Jinpeng Wang

List of Publications by Citations

114 papers	2,123 citations	27 h-index	39 g-index
117 ext. papers	2,837 ext. citations	7.7 avg, IF	5.52 L-index

#	Paper	IF	Citations
114	Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage. *Food Chemistry*, **2017**, 214, 702-709	8.5	108
113	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. *Food Chemistry*, **2011**, 126, 506-513	8.5	81
112	Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. *Food Chemistry*, **2018**, 242, 131-138	8.5	76
111	Influence of Ecyclodextrin on the short-term retrogradation of rice starch. *Food Chemistry*, **2009**, 116, 54-58	8.5	74
110	Effect of frying on the pasting and rheological properties of normal maize starch. *Food Hydrocolloids*, **2018**, 77, 85-95	10.6	73
109	Rapid, accurate, and simultaneous measurement of water and oil contents in the fried starchy system using low-field NMR. *Food Chemistry*, **2017**, 233, 525-529	8.5	69
108	Effect of pHs on dispersity of maize starch nanocrystals in aqueous medium. *Food Hydrocolloids*, **2014**, 36, 369-373	10.6	60
107	Effect of pullulan on the digestible, crystalline and morphological characteristics of rice starch. *Food Hydrocolloids*, **2017**, 63, 383-390	10.6	58
106	Effect of dietary fibers on the structure and digestibility of fried potato starch: A comparison of pullulan and pectin. *Carbohydrate Polymers*, **2019**, 215, 47-57	10.3	46
105	A review of green techniques for the synthesis of size-controlled starch-based nanoparticles and their applications as nanodelivery systems. *Trends in Food Science and Technology*, **2019**, 92, 138-151	15.3	44
104	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi L.). *Food Chemistry*, **2017**, 229, 312-318	8.5	42
103	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. *Food Chemistry*, **2020**, 317, 126328	8.5	39
102	Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. *Carbohydrate Polymers*, **2016**, 136, 1203-8	10.3	39
101	A novel method for pullulanase immobilized onto magnetic chitosan/Fe3O4 composite nanoparticles by in situ preparation and evaluation of the enzyme stability. *Journal of Molecular Catalysis B: Enzymatic*, **2014**, 109, 53-61		37
100	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. *Food and Bioprocess Technology*, **2015**, 8, 589-604	5.1	37
99	Comprehensive investigation and comparison of surface microstructure of fractionated potato starches. *Food Hydrocolloids*, **2019**, 89, 11-19	10.6	36
98	Supramolecular hydrogel formation between chitosan and hydroxypropyl Ecyclodextrin via Diels-Alder reaction and its drug delivery. *International Journal of Biological Macromolecules*, **2018**, 114, 381-391	7.9	35

97	Advances in conversion of natural biopolymers: A reactive extrusion (REX)-enzyme-combined strategy for starch/protein-based food processing. *Trends in Food Science and Technology*, **2020**, 99, 167-180	15.2	33
96	Novel Approach with Controlled Nucleation and Growth for Green Synthesis of Size-Controlled Cyclodextrin-Based Metal-Organic Frameworks Based on Short-Chain Starch Nanoparticles. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 9785-9793	5.7	32
95	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. *Carbohydrate Polymers*, **2015**, 124, 245-53	10.3	31
94	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4-κ-carrageenan nanoparticles. *Food Chemistry*, **2016**, 202, 49-58	8.5	31
93	Research progress on the brewing techniques of new-type rice wine. *Food Chemistry*, **2017**, 215, 508-15	8.5	31
92	Improved bioaccessibility of phenolics and antioxidant activity of glutinous rice and its fermented Chinese rice wine by simultaneous extrusion and enzymatic hydrolysis. *Journal of Functional Foods*, **2015**, 17, 214-226	5.1	30
91	Green Synthesis of Cyclodextrin-Based Metal-Organic Frameworks through the Seed-Mediated Method for the Encapsulation of Hydrophobic Molecules. *Journal of Agricultural and Food Chemistry* , **2018**, 66, 4244-4250	5.7	29
90	Immobilization of pullulanase onto activated magnetic chitosan/Fe3O4 nanoparticles prepared by in situ mineralization and effect of surface functional groups on the stability. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2015**, 472, 69-77	5.1	28
89	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. *Food Chemistry*, **2016**, 212, 146-54	8.5	27
88	Potential interaction between α-cyclodextrin and amylose-lipid complex in retrograded rice starch. *Carbohydrate Polymers*, **2010**, 80, 581-584	10.3	27
87	Impact of frying conditions on hierarchical structures and oil absorption of normal maize starch. *Food Hydrocolloids*, **2019**, 97, 105231	10.6	25
86	Characterization and Mechanisms of Novel Emulsions and Nanoemulsion Gels Stabilized by Edible Cyclodextrin-Based Metal-Organic Frameworks and Glycyrrhizic Acid. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 391-398	5.7	25
85	Characterization of acid hydrolysis of granular potato starch under induced electric field. *Food Hydrocolloids*, **2017**, 71, 198-206	10.6	24
84	Impact of granule size on microstructural changes and oil absorption of potato starch during frying. *Food Hydrocolloids*, **2019**, 94, 428-438	10.6	24
83	Effects of Degree of Polymerization on Size, Crystal Structure, and Digestibility of Debranched Starch Nanoparticles and Their Enhanced Antioxidant and Antibacterial Activities of Curcumin. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 8499-8511	8.3	24
82	New method for the immobilization of pullulanase onto hybrid magnetic (Fe3O4-κ-carrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 3534-42	5.7	24
81	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. *International Journal of Biological Macromolecules*, **2015**, 79, 392-7	7.9	22
80	Advances in research on preparation, characterization, interaction with proteins, digestion and delivery systems of starch-based nanoparticles. *International Journal of Biological Macromolecules*, **2020**, 152, 117-125	7.9	22

