

Hua Xiong

List of Publications by Year in descending order

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91
papers

3,946
citations

94433

37
h-index

138484

58
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91
all docs

91
docs citations

91
times ranked

4363
citing authors

#	ARTICLE	IF	CITATIONS
1	Strategies of molecular imprinting-based fluorescence sensors for chemical and biological analysis. <i>Biosensors and Bioelectronics</i> , 2018, 112, 54-71.	10.1	288
2	Enzymatic hydrolysis of rice dreg protein: Effects of enzyme type on the functional properties and antioxidant activities of recovered proteins. <i>Food Chemistry</i> , 2012, 134, 1360-1367.	8.2	180
3	Water-compatible temperature and magnetic dual-responsive molecularly imprinted polymers for recognition and extraction of bisphenol A. <i>Journal of Chromatography A</i> , 2016, 1435, 30-38.	3.7	165
4	Label-free colorimetric detection of trace cholesterol based on molecularly imprinted photonic hydrogels. <i>Journal of Materials Chemistry</i> , 2011, 21, 19267.	6.7	116
5	Ternary Emission of a Blue-, Green-, and Red-Based Molecular Imprinting Fluorescence Sensor for the Multiplexed and Visual Detection of Bovine Hemoglobin. <i>Analytical Chemistry</i> , 2019, 91, 6561-6568.	6.5	113
6	Effects of Spray Drying and Freeze Drying on the Properties of Protein Isolate from Rice Dreg Protein. <i>Food and Bioprocess Technology</i> , 2013, 6, 1759-1769.	4.7	108
7	Physicochemical and comparative properties of pectins extracted from <i>Akebia trifoliata</i> var. <i>australis</i> peel. <i>Carbohydrate Polymers</i> , 2012, 87, 1663-1669.	10.2	94
8	Ratiometric fluorescence and colorimetry dual-mode assay based on manganese dioxide nanosheets for visual detection of alkaline phosphatase activity. <i>Sensors and Actuators B: Chemical</i> , 2020, 302, 127176.	7.8	89
9	Physicochemical and functional properties of the protein isolate and major fractions prepared from <i>Akebia trifoliata</i> var. <i>australis</i> seed. <i>Food Chemistry</i> , 2012, 133, 923-929.	8.2	88
10	Recent advances in molecularly imprinted polymers in food analysis. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.6	78
11	Molecularly Imprinted Polymer on Magnetic Graphene Oxide for Fast and Selective Extraction of 17 β -Estradiol. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7436-7443.	5.2	78
12	Dummy-surface molecularly imprinted polymers on magnetic graphene oxide for rapid and selective quantification of acrylamide in heat-processed (including fried) foods. <i>Food Chemistry</i> , 2017, 221, 1797-1804.	8.2	77
13	Comparison of functional and structural properties of native and industrial process-modified proteins from long-grain indica rice. <i>Journal of Cereal Science</i> , 2012, 56, 568-575.	3.7	73
14	One-pot synthesis of magnetic molecularly imprinted microspheres by RAFT precipitation polymerization for the fast and selective removal of 17 β -estradiol. <i>RSC Advances</i> , 2015, 5, 10611-10618.	3.6	71
15	Complexation with whey protein fibrils and chitosan: A potential vehicle for curcumin with improved aqueous dispersion stability and enhanced antioxidant activity. <i>Food Hydrocolloids</i> , 2020, 104, 105729.	10.7	70
16	<i>Enterobacter aerogenes</i> ZDY01 Attenuates Choline-Induced Trimethylamine N-Oxide Levels by Remodeling Gut Microbiota in Mice. <i>Journal of Microbiology and Biotechnology</i> , 2017, 27, 1491-1499.	2.1	67
17	Preparation and Self-Assembly Mechanism of Bovine Serum Albumin@Citrus Peel Pectin Conjugated Hydrogel: A Potential Delivery System for Vitamin C. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7377-7384.	5.2	66
18	PEG-coated lyophilized proliposomes: preparation, characterizations and in vitro release evaluation of vitamin E. <i>European Food Research and Technology</i> , 2011, 232, 647-654.	3.3	62

