Xia Liu

List of Publications by Year in descending order

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394286 345118 1,391 46 19 36 h-index citations g-index papers 46 46 46 1654 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Methods for characterizing the structure of starch in relation to its applications: a comprehensive review. Critical Reviews in Food Science and Nutrition, 2023, 63, 4799-4816.	5.4	8
2	Adsorption and catalytic degradation of preservative parabens by graphene-family nanomaterials. Science of the Total Environment, 2022, 806, 150520.	3.9	6
3	Benzo[a]pyrene and heavy metal ion adsorption on nanoplastics regulated by humic acid: Cooperation/competition mechanisms revealed by molecular dynamics simulations. Journal of Hazardous Materials, 2022, 424, 127431.	6.5	30
4	Heteroaggregation between graphene oxide and titanium dioxide particles of different shapes in aqueous phase. Journal of Hazardous Materials, 2022, 428, 128146.	6.5	2
5	Integrated transcriptomic and metabolomic analysis of cultivar differences provides insights into the browning mechanism of fresh-cut potato tubers. Postharvest Biology and Technology, 2022, 188, 111905.	2.9	16
6	The effect of ultrasonic on reducing anti-browning minimum effective concentration of purslane extract on fresh-cut potato slices during storage. Food Chemistry, 2021, 343, 128401.	4.2	36
7	A novel mitigator of enzymatic browning—hawthorn leaf extract and its application in the preservation of fresh-cut potatoes. Food Quality and Safety, 2021, 5, .	0.6	10
8	Novel browning alleviation technology for fresh-cut products: Preservation effect of the combination of Sonchus oleraceus L. extract and ultrasound in fresh-cut potatoes. Food Chemistry, 2021, 348, 129132.	4.2	48
9	In vitro digestibility of starches with different crystalline polymorphs at low α-amylase activity to substrate ratio. Food Chemistry, 2021, 349, 129170.	4.2	12
10	Novel alternative for controlling enzymatic browning: Catalase and its application in freshâ€cut potatoes. Journal of Food Science, 2021, 86, 3529-3539.	1.5	10
11	Interaction of Microplastics with Antibiotics in Aquatic Environment: Distribution, Adsorption, and Toxicity. Environmental Science & Echnology, 2021, 55, 15579-15595.	4.6	169
12	Pichia kudriavzevii retards fungal decay by influencing the fungal community succession during cherry tomato fruit storage. Food Microbiology, 2020, 88, 103404.	2.1	35
13	A method for characterizing short-range molecular order in amorphous starch. Carbohydrate Polymers, 2020, 242, 116405.	5.1	35
14	Chlorophyll a predictability and relative importance of factors governing lake phytoplankton at different timescales. Science of the Total Environment, 2019, 648, 472-480.	3.9	59
15	Effect of high oxygen pretreatment of whole tuber on anti-browning of fresh-cut potato slices during storage. Food Chemistry, 2019, 301, 125287.	4.2	54
16	Effect of purslane (Portulaca oleracea L.) extract on anti-browning of fresh-cut potato slices during storage. Food Chemistry, 2019, 283, 445-453.	4.2	107
17	Effect of purple yam flour substitution for wheat flour on in vitro starch digestibility of wheat bread. Food Chemistry, 2019, 284, 118-124.	4.2	45
18	Garcinone C exerts antitumor activity by modulating the expression of ATR/Stat3/4E‑BP1 in nasopharyngeal carcinoma cells. Oncology Reports, 2018, 39, 1485-1493.	1.2	7

