

Xiang-Hong Wang

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

653
citations

623734

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642732

23
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38
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docs citations

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times ranked

584
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | Novel magnetic fluorescence probe based on carbon quantum dots-doped molecularly imprinted polymer for AHLs signaling molecules sensing in fish juice and milk. <i>Food Chemistry</i> , 2020, 328, 127063. | 8.2 | 56 |
| 2 | Anti-Inflammatory Effects of Gingerol on Lipopolysaccharide-Stimulated RAW 264.7 Cells by Inhibiting NF- κ B Signaling Pathway. <i>Inflammation</i> , 2018, 41, 835-845. | 3.8 | 53 |
| 3 | Assessment of the Determination of Azodicarbonamide and Its Decomposition Product Semicarbazide: Investigation of Variation in Flour and Flour Products. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9313-9318. | 5.2 | 48 |
| 4 | Purification, characterisation and antioxidant activities of chondroitin sulphate extracted from <i>Raja porosa</i> cartilage. <i>Carbohydrate Polymers</i> , 2020, 241, 116306. | 10.2 | 33 |
| 5 | A broad-spectrum sensing strategy for the tetracycline family of antibiotics based on an ovalbumin-stabilized gold nanocluster and its application in a pump-free microfluidic sensing platform. <i>Biosensors and Bioelectronics</i> , 2021, 171, 112701. | 10.1 | 33 |
| 6 | Preparation of a carboxylated single-walled carbon-nanotube-chitosan functional layer and its application to a molecularly imprinted electrochemical sensor to quantify semicarbazide. <i>Food Chemistry</i> , 2020, 333, 127524. | 8.2 | 32 |
| 7 | Effect of ultrasonic treatment on the structure and functional properties of mantle proteins from scallops (<i>Patinopecten yessoensis</i>). <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105770. | 8.2 | 30 |
| 8 | Integrated network pharmacology and cellular assay for the investigation of an anti-obesity effect of 6-shogaol. <i>Food Chemistry</i> , 2022, 374, 131755. | 8.2 | 30 |
| 9 | The development of a biomimetic enzyme-linked immunosorbent assay based on the molecular imprinting technique for the detection of enrofloxacin in animal-based food. <i>Analytical Methods</i> , 2017, 9, 6682-6688. | 2.7 | 23 |
| 10 | Fluorometric determination of ciprofloxacin using molecularly imprinted polymer and polystyrene microparticles doped with europium(III)(DBM)3phen. <i>Mikrochimica Acta</i> , 2019, 186, 334. | 5.0 | 22 |
| 11 | Evaluation of Volatile Compounds during the Fermentation Process of Yogurts by <i>Streptococcus thermophilus</i> Based on Odor Activity Value and Heat Map Analysis. <i>International Journal of Analytical Chemistry</i> , 2020, 2020, 1-10. | 1.0 | 20 |
| 12 | Tibet Kefir Milk Regulated Metabolic Changes Induced by High-Fat Diet via Amino Acids, Bile Acids, and Equol Metabolism in Human-Microbiota-Associated Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6720-6732. | 5.2 | 19 |
| 13 | Effect of different genotypes on the fruit volatile profiles, flavonoid composition and antioxidant activities of chilli peppers. <i>Food Chemistry</i> , 2022, 374, 131751. | 8.2 | 19 |
| 14 | Nanozyme-enabled sensing strategies for determining the total antioxidant capacity of food samples. <i>Food Chemistry</i> , 2022, 384, 132412. | 8.2 | 19 |
| 15 | Characterization and bioactivities of a novel polysaccharide obtained from <i>Gracilariopsis lemaneiformis</i> . <i>Anais Da Academia Brasileira De Ciencias</i> , 2017, 89, 175-189. | 0.8 | 17 |
| 16 | A novel terbium (III) and aptamer-based probe for label-free detection of three fluoroquinolones in honey and water samples. <i>Food Chemistry</i> , 2022, 386, 132751. | 8.2 | 15 |
| 17 | Evaluation of Volatile Compounds in Milks Fermented Using Traditional Starter Cultures and Probiotics Based on Odor Activity Value and Chemometric Techniques. <i>Molecules</i> , 2020, 25, 1129. | 3.8 | 14 |
| 18 | Biological degradation of aflatoxin M ₁ by <i>Bacillus pumilus</i> . <i>MicrobiologyOpen</i> , 2019, 8, e00663. | 3.0 | 13 |