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19	Multi-emitting fluorescence sensor of MnO ₂ @OPD@QD for the multiplex and visual detection of ascorbic acid and alkaline phosphatase. <i>Journal of Materials Chemistry C</i> , 2020, 8, 5554-5561.	5.5	62
20	Thermosensitive molecularly imprinted polymers on porous carriers: Preparation, characterization and properties as novel adsorbents for bisphenol A. <i>Talanta</i> , 2014, 130, 182-191.	5.5	60
21	Facile approach to the synthesis of molecularly imprinted ratiometric fluorescence nanosensor for the visual detection of folic acid. <i>Food Chemistry</i> , 2020, 319, 126575.	8.2	59
22	Amphiphilic chitosan derivative-based core-shell micelles: Synthesis, characterisation and properties for sustained release of Vitamin D3. <i>Food Chemistry</i> , 2014, 152, 307-315.	8.2	58
23	Preparation of photonic-magnetic responsive molecularly imprinted microspheres and their application to fast and selective extraction of 17 β -estradiol. <i>Journal of Chromatography A</i> , 2016, 1442, 1-11.	3.7	58
24	A novel antibacterial agent based on AgNPs and Fe ₃ O ₄ loaded chitin microspheres with peroxidase-like activity for synergistic antibacterial activity and wound-healing. <i>International Journal of Pharmaceutics</i> , 2018, 552, 277-287.	5.2	58
25	Double-induced se-enriched peanut protein nanoparticles preparation, characterization and stabilized food-grade pickering emulsions. <i>Food Hydrocolloids</i> , 2020, 99, 105308.	10.7	57
26	Graphene quantum dots combined with copper(II) ions as a fluorescent probe for turn-on detection of sulfide ions. <i>Mikrochimica Acta</i> , 2015, 182, 2139-2146.	5.0	55
27	Development of Oral Delivery Systems with Enhanced Antioxidant and Anticancer Activity: Coix Seed Oil and β -Carotene Coloaded Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 406-414.	5.2	52
28	Formation of fibrils derived from whey protein isolate: structural characteristics and protease resistance. <i>Food and Function</i> , 2019, 10, 8106-8115.	4.6	51
29	Rational construction of a triple emission molecular imprinting sensor for accurate naked-eye detection of folic acid. <i>Nanoscale</i> , 2020, 12, 6529-6536.	5.6	49
30	Distribution and effects of natural selenium in soybean proteins and its protective role in soybean β -conglycinin (7S globulins) under AAPH-induced oxidative stress. <i>Food Chemistry</i> , 2019, 272, 201-209.	8.2	48
31	Dual-emission color-controllable nanoparticle based molecular imprinting ratiometric fluorescence sensor for the visual detection of Brilliant Blue. <i>Sensors and Actuators B: Chemical</i> , 2019, 284, 428-436.	7.8	48
32	Simultaneous phase-inversion and imprinting based sensor for highly sensitive and selective detection of bisphenol A. <i>Talanta</i> , 2018, 176, 595-603.	5.5	47
33	A novel magnetic fluorescent molecularly imprinted sensor for highly selective and sensitive detection of 4-nitrophenol in food samples through a dual-recognition mechanism. <i>Food Chemistry</i> , 2021, 348, 129126.	8.2	42
34	The role of heating time on the characteristics, functional properties and antioxidant activity of enzyme-hydrolyzed rice proteins-glucose Maillard reaction products. <i>Food Bioscience</i> , 2021, 43, 101225.	4.4	41
35	Thermally and magnetically dual-responsive mesoporous silica nanospheres: preparation, characterization, and properties for the controlled release of sophoridine. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.6	40
36	The effect of deamidation on the structural, functional, and rheological properties of glutelin prepared from <i>Akebia trifoliata</i> var. <i>australis</i> seed. <i>Food Chemistry</i> , 2015, 178, 96-105.	8.2	39