79	Effect of acid-ethanol treatment and debranching on the structural characteristics and digestible properties of maize starches with different amylose contents. *Food Hydrocolloids*, **2017**, 69, 229-235	10.6	21
78	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. *Food Chemistry*, **2017**, 229, 57-65	8.5	21
77	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. *Journal of Colloid and Interface Science*, **2019**, 553, 549-556	9.3	21
76	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/FeO nanoparticles. *Food Chemistry*, **2018**, 239, 276-286	8.5	21
75	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. *Food and Bioprocess Technology*, **2020**, 13, 442-451	5.1	21
74	A simple and green method for preparation of non-crystalline granular starch through controlled gelatinization. *Food Chemistry*, **2019**, 274, 268-273	8.5	21
73	Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. *Food Hydrocolloids*, **2021**, 110, 106141	10.6	20
72	Characterization of different substituted carboxymethyl starch microgels and their interactions with lysozyme. *PLoS ONE*, **2014**, 9, e114634	3.7	19
71	Pickering emulsions with enhanced storage stabilities by using hybrid □cyclodextrin/short linear glucan nanoparticles as stabilizers. *Carbohydrate Polymers*, **2020**, 229, 115418	10.3	19
70	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from Palaeococcus pacificus. *Carbohydrate Polymers*, **2019**, 210, 64-72	10.3	18
69	Amylose crystal seeds: Preparation and their effect on starch retrogradation. *Food Hydrocolloids*, **2020**, 105, 105805	10.6	18
68	Effect of Thermostable □Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. *Food and Bioprocess Technology*, **2015**, 8, 1958-1973	5.1	17
67	Structural and property characterization of corn starch modified by cyclodextrin glycosyltransferase and specific cyclodextrinase. *Carbohydrate Polymers*, **2020**, 237, 116137	10.3	17
66	Biological macromolecule delivery system for improving functional performance of hydrophobic nutraceuticals. *Current Opinion in Food Science*, **2016**, 9, 56-61	9.8	17
65	Effect of enzymatic (thermostable □amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. *Food Chemistry*, **2016**, 197, 114-23	8.5	17
64	Impact of amylose content on structural changes and oil absorption of fried maize starches. *Food Chemistry*, **2019**, 287, 28-37	8.5	16
63	Investigation of the interactions between the hydrophobic cavities of cyclodextrins and pullulanase. *Molecules*, **2011**, 16, 3010-7	4.8	16
62	Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. *International Journal of Biological Macromolecules*, **2020**, 145, 197-206	7.9	15

