

Xiao Guan

List of Publications by Year in descending order

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papers

989
citations

430874

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49
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citing authors

#	ARTICLE	IF	CITATIONS
1	Fabrication of chitosan-coated epigallocatechin-3-gallate (EGCG)-hordein nanoparticles and their transcellular permeability in Caco-2/HT29 cocultures. <i>International Journal of Biological Macromolecules</i> , 2022, 196, 144-150.	7.5	13
2	Characterization of Saponins from Differently Colored Quinoa Cultivars and Their In Vitro Gastrointestinal Digestion and Fermentation Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1810-1818.	5.2	15
3	Bound Polyphenols from Red Quinoa Prevailed over Free Polyphenols in Reducing Postprandial Blood Glucose Rises by Inhibiting α -Glucosidase Activity and Starch Digestion. <i>Nutrients</i> , 2022, 14, 728.	4.1	22
4	Predicting the function of rice proteins through Multi-instance Multi-label Learning based on multiple features fusion. <i>Briefings in Bioinformatics</i> , 2022, 23, .	6.5	2
5	Tectorigenin ameliorated high-fat diet-induced nonalcoholic fatty liver disease through anti-inflammation and modulating gut microbiota in mice. <i>Food and Chemical Toxicology</i> , 2022, 164, 112948.	3.6	23
6	Antioxidant activity, storage stability and in vitro release of epigallocatechin-3-gallate (EGCG) encapsulated in hordein nanoparticles. <i>Food Chemistry</i> , 2022, 388, 132903.	8.2	20
7	N-trimethyl chitosan coated targeting nanoparticles improve the oral bioavailability and antioxidant activity of vitexin. <i>Carbohydrate Polymers</i> , 2022, 286, 119273.	10.2	22
8	The intervening effect of L-Lysine on the gel properties of wheat gluten under microwave irradiation. <i>Food Chemistry: X</i> , 2022, 14, 100299.	4.3	3
9	Intervention of microwave irradiation on structure and quality characteristics of quinoa protein aggregates. <i>Food Hydrocolloids</i> , 2022, 130, 107677.	10.7	29
10	Microwaving released more polyphenols from black quinoa grains with hypoglycemic effects compared with traditional cooking methods. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5948-5956.	3.5	8
11	Digestion characteristics of quinoa, barley and mungbean proteins and the effects of their simulated gastrointestinal digests on CCK secretion in enteroendocrine STC-1 cells. <i>Food and Function</i> , 2022, 13, 6233-6243.	4.6	6
12	Polyphenolic Extracts of Coffee Cherry Husks Alleviated Colitis-Induced Neural Inflammation via NF- κ B Signaling Regulation and Gut Microbiota Modification. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6467-6477.	5.2	12
13	Amino acid-balanced diets improved DSS-induced colitis by alleviating inflammation and regulating gut microbiota. <i>European Journal of Nutrition</i> , 2022, 61, 3531-3543.	3.9	7
14	Chemical components and chain-length distributions affecting quinoa starch digestibility and gel viscoelasticity after germination treatment. <i>Food and Function</i> , 2021, 12, 4060-4071.	4.6	14
15	Effects of vacuum soaking on the hydration, steaming, and physicochemical properties of japonica rice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2021, 85, 634-642.	1.3	4
16	Arginine deprivation as a strategy for cancer therapy: An insight into drug design and drug combination. <i>Cancer Letters</i> , 2021, 502, 58-70.	7.2	31
17	Characteristics of two cedarwood essential oil emulsions and their antioxidant and antibacterial activities. <i>Food Chemistry</i> , 2021, 346, 128970.	8.2	51
18	Effect of defatting and extruding treatment on the physicochemical and storage properties of quinoa (<i>Chenopodium quinoa</i> Wild) flour. <i>LWT - Food Science and Technology</i> , 2021, 147, 111612.	5.2	17

