Xiaoming Zhang

List of Publications by Year
in descending order

140	4,855	94269	123241
papers	citations	37 h-index	61 g-index

142	142	142	4063
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biopolymer-coated liposomes by electrostatic adsorption of chitosan (chitosomes) as novel delivery systems for carotenoids. Food Hydrocolloids, 2016, 52, 774-784.	5.6	214
2	An Overview of Ultrasound-Assisted Food-Grade Nanoemulsions. Food Engineering Reviews, 2013, 5, 139-157.	3.1	187
3	Characteristics and antioxidant activity of ultrafiltrated Maillard reaction products from a caseinâ€“glucose model system. Food Chemistry, 2009, 117, 48-54.	4.2	161
4	Temperature effect on the non-volatile compounds of Maillard reaction products derived from xyloseâ€“soybean peptide system: Further insights into thermal degradation and cross-linking. Food Chemistry, 2010, 120, 967-972.	4.2	160
5	Process optimization of ultrasound-assisted curcumin nanoemulsions stabilized by OSA-modified starch. Ultrasonics Sonochemistry, 2014, 21, 1265-1274.	3.8	159
6	Sensory Characteristics and Antioxidant Activities of Maillard Reaction Products from Soy Protein Hydrolysates with Different Molecular Weight Distribution. Food and Bioprocess Technology, 2012, 5, 1775-1789.	2.6	131
7	Fabrication of polymeric nanocapsules from curcumin-loaded nanoemulsion templates by self-assembly. Ultrasonics Sonochemistry, 2015, 23, 81-92.	3.8	121
8	Modulation of the carotenoid bioaccessibility through liposomal encapsulation. Colloids and Surfaces B: Biointerfaces, 2014, 123, 692-700.	2.5	115
9	Gelatin and high methyl pectin coacervates crosslinked with tannic acid: The characterization, rheological properties, and application for peppermint oil microencapsulation. Food Hydrocolloids, 2019, 97, 105174.	5.6	114
10	Formation and fate of Amadori rearrangement products in Maillard reaction. Trends in Food Science and Technology, 2021, 115, 391-408.	7.8	96
11	Characterization of odor-active compounds of various cherry wines by gas chromatographyâ€“mass spectrometry, gas chromatographyâ€“olfactometry and their correlation with sensory attributes. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 2287-2293.	1.2	90
12	Sensory attributes and antioxidant capacity of Maillard reaction products derived from xylose, cysteine and sunflower protein hydrolysate model system. Food Research International, 2013, 54, 1437-1447.	2.9	90
13	Transglutaminase cross-linking effect on sensory characteristics and antioxidant activities of Maillard reaction products from soybean protein hydrolysates. Food Chemistry, 2013, 136, 144-151.	4.2	85
14	Modulating effect of lipid bilayerâ€“carotenoid interactions on the property of liposome encapsulation. Colloids and Surfaces B: Biointerfaces, 2015, 128, 172-180.	2.5	81
15	Preparation of salidroside nano-liposomes by ethanol injection method and in vitro release study. European Food Research and Technology, 2008, 227, 167-174.	1.6	78
16	High internal phase pickering emulsions stabilized by pea protein isolate-high methoxyl pectin-EGCG complex: Interfacial properties and microstructure. Food Chemistry, 2021, 350, 129251.	4.2	77
17	Characterization of odor-active compounds of chicken broth and improved flavor by thermal modulation in electrical stewpots. Food Research International, 2018, 109, 72-81.	2.9	75
18	Whey protein isolate conjugated with xylo-oligosaccharides via maillard reaction: Characterization, antioxidant capacity, and application for lycopene microencapsulation. LWT - Food Science and Technology, 2020, 118, 108837.	2.5	73

