

Heping Cui

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41
papers

422
citations

13
h-index

19
g-index

46
ext. papers

674
ext. citations

6.3
avg, IF

3.86
L-index

#	Paper	IF	Citations
41	Controlled formation of flavor compounds by preparation and application of Maillard reaction intermediate (MRI) derived from xylose and phenylalanine. <i>RSC Advances</i> , 2017 , 7, 45442-45451	3.7	46
40	Improved controlled flavor formation during heat-treatment with a stable Maillard reaction intermediate derived from xylose-phenylalanine. <i>Food Chemistry</i> , 2019 , 271, 47-53	8.5	40
39	Formation and fate of Amadori rearrangement products in Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021 , 115, 391-408	15.3	25
38	Fabrication of low environment-sensitive nanoparticles for cinnamaldehyde encapsulation by heat-induced gelation method. <i>Food Hydrocolloids</i> , 2020 , 105, 105789	10.6	22
37	Synergistic Effect of a Thermal Reaction and Vacuum Dehydration on Improving Xylose-Phenylalanine Conversion to N-(1-Deoxy-d-xylulos-1-yl)-phenylalanine during an Aqueous Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 10077-10085	5.7	22
36	Effect of Temperature on Flavor Compounds and Sensory Characteristics of Maillard Reaction Products Derived from Mushroom Hydrolysate. <i>Molecules</i> , 2018 , 23,	4.8	21
35	Preparation of 1-Amino-1-deoxyfructose Derivatives by Stepwise Increase of Temperature in Aqueous Medium and Their Flavor Formation Compared with Maillard Reaction Products. <i>Food and Bioprocess Technology</i> , 2018 , 11, 694-704	5.1	17
34	Preparation of N-(1-Deoxy-D-Xylulos-1-Yl)-Glutamic Acid via Aqueous Maillard Reaction Coupled with Vacuum Dehydration and Its Flavor Formation Through Thermal Treatment of Baking Process. <i>Journal of Food Science</i> , 2019 , 84, 2171-2180	3.4	17
33	Effective Mechanism of (-)-Epigallocatechin Gallate Indicating the Critical Formation Conditions of Amadori Compound during an Aqueous Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 3412-3422	5.7	16
32	-(1-Deoxy-d-xylulos-1-yl)-glutathione: A Maillard Reaction Intermediate Predominating in Aqueous Glutathione-Xylose Systems by Simultaneous Dehydration-Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8994-9001	5.7	15
31	Sodium sulfite pH-buffering effect for improved xylose-phenylalanine conversion to N-(1-deoxy-d-xylulos-1-yl)-phenylalanine during an aqueous Maillard reaction. <i>Food Chemistry</i> , 2018 , 246, 442-447	8.5	14
30	Interaction of Added l-Cysteine with 2-Threityl-thiazolidine-4-carboxylic Acid Derived from the Xylose-Cysteine System Affecting Its Maillard Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 8632-8640	5.7	14
29	Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. <i>Food Research International</i> , 2021 , 140, 109985	7	13
28	Timely Addition of Glutathione for Its Interaction with Deoxypentosone To Inhibit the Aqueous Maillard Reaction and Browning of Glycylglycine-Arabinose System. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6585-6593	5.7	11
27	Improving the Flavor and Oxidation Resistance of Processed Sunflower Seeds with Maillard Peptides. <i>Food and Bioprocess Technology</i> , 2019 , 12, 809-819	5.1	9
26	Regulating water binding capacity and improving porous carbohydrate matrix as humectant and moisture proof functions by mixture of sucrose ester and Polygonatum sibiricum polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 667-674	7.9	9
25	Aqueous Preparation of Maillard Reaction Intermediate from Glutathione and Xylose and its Volatile Formation During Thermal Treatment. <i>Journal of Food Science</i> , 2019 , 84, 3584-3593	3.4	9