61	Interactions between rice amylose and aroma compounds and their effect on rice fragrance release. *Food Chemistry*, **2019**, 289, 603-608	8.5	14
60	The binding mechanism between cyclodextrins and pullulanase: A molecular docking, isothermal titration calorimetry, circular dichroism and fluorescence study. *Food Chemistry*, **2020**, 321, 126750	8.5	14
59	Hydrolytic mechanism of α-maltotriohydrolase on waxy maize starch and retrogradation properties of the hydrolysates. *Food Hydrocolloids*, **2017**, 66, 136-143	10.6	13
58	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. *Ultrasonics Sonochemistry*, **2020**, 66, 105074	8.9	13
57	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 1162-1171	8.3	13
56	Development of a fluidic system for efficient extraction of mulberry leaves polysaccharide using induced electric fields. *Separation and Purification Technology*, **2017**, 172, 318-325	8.3	12
55	Effect of exogenous metal ions and mechanical stress on rice processed in thermal-solid enzymatic reaction system related to further alcoholic fermentation efficiency. *Food Chemistry*, **2018**, 240, 965-973	8.5	12
54	A reconfigurable fluidic reactor for intensification of hydrolysis at mild conditions. *Chemical Engineering Journal*, **2017**, 313, 599-609	14.7	11
53	Characterization and mechanism of action of Microbacterium imperiale glucan 1,4-α-maltotriohydrolase. *Carbohydrate Research*, **2014**, 384, 46-50	2.9	11
52	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase–Magnesium Complex. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 9572-9578	8.3	10
51	Thermostable and mesophilic β-amylase: Effects on wheat starch physicochemical properties and their applications in extruded noodles. *Journal of Cereal Science*, **2019**, 87, 248-257	3.8	9
50	Evaluation of conductivity and moisture content of eggs during storage by using transformer method. *Journal of Food Engineering*, **2015**, 155, 45-52	6	9
49	Effect of pullulan on oil absorption and structural organization of native maize starch during frying. *Food Chemistry*, **2020**, 309, 125681	8.5	9
48	Effect of the extent and morphology of phase separation on the thermal behavior of co-blending systems based on soy protein isolate/alginate. *Food Hydrocolloids*, **2016**, 52, 393-402	10.6	8
47	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. *Food Chemistry*, **2018**, 259, 157-165	8.5	8
46	Preparation and characterization of porous starch/β-cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. *Food Bioscience*, **2021**, 41, 101081	4.9	8
45	Advances in research on interactions between polyphenols and biology-based nano-delivery systems and their applications in improving the bioavailability of polyphenols. *Trends in Food Science and Technology*, **2021**, 116, 492-500	15.3	8
44	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. *Journal of Food Engineering*, **2022**, 312, 110752	6	8

43	Effects of cooling rate on retrograded nucleation of different rice starch-aromatic molecule complexes. *Food Chemistry*, **2019**, 294, 179-186	8.5	7
42	Effect of egg yolk lipids on structure and properties of wheat starch in steamed bread. *Journal of Cereal Science*, **2019**, 86, 77-85	3.8	7
41	Synthesis and characterization of water-soluble β-cyclodextrin polymers via thiol-maleimide "click" chemistry. *European Polymer Journal*, **2020**, 128, 109603	5.2	7
40	Physicochemical properties of apple juice influenced by induced potential difference (induced electric field) during disposable continuous-flow treatment. *Journal of Food Engineering*, **2018**, 234, 108-116	6	7
39	An experimental system for extraction of pectin from orange peel waste based on the o-core transformer structure. *Biosystems Engineering*, **2016**, 148, 48-54	4.8	7
38	Resistant starch and its nanoparticles: Recent advances in their green synthesis and application as functional food ingredients and bioactive delivery systems. *Trends in Food Science and Technology*, **2022**, 119, 90-100	15.3	7
37	Development of an innovative induction heating technique for the treatment of liquid food: Principle, experimental validation and application. *Journal of Food Engineering*, **2020**, 271, 109780	6	7
36	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. *International Journal of Biological Macromolecules*, **2021**, 173, 307-314	7.9	7
35	Synergetic modification of waxy maize starch by dual-enzyme to lower the in vitro digestibility through modulating molecular structure and malto-oligosaccharide content. *International Journal of Biological Macromolecules*, **2021**, 180, 187-193	7.9	7
34	Functional characterization of tryptophan437 at subsite +2 in pullulanase from Bacillus subtilis str. 168. *International Journal of Biological Macromolecules*, **2019**, 133, 920-928	7.9	6
33	Thermophilic 4-α-Glucanotransferase from Retards the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 5658-5667	5.7	6
32	Effect of high-temperatures and aqueous ethanol treatment on the formation process and properties of V-type Granular Starch (VGS). *Carbohydrate Polymers*, **2021**, 258, 117713	10.3	6
31	Effect of electric field on calcium content of fresh-cut apples by inductive methodology. *Journal of Food Engineering*, **2016**, 182, 81-86	6	6
30	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. *Molecules*, **2018**, 23,	4.8	5
29	A study on the potential interaction between cyclodextrin and lipoxygenase. *Journal of Inclusion Phenomena and Macrocyclic Chemistry*, **2013**, 76, 107-111		5
28	Maltogenic α-amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. *Food Hydrocolloids*, **2022**, 124, 107256	10.6	5
27	In Situ Self-Assembly of Nanoparticles into Waxberry-Like Starch Microspheres Enhanced the Mechanical Strength, Fatigue Resistance, and Adhesiveness of Hydrogels. *ACS Applied Materials & Interfaces*, **2020**, 12, 46609-46620	9.5	5
26	Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. *Food Chemistry*, **2021**, 353, 129468	8.5	5