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19	Microencapsulation of essential oils by complex coacervation method: preparation, thermal stability, release properties and applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 1363-1382.	5.4	71
20	Controlled formation of flavor compounds by preparation and application of Maillard reaction intermediate (MRI) derived from xylose and phenylalanine. RSC Advances, 2017, 7, 45442-45451.	1.7	69
21	Improved controlled flavor formation during heat-treatment with a stable Maillard reaction intermediate derived from xylose-phenylalanine. Food Chemistry, 2019, 271, 47-53.	4.2	69
22	Preparation and evaluation of chitosan-calcium-gellan gum beads for controlled release of protein. European Food Research and Technology, 2013, 237, 467-479.	1.6	67
23	Temperature and cysteine addition effect on formation of sunflower hydrolysate Maillard reaction products and corresponding influence on sensory characteristics assessed by partial least square regression. Food Research International, 2014, 57, 242-258.	2.9	66
24	Stable Nanoparticles Prepared by Heating Electrostatic Complexes of Whey Protein Isolateâ€“Dextran Conjugate and Chondroitin Sulfate. Journal of Agricultural and Food Chemistry, 2015, 63, 4179-4189.	2.4	63
25	Rapid measuring and modelling flavour quality changes of oxidised chicken fat by electronic nose profiles through the partial least squares regression analysis. Food Chemistry, 2013, 141, 4278-4288.	4.2	59
26	Chitosan decoration improves the rapid and long-term antibacterial activities of cinnamaldehyde-loaded liposomes. International Journal of Biological Macromolecules, 2021, 168, 59-66.	3.6	56
27	Contribution of sulfurâ€containing compounds to the colourâ€inhibiting effect and improved antioxidant activity of Maillard reaction products of soybean protein hydrolysates. Journal of the Science of Food and Agriculture, 2011, 91, 710-720.	1.7	55
28	Contribution of beef base to aroma characteristics of beeflike process flavour assessed by descriptive sensory analysis and gas chromatography olfactometry and partial least squares regression. Journal of Chromatography A, 2010, 1217, 7788-7799.	1.8	52
29	Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. Food Research International, 2021, 140, 109985.	2.9	51
30	Tannic acid-assisted cross-linked nanoparticles as a delivery system of eugenol: The characterization, thermal degradation and antioxidant properties. Food Hydrocolloids, 2020, 104, 105717.	5.6	49
31	Effect of enzymatic hydrolysis with subsequent mild thermal oxidation of tallow on precursor formation and sensory profiles of beef flavours assessed by partial least squares regression. Meat Science, 2014, 96, 1191-1200.	2.7	47
32	Efficient synthesis of phytosteryl esters using the Lewis acidic ionic liquid. Journal of Molecular Catalysis A, 2012, 357, 39-43.	4.8	43
33	Comparison between microwave and traditional water bath cooking on saltiness perception, water distribution and microstructure of grass crap meat. Food Research International, 2019, 125, 108521.	2.9	43
34	The effect of soy protein structural modification on emulsion properties and oxidative stability of fish oil microcapsules. Colloids and Surfaces B: Biointerfaces, 2014, 120, 63-70.	2.5	41
35	Effect of Temperature on Flavor Compounds and Sensory Characteristics of Maillard Reaction Products Derived from Mushroom Hydrolysate. Molecules, 2018, 23, 247.	1.7	41
36	Thermodynamic characterization of Gelatinâ€“Sodium carboxymethyl cellulose complex coacervation encapsulating Conjugated Linoleic Acid (CLA). Food Hydrocolloids, 2018, 80, 149-159.	5.6	39

