

# Shanbai Xiong

## 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.

89

papers

1,307

citations

22

h-index

32

g-index

93

ext. papers

1,958

ext. citations

5.5

avg, IF

5.02

L-index

#	Paper	IF	Citations
89	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.. <i>Food Chemistry</i> , <b>2022</b> , 382, 132106	8.5	1
88	Differences in flavor characteristics of frozen surimi products reheated by microwave, water boiling, steaming, and frying. <i>Food Chemistry</i> , <b>2022</b> , 372, 131260	8.5	2
87	Fabrication and insights into the mechanisms of collagen-based hydrogels with the high cell affinity and antimicrobial activity. <i>Journal of Applied Polymer Science</i> , <b>2022</b> , 139, 51623	2.9	
86	Effect of micro- and nano-starch on the gel properties, microstructure and water mobility of myofibrillar protein from grass carp. <i>Food Chemistry</i> , <b>2022</b> , 366, 130579	8.5	13
85	Heat Pump Drying of Kelp ( <i>Laminaria japonica</i> ): Drying Kinetics and Thermodynamic Properties. <i>Processes</i> , <b>2022</b> , 10, 514	2.9	0
84	Thermal-Induced Autolysis Enzymes Inactivation, Protein Degradation and Physical Properties of Sea Cucumber, <i>Cucumaria frondosa</i> . <i>Processes</i> , <b>2022</b> , 10, 847	2.9	1
83	Effects of Konjac Glucomannan on Oil Absorption and Safety Hazard Factor Formation of Fried Battered Fish Nuggets. <i>Foods</i> , <b>2022</b> , 11, 1437	4.9	
82	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131913	8.5	2
81	Insight into the evolution of aroma compounds during thermal processing of surimi gel from silver carp ( <i>Hypophthalmichthys molitrix</i> ).. <i>Food Chemistry</i> , <b>2021</b> , 374, 131762	8.5	0
80	In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry. <i>Food Chemistry</i> , <b>2021</b> , 373, 131502	8.5	0
79	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by MTGase. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 6228-6238	4.3	5
78	Characteristics of hemoglobin and its pro-oxidative activity in washed silver carp ( <i>Hypophthalmichthys molitrix</i> ) mince as affected by pH. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15463	2.1	1
77	Capacity of myofibrillar protein to adsorb characteristic fishy-odor compounds: Effects of concentration, temperature, ionic strength, pH and yeast glucan addition. <i>Food Chemistry</i> , <b>2021</b> , 363, 130304	8.5	27
76	Effect of high intensity ultrasound on gelation properties of silver carp surimi with different salt contents. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105326	8.9	9
75	Identification of novel antioxidant peptides from snakehead ( <i>Channa argus</i> ) soup generated during gastrointestinal digestion and insights into the anti-oxidation mechanisms. <i>Food Chemistry</i> , <b>2021</b> , 337, 127921	8.5	22
74	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. <i>Food Chemistry</i> , <b>2021</b> , 345, 128655	8.5	14
73	Fabrication and characterization of electrospun nanofibers of <i>Hypophthalmichthys molitrix</i> sarcoplasmic protein recovered by acid-chitosan flocculation coupling treatment. <i>Journal of Applied Polymer Science</i> , <b>2021</b> , 138, 51472	2.9	3

