Jun-Xia Xiao

List of Publications by Year
in descending order

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 carboxymethyl konjac glucomannan and ovalbumin and coacervate characterization. Journal of Dispersion Science and Technology, 2022, 43, 1991-2001.	2.4	6
2	Complexation between ovalbumin and gum Arabic in high total biopolymer concentrations and the emulsifying ability of the complexes. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2022, 642, 128624.	4.7	11
3	Fabrication of lipase-loaded particles by coacervation with chitosan. Food Chemistry, 2022, 385, 132689.	8.2	6
4	Preparation of powdered oil by spray drying the Pickering emulsion stabilized by ovalbumin â€" Gum Arabic polyelectrolyte complex. Food Chemistry, 2022, 391, 133223.	8.2	16
5	Whey protein isolateâ€"low methoxyl pectin coacervates as a high internal phase Pickering emulsion stabilizer. Journal of Dispersion Science and Technology, 2021, 42, 1009-1020.	2.4	18
6	Carboxymethyl konjac glucomannan coating on multilayered emulsions for improved bioavailability and targeted delivery of curcumin. Food and Function, 2021, 12, 5429-5439.	4.6	17
7	Release of Leuâ€Proâ€Pro from corn gluten meal by fermentation with a Lactobacillus helveticus strain. Journal of the Science of Food and Agriculture, 2021, , .	3.5	0
8	Interaction between ovalbumin and pectin and coacervate characterization. Colloid and Polymer Science, 2021, 299, 943-953.	2.1	5
9	Maillard reaction in protein â€" polysaccharide coacervated microcapsules and its effects on microcapsule properties. International Journal of Biological Macromolecules, 2020, 155, 1194-1201.	7.5	33
10	Intestine-targeted delivery potency of O-carboxymethyl chitosanâ€"coated layer-by-layer microcapsules: An in vitro and in vivo evaluation. Materials Science and Engineering C, 2019, 105, 110129.	7.3	19
11	Characterization of carboxymethylated konjac glucomannan for potential application in colon-targeted delivery. Food Hydrocolloids, 2019, 94, 354-362.	10.7	39
12	Comparative study on the Maillard reaction of chitosan oligosaccharide and glucose with soybean protein isolate. International Journal of Biological Macromolecules, 2019, 131, 601-607.	7.5	87
13	Recovery of lysozyme from aqueous solution by polyelectrolyte precipitation with sodium alginate. Food Hydrocolloids, 2019, 90, 225-231.	10.7	6
14	Complex coacervation of carboxymethyl konjac glucomannan and chitosan and coacervate characterization. International Journal of Biological Macromolecules, 2019, 123, 436-445.	7.5	48
15	Effect of high coacervation temperature on the physicochemical properties of resultant microcapsules through induction of Maillard reaction between soybean protein isolate and chitosan. Journal of Food Engineering, 2018, 234, 91-97.	5.2	43
16	Efficacy of potato resistant starch prepared by microwaveâ€"toughening treatment. Carbohydrate Polymers, 2018, 192, 299-307.	10.2	35
17	pH-Dependent intestine-targeted delivery potency of the O-carboxymethyl chitosan â€" gum Arabic coacervates. International Journal of Biological Macromolecules, 2018, 117, 315-322.	7.5	13
18	Conjugation of soybean protein isolate with xylose/fructose through wet-heating Maillard reaction. Journal of Food Measurement and Characterization, 2018, 12, 2718-2724.	3.2	40

#	Article	IF	Citations
19	Effect of coacervation conditions on the viscoelastic properties of N,O-carboxymethyl chitosan â€“ gum Arabic coacervates. Food Chemistry, 2017, 228, 236-242.	8.2	21
20	Glutaraldehyde-crosslinked O-carboxymethyl chitosanâ€“gum Arabic coacervates: Characteristics versus complexation acidity. Journal of Dispersion Science and Technology, 2017, 38, 1607-1612.	2.4	5
21	Intestine-targeted delivery potency of the O-carboxymethyl chitosanâ€“gum Arabic coacervate: Effects of coacervation acidity and possible mechanism. Materials Science and Engineering C, 2017, 79, 423-429.	7.3	21
22	Microencapsulation of an Angiotensin I-Converting Enzyme Inhibitory Peptide VLPVP by Membrane Emulsification. Food and Bioprocess Technology, 2017, 10, 2005-2012.	4.7	9
23	Effects of coacervation acidity on the genipin crosslinking action and intestine-targeted delivery potency of the O-carboxymethyl chitosanâ€“gum arabic coacervates. International Journal of Polymeric Materials and Polymeric Biomaterials, 2017, 66, 89-96.	3.4	11
24	Modification of Konjac Glucomannan by Reduced-Pressure Radio-Frequency Air Plasma. International Journal of Food Engineering, 2017, 13, .	1.5	8
25	Genipin-crosslinked O-carboxymethyl chitosanâ€“gum Arabic coacervate as a pH-sensitive delivery system and microstructure characterization. Journal of Biomaterials Applications, 2016, 31, 193-204.	2.4	23
26	Characterization of O-Carboxymethyl Chitosan â€“ Gum Arabic Coacervates as a Function of Degree of Substitution. Journal of Dispersion Science and Technology, 2016, 37, 1368-1374.	2.4	13
27	Degradation of aflatoxin B1 by low-temperature radio frequency plasma and degradation product elucidation. European Food Research and Technology, 2015, 241, 103-113.	3.3	63
28	Complex Coacervation of O-Carboxymethylated Chitosan and Gum Arabic. International Journal of Polymeric Materials and Polymeric Biomaterials, 2015, 64, 198-204.	3.4	20
29	Preparation and characterization of O-carboxymethyl chitosanâ€“sodium alginate polyelectrolyte complexes. Colloid and Polymer Science, 2015, 293, 401-407.	2.1	17
30	Microencapsulation of capsanthin by soybean protein isolateâ€chitosan coacervation and microcapsule stability evaluation. Journal of Applied Polymer Science, 2014, 131, .	2.6	28
31	Complex coacervation of soybean protein isolate and chitosan. Food Chemistry, 2012, 135, 534-539.	8.2	241
32	Soy-derived Isoflavones Inhibit HeLa Cell Growth by Inducing Apoptosis. Plant Foods for Human Nutrition, 2011, 66, 122-128.	3.2	14
33	An investigation into the application of konjac glucomannan as a flavor encapsulant. European Food Research and Technology, 2009, 229, 467-474.	3.3	37