Shanbai Xiong

List of Publications by Year
in descending order

92	2,637	147566	223531
papers	citations	31 h-index	46 g-index

93	93	93	1838
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Development of collagen/polydopamine complexed matrix as mechanically enhanced and highly biocompatible semi-natural tissue engineering scaffold. Acta Biomaterialia, 2017, 47, 135-148.	4.1	109
2	Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. Food Chemistry, 2017, 218, 221-230.	4.2	105
3	Effects and mechanism of modified starches on the gel properties of myofibrillar protein from grass carp. International Journal of Biological Macromolecules, 2014, 64, 17-24.	3.6	97
4	Effect of CaCl2 on denaturation and aggregation of silver carp myosin during setting. Food Chemistry, 2015, 185, 212-218.	4.2	91
5	Effects of high intensity unltrasound on structural and physicochemical properties of myosin from silver carp. Ultrasonics Sonochemistry, 2017, 37, 150-157.	3.8	76
6	Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. Food Chemistry, 2021, 363, 130304.	4.2	69
7	Chemical interactions and gel properties of black carp actomyosin affected by MTGase and their relationships. Food Chemistry, 2016, 196, 1180-1187.	4.2	67
8	Effects of concurrent ball milling and octenyl succinylation on structure and physicochemical properties of starch. Carbohydrate Polymers, 2017, 155, 109-116.	5.1	67
9	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp (Ctenopharyngodon idellus). Food Chemistry, 2019, 272, 84-92.	4.2	66
10	Comparative Characterization of Aroma Compounds in Silver Carp (<i>Hypophthalmichthys) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 392 T Recombination Studies. Journal of Agricultural and Food Chemistry, 2020, 68, 10403-10413.	2.4	60
11	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (Hypophthalmichthys molitrix) Myosin. Food and Bioprocess Technology, 2017, 10, 370-378.	2.6	58
12	Differences in flavor characteristics of frozen surimi products reheated by microwave, water boiling, steaming, and frying. Food Chemistry, 2022, 372, 131260.	4.2	57
13	The mechanism of chlorogenic acid inhibits lipid oxidation: An investigation using multi-spectroscopic methods and molecular docking. Food Chemistry, 2020, 333, 127528.	4.2	56
14	Identification of novel antioxidant peptides from snakehead (Channa argus) soup generated during gastrointestinal digestion and insights into the anti-oxidation mechanisms. Food Chemistry, 2021, 337, 127921.	4.2	56
15	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. Food Chemistry, 2021, 345, 128655.	4.2	55
16	Development and characterization of fish myofibrillar protein/chitosan/rosemary extract composite edible films and the improvement of lipid oxidation stability during the grass carp fillets storage. International Journal of Biological Macromolecules, 2021, 184, 463-475.	3.6	53
17	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp (Hypophthalmichthys molitrix). Food Chemistry, 2018, 257, 216-222.	4.2	52
18	Effect of micro- and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp. Food Chemistry, 2022, 366, 130579.	4.2	50