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37	Identification of characteristic flavour precursors from enzymatic hydrolysis-mild thermal oxidation tallow by descriptive sensory analysis and gas chromatographyâ€“olfactometry and partial least squares regression. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 913-914, 69-76.	1.2	38
38	Probing Conformational Change of Bovine Serum Albuminâ€“Dextran Conjugates under Controlled Dry Heating. Journal of Agricultural and Food Chemistry, 2015, 63, 4080-4086.	2.4	38
39	Mechanism of Formation and Stabilization of Nanoparticles Produced by Heating Electrostatic Complexes of WPIâ€“Dextran Conjugate and Chondroitin Sulfate. Journal of Agricultural and Food Chemistry, 2016, 64, 5539-5548.	2.4	38
40	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. European Food Research and Technology, 2014, 238, 957-968.	1.6	37
41	Correlating enzymatic browning inhibition and antioxidant ability of Maillard reaction products derived from different amino acids. Journal of the Science of Food and Agriculture, 2017, 97, 4210-4218.	1.7	37
42	Synergistic Effect of a Thermal Reaction and Vacuum Dehydration on Improving Xyloseâ€“Phenylalanine Conversion to N-(1-Deoxy-<scp>d</scp>-xylulos-1-yl)-phenylalanine during an Aqueous Maillard Reaction. Journal of Agricultural and Food Chemistry, 2018, 66, 10077-10085.	2.4	37
43	Preparation and characterization of magnetic molecularly imprinted polymers for the extraction of hexamethylenetetramine in milk samples. Talanta, 2017, 163, 31-38.	2.9	36
44	Small Peptides Hydrolyzed from Pea Protein and Their Maillard Reaction Products as Taste Modifiers: Saltiness, Umami, and Kokumi Enhancement. Food and Bioprocess Technology, 2021, 14, 1132-1141.	2.6	36
45	Fabrication of low environment-sensitive nanoparticles for cinnamaldehyde encapsulation by heat-induced gelation method. Food Hydrocolloids, 2020, 105, 105789.	5.6	35
46	Biopolymerâ€“Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. Journal of Agricultural and Food Chemistry, 2015, 63, 7277-7285.	2.4	32
47	Contribution of oxidized tallow to aroma characteristics of beeflike process flavour assessed by gas chromatographyâ€“mass spectrometry and partial least squares regression. Journal of Chromatography A, 2012, 1254, 115-124.	1.8	31
48	N-(1-Deoxy-<scp>d</scp>-xylulos-1-yl)-glutathione: A Maillard Reaction Intermediate Predominating in Aqueous Glutathione-Xylose Systems by Simultaneous Dehydration-Reaction. Journal of Agricultural and Food Chemistry, 2019, 67, 8994-9001.	2.4	31
49	Modulation effect of core-wall ratio on the stability and antibacterial activity of cinnamaldehyde liposomes. Chemistry and Physics of Lipids, 2019, 223, 104790.	1.5	31
50	Effective Mechanism of (â^')-Epigallocatechin Gallate Indicating the Critical Formation Conditions of Amadori Compound during an Aqueous Maillard Reaction. Journal of Agricultural and Food Chemistry, 2019, 67, 3412-3422.	2.4	31
51	Effect of substrate type on sensory characteristics and antioxidant capacity of sunflower Maillard reaction products. European Food Research and Technology, 2015, 240, 939-960.	1.6	30
52	Sensory Characteristics of Maillard Reaction Products Obtained from Sunflower Protein Hydrolysates and Different Sugar Types. International Journal of Food Engineering, 2017, 13, .	0.7	29
53	Characterization of flavor active non-volatile compounds in chicken broth and correlated contributing constituent compounds in muscle through sensory evaluation and partial least square regression analysis. LWT - Food Science and Technology, 2020, 118, 108786.	2.5	29
54	Insights into chitosan multiple functional properties: the role of chitosan conformation in the behavior of liposomal membrane. Food and Function, 2015, 6, 3702-3711.	2.1	27