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|----|--|-----|-----------|
| 19 | Development of biomimetic enzyme-linked immunosorbent assay based on molecular imprinting technique for semicarbazide detection. <i>Food and Agricultural Immunology</i> , 2020, 31, 17-32. | 1.4 | 13 |
| 20 | Development of a Broad-Specific Competitive ELISA for First-Generation Cephalosporin Antibiotics in Animal-Derived Foods Samples. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2021, 107, 215-220. | 2.7 | 13 |
| 21 | Effect of different fertilizers on the physicochemical properties, chemical element and volatile composition of cucumbers. <i>Food Chemistry</i> , 2022, 367, 130667. | 8.2 | 13 |
| 22 | Electrochemical immunosensor based on carboxylated single-walled carbon nanotube-chitosan functional layer for the detection of cephalexin. <i>Food Science and Nutrition</i> , 2020, 8, 1001-1011. | 3.4 | 12 |
| 23 | Degradation of prometryn in <i>Ruditapes philippinarum</i> using ozonation: Influencing factors, degradation mechanism, pathway and toxicity assessment. <i>Chemosphere</i> , 2020, 248, 126018. | 8.2 | 11 |
| 24 | <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB-12 Has Effect Against Obesity by Regulating Gut Microbiota in Two Phases in Human Microbiota-Associated Rats. <i>Frontiers in Nutrition</i> , 2021, 8, 811619. | 3.7 | 11 |
| 25 | Determination of polychlorinated biphenyls by GC/MS with ultrasound-assisted extraction from shellfish. <i>Frontiers of Agriculture in China</i> , 2010, 4, 489-493. | 0.2 | 10 |
| 26 | Development and application of a lateral flow colloidal gold immunoassay strip for the rapid quantification of ciprofloxacin in animal muscle. <i>Analytical Methods</i> , 2019, 11, 3244-3251. | 2.7 | 10 |
| 27 | A Novel Colorimetric Nano Aptasensor for Ultrasensitive Detection of Aflatoxin B1 Based on the Exonuclease III-Assisted Signal Amplification Approach. <i>Foods</i> , 2021, 10, 2568. | 4.3 | 10 |
| 28 | Dipeptide nanoparticle and aptamer-based hybrid fluorescence platform for enrofloxacin determination. <i>Mikrochimica Acta</i> , 2022, 189, 96. | 5.0 | 10 |
| 29 | Analysis of Endogenous Semicarbazide during the Whole Growth Cycle of <i>Litopenaeus vannamei</i> and Its Possible Biosynthetic Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8235-8242. | 5.2 | 9 |
| 30 | Semicarbazide universality study and its speculated formation pathway. <i>Journal of Food Safety</i> , 2019, 39, e12591. | 2.3 | 8 |
| 31 | Study on a Biomimetic Enzyme-Linked Immunosorbent Assay for Rapid Detection of Flumequine in Animal Foods. <i>Food Analytical Methods</i> , 2020, 13, 403-411. | 2.6 | 8 |
| 32 | Structural characterization and immunomodulatory effects of extracellular polysaccharide from <i>Lactobacillus paracasei</i> VL8 obtained by gradient ethanol precipitation. <i>Journal of Food Science</i> , 2022, 87, 2034-2047. | 3.1 | 5 |
| 33 | Synthesis of artificial antigens of diethylstilbestrol and preparation of its antibody. <i>Frontiers of Agriculture in China</i> , 2010, 4, 188-194. | 0.2 | 4 |
| 34 | Characteristics of surface layer protein from <i>Lactobacillus kefir</i> HBA20 and the role in mediating interactions with <i>Saccharomyces cerevisiae</i> Y8. <i>International Journal of Biological Macromolecules</i> , 2022, 201, 254-261. | 7.5 | 4 |
| 35 | Purification, characterization, and functional groups of an extracellular aflatoxin M1 detoxifying enzyme from <i>Bacillus pumilus</i> . <i>MicrobiologyOpen</i> , 2019, 8, e868. | 3.0 | 3 |
| 36 | Effect of Cold Shock Pretreatment Combined with Perforation-Mediated Passive Modified Atmosphere Packaging on Storage Quality of Cucumbers. <i>Foods</i> , 2022, 11, 1267. | 4.3 | 3 |

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|----|--|-----|-----------|
| 37 | Ozone Degradation of Prometryn in <i>Ruditapes philippinarum</i> : Response Surface Methodology Optimization and Toxicity Assessment. <i>Journal of Food Protection</i> , 2020, 83, 1641-1648. | 1.7 | 0 |