72	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. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 184, 463-475	7.9	2
71	Comprehensive analysis of transcriptomics and metabolomics to understand the flesh quality regulation of crucian carp ( <i>Carassius auratus</i> ) treated with short term micro-flowing water system. <i>Food Research International</i> , <b>2021</b> , 147, 110519	7	3
70	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. <i>Food Chemistry</i> , <b>2021</b> , 360, 130068	8.5	8
69	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 191, 925-933	7.9	3
68	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp ( <i>Hypophthalmichthys molitrix</i> ) with different oxidation degrees. <i>Food Chemistry</i> , <b>2021</b> , 363, 130307	8.5	2
67	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels with different degrees of cross-linking. <i>Food Chemistry</i> , <b>2021</b> , 364, 130443	8.5	2
66	The Effect of Acidic and Alkaline pH on the Physico-Mechanical Properties of Surimi-Based Edible Films Incorporated with Green Tea Extract. <i>Polymers</i> , <b>2020</b> , 12,	4.5	4
65	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 160, 642-651	7.9	9
64	Evaluation of antioxidant properties of the different tissues of vine tea ( <i>Ampelopsis grossedentata</i> ) in stripped canola oil and sunflower oil. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1082-1089	3.4	4
63	Comparative Characterization of Aroma Compounds in Silver Carp ( <i>Cyprinus carpio</i> ), Pacific Whiting ( <i>Merluccius affinis</i> ), and Alaska Pollock ( <i>Gadus macrocephalus</i> ) Surimi by Aroma Extract Dilution Analysis, Odor Activity Value, and Aroma Recombination Studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 10403-10413	5.7	20
62	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , <b>2020</b> , 332, 127401	8.5	11
61	Studies on the Binding Interactions of Grass Carp ( <i>Ctenopharyngodon idella</i> ) Myosin with Chlorogenic Acid and Rosmarinic Acid. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1421-1434	5.1	3
60	Small-size effect on physicochemical properties of micronized fish bone during heating. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14408	2.1	1
59	Adsorption kinetics and thermodynamics of yeast $\beta$ -glucan for off-odor compounds in silver carp mince. <i>Food Chemistry</i> , <b>2020</b> , 319, 126232	8.5	8
58	The mechanism for improving the flesh quality of grass carp ( <i>Ctenopharyngodon idella</i> ) following the micro-flowing water treatment using a UPLC-QTOF/MS based metabolomics method. <i>Food Chemistry</i> , <b>2020</b> , 327, 126777	8.5	8
57	Insights into the Binding Mechanism of Polyphenols and Fish Myofibrillar Proteins Explored Using Multi-spectroscopic Methods. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 797-806	5.1	4
56	Identification and characterization of novel antioxidant peptides from crucian carp ( <i>Carassius auratus</i> ) cooking juice released in simulated gastrointestinal digestion by UPLC-MS/MS and in silico analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , <b>2020</b> , 1136, 121893	3.2	14
55	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13354	2.4	4

54	Pepsin Digestion Characteristics of Silver Carp () Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8413-8430	5.7	8
53	The mechanism of chlorogenic acid inhibits lipid oxidation: An investigation using multi-spectroscopic methods and molecular docking. <i>Food Chemistry</i> , <b>2020</b> , 333, 127528	8.5	23
52	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3926-3932	4.3	4
51	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. <i>Macromolecular Materials and Engineering</i> , <b>2019</b> , 304, 1800755	3.9	11
50	Structural and biochemical properties of silver carp surimi as affected by comminution method. <i>Food Chemistry</i> , <b>2019</b> , 287, 85-92	8.5	19
49	Effect of phosphates on gelling characteristics and water mobility of myofibrillar protein from grass carp ( <i>Ctenopharyngodon idellus</i> ). <i>Food Chemistry</i> , <b>2019</b> , 272, 84-92	8.5	28
48	Formation and characterization of the gas-solid phase in rice cake fermented with <i>Brettanomyces</i> (ZSM-001) and <i>Lactobacillus</i> (ZSM-002). <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13190	2.4	0
47	Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic Anhydride-Linked Starch and Maltodextrin. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1887-1894	5.1	3
46	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp ( <i>Ctenopharyngodon idellus</i> ) during chilled storage. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 2050-2061	5.1	14
45	The gastric digestion kinetics of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels induced by transglutaminase. <i>Food Chemistry</i> , <b>2019</b> , 283, 148-154	8.5	15
44	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp ( <i>Ctenopharyngodon idella</i> ). <i>Materials Science and Engineering C</i> , <b>2019</b> , 96, 446-457	8.3	10
43	Chitosan-glucose Maillard reaction products and their preservative effects on fresh grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during cold storage. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 2158-2164	4.3	9
42	Gelling properties of vacuum-freeze dried surimi powder as influenced by heating method and microbial transglutaminase. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 99, 105-111	5.4	18
41	Short-term frozen storage enhances cross-linking that was induced by transglutaminase in surimi gels from silver carp ( <i>Hypophthalmichthys molitrix</i> ). <i>Food Chemistry</i> , <b>2018</b> , 257, 216-222	8.5	28
40	Rheology and Texture Properties of Surimi Gels of Northern Snakehead ( <i>Channa Argus</i> ) as Affected by <i>Angelica Sinensis</i> (Oliv.) Diels. (Danggui) Powder. <i>Journal of Aquatic Food Product Technology</i> , <b>2018</b> , 27, 486-495	1.6	2
39	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp ( <i>Hypophthalmichthys molitrix</i> ). <i>Food Chemistry</i> , <b>2018</b> , 245, 557-563	8.5	25
38	Depuration and starvation improves flesh quality of grass carp ( <i>Ctenopharyngodon idella</i> ). <i>Aquaculture Research</i> , <b>2018</b> , 49, 3196-3206	1.9	14
37	Aggregation and conformational changes of silver carp myosin as affected by the ultrasound-calcium combination system. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 5335-5343	4.3	6