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19	Physicochemical properties of nano fish bone prepared by wet mediaÂmilling. LWT - Food Science and Technology, 2015, 64, 367-373.	2.5	46
20	Preparation and Characterization of Ultrafine Fish Bone Powder. Journal of Aquatic Food Product Technology, 2016, 25, 1045-1055.	0.6	44
21	Gelling properties of vacuum-freeze dried surimi powder as influenced by heating method and microbial transglutaminase. LWT - Food Science and Technology, 2019, 99, 105-111.	2.5	43
22	Effect of high intensity ultrasound on gelation properties of silver carp surimi with different salt contents. Ultrasonics Sonochemistry, 2021, 70, 105326.	3.8	43
23	Characterization of cationic starch flocculants synthesized by dry process with ball milling activating method. International Journal of Biological Macromolecules, 2016, 87, 34-40.	3.6	42
24	Structural and biochemical properties of silver carp surimi as affected by comminution method. Food Chemistry, 2019, 287, 85-92.	4.2	40
25	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (Hypophthalmichthys molitrix). Food Chemistry, 2018, 245, 557-563.	4.2	39
26	Effects of CaCl2 on chemical interactions and gel properties of surimi gels from two species of carps. European Food Research and Technology, 2011, 233, 569-576.	1.6	38
27	Comparison of morphological changes and in vitro starch digestibility of rice cooked by microwave and conductive heating. Starch/Staerke, 2014, 66, 549-557.	1.1	37
28	Ca2+-Induced Conformational Changes of Myosin from Silver Carp (Hypophthalmichthys molitrix) in Gelation. Food Biophysics, 2015, 10, 447-455.	1.4	36
29	An improved approach for evaluating the semicrystalline lamellae of starch granules by synchrotron SAXS. Carbohydrate Polymers, 2017, 158, 29-36.	5.1	36
30	Thermal treatments affect breakage kinetics and calcium release of fish bone particles during high-energy wet ball milling. Journal of Food Engineering, 2016, 183, 74-80.	2.7	34
31	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. International Journal of Biological Macromolecules, 2020, 160, 642-651.	3.6	34
32	Adsorption kinetics and thermodynamics of yeast Î²-glucan for off-odor compounds in silver carp mince. Food Chemistry, 2020, 319, 126232.	4.2	33
33	Fabrication of a novel bio-inspired collagenâ€“polydopamine hydrogel and insights into the formation mechanism for biomedical applications. RSC Advances, 2016, 6, 66180-66190.	1.7	32
34	The gastric digestion kinetics of silver carp (Hypophthalmichthys molitrix) surimi gels induced by transglutaminase. Food Chemistry, 2019, 283, 148-154.	4.2	28
35	Synthesis of Octenyl Succinic Derivative of Mechanically Activated Indica Rice Starch. Starch/Staerke, 2010, 62, 78-85.	1.1	27
36	The mechanism for improving the flesh quality of grass carp (Ctenopharyngodon idella) following the micro-flowing water treatment using a UPLC-QTOF/MS based metabolomics method. Food Chemistry, 2020, 327, 126777.	4.2	27

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37	Depuration and starvation improves flesh quality of grass carp (Ctenopharyngodon idella). Aquaculture Research, 2018, 49, 3196-3206.	0.9	26
38	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp (Ctenopharyngodon idella). Materials Science and Engineering C, 2019, 96, 446-457.	3.8	26
39	The effect of crossâ€linking degree on physicochemical properties of surimi gel as affected by <scp>MTGase</scp>. Journal of the Science of Food and Agriculture, 2021, 101, 6228-6238.	1.7	26
40	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp (Ctenopharyngodon idellus) during chilled storage. Food and Bioprocess Technology, 2019, 12, 2050-2061.	2.6	25
41	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. Food Chemistry, 2020, 332, 127401.	4.2	25
42	Preparation and characterization of octenyl succinic anhydride modified waxy rice starch by dry media milling. Starch/Staerke, 2014, 66, 985-991.	1.1	24
43	Identification and characterization of novel antioxidant peptides from crucian carp (Carassius) Tj ETQq1 1 0.784314 rgBT /Overlock 1 0 T analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1136, 121893.	1.2	24
44	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. Food Chemistry, 2021, 360, 130068.	4.2	24
45	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. International Journal of Biological Macromolecules, 2021, 191, 925-933.	3.6	24
46	Insights into the Binding Mechanism of Polyphenols and Fish Myofibrillar Proteins Explored Using Multi-spectroscopic Methods. Food and Bioprocess Technology, 2020, 13, 797-806.	2.6	23
47	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp(Hypophthalmichthys molitrix)during Frozen Storage. Journal of Food Quality, 2017, 2017, 1-9.	1.4	22
48	Analysis of the binding selectivity and inhibiting mechanism of chlorogenic acid isomers and their interaction with grass carp endogenous lipase using multi-spectroscopic, inhibition kinetics and modeling methods. Food Chemistry, 2022, 382, 132106.	4.2	22
49	Rheological behavior of heat-induced actomyosin gels from yellowcheek carp and grass carp. European Food Research and Technology, 2012, 235, 245-251.	1.6	21
50	Effects of Micron Fish Bone with Different Particle Size on the Properties of Silver Carp(Hypophthalmichthys molitrix)Surimi Gels. Journal of Food Quality, 2017, 2017, 1-8.	1.4	20
51	Changes in Nutrient Profile and Antioxidant Activities of Different Fish Soups, Before and After Simulated Gastrointestinal Digestion. Molecules, 2018, 23, 1965.	1.7	20
52	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. Macromolecular Materials and Engineering, 2019, 304, 1800755.	1.7	20
53	Studies on the Binding Interactions of Grass Carp (Ctenopharyngodon idella) Myosin with Chlorogenic Acid and Rosmarinic Acid. Food and Bioprocess Technology, 2020, 13, 1421-1434.	2.6	20
54	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. Materials Science and Engineering C, 2017, 78, 727-737.	3.8	19