24	Formation kinetics of Maillard reaction intermediates from glycine-ribose system and improving Amadori rearrangement product through controlled thermal reaction and vacuum dehydration. <i>Food Chemistry</i> , 2020 , 311, 125877	8.5	8
23	Metal complexed-enzymatic hydrolyzed chitosan improves moisture retention of fiber papers by migrating immobilized water to bound state. <i>Carbohydrate Polymers</i> , 2020 , 235, 115967	10.3	7
22	Adducts Derived from (-)-Epigallocatechin Gallate-Amadori Rearrangement Products in Aqueous Reaction Systems: Characterization, Formation, and Thermolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10902-10911	5.7	7
21	Transformation between 2-Threityl-thiazolidine-4-carboxylic Acid and Xylose-Cysteine Amadori Rearrangement Product Regulated by pH Adjustment during High-Temperature Instantaneous Dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 10884-10892	5.7	7
20	Proline-glucose Amadori compounds: Aqueous preparation, characterization and saltiness enhancement. <i>Food Research International</i> , 2021 , 144, 110319	7	7
19	Contribution of tobacco composition compounds to characteristic aroma of Chinese faint-scent cigarettes through chromatography analysis and partial least squares regression. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019 , 1105, 217-227	3.2	7
18	Interaction of (-)-Epigallocatechin Gallate and Deoxyosones Blocking the Subsequent Maillard Reaction and Improving the Yield of -(1-Deoxy-d-xylulos-1-yl)alanine. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 1714-1724	5.7	6
17	Small Peptides Hydrolyzed from Pea Protein and Their Maillard Reaction Products as Taste Modifiers: Saltiness, Umami, and Kokumi Enhancement. <i>Food and Bioprocess Technology</i> , 2021 , 14, 1132-1141	5.4	6
16	Whey protein isolate-dextran conjugates: Decisive role of glycation time dependent conjugation degree in size control and stability improvement of colloidal nanoparticles. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111766	5.4	6
15	Characteristic flavor formation of thermally processed N-(1-deoxy-β-ribulos-1-yl)-glycine: Decisive role of additional amino acids and promotional effect of glyoxal. <i>Food Chemistry</i> , 2022 , 371, 131137	8.5	6
14	Enhancement of coffee brew aroma through control of the aroma staling pathway of 2-furfurylthiol. <i>Food Chemistry</i> , 2020 , 322, 126754	8.5	5
13	Effect of Methionine on the Thermal Degradation of -(1-Deoxy-d-fructos-1-yl)-methionine Affecting Browning Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5167-5177	5.7	5
12	Mild Enzyme-Induced Gelation Method for Nanoparticle Stabilization: Effect of Transglutaminase and Laccase Cross-Linking. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1348-1358	5.7	4
11	Comparison of pyrazines formation in methionine/glucose and corresponding Amadori rearrangement product model.. <i>Food Chemistry</i> , 2022 , 382, 132500	8.5	4
10	Maillard Browning Inhibition by Ellagic Acid via Its Adduct Formation with the Amadori Rearrangement Product. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 9924-9933	5.7	2
9	Degradation of 2-Threityl-Thiazolidine-4-Carboxylic Acid and Corresponding Browning Accelerated by Trapping Reaction between Extra-Added Xylose and Released Cysteine during Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10648-10656	5.7	2
8	Exogenous glutamic acid effectively involved in N-(1-deoxy-D-galulos-1-yl)-glutamic acid degradation for simultaneous improvement of both milk-like and baking flavor. <i>Food Bioscience</i> , 2022 , 47, 101697	4.9	2
7	Antioxidant Activity In Vitro of N-(1-deoxy-β-xylulos-1-yl)-Phenylalanine: Comparison Among Maillard Reaction Intermediate, End-Products and Xylose-Phenylalanine. <i>Journal of Food Science</i> , 2019 , 84, 1060-1067	3.4	1

6	Superior environmental stability of gelatin/CMC complex coacervated microcapsules via chitosan electrostatic modification. <i>Food Hydrocolloids</i> , 2021 , 107341	10.6	1
5	Accelerated Dissipation of Free and Immobilized Water Facilitating the Intramolecular Dehydration of -Xylosamine and Conversion Improvement of the Amadori Rearrangement Product of Aspartic Acid-Xylose Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 14662-14670	5.7	1
4	Flavor and texture characteristics of microwave-cooked Kung Pao Chicken by different heat conduction effects and further aroma improvement with moderate enzymatic hydrolyzed chicken fat. <i>Food and Function</i> , 2021 , 12, 1547-1557	6.1	1
3	Structural Diversity and Concentration Dependence of Pyrazine Formation: Exogenous Amino Substrates and Reaction Parameters during Thermal Processing of L-alanyl-L-glutamine Amadori Compound. <i>Food Chemistry</i> , 2022 , 133144	8.5	1
2	Co-encapsulation of L-ascorbic acid and quercetin by gelatin/sodium carboxymethyl cellulose coacervates using different interlayer oils. <i>Food Research International</i> , 2021 , 145, 110411	7	0
1	Frankincense-like Flavor Formation Through the Combined Effect of Moderate Enzymatically Hydrolyzed Milk Fat and Glutamic Acid-galactose Amadori Rearrangement Product During Thermal Processing. <i>Food and Bioprocess Technology</i> , 1	5.1	