36	Changes in Nutrient Profile and Antioxidant Activities of Different Fish Soups, Before and After Simulated Gastrointestinal Digestion. <i>Molecules</i> , <b>2018</b> , 23,	4.8	13
35	Effects of high intensity ultrasound on structural and physicochemical properties of myosin from silver carp. <i>Ultrasonics Sonochemistry</i> , <b>2017</b> , 37, 150-157	8.9	43
34	Understanding the fine structure of intermediate materials of maize starches. <i>Food Chemistry</i> , <b>2017</b> , 233, 450-456	8.5	9
33	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. <i>Materials Science and Engineering C</i> , <b>2017</b> , 78, 727-737	8.3	16
32	An improved approach for evaluating the semicrystalline lamellae of starch granules by synchrotron SAXS. <i>Carbohydrate Polymers</i> , <b>2017</b> , 158, 29-36	10.3	24
31	Structural Features, Antitumor and Antioxidant Activities of Rice Bran Polysaccharides Using Different Extraction Methods. <i>Journal of Food Science</i> , <b>2017</b> , 82, 2403-2410	3.4	6
30	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) during Frozen Storage. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-9	2.7	12
29	Classification of freshwater fish species by linear discriminant analysis based on near infrared reflectance spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , <b>2017</b> , 25, 54-62	1.5	12
28	Development of collagen/polydopamine complexed matrix as mechanically enhanced and highly biocompatible semi-natural tissue engineering scaffold. <i>Acta Biomaterialia</i> , <b>2017</b> , 47, 135-148	10.8	79
27	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) Myosin. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 370-378	5.1	39
26	Comparison of Conventional Washing Processing and pH Shift Processing on Gelation Characteristics of Bighead Carp ( <i>Aristichthys nobilis</i> ) Muscle Proteins. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 103-114	1.6	4
25	Effects of concurrent ball milling and octenyl succinylation on structure and physicochemical properties of starch. <i>Carbohydrate Polymers</i> , <b>2017</b> , 155, 109-116	10.3	53
24	Physicochemical properties of Indica rice starch modified by mechanical activation and octenyl succinic anhydride. <i>Starch/Staerke</i> , <b>2017</b> , 69, 1600008	2.3	4
23	Gel characteristics and microstructure of fish myofibrillar protein/cassava starch composites. <i>Food Chemistry</i> , <b>2017</b> , 218, 221-230	8.5	57
22	Effects of Micron Fish Bone with Different Particle Size on the Properties of Silver Carp( <i>Hypophthalmichthys molitrix</i> )Surimi Gels. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-8	2.7	14
21	Size Reduction and Calcium Release of Fish Bone Particles During Nanomilling as Affected by Bone Structure. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 2176-2187	5.1	8
20	Effects of the Acid- and Alkali-Aided Processes on Bighead Carp ( <i>Aristichthys nobilis</i> ) Muscle Proteins. <i>International Journal of Food Properties</i> , <b>2016</b> , 19, 1863-1873	3	9
19	Evaluation of alginate dialdehyde as a suitable crosslinker on modifying porcine acellular dermal matrix: The aggregation of collagenous fibers. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133,	2.9	10