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55	Insight into the evolution of aroma compounds during thermal processing of surimi gel from silver carp (Hypophthalmichthys molitrix). Food Chemistry, 2022, 374, 131762.	4.2	19
56	In Vitro Pepsin Digestion Characteristics of Silver Carp (Hypophthalmichthys molitrix) Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. Journal of Agricultural and Food Chemistry, 2020, 68, 8413-8430.	2.4	18
57	Comprehensive analysis of transcriptomics and metabolomics to understand the flesh quality regulation of crucian carp (Carassius auratus) treated with short term micro-flowing water system. Food Research International, 2021, 147, 110519.	2.9	17
58	Evaluation of alginate dialdehyde as a suitable crosslinker on modifying porcine acellular dermal matrix: The aggregation of collagenous fibers. Journal of Applied Polymer Science, 2016, 133, .	1.3	16
59	Understanding the fine structure of intermediate materials of maize starches. Food Chemistry, 2017, 233, 450-456.	4.2	16
60	Classification of freshwater fish species by linear discriminant analysis based on near infrared reflectance spectroscopy. Journal of Near Infrared Spectroscopy, 2017, 25, 54-62.	0.8	16
61	Chitosanâ€glucose Maillard reaction products and their preservative effects on fresh grass carp (Ctenopharyngodon idellus) fillets during cold storage. Journal of the Science of Food and Agriculture, 2019, 99, 2158-2164.	1.7	16
62	Effects of the Acid- and Alkali-Aided Processes on Bighead Carp (Aristichthys nobilis) Muscle Proteins. International Journal of Food Properties, 2016, 19, 1863-1873.	1.3	14
63	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp (Hypophthalmichthys molitrix) surimi gels with different degrees of cross-linking. Food Chemistry, 2021, 364, 130443.	4.2	14
64	Conformational Changes and Kinetic Study of Actomyosin from Silver Carp Surimi with Modified Starchâ€“Sucrose Mixtures during Frozen Storage. Journal of Food Quality, 2016, 39, 54-63.	1.4	12
65	Aggregation and conformational changes of silver carp myosin as affected by the ultrasoundâ€“calcium combination system. Journal of the Science of Food and Agriculture, 2018, 98, 5335-5343.	1.7	12
66	Effects of Acid and Alkali Treatment on the Properties of Proteins Recovered from Whole Gutted Grass Carp (Ctenopharyngodon idellus) Using Isoelectric Solubilization/Precipitation. Journal of Food Quality, 2016, 39, 707-713.	1.4	11
67	Size Reduction and Calcium Release of Fish Bone Particles During Nanomilling as Affected by Bone Structure. Food and Bioprocess Technology, 2017, 10, 2176-2187.	2.6	11
68	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption. Food Chemistry, 2022, 375, 131913.	4.2	11
69	Mechanism on releasing and solubilizing of fish bone calcium during nanoâ€milling. Journal of Food Process Engineering, 2020, 43, e13354.	1.5	10
70	In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry. Food Chemistry, 2022, 373, 131502.	4.2	10
71	The Effect of Acidic and Alkaline pH on the Physico-Mechanical Properties of Surimi-Based Edible Films Incorporated with Green Tea Extract. Polymers, 2020, 12, 2281.	2.0	9
72	Evaluation of antioxidant properties of the different tissues of vine tea (Ampelopsis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 Td (gro 1082-1089.	1.5	9