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19	Transcriptomic and gene expression changes in response to postharvest surface pitting in â€~Lingwu Long' jujube fruit. Horticulture Environment and Biotechnology, 2018, 59, 59-70.	0.7	9
20	The complete chloroplast genome sequence of the folk medicinal and vegetable plant purslane (<i>Portulaca oleracea</i> L.). Journal of Horticultural Science and Biotechnology, 2018, 93, 356-365.	0.9	15
21	A Bayesian modeling approach for phosphorus load apportionment in a reservoir with high water transfer disturbance. Environmental Science and Pollution Research, 2018, 25, 32395-32408.	2.7	7
22	Enrichment of soybean dietary fiber and protein fortified rice grain by dry flour extrusion cooking: the physicochemical, pasting, taste, palatability, cooking and starch digestibility properties. RSC Advances, 2018, 8, 26682-26690.	1.7	23
23	Chloroplast Genome of the Folk Medicine and Vegetable Plant Talinum paniculatum (Jacq.) Gaertn.: Gene Organization, Comparative and Phylogenetic Analysis. Molecules, 2018, 23, 857.	1.7	22
24	Sequencing and Analysis of Chrysanthemum carinatum Schousb and Kalimeris indica. The Complete Chloroplast Genomes Reveal Two Inversions and rbcL as Barcoding of the Vegetable. Molecules, 2018, 23, 1358.	1.7	14
25	Cod peptides inhibit browning in fresh-cut potato slices: A potential anti-browning agent of random peptides for regulating food properties. Postharvest Biology and Technology, 2018, 146, 36-42.	2.9	44
26	Highly Sensitive Electrochemiluminescence Assay for Cardiac Troponin I and Adenosine Triphosphate by using Supersandwich Amplification and Bifunctional Aptamer. ChemElectroChem, 2017, 4, 1708-1713.	1.7	12
27	Metformin targets multiple signaling pathways in cancer. Chinese Journal of Cancer, 2017, 36, 17.	4.9	115
28	A label-free quantitative proteomic investigation reveals stage-responsive ripening genes in apricot fruits. Journal of Horticultural Science and Biotechnology, 2017, 92, 261-269.	0.9	11
29	Interrelation of androgen receptor and miR-30a and miR-30a function in ERâ^', PRâ^', AR+ MDA-MB-453 breast cancer cells. Oncology Letters, 2017, 14, 4930-4936.	0.8	10
30	MicroRNA‑10b expression in node‑negative breast cancer‑correlation with metastasis and angiogenesis. Oncology Letters, 2017, 14, 5845-5852.	0.8	13
31	Cloning and Characterization of Two Iridoid Synthase Homologs from Swertia Mussotii. Molecules, 2017, 22, 1387.	1.7	10
32	Preparation, properties and <i>in vivo </i> antimicrobial activity in yacon roots of microencapsulation containing cinnamon oil. Materials Technology, 2016, 31, 40-46.	1.5	7
33	Hybrid use of combined and sequential delivery of growth factors and ultrasound stimulation in porous multilayer composite scaffolds to promote both vascularization and bone formation in bone tissue engineering. Journal of Biomedical Materials Research - Part A, 2016, 104, 195-208.	2.1	11
34	Exosome-derived microRNAs contribute to prostate cancer chemoresistance. International Journal of Oncology, 2016, 49, 838-846.	1.4	74
35	Loss of FAT1 during the progression from DCIS to IDC and predict poor clinical outcome in breast cancer. Experimental and Molecular Pathology, 2016, 100, 177-183.	0.9	21
36	Wnt3a: functions and implications in cancer. Chinese Journal of Cancer, 2015, 34, 554-62.	4.9	72

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37	Data in support of comparative analysis of strawberry proteome in response to controlled atmosphere and low temperature storage using a label-free quantification. Data in Brief, 2015, 3, 185-188.	0.5	1
38	Label-free quantitative proteomics to investigate strawberry fruit proteome changes under controlled atmosphere and low temperature storage. Journal of Proteomics, 2015, 120, 44-57.	1.2	74
39	Study of bilineage differentiation of human-bone-marrow-derived mesenchymal stem cells in oxidized sodium alginate/N-succinyl chitosan hydrogels and synergistic effects of RGD modification and low-intensity pulsed ultrasound. Acta Biomaterialia, 2014, 10, 2518-2528.	4.1	51
40	Relationship between chemotherapy and prognosis in different subtypes of node-negative breast cancer. Tumor Biology, 2014, 35, 8581-8589.	0.8	3
41	Effect of β-Cyclodextrin on the Water Loss and Hardness of Frying Chestnut during Storage. Applied Mechanics and Materials, 2013, 275-277, 398-401.	0.2	0
42	Storage Effects on Total Phenolics, Antioxidant Capacity in Indica-Japonica Genotype Rice Grain. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	2
43	Bioremediation of Atrazine Contaminated Soil by Arthrobacter SP. Strain AD4. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
44	Genetic analysis and mapping of a thermosensitive genic male sterility gene, <i>tms6(t)</i> , in rice (<i>Oryza sativa</i> L). Genome, 2010, 53, 119-124.	0.9	19
45	Antimicrobial activity and cytotoxicity towards cancer cells of Melaleuca alternifolia (tea tree) oil. European Food Research and Technology, 2009, 229, 247-253.	1.6	47
46	Phase behavior of temperature―and pHâ€sensitive poly(acrylic acidâ€ <i>g</i> àêNâ€isopropylacrylamide) in dilute aqueous solution. Journal of Applied Polymer Science, 2008, 109, 4036-4042.	1.3	15