

# Jinpeng Wang

## 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.

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	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> , <b>2022</b> , 1-12	11.5	
113	Deciphering external chain length and cyclodextrin production with starch catalyzed by cyclodextrin glycosyltransferase.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 284, 119156	10.3	2
112	Preparation and Characterization of Food-Grade Pickering Emulsions Stabilized with Chitosan-Phytic Acid-Cyclodextrin Nanoparticles.. <i>Foods</i> , <b>2022</b> , 11,	4.9	2
111	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> , <b>2022</b> , 119, 90-100	15.3	7
110	A novel amylolytic enzyme from <i>Palaeococcus ferrophilus</i> with malto-oligosaccharide forming ability belonging to subfamily GH13_20. <i>Food Bioscience</i> , <b>2022</b> , 45, 101498	4.9	1
109	Insights into rice starch degradation by maltogenic $\alpha$ -amylase: Effect of starch structure on its rheological properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107289	10.6	4
108	Inactivation of <i>Escherichia coli</i> O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. <i>Food Microbiology</i> , <b>2022</b> , 102, 103928	6	0
107	Maltogenic $\alpha$ -amylase hydrolysis of wheat starch granules: Mechanism and relation to starch retrogradation. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107256	10.6	5
106	Bioactive and functional biodegradable packaging films reinforced with nanoparticles. <i>Journal of Food Engineering</i> , <b>2022</b> , 312, 110752	6	8
105	A review of nanostructured delivery systems for the encapsulation, protection, and delivery of silymarin: An emerging nutraceutical. <i>Food Research International</i> , <b>2022</b> , 156, 111314	7	0
104	Structural transformation and oil absorption of starches with different crystal types during frying.. <i>Food Chemistry</i> , <b>2022</b> , 390, 133115	8.5	0
103	Preparation, Characteristics, and Advantages of Plant Protein-Based Bioactive Molecule Delivery Systems. <i>Foods</i> , <b>2022</b> , 11, 1562	4.9	0
102	Green Preparation of Robust Hydrophobic $\beta$ -Cyclodextrin/Chitosan Sponges for Efficient Removal of Oil from Water. <i>Langmuir</i> , <b>2021</b> ,	4	2
101	Effects of the addition of thermostable $\alpha$ -amylase on the physicochemical and antioxidant properties of extrusion-pretreated <i>Apios fortunei</i> used for yellow wine fermentation. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112845	5.4	1
100	Encapsulation, protection, and delivery of curcumin using succinylated-cyclodextrin systems with strong resistance to environmental and physiological stimuli.. <i>Food Chemistry</i> , <b>2021</b> , 376, 131869	8.5	2
99	Analysis of porous structure of potato starch granules by low-field NMR cryoporometry and AFM. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 173, 307-314	7.9	7
98	Effect of high-temperatures and aqueous ethanol treatment on the formation process and properties of V-type Granular Starch (VGS). <i>Carbohydrate Polymers</i> , <b>2021</b> , 258, 117713	10.3	6

97	Contribution of starch to the flavor of rice-based instant foods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-12	11.5	0
96	Synergetic modification of waxy maize starch by dual-enzyme to lower the in vitro digestibility through modulating molecular structure and malto-oligosaccharide content. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 180, 187-193	7.9	7
95	Preparation and characterization of porous starch/ $\beta$ -cyclodextrin microsphere for loading curcumin: Equilibrium, kinetics and mechanism of adsorption. <i>Food Bioscience</i> , <b>2021</b> , 41, 101081	4.9	8
94	Ultrasound assisted annealing production of resistant starches type 3 from fractionated debranched starch: Structural characterization and in-vitro digestibility. <i>Food Hydrocolloids</i> , <b>2021</b> , 110, 106141	10.6	20
93	Development of pullulanase mutants to enhance starch substrate utilization for efficient production of ECD. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 168, 640-648	7.9	3
92	Modification of physicochemical properties and degradation of barley flour upon enzymatic extrusion. <i>Food Bioscience</i> , <b>2021</b> , 101243	4.9	1
91	Effect of annealing and heat-moisture pretreatments on the oil absorption of normal maize starch during frying. <i>Food Chemistry</i> , <b>2021</b> , 353, 129468	8.5	5
90	Effect of New Frying Technology on Starchy Food Quality. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
89	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> , <b>2021</b> , 116, 492-500	15.3	8
88	Application of induced electric field for inner heating of kiwifruit juice and its analysis. <i>Journal of Food Engineering</i> , <b>2021</b> , 306, 110609	6	3
87	The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 151, 112238	5.4	3
86	Structural and property characterization of corn starch modified by cyclodextrin glycosyltransferase and specific cyclodextrinase. <i>Carbohydrate Polymers</i> , <b>2020</b> , 237, 116137	10.3	17
85	Synthesis and characterization of water-soluble $\beta$ -cyclodextrin polymers via thiol-maleimide click chemistry. <i>European Polymer Journal</i> , <b>2020</b> , 128, 109603	5.2	7
84	A Cyclodextrin-Based Controlled Release System in the Simulation of In Vitro Small Intestine. <i>Molecules</i> , <b>2020</b> , 25,	4.8	2
83	Advances in conversion of natural biopolymers: A reactive extrusion (REX) enzyme-combined strategy for starch/protein-based food processing. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 167-180	15.3	33
82	Advances in research on preparation, characterization, interaction with proteins, digestion and delivery systems of starch-based nanoparticles. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 152, 117-125	7.9	22
81	Resveratrol-loaded core-shell nanostructured delivery systems: Cyclodextrin-based metal-organic nanocapsules prepared by ionic gelation. <i>Food Chemistry</i> , <b>2020</b> , 317, 126328	8.5	39
80	Amylose crystal seeds: Preparation and their effect on starch retrogradation. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105805	10.6	18

