

# Xin Huang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1250322/publications.pdf>

Version: 2024-02-01

12  
papers

387  
citations

840585

11  
h-index

1199470

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

545  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of superfine grinding on properties of sugar beet pulp powders. <i>LWT - Food Science and Technology</i> , 2018, 87, 203-209.	2.5	64
2	Characterization of pectin extracted from sugar beet pulp under different drying conditions. <i>Journal of Food Engineering</i> , 2017, 211, 1-6.	2.7	56
3	Effect of particle size of sugar beet pulp on the extraction and property of pectin. <i>Journal of Food Engineering</i> , 2018, 218, 44-49.	2.7	43
4	Superfine grinding affects physicochemical, thermal and structural properties of <i>Moringa Oleifera</i> leaf powders. <i>Industrial Crops and Products</i> , 2020, 151, 112472.	2.5	43
5	Effect of flaxseed gum on the rheological properties of peanut protein isolate dispersions and gels. <i>LWT - Food Science and Technology</i> , 2016, 74, 528-533.	2.5	42
6	A rapid in vivo zebrafish model to elucidate oxidative stress-mediated PCB126-induced apoptosis and developmental toxicity. <i>Free Radical Biology and Medicine</i> , 2015, 84, 91-102.	1.3	29
7	Synthesis and antibacterial activities of novel pleuromutilin derivatives with a substituted pyrimidine moiety. <i>European Journal of Medicinal Chemistry</i> , 2017, 126, 687-695.	2.6	27
8	Effect of post-anthesis waterlogging on biosynthesis and granule size distribution of starch in wheat grains. <i>Plant Physiology and Biochemistry</i> , 2018, 132, 222-228.	2.8	22
9	Dynamic mechanical properties and fractal analysis of texturized soybean protein/wheat gluten composite produced by high moisture extrusion. <i>International Journal of Food Science and Technology</i> , 2019, 54, 499-508.	1.3	21
10	Effect of ultrasonic treatment on rheological and emulsifying properties of sugar beet pectin. <i>Food Science and Nutrition</i> , 2020, 8, 4266-4275.	1.5	19
11	Preparation and Characterization of High Amylose Corn Starchâ€“Microcrystalline Cellulose Aerogel with High Absorption. <i>Materials</i> , 2019, 12, 1420.	1.3	17
12	Effect of Drying Methods on the Rheological Properties of Sugar Beet Pulp Pectin. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	4