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55	Time effect on coenzyme Q10 loading and stability of micelles based on glycosylated casein via Maillard reaction. Food Hydrocolloids, 2017, 72, 271-280.	5.6	27
56	Preparation of Nâ€(1â€Deoxyâ€Ÿâ€Dâ€Xylulosâ€1â€Yl)â€Glutamic Acid via Aqueous Maillard Reaction Coupled with Vacuum Dehydration and Its Flavor Formation Through Thermal Treatment of Baking Process. Journal of Food Science, 2019, 84, 2171-2180.	1.5	27
57	Novel Ti and Mn Mesoporous Molecular Sieves: Synthesis, Characterization and Catalytic Activity in the Epoxidation of Vegetable Oil. Catalysis Letters, 2010, 137, 88-93.	1.4	25
58	Separation and Purification of Flavonoid from Ginkgo Extract by Polyamide Resin. Separation Science and Technology, 2010, 45, 2413-2419.	1.3	25
59	Comparation sensory characteristic, non-volatile compounds, volatile compounds and antioxidant activity of MRPs by novel gradient temperature-elevating and traditional isothermal methods. Journal of Food Science and Technology, 2015, 52, 858-866.	1.4	25
60	Interaction of Added <scp>l</scp>-Cysteine with 2-Threityl-thiazolidine-4-carboxylic Acid Derived from the Xyloseâ€“Cysteine System Affecting Its Maillard Browning. Journal of Agricultural and Food Chemistry, 2019, 67, 8632-8640.	2.4	25
61	Timely Addition of Glutathione for Its Interaction with Deoxypentosone To Inhibit the Aqueous Maillard Reaction and Browning of Glycylglycineâ€“Arabinose System. Journal of Agricultural and Food Chemistry, 2019, 67, 6585-6593.	2.4	24
62	Microwave combined with conduction heating effects on the tenderness, water distribution, and microstructure of pork belly. Innovative Food Science and Emerging Technologies, 2020, 62, 102344.	2.7	23
63	Whey protein isolate-dextran conjugates: Decisive role of glycation time dependent conjugation degree in size control and stability improvement of colloidal nanoparticles. LWT - Food Science and Technology, 2021, 148, 111766.	2.5	23
64	Effect of sterilization methods on ginger flavor beverage assessed by partial least squares regression of descriptive sensory analysis and gas chromatographyâ€“mass spectrometry. European Food Research and Technology, 2014, 238, 247-257.	1.6	22
65	Antioxidant Activity, Antitumor Effect, and Antiaging Property of Proanthocyanidins Extracted fromKunlun ChrysanthemumFlowers. Oxidative Medicine and Cellular Longevity, 2015, 2015, 1-10.	1.9	22
66	Contribution of tobacco composition compounds to characteristic aroma of Chinese faint-scent cigarettes through chromatography analysis and partial least squares regression. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2019, 1105, 217-227.	1.2	22
67	Adducts Derived from (â˜)-Epigallocatechin Gallate-Amadori Rearrangement Products in Aqueous Reaction Systems: Characterization, Formation, and Thermolysis. Journal of Agricultural and Food Chemistry, 2020, 68, 10902-10911.	2.4	22
68	Contribution of crosslinking products in the flavour enhancer processing: the new concept of Maillard peptide in sensory characteristics of Maillard reaction systems. Journal of Food Science and Technology, 2016, 53, 2863-2875.	1.4	21
69	Characterization of pork bone soup odor active compounds from traditional clay and commercial electrical stewpots by sensory evaluation, gas chromatographyâ€“mass spectrometry/olfactometry and partial least squares regression. Flavour and Fragrance Journal, 2017, 32, 470-483.	1.2	21
70	Enzymatic synthesis of phytosteryl lipoate and its antioxidant properties. Food Chemistry, 2018, 240, 736-742.	4.2	21