25	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. *Food Chemistry*, **2019**, 286, 38-42	8.5	4
24	Insights into rice starch degradation by maltogenic α-amylase: Effect of starch structure on its rheological properties. *Food Hydrocolloids*, **2022**, 124, 107289	10.6	4
23	Effect of New Frying Technology on Starchy Food Quality. *Foods*, **2021**, 10,	4.9	4
22	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable α-Amylase. *Food and Bioprocess Technology*, **2017**, 10, 1015-1030	5.1	3
21	Effects of induced electric field (IEF) on the reduction of Saccharomyces cerevisiae and quality of fresh apple juice. *Food Chemistry*, **2020**, 325, 126943	8.5	3
20	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of βCD. *International Journal of Biological Macromolecules*, **2021**, 168, 640-648	7.9	3
19	Application of induced electric field for inner heating of kiwifruit juice and its analysis. *Journal of Food Engineering*, **2021**, 306, 110609	6	3
18	The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch. *LWT - Food Science and Technology*, **2021**, 151, 112238	5.4	3
17	A Cyclodextrin-Based Controlled Release System in the Simulation of In Vitro Small Intestine. *Molecules*, **2020**, 25,	4.8	2
16	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. *Carbohydrate Polymers*, **2022**, 284, 119156	10.3	2
15	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles.. *Foods*, **2022**, 11,	4.9	2
14	Green Preparation of Robust Hydrophobic βCyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. *Langmuir*, **2021**,	4	2
13	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. *Food Chemistry*, **2021**, 376, 131869	8.5	2
12	Application of cyclodextrinase in non-complexant production of βcyclodextrin. *Biotechnology Progress*, **2020**, 36, e2930	2.8	2
11	Preparative fractionation of dextrin by gradient alcohol precipitation. *Separation Science and Technology*, **2017**, 1-11	2.5	1
10	Effects of the addition of thermostable α-amylase on the physicochemical and antioxidant properties of extrusion-pretreated Apios fortunei used for yellow wine fermentation. *LWT - Food Science and Technology*, **2021**, 112845	5.4	1
9	A novel amylolytic enzyme from Palaeococcus ferrophilus with malto-oligosaccharide forming ability belonging to subfamily GH13_20. *Food Bioscience*, **2022**, 45, 101498	4.9	1
8	Modification of physicochemical properties and degradation of barley flour upon enzymatic extrusion. *Food Bioscience*, **2021**, 101243	4.9	1

7	Inactivation of Escherichia coli O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. *Food Microbiology*, **2022**, 102, 103928	6	0
6	Contribution of starch to the flavor of rice-based instant foods. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-12	11.5	0
5	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay (Coix lachryma-jobi L.). *Journal of Food Processing and Preservation*, **2018**, 42, e13511	2.1	0
4	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. *Food Research International*, **2022**, 156, 111314	7	0
3	Structural transformation and oil absorption of starches with different crystal types during frying.. *Food Chemistry*, **2022**, 390, 133115	8.5	0
2	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. *Foods*, **2022**, 11, 1562	4.9	0
1	Application of starch-based nanoparticles and cyclodextrin for prebiotics delivery and controlled glucose release in the human gut: a review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-12	11.5	