Bin Jiang

List of Publications by Year in descending order

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		535685	591227
28	843	17	27
papers	citations	h-index	g-index

28	28	28	914
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Preparation and evaluation of a novel high internal phase Pickering emulsion based on whey protein isolate nanofibrils derived by hydrothermal method. Food Hydrocolloids, 2022, 123, 107180.	5.6	54
2	High efficiency desalination of wasted salted duck egg white and processing into food-grade pickering emulsion stabilizer. LWT - Food Science and Technology, 2022, 161, 113337.	2.5	15
3	Effective separation of prolyl endopeptidase from Aspergillus Niger by aqueous two phase system and its characterization and application. International Journal of Biological Macromolecules, 2021, 169, 384-395.	3.6	27
4	Direct separation and purification of <scp>Î±â€lactalbumin</scp> from cow milk whey by aqueous twoâ€phase flotation of thermoâ€sensitive polymer/phosphate. Journal of the Science of Food and Agriculture, 2021, 101, 4173-4182.	1.7	17
5	Separation, structural characteristics and biological activity of lactic acid bacteria exopolysaccharides separated by aqueous two-phase system. LWT - Food Science and Technology, 2021, 147, 111617.	2.5	43
6	Development of Antioxidant and Stable Conjugated Linoleic Acid Pickering Emulsion with Protein Nanofibers by Microwave-Assisted Self-Assembly. Foods, 2021, 10, 1892.	1.9	19
7	Aqueous Two-Phase Systemâ€“Ion Chromatography for Determination of Thiocyanate in Raw Milk. Separations, 2021, 8, 212.	1.1	1
8	Environmentally-friendly strategy for separation of Î±-lactalbumin from whey by aqueous two phase flotation. Arabian Journal of Chemistry, 2020, 13, 3391-3402.	2.3	27
9	Targeting Delivery System for Lactobacillus Plantarum Based on Functionalized Electrospun Nanofibers. Polymers, 2020, 12, 1565.	2.0	36
10	Preparation and Characterization of Coating Based on Protein Nanofibers and Polyphenol and Application for Salted Duck Egg Yolks. Foods, 2020, 9, 449.	1.9	64
11	Fabrication and Characterization of a Microemulsion Stabilized by Integrated Phosvitin and Gallic Acid. Journal of Agricultural and Food Chemistry, 2020, 68, 5437-5447.	2.4	46
12	Preparation of whey protein isolate nanofibrils by microwave heating and its application as carriers of lipophilic bioactive substances. LWT - Food Science and Technology, 2020, 125, 109213.	2.5	45
13	Reutilization of Food Waste: One-Step Extration, Purification and Characterization of Ovalbumin from Salted Egg White by Aqueous Two-Phase Flotation. Foods, 2019, 8, 286.	1.9	36
14	Novel Edible Coating with Antioxidant and Antimicrobial Activities Based on Whey Protein Isolate Nanofibrils and Carvacrol and Its Application on Fresh-Cut Cheese. Coatings, 2019, 9, 583.	1.2	38
15	Ultrasonic Thermal-Assisted Extraction of Phosvitin from Egg Yolk and Evaluation of Its Properties. Polymers, 2019, 11, 1353.	2.0	10
16	Study on the Preparation and Conjugation Mechanism of the Phosvitin-Gallic Acid Complex with an Antioxidant and Emulsifying Capability. Polymers, 2019, 11, 1464.	2.0	3
17	Separation and Enrichment of Antioxidant Peptides from Whey Protein Isolate Hydrolysate by Aqueous Two-Phase Extraction and Aqueous Two-Phase Flotation. Foods, 2019, 8, 34.	1.9	33
18	Two-Step Isolation, Purification, and Characterization of Lectin from Zihua Snap Bean (Phaseolus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.0	20

#	Article	IF	Citations
19	Formation of whey protein isolate nanofibrils by endoproteinase GluC and their emulsifying properties. Food Hydrocolloids, 2019, 94, 71-79.	5.6	49
20	Effect of Antioxidant and Antimicrobial Coating based on Whey Protein Nanofibrils with TiO2 Nanotubes on the Quality and Shelf Life of Chilled Meat. International Journal of Molecular Sciences, 2019, 20, 1184.	1.8	65
21	Eco-Innovation in Reusing Food By-Products: Separation of Ovalbumin from Salted Egg White Using Aqueous Two-Phase System of PEG 1000/(NH4)2SO4. Polymers, 2019, 11, 238.	2.0	13
22	Edible coating based on whey protein isolate nanofibrils for antioxidation and inhibition of product browning. Food Hydrocolloids, 2018, 79, 179-188.	5.6	92
23	Application of problem-based learning in instrumental analysis teaching at Northeast Agricultural University. Analytical and Bioanalytical Chemistry, 2018, 410, 3621-3627.	1.9	15
24	Separation of Antioxidant Peptides from Pepsin Hydrolysate of Whey Protein Isolate by ATPS of EOPO Co-polymer (UCON)/Phosphate. Scientific Reports, 2017, 7, 13320.	1.6	14
25	Separation and Enrichment of Lectin from Zihua Snap-Bean (Phaseolus vulgaris) Seeds by PEG 600â€“Ammonium Sulfate Aqueous Two-Phase System. Molecules, 2017, 22, 1596.	1.7	10
26	Separation of Î±-Lactalbumin and Î²-Lactoglobulin in Whey Protein Isolate by Aqueous Two-phase System of Polymer/Phosphate. Chinese Journal of Analytical Chemistry, 2016, 44, 754-759.	0.9	12
27	Extraction and purification of wheat-esterase using aqueous two-phase systems of ionic liquid and salt. Journal of Food Science and Technology, 2015, 52, 2878-2885.	1.4	39
28	Partitioning Behavior of Penicillin G in Aqueous Two Phase System Based on Ionic Liquids. Advanced Materials Research, 0, 864-867, 324-327.	0.3	0