71	Regulating water binding capacity and improving porous carbohydrate matrix's humectant and moisture proof functions by mixture of sucrose ester and Polygonatum sibiricum polysaccharide. International Journal of Biological Macromolecules, 2020, 147, 667-674.	3.6	21
72	Proline-glucose Amadori compounds: Aqueous preparation, characterization and saltiness enhancement. Food Research International, 2021, 144, 110319.	2.9	21

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73	General and selective syn-carboxylation-trifluoromethylation of terminal alkynes: application to the late-stage modification of dehydrocholic acid. Chemical Communications, 2019, 55, 4099-4102.	2.2	20
74	Improving the Flavor and Oxidation Resistance of Processed Sunflower Seeds with Maillard Peptides. Food and Bioprocess Technology, 2019, 12, 809-819.	2.6	20
75	Aqueous Preparation of Maillard Reaction Intermediate from Glutathione and Xylose and its Volatile Formation During Thermal Treatment. Journal of Food Science, 2019, 84, 3584-3593.	1.5	20
76	Comparison of pyrazines formation in methionine/glucose and corresponding Amadori rearrangement product model. Food Chemistry, 2022, 382, 132500.	4.2	19
77	Original article: Encapsulation of ascorbic acid in amorphous maltodextrin employing extrusion as affected by matrix/core ratio and water content. International Journal of Food Science and Technology, 2010, 45, 1895-1901.	1.3	18
78	Characterizing Red Radish Pigment Off-Odor and Aroma-Active Compounds by Sensory Evaluation, Gas Chromatography-Mass Spectrometry/Olfactometry and Partial Least Square Regression. Food and Bioprocess Technology, 2017, 10, 1337-1353.	2.6	18
79	Sodium sulfite pH-buffering effect for improved xylose-phenylalanine conversion to N-(1-deoxy-d-xylulos-1-yl)-phenylalanine during an aqueous Maillard reaction. Food Chemistry, 2018, 246, 442-447.	4.2	18
80	Preparation of 1-Amino-1-deoxyfructose Derivatives by Stepwise Increase of Temperature in Aqueous Medium and Their Flavor Formation Compared with Maillard Reaction Products. Food and Bioprocess Technology, 2018, 11, 694-704.	2.6	18
81	Radical Câ^'H Bond Trifluoromethylation of Alkenes by Highâ€Valent Copper(III) Trifluoromethyl Compounds. Advanced Synthesis and Catalysis, 2019, 361, 5305-5310.	2.1	18
82	Contribution to the aroma characteristics of mutton process flavor from oxidized suet evaluated by descriptive sensory analysis, gas chromatography, and electronic nose through partial least squares regression. European Journal of Lipid Science and Technology, 2014, 116, 1522-1533.	1.0	17
83	Comparison of antioxidant and antiproliferative activity between Kunlun Chrysanthemum flowers polysaccharides (KCCP) and fraction PII separated by column chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1019, 169-177.	1.2	17
84	Formation kinetics of Maillard reaction intermediates from glycineâ€“ribose system and improving Amadori rearrangement product through controlled thermal reaction and vacuum dehydration. Food Chemistry, 2020, 311, 125877.	4.2	17
85	Superior environmental stability of gelatin/CMC complex coacervated microcapsules via chitosan electrostatic modification. Food Hydrocolloids, 2022, 124, 107341.	5.6	17
86	Improving Blended Carrot-Orange Juice Quality by the Addition of Cyclodextrins During Enzymatic Clarification. Food and Bioprocess Technology, 2012, 5, 2612-2617.	2.6	16
87	Transformation between 2-Threityl-thiazolidine-4-carboxylic Acid and Xyloseâ€“Cysteine Amadori Rearrangement Product Regulated by pH Adjustment during High-Temperature Instantaneous Dehydration. Journal of Agricultural and Food Chemistry, 2020, 68, 10884-10892.	2.4	16