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19	Effect of the oat β -glucan on the development of functional quinoa (<i>Chenopodium quinoa</i> wild) milk. <i>Food Chemistry</i> , 2021, 349, 129201.	8.2	21
20	Flavonoids from Whole-Grain Oat Alleviated High-Fat Diet-Induced Hyperlipidemia via Regulating Bile Acid Metabolism and Gut Microbiota in Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 7629-7640.	5.2	88
21	Vitexin alleviates high-fat diet induced brain oxidative stress and inflammation via anti-oxidant, anti-inflammatory and gut microbiota modulating properties. <i>Free Radical Biology and Medicine</i> , 2021, 171, 332-344.	2.9	43
22	Adzuki Bean Alleviates Obesity and Insulin Resistance Induced by a High-Fat Diet and Modulates Gut Microbiota in Mice. <i>Nutrients</i> , 2021, 13, 3240.	4.1	54
23	Effect of ultrasonic on the structure and quality characteristics of quinoa protein oxidation aggregates. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105685.	8.2	56
24	Effects of degree of milling on the starch digestibility of cooked rice during (in vitro) small intestine digestion. <i>International Journal of Biological Macromolecules</i> , 2021, 188, 774-782.	7.5	33
25	Effect of whole quinoa flour substitution on the texture and in vitro starch digestibility of wheat bread. <i>Food Hydrocolloids</i> , 2021, 119, 106840.	10.7	54
26	Novel porous starch/alginate hydrogels for controlled insulin release with dual response to pH and amylase. <i>Food and Function</i> , 2021, 12, 9165-9177.	4.6	15
27	Effect of embryo-remaining oat rice on the lipid profile and intestinal microbiota in high-fat diet fed rats. <i>Food Research International</i> , 2020, 129, 108816.	6.2	17
28	Influence of vacuum soaking on the brewing properties of japonica rice and the quality of Chinese rice wine. <i>Journal of Bioscience and Bioengineering</i> , 2020, 130, 159-165.	2.2	9
29	Purification and characterization of antioxidant peptides from enzymatic hydrolysate of mungbean protein. <i>Journal of Food Science</i> , 2020, 85, 1735-1741.	3.1	20
30	Advanced Cd (II) adsorbent fabricated with hordein from barley (<i>Hordeum vulgare</i> L.) via electrospinning technology. <i>Industrial Crops and Products</i> , 2020, 152, 112543.	5.2	6
31	Thermostable arginase from <i>Sulfobacillus acidophilus</i> with neutral pH optimum applied for high-efficiency L-ornithine production. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 6635-6646.	3.6	5
32	Neural Protective Effects of Millet and Millet Polyphenols on High-Fat Diet-Induced Oxidative Stress in the Brain. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 208-214.	3.2	18
33	Protective effects of lycopene on kainic acid-induced seizures. <i>Epilepsy Research</i> , 2019, 151, 1-6.	1.6	12
34	Chemical Composition and Antimicrobial Activities of <i>Artemisia argyi</i> L. Essential Oils Extracted by Simultaneous Distillation-Extraction, Subcritical Extraction and Hydrodistillation. <i>Molecules</i> , 2019, 24, 483.	3.8	56
35	Adsorption of Cu(II) ion by a novel hordein electrospun nanofiber modified by β -cyclodextrin. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 691-697.	7.5	21
36	Effect of extruded mung bean flour on dough rheology and quality of Chinese noodles. <i>Cereal Chemistry</i> , 2019, 96, 836-846.	2.2	12

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37	Effects of millet whole grain supplementation on the lipid profile and gut bacteria in rats fed with high-fat diet. <i>Journal of Functional Foods</i> , 2019, 59, 49-59.	3.4	28
38	The rheology and microstructure of composite wheat dough enriched with extruded mung bean flour. <i>LWT - Food Science and Technology</i> , 2019, 109, 378-386.	5.2	26
39	Effect of ultrasonic treatment on the hydration and physicochemical properties of brewing rice. <i>Journal of Cereal Science</i> , 2019, 87, 78-84.	3.7	32
40	Protective effects of mung bean (<i>Vigna radiata</i> L.) and pea (<i>Pisum sativum</i> L.) against high-fat-induced oxidative stress. <i>Food Science and Nutrition</i> , 2019, 7, 4063-4075.	3.4	11
41	QSAR Study of Angiotensin I-Converting Enzyme Inhibitory Peptides Using SVHEHS Descriptor and OSC-SVM. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 247-256.	1.9	12
42	Effects of Ultrasonic-Microwave-Assisted Technology on Hordein Extraction from Barley and Optimization of Process Parameters Using Response Surface Methodology. <i>Journal of Food Quality</i> , 2018, 2018, 1-8.	2.6	9
43	Process Optimization, Characterization and Antioxidant Capacity of Oat (<i>Avena Sativa</i> L.) Bran Oil Extracted by Subcritical Butane Extraction. <i>Molecules</i> , 2018, 23, 1546.	3.8	20
44	Deletion of NADH oxidase in <i>Listeria monocytogenes</i> promotes the bacterial infection of brain. <i>Free Radical Biology and Medicine</i> , 2017, 112, 608-615.	2.9	4
45	Prediction of the Growth Behavior of <i>Acetivibrio aeromonas hydrophila</i> Using a Novel Modeling Approach: Support Vector Machine. <i>Journal of Food Safety</i> , 2014, 34, 292-299.	2.3	0
46	Assessing the Freshness of Meat by Using Quantum-Behaved Particle Swarm Optimization and Support Vector Machine. <i>Journal of Food Protection</i> , 2013, 76, 1916-1922.	1.7	2
47	QSAR Study on ACE Inhibitory Peptides Based on Amino Acids Descriptor SHVHES. <i>Acta Chimica Sinica</i> , 2012, 70, 83.	1.4	4
48	Oral Delivery of Food-derived Bioactive Peptides: Challenges and Strategies. <i>Food Reviews International</i> , 0, 1-29.	8.4	2