79	Thermophilic 4- $\beta$ -Glucanotransferase from Retards the Long-Term Retrogradation but Maintains the Short-Term Gelation Strength of Tapioca Starch. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5658-5667	5.7	6
78	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , <b>2020</b> , 325, 126943	8.5	3
77	The binding mechanism between cyclodextrins and pullulanase: A molecular docking, isothermal titration calorimetry, circular dichroism and fluorescence study. <i>Food Chemistry</i> , <b>2020</b> , 321, 126750	8.5	14
76	Green fabrication and characterization of debranched starch nanoparticles via ultrasonication combined with recrystallization. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 66, 105074	8.9	13
75	Development of an innovative induction heating technique for the treatment of liquid food: Principle, experimental validation and application. <i>Journal of Food Engineering</i> , <b>2020</b> , 271, 109780	6	7
74	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 442-451	5.1	21
73	Structural modification and functional improvement of starch nanoparticles using vacuum cold plasma. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 197-206	7.9	15
72	Pickering emulsions with enhanced storage stabilities by using hybrid $\beta$ -cyclodextrin/short linear glucan nanoparticles as stabilizers. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115418	10.3	19
71	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 &amp; Interfaces</i> , <b>2020</b> , 12, 46609-46620	9.5	5
70	Application of cyclodextrinase in non-complexant production of $\beta$ -cyclodextrin. <i>Biotechnology Progress</i> , <b>2020</b> , 36, e2930	2.8	2
69	Effect of pullulan on oil absorption and structural organization of native maize starch during frying. <i>Food Chemistry</i> , <b>2020</b> , 309, 125681	8.5	9
68	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> , <b>2019</b> , 92, 138-151	15.3	44
67	Preparation of malto-oligosaccharides with specific degree of polymerization by a novel cyclodextrinase from <i>Palaeococcus pacificus</i> . <i>Carbohydrate Polymers</i> , <b>2019</b> , 210, 64-72	10.3	18
66	Development of nanoscale bioactive delivery systems using sonication: Glycyrrhizic acid-loaded cyclodextrin metal-organic frameworks. <i>Journal of Colloid and Interface Science</i> , <b>2019</b> , 553, 549-556	9.3	21
65	Effects of cooling rate on retrograded nucleation of different rice starch-aromatic molecule complexes. <i>Food Chemistry</i> , <b>2019</b> , 294, 179-186	8.5	7
64	Thermostable and mesophilic $\beta$ -amylase: Effects on wheat starch physicochemical properties and their applications in extruded noodles. <i>Journal of Cereal Science</i> , <b>2019</b> , 87, 248-257	3.8	9
63	Functional characterization of tryptophan <sup>437</sup> at subsite +2 in pullulanase from <i>Bacillus subtilis</i> str. 168. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 133, 920-928	7.9	6
62	Effect of dietary fibers on the structure and digestibility of fried potato starch: A comparison of pullulan and pectin. <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 47-57	10.3	46