18	Preparation and Characterization of Ultrafine Fish Bone Powder. <i>Journal of Aquatic Food Product Technology</i> , <b>2016</b> , 25, 1045-1055	1.6	29
17	Chemical interactions and gel properties of black carp actomyosin affected by MTGase and their relationships. <i>Food Chemistry</i> , <b>2016</b> , 196, 1180-7	8.5	38
16	Characterization of cationic starch flocculants synthesized by dry process with ball milling activating method. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 87, 34-40	7.9	32
15	Fabrication of a novel bio-inspired collagen-polydopamine hydrogel and insights into the formation mechanism for biomedical applications. <i>RSC Advances</i> , <b>2016</b> , 6, 66180-66190	3.7	20
14	Effects of Acid and Alkali Treatment on the Properties of Proteins Recovered from Whole Guttred Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Using Isoelectric Solubilization/Precipitation. <i>Journal of Food Quality</i> , <b>2016</b> , 39, 707-713	2.7	9
13	Thermal treatments affect breakage kinetics and calcium release of fish bone particles during high-energy wet ball milling. <i>Journal of Food Engineering</i> , <b>2016</b> , 183, 74-80	6	24
12	Conformational Changes and Kinetic Study of Actomyosin from Silver Carp Surimi with Modified Starch-Sucrose Mixtures during Frozen Storage. <i>Journal of Food Quality</i> , <b>2016</b> , 39, 54-63	2.7	7
11	Physicochemical properties of nano fish bone prepared by wet media milling. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 367-373	5.4	34
10	Effect of CaCl <sub>2</sub> on denaturation and aggregation of silver carp myosin during setting. <i>Food Chemistry</i> , <b>2015</b> , 185, 212-8	8.5	68
9	Ca <sup>2+</sup> -Induced Conformational Changes of Myosin from Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) in Gelation. <i>Food Biophysics</i> , <b>2015</b> , 10, 447-455	3.2	22
8	Effects and mechanism of modified starches on the gel properties of myofibrillar protein from grass carp. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 64, 17-24	7.9	54
7	Comparison of morphological changes and in vitro starch digestibility of rice cooked by microwave and conductive heating. <i>Starch/Staerke</i> , <b>2014</b> , 66, 549-557	2.3	27
6	Preparation and characterization of octenyl succinic anhydride modified waxy rice starch by dry media milling. <i>Starch/Staerke</i> , <b>2014</b> , 66, 985-991	2.3	15
5	Rheological behavior of heat-induced actomyosin gels from yellowcheek carp and grass carp. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 245-251	3.4	17
4	Effects of CaCl <sub>2</sub> on chemical interactions and gel properties of surimi gels from two species of carps. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 569-576	3.4	28
3	Synthesis of Octenyl Succinic Derivative of Mechanically Activated Indica Rice Starch. <i>Starch/Staerke</i> , <b>2010</b> , 62, 78-85	2.3	22
2	Purification and partial characterization of $\alpha$ -glucanase produced by <i>Trichoderma viride</i> TP09 isolated from sewage of beer-making. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 821-826	3.4	
1	Influence of Rosmarinic Acid on Biochemical and Structural Properties of Silver Carp Myofibrillar Protein under MetHemoglobin Catalyzed Docosahexaenoic Acid Oxidative Stress. <i>Journal of Aquatic Food Product Technology</i> , 1-14	1.6	1