88	Chitosan/tripolyphosphateâ€nanoliposomes coreâ€shell nanocomplexes as vitamin <scp>E</scp> carriers: shelfâ€life and thermal properties. International Journal of Food Science and Technology, 2014, 49, 1367-1374.	1.3	15
89	A rapid and novel method for predicting nicotine alkaloids in tobacco through electronic nose and partial least-squares regression analysis. Analytical Methods, 2016, 8, 1609-1617.	1.3	15
90	Interaction of (â^')-Epigallocatechin Gallate and Deoxyosones Blocking the Subsequent Maillard Reaction and Improving the Yield of N-(1-Deoxy-<scp>d</scp>-xylulos-1-yl)alanine. Journal of Agricultural and Food Chemistry, 2020, 68, 1714-1724.	2.4	15

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91	Gelation and microstructural properties of fish myofibrillar protein gels with the incorporation of <scp>l</scp>â€lysine and <scp>l</scp>â€arginine at low ionic strength. Journal of the Science of Food and Agriculture, 2021, 101, 5469-5477.	1.7	15
92	Contribution of chicken base addition to aroma characteristics of Maillard reaction products based on gas chromatography-mass spectrometry, electronic nose, and statistical analysis. Food Science and Biotechnology, 2015, 24, 411-419.	1.2	14
93	Enhancement of coffee brew aroma through control of the aroma staling pathway of 2-furfurylthiol. Food Chemistry, 2020, 322, 126754.	4.2	14
94	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. Food and Function, 2021, 12, 1547-1557.	2.1	14
95	Effect of Methionine on the Thermal Degradation of N-(1-Deoxy-<scp>d</scp>-fructos-1-yl)-methionine Affecting Browning Formation. Journal of Agricultural and Food Chemistry, 2021, 69, 5167-5177.	2.4	14
96	Characteristic flavor formation of thermally processed N-(1-deoxy-Î±-d-ribulos-1-yl)-glycine: Decisive role of additional amino acids and promotional effect of glyoxal. Food Chemistry, 2022, 371, 131137.	4.2	14
97	An efficient and expeditious synthesis of phytostanyl esters in a solventâ€free system. European Journal of Lipid Science and Technology, 2012, 114, 896-904.	1.0	13
98	Effect of limited enzymatic hydrolysis on physicoâ€chemical properties of soybean protein isolateâ€maltodextrin conjugates. International Journal of Food Science and Technology, 2015, 50, 226-232.	1.3	13
99	Effects of environmental pH and ionic strength on the physical stability of cinnamaldehyde-loaded liposomes. Journal of Dispersion Science and Technology, 2020, 41, 1568-1575.	1.3	13
100	Co-encapsulation of L-ascorbic acid and quercetin by gelatin/sodium carboxymethyl cellulose coacervates using different interlayer oils. Food Research International, 2021, 145, 110411.	2.9	13
101	Identification of aroma types and their characteristic volatile compounds of Chinese faint-scent cigarettes based on descriptive sensory analysis and GCâ€“MS and partial least squares regression. European Food Research and Technology, 2016, 242, 869-880.	1.6	12
102	Determination of 5-Hydroxymethyl-2-Furaldehyde in Cooked Japonica Rice Using a Modified QuEChERS Method Combined with Dispersive Liquid-Liquid Microextraction Followed by UPLC-ESI-MS/MS. Food Analytical Methods, 2019, 12, 1838-1848.	1.3	12
103	Metal complexed-enzymatic hydrolyzed chitosan improves moisture retention of fiber papers by migrating immobilized water to bound state. Carbohydrate Polymers, 2020, 235, 115967.	5.1	12
104	Mild Enzyme-Induced Gelation Method for Nanoparticle Stabilization: Effect of Transglutaminase and Laccase Cross-Linking. Journal of Agricultural and Food Chemistry, 2021, 69, 1348-1358.	2.4	12
105	Structural diversity and concentration dependence of pyrazine formation: Exogenous amino substrates and reaction parameters during thermal processing of l-alanyl-l-glutamine Amadori compound. Food Chemistry, 2022, 390, 133144.	4.2	12
