.4	6
30	Fabrication of lipase-loaded particles by coacervation with chitosan. <i>Food Chemistry</i> , 2022, 385, 132689.	8.2	6
31	Glutaraldehyde-crosslinked O-carboxymethyl chitosan & gum Arabic coacervates: Characteristics versus complexation acidity. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 1607-1612.	2.4	5
32	Interaction between ovalbumin and pectin and coacervate characterization. <i>Colloid and Polymer Science</i> , 2021, 299, 943-953.	2.1	5
33	Release of Leu & Pro from corn gluten meal by fermentation with a <i>Lactobacillus helveticus</i> strain. <i>Journal of the Science of Food and Agriculture</i> , 2021, , .	3.5	0