61	Interactions between rice amylose and aroma compounds and their effect on rice fragrance release. <i>Food Chemistry</i> , <b>2019</b> , 289, 603-608	8.5	14
60	Impact of granule size on microstructural changes and oil absorption of potato starch during frying. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 428-438	10.6	24
59	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> , <b>2019</b> , 7, 8499-8511	8.3	24
58	Impact of amylose content on structural changes and oil absorption of fried maize starches. <i>Food Chemistry</i> , <b>2019</b> , 287, 28-37	8.5	16
57	Effect of egg yolk lipids on structure and properties of wheat starch in steamed bread. <i>Journal of Cereal Science</i> , <b>2019</b> , 86, 77-85	3.8	7
56	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. <i>Food Chemistry</i> , <b>2019</b> , 286, 38-42	8.5	4
55	Impact of frying conditions on hierarchical structures and oil absorption of normal maize starch. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105231	10.6	25
54	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> , <b>2019</b> , 67, 391-398	5.7	25
53	Comprehensive investigation and comparison of surface microstructure of fractionated potato starches. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 11-19	10.6	36
52	A simple and green method for preparation of non-crystalline granular starch through controlled gelatinization. <i>Food Chemistry</i> , <b>2019</b> , 274, 268-273	8.5	21
51	Physicochemical properties of apple juice influenced by induced potential difference (induced electric field) during disposable continuous-flow treatment. <i>Journal of Food Engineering</i> , <b>2018</b> , 234, 108-116	6.16	7
50	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> , <b>2018</b> , 66, 4244-4250	5.7	29
49	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. <i>Food Chemistry</i> , <b>2018</b> , 259, 157-165	8.5	8
48	Supramolecular hydrogel formation between chitosan and hydroxypropyl Cyclodextrin via Diels-Alder reaction and its drug delivery. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 114, 381-391	7.9	35
47	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/FeO nanoparticles. <i>Food Chemistry</i> , <b>2018</b> , 239, 276-286	8.5	21
46	Effect of frying on the pasting and rheological properties of normal maize starch. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 85-95	10.6	73
45	Measurement and characterization of external oil in the fried waxy maize starch granules using ATR-FTIR and XRD. <i>Food Chemistry</i> , <b>2018</b> , 242, 131-138	8.5	76
44	A Novel Cyclodextrin-Functionalized Hybrid Silicon Wastewater Nano-Adsorbent Material and Its Adsorption Properties. <i>Molecules</i> , <b>2018</b> , 23,	4.8	5

43	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase-Magnesium Complex. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2018</b> , 6, 9572-9578	8.3	10
42	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay ( <i>Coix lachryma-jobi</i> L.). <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13511	2.1	0
41	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2018</b> , 6, 1162-1171	8.3	13
40	Effect of exogenous metal ions and mechanical stress on rice processed in thermal-solid enzymatic reaction system related to further alcoholic fermentation efficiency. <i>Food Chemistry</i> , <b>2018</b> , 240, 965-973	8.5	12
39	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> , <b>2018</b> , 66, 9785-9793	5.7	32
38	A reconfigurable fluidic reactor for intensification of hydrolysis at mild conditions. <i>Chemical Engineering Journal</i> , <b>2017</b> , 313, 599-609	14.7	11
37	Impact of germination on nutritional and physicochemical properties of adlay seed ( <i>Coix lachryma-jobi</i> L.). <i>Food Chemistry</i> , <b>2017</b> , 229, 312-318	8.5	42
36	Effect of acid-ethanol treatment and debranching on the structural characteristics and digestible properties of maize starches with different amylose contents. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 229-235	10.6	21
35	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. <i>Food Chemistry</i> , <b>2017</b> , 229, 57-65	8.5	21
34	Rapid, accurate, and simultaneous measurement of water and oil contents in the fried starchy system using low-field NMR. <i>Food Chemistry</i> , <b>2017</b> , 233, 525-529	8.5	69
33	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable $\alpha$ -Amylase. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1015-1030	5.1	3
32	Characterization of acid hydrolysis of granular potato starch under induced electric field. <i>Food Hydrocolloids</i> , <b>2017</b> , 71, 198-206	10.6	24
31	Hydrolytic mechanism of $\alpha$ -amylase on waxy maize starch and retrogradation properties of the hydrolysates. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 136-143	10.6	13
30	Preparative fractionation of dextrin by gradient alcohol precipitation. <i>Separation Science and Technology</i> , <b>2017</b> , 1-11	2.5	1
29	Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage. <i>Food Chemistry</i> , <b>2017</b> , 214, 702-709	8.5	108
28	Research progress on the brewing techniques of new-type rice wine. <i>Food Chemistry</i> , <b>2017</b> , 215, 508-515	8.5	31
27	Development of a fluidic system for efficient extraction of mulberry leaves polysaccharide using induced electric fields. <i>Separation and Purification Technology</i> , <b>2017</b> , 172, 318-325	8.3	12
26	Effect of pullulan on the digestible, crystalline and morphological characteristics of rice starch. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 383-390	10.6	58