106	Inhibition effects of Maillard reaction products derived from l-cysteine and glucose on enzymatic browning catalyzed by mushroom tyrosinase and characterization of active compounds by partial least squares regression analysis. RSC Advances, 2016, 6, 65825-65836.	1.7	11
107	Direct determination of 3-chloro-1,2-propanediol esters in beef flavoring products by ultra-performance liquid chromatography tandem quadrupole mass spectrometry. RSC Advances, 2016, 6, 113576-113582.	1.7	11
108	Tobacco alkaloids reduction by casings added/enzymatic hydrolysis treatments assessed through PLSR analysis. Regulatory Toxicology and Pharmacology, 2016, 75, 27-34.	1.3	11

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109	Mild and Efficient Preparation of Phytosteryl Amino Acid Ester Hydrochlorides and Their Emulsifying Properties. Journal of Agricultural and Food Chemistry, 2019, 67, 1749-1759.	2.4	11
110	Preparation of phytosteryl ornithine ester hydrochloride and improvement of its bioaccessibility and cholesterol-reducing activity in vitro. Food Chemistry, 2020, 331, 127200.	4.2	11
111	Effect of the C-Ring Structure of Flavonoids on the Yield of Adducts Formed by the Linkage of the Active Site at the A-Ring and Amadori Rearrangement Products during the Maillard Intermediate Preparation. Journal of Agricultural and Food Chemistry, 2022, 70, 3280-3288.	2.4	11
112	Controlled enzymatic hydrolysis on characteristic and antioxidant properties of soybean protein isolate-maltodextrin conjugates. International Journal of Food Properties, 2018, 21, 2239-2249.	1.3	10
113	Accelerated Dissipation of Free and Immobilized Water Facilitating the Intramolecular Dehydration of N-Xylosamine and Conversion Improvement of the Amadori Rearrangement Product of Aspartic Acidâ€“Xylose Reaction. Journal of Agricultural and Food Chemistry, 2021, 69, 14662-14670.	2.4	10
114	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. Food Bioscience, 2022, 47, 101697.	2.0	10
115	Direct and selective enzymatic synthesis of trehalose unsaturated fatty acid diesters and evaluation of foaming and emulsifying properties. Enzyme and Microbial Technology, 2020, 136, 109516.	1.6	9
116	Maillard Browning Inhibition by Ellagic Acid via Its Adduct Formation with the Amadori Rearrangement Product. Journal of Agricultural and Food Chemistry, 2021, 69, 9924-9933.	2.4	9
117	Antioxidant Activity In Vitro of Nâ€(1â€deoxyâ€Îâ€<scp>d</scp>â€xylulosâ€1â€yl)â€Phenylalanine: Comparison Among Maillard Reaction Intermediate, Endâ€Products and Xyloseâ€Phenylalanine. Journal of Food Science, 2019, 84, 1060-1067.	1.5	8
118	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. Journal of Agricultural and Food Chemistry, 2021, 69, 10648-10656.	2.4	8
119	Controlled Formation of Pyrazines: Inhibition by Ellagic Acid Interaction with N-(1-Deoxy-<scp>d</scp>-xylulos-1-yl)-glycine and Promotion through Ellagic Acid Oxidation. Journal of Agricultural and Food Chemistry, 2022, 70, 1618-1628.	2.4	8
120	Microwave heating and conduction heating pork belly: Non-volatile compounds and their correlation with taste characteristics, heat transfer modes, and matrix microstructure. Meat Science, 2022, 192, 108899.	2.7	8
121	Correlating supercritical fluid extraction parameters with volatile compounds from Finnish wild mushrooms (Craterellus tubaeformis) and yield prediction by partial least squares regression analysis. RSC Advances, 2018, 8, 5233-5242.	1.7	7
122	Quantification of Free 2-Furfurylthiol in Coffee Brew Using a Prefabricated Coffee Model. Food Analytical Methods, 2018, 11, 654-662.	1.3	7