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73	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp (Hypophthalmichthys molitrix) with different oxidation degrees. Food Chemistry, 2021, 363, 130307.	4.2	9
74	Structural Features, Antitumor and Antioxidant Activities of Rice Bran Polysaccharides Using Different Extraction Methods. Journal of Food Science, 2017, 82, 2403-2410.	1.5	8
75	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. Journal of the Science of Food and Agriculture, 2019, 99, 3926-3932.	1.7	8
76	Gelatin hydrolysates from sliver carp (Hypophthalmichthys molitrix) improve the antioxidant and cryoprotective properties of unwashed frozen fish mince. International Journal of Food Science and Technology, 2022, 57, 2619-2627.	1.3	7
77	Comparison of Conventional Washing Processing and pH Shift Processing on Gelation Characteristics of Bighead Carp (Aristichthys nobilis) Muscle Proteins. Journal of Aquatic Food Product Technology, 2017, 26, 103-114.	0.6	6
78	Rheology and Texture Properties of Surimi Gels of Northern Snakehead (Channa Argus) as Affected by Angelica Sinensis (Oliv.) Diels. (Danggui) Powder. Journal of Aquatic Food Product Technology, 2018, 27, 486-495.	0.6	6
79	Effects of Enzymatic Konjac Glucomannan Hydrolysates on Textural Properties, Microstructure, and Water Distribution of Grass Carp Surimi Gels. Foods, 2022, 11, 750.	1.9	6
80	Heat Pump Drying of Kelp (Laminaria japonica): Drying Kinetics and Thermodynamic Properties. Processes, 2022, 10, 514.	1.3	5
81	Physicochemical properties of Indica rice starch modified by mechanical activation and octenyl succinic anhydride. Starch/Staerke, 2017, 69, 1600008.	1.1	4
82	Physical Properties ofÂFish Oil Microcapsules Prepared withÂOctenyl Succinic Anhydrideâ€“Linked Starch andÂMaltodextrin. Food and Bioprocess Technology, 2019, 12, 1887-1894.	2.6	4
83	Fabrication and characterization of electrospun nanofibers of Hypophthalmichthys molitrix sarcoplasmic protein recovered by acidâ€chitosan flocculation coupling treatment. Journal of Applied Polymer Science, 2021, 138, 51472.	1.3	4
84	Thermal-Induced Autolysis Enzymes Inactivation, Protein Degradation and Physical Properties of Sea Cucumber, Cucumaria frondosa. Processes, 2022, 10, 847.	1.3	3
85	Formation and characterization of the gasâ€“solid phase in rice cake fermented withBrettanomyces(ZSMâ€001) andLactobacillus(ZSMâ€002). Journal of Food Process Engineering, 2019, 42, e13190.	1.5	2
86	Smallâ€size effect on physicochemical properties of micronized fish bone during heating. Journal of Food Processing and Preservation, 2020, 44, e14408.	0.9	2
87	Characteristics of hemoglobin and its proâ€oxidative activity in washed silver carp () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 187 2021, 45, e15463.	0.9	2
88	Fabrication and insights into the mechanisms of collagenâ€based hydrogels with the high cell affinity and antimicrobial activity. Journal of Applied Polymer Science, 2022, 139, 51623.	1.3	2
89	Effects of Konjac Glucomannan on Oil Absorption and Safety Hazard Factor Formation of Fried Battered Fish Nuggets. Foods, 2022, 11, 1437.	1.9	2
90	Influence of Rosmarinic Acid on Biochemical and Structural Properties of Silver Carp Myofibrillar Protein under MetHemoglobin Catalyzed Docosahexaenoic Acid Oxidative Stress. Journal of Aquatic Food Product Technology, 2021, 30, 1048-1061.	0.6	1

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91	Effects of repeated deboning on structure, composition, and gelling properties of silver carp surimi. Journal of the Science of Food and Agriculture, 2022, , .	1.7	1
92	Purification and partial characterization of Î²-glucanase produced by Trichoderma viride TP09 isolated from sewage of beer-making. European Food Research and Technology, 2008, 227, 821-826.	1.6	0