25	Effect of the extent and morphology of phase separation on the thermal behavior of co-blending systems based on soy protein isolate/alginate. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 393-402	10.6	8
24	Biological macromolecule delivery system for improving functional performance of hydrophobic nutraceuticals. <i>Current Opinion in Food Science</i> , <b>2016</b> , 9, 56-61	9.8	17
23	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. <i>Food Chemistry</i> , <b>2016</b> , 212, 146-54	8.5	27
22	An experimental system for extraction of pectin from orange peel waste based on the o-core transformer structure. <i>Biosystems Engineering</i> , <b>2016</b> , 148, 48-54	4.8	7
21	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe <sub>3</sub> O <sub>4</sub> -Charrageenan nanoparticles. <i>Food Chemistry</i> , <b>2016</b> , 202, 49-58	8.5	31
20	Effect of enzymatic (thermostable $\alpha$ -amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. <i>Food Chemistry</i> , <b>2016</b> , 197, 114-23	8.5	17
19	Synthesis, characterization and hydrophobicity of silylated starch nanocrystal. <i>Carbohydrate Polymers</i> , <b>2016</b> , 136, 1203-8	10.3	39
18	Effect of electric field on calcium content of fresh-cut apples by inductive methodology. <i>Journal of Food Engineering</i> , <b>2016</b> , 182, 81-86	6	6
17	Preparation and characterization of carboxymethyl starch microgel with different crosslinking densities. <i>Carbohydrate Polymers</i> , <b>2015</b> , 124, 245-53	10.3	31
16	Immobilization of pullulanase onto activated magnetic chitosan/Fe <sub>3</sub> O <sub>4</sub> nanoparticles prepared by in situ mineralization and effect of surface functional groups on the stability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2015</b> , 472, 69-77	5.1	28
15	Synthesis of pH- and ionic strength-responsive microgels and their interactions with lysozyme. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 79, 392-7	7.9	22
14	Improved bioaccessibility of phenolics and antioxidant activity of glutinous rice and its fermented Chinese rice wine by simultaneous extrusion and enzymatic hydrolysis. <i>Journal of Functional Foods</i> , <b>2015</b> , 17, 214-226	5.1	30
13	New method for the immobilization of pullulanase onto hybrid magnetic (Fe <sub>3</sub> O <sub>4</sub> -Charrageenan) nanoparticles by electrostatic coupling with pullulanase/chitosan complex. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 3534-42	5.7	24
12	Effect of Thermostable $\alpha$ -Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1958-1973	5.1	17
11	Evaluation of conductivity and moisture content of eggs during storage by using transformer method. <i>Journal of Food Engineering</i> , <b>2015</b> , 155, 45-52	6	9
10	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 589-604	5.1	37
9	Effect of pHs on dispersity of maize starch nanocrystals in aqueous medium. <i>Food Hydrocolloids</i> , <b>2014</b> , 36, 369-373	10.6	60
8	A novel method for pullulanase immobilized onto magnetic chitosan/Fe <sub>3</sub> O <sub>4</sub> composite nanoparticles by in situ preparation and evaluation of the enzyme stability. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2014</b> , 109, 53-61		37

7	Characterization and mechanism of action of <i>Microbacterium imperiale</i> glucan 1,4- $\beta$ -maltotriohydrolase. <i>Carbohydrate Research</i> , <b>2014</b> , 384, 46-50	2.9	11
6	Characterization of different substituted carboxymethyl starch microgels and their interactions with lysozyme. <i>PLoS ONE</i> , <b>2014</b> , 9, e114634	3.7	19
5	A study on the potential interaction between cyclodextrin and lipoxygenase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , <b>2013</b> , 76, 107-111		5
4	Investigation of the interactions between the hydrophobic cavities of cyclodextrins and pullulanase. <i>Molecules</i> , <b>2011</b> , 16, 3010-7	4.8	16
3	Impact of mild acid hydrolysis on structure and digestion properties of waxy maize starch. <i>Food Chemistry</i> , <b>2011</b> , 126, 506-513	8.5	81
2	Potential interaction between $\beta$ -cyclodextrin and amylose-lipid complex in retrograded rice starch. <i>Carbohydrate Polymers</i> , <b>2010</b> , 80, 581-584	10.3	27
1	Influence of $\beta$ -cyclodextrin on the short-term retrogradation of rice starch. <i>Food Chemistry</i> , <b>2009</b> , 116, 54-58	8.5	74