123	A new approach for facile synthesis of phytosteryl phenolates. Food Chemistry, 2018, 263, 321-326.	4.2	7
124	Aroma binding and stability in brewed coffee: A case study of 2-furfurylthiol. Food Chemistry, 2019, 295, 449-455.	4.2	7
125	Promoted Formation of Pyrazines and Sulfur-Containing Volatile Compounds through Interaction of Extra-Added Glutathione or Its Constituent Amino Acids and Secondary Products of Thermally Degraded N-(1-Deoxy-<scp>d</scp>-ribulos-1-yl)-Glutathione. Journal of Agricultural and Food Chemistry, 2022, 70, 9095-9105.	2.4	7
126	Formation mechanism of crossâ€linking Maillard compounds in peptideâ€“xylose systems. Journal of Peptide Science, 2012, 18, 626-634.	0.8	6

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127	Investigating the optimum conditions for minimized 3-chloropropane-1,2-diol esters content and improved sensory attributes during savory beef flavor preparation. Food Chemistry, 2018, 243, 96-102.	4.2	6
128	Dependence and Conversion Mechanism for Selective Preparation of a Xyloseâ€“Diglycine Amadori Compound and a Cross-linking Product in an Aqueous Maillard Reaction. Journal of Agricultural and Food Chemistry, 2021, 69, 14915-14925.	2.4	6
129	Temperature-Dependent Catalysis of Glycylglycine on Its Amadori Compound Degradation to Deoxyosone. Journal of Agricultural and Food Chemistry, 2022, 70, 8409-8416.	2.4	6
130	Rapid and sensitive gas chromatography-triple quadrupole mass spectrometry method for the determination of organic acids in tobacco leaves. Analytical Methods, 2014, 6, 5227-5235.	1.3	5
131	Effect of sodium chloride concentration on off-flavor removal correlated to glucosinolate degradation and red radish anthocyanin stability. Journal of Food Science and Technology, 2019, 56, 937-950.	1.4	5
132	Microwave heating as a tool to enhance antioxidant activity and release soluble conjugates from Feutrellâ€™s Early (citrus mandarin cultivar) peels. Journal of Food Processing and Preservation, 2020, 44, e14574.	0.9	5
133	The preparation of phytosteryl succinyl sucrose esters and improvement of their water solubility and emulsifying properties. Food Chemistry, 2022, 373, 131501.	4.2	5
134	Tallow Beef Flavor: Effect of Processing Conditions and Ingredients on 3-Chloropropane-1, 2-Diol Esters Generation, and Sensory Characteristics. European Journal of Lipid Science and Technology, 2018, 120, 1700337.	1.0	2
135	Coupling effects of preheating time and extraction medium <scp>pH</scp> on red radish anthocyanin yield, glucosinolate degradation and offâ€odour removal. International Journal of Food Science and Technology, 2018, 53, 709-718.	1.3	2
136	Effect of calcium chloride on the uniformity of colouring in sushi red ginger slices by modulating the properties of starch. RSC Advances, 2019, 9, 1664-1670.	1.7	2
137	Effect of microwave treatment on the nutritional profile of the citrus mandarin cultivars peels. Journal of Food Processing and Preservation, 2020, 44, e14791.	0.9	2
138	Frankincense-like Flavor Formation Through the Combined Effect of Moderate Enzymatically Hydrolyzed Milk Fat and Glutamic Acid-galactose Amadori Rearrangement Product During Thermal Processing. Food and Bioprocess Technology, 2022, 15, 1374-1391.	2.6	2
139	Purification of procyanidins from Kunlun Chrysanthemum by macroporous resins combined with silica gel and evaluation of antioxidant activities in vitro. Pakistan Journal of Pharmaceutical Sciences, 2015, 28, 383-91.	0.2	0
140	Tannic acid modulated the wall compactness of cinnamaldehydeâ€loaded microcapsules and enhanced inhibitory effect on Aspergillus brasiliensis. International Journal of Food Science and Technology, 2022, 57, 5357-5365.	1.3	0