

# Xiang-Hong Wang

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

653  
citations

623734

14  
h-index

642732

23  
g-index

38  
all docs

38  
docs citations

38  
times ranked

584  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	Dipeptide nanoparticle and aptamer-based hybrid fluorescence platform for enrofloxacin determination. <i>Mikrochimica Acta</i> , 2022, 189, 96.	5.0	10
6	Nanozyme-enabled sensing strategies for determining the total antioxidant capacity of food samples. <i>Food Chemistry</i> , 2022, 384, 132412.	8.2	19
7	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
8	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
9	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
10	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
11	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
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 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
14	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
15	<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
16	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
17	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
18	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

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19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	Purification, characterization, and functional groups of an extracellular aflatoxin M <sub>1</sub> detoxifying enzyme from <i>Bacillus pumilus</i> E-1. <i>MicrobiologyOpen</i> , 2019, 8, e868.	3.0	3
27	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
28	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
29	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
30	Biological degradation of aflatoxin M <sub>1</sub> by <i>Bacillus pumilus</i> E-1. <i>MicrobiologyOpen</i> , 2019, 8, e00663.	3.0	13
31	Semicarbazide universality study and its speculated formation pathway. <i>Journal of Food Safety</i> , 2019, 39, e12591.	2.3	8
32	Anti-Inflammatory Effects of Gingerol on Lipopolysaccharide-Stimulated RAW 264.7 Cells by Inhibiting NF- $\kappa$ B Signaling Pathway. <i>Inflammation</i> , 2018, 41, 835-845.	3.8	53
33	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
34	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
35	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
36	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

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37	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