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37	Switchable zipper-like thermoresponsive molecularly imprinted polymers for selective recognition and extraction of estradiol. <i>Talanta</i> , 2018, 176, 187-194.	5.5	39
38	Phenolics of Green Pea (<i>Pisum sativum</i> L.) Hulls, Their Plasma and Urinary Metabolites, Bioavailability, and in Vivo Antioxidant Activities in a Rat Model. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11955-11968.	5.2	39
39	Development of antibacterial pectin from <i>Akebia trifoliata</i> var. <i>australis</i> waste for accelerated wound healing. <i>Carbohydrate Polymers</i> , 2019, 217, 58-68.	10.2	38
40	A nanowell-based molecularly imprinted electrochemical sensor for highly sensitive and selective detection of 17β -estradiol in food samples. <i>Food Chemistry</i> , 2019, 297, 124968.	8.2	37
41	Spray drying of <i>Lactobacillus rhamnosus</i> GG with calcium-containing protectant for enhanced viability. <i>Powder Technology</i> , 2019, 358, 87-94.	4.2	37
42	Zipper-like magnetic molecularly imprinted microspheres for on/off-switchable recognition and extraction of 17β -estradiol from food samples. <i>Food Chemistry</i> , 2018, 261, 87-95.	8.2	36
43	New pectin-induced green fabrication of Ag@AgCl/ZnO nanocomposites for visible-light triggered antibacterial activity. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 207-217.	7.5	36
44	<i>Akebia trifoliata</i> pericarp extract ameliorates inflammation through NF- κ B/MAPK signaling pathways and modifies gut microbiota. <i>Food and Function</i> , 2020, 11, 4682-4696.	4.6	35
45	Effect of cold and hot enzyme deactivation on the structural and functional properties of rice dreg protein hydrolysates. <i>Food Chemistry</i> , 2021, 345, 128784.	8.2	35
46	Speciation of Selenium in Brown Rice Fertilized with Selenite and Effects of Selenium Fertilization on Rice Proteins. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3494.	4.1	33
47	Improving the bioaccessibility and in vitro absorption of 5-demethylnobiletin from chenpi by se-enriched peanut protein nanoparticles-stabilized pickering emulsion. <i>Journal of Functional Foods</i> , 2019, 55, 76-85.	3.4	33
48	Characteristics and Feasibility of Trans-Free Plastic Fats through Lipozyme TL IM-Catalyzed Interesterification of Palm Stearin and <i>Akebia trifoliata</i> Variety <i>Australis</i> Seed Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3293-3300.	5.2	31
49	Effects of Chemical Composition and Microstructure in Human Milk and Infant Formulas on Lipid Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5462-5470.	5.2	31
50	Soluble starch-based biodegradable and microporous microspheres as potential adsorbent for stabilization and controlled release of coix seed oil. <i>European Food Research and Technology</i> , 2011, 232, 693-702.	3.3	30
51	Physical and Oxidative Stabilities of O/W Emulsions Formed with Rice Dreg Protein Hydrolysate: Effect of Xanthan Gum Rheology. <i>Food and Bioprocess Technology</i> , 2016, 9, 1380-1390.	4.7	29
52	Anti-inflammatory effects of three selenium-enriched brown rice protein hydrolysates in LPS-induced RAW264.7 macrophages via NF- κ B/MAPKs signaling pathways. <i>Journal of Functional Foods</i> , 2021, 76, 104320.	3.4	29
53	Peanut selenium distribution, concentration, speciation, and effects on proteins after exogenous selenium biofortification. <i>Food Chemistry</i> , 2021, 354, 129515.	8.2	29
54	Stability and Bioaccessibility of Fucoxanthin in Nanoemulsions Prepared from Pinolenic Acid-contained Structured Lipid. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	28

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55	Green Pea (<i>Pisum sativum</i> L.) Hull Polyphenol Extracts Ameliorate DSS-Induced Colitis through Keap1/Nrf2 Pathway and Gut Microbiota Modulation. <i>Foods</i> , 2021, 10, 2765.	4.3	28
56	Complete waste recycling strategies for improving the accessibility of rice protein films. <i>Green Chemistry</i> , 2020, 22, 490-503.	9.0	26
57	The profiling of bioactives in <i>Akebia trifoliata</i> pericarp and metabolites, bioavailability and <i>in vivo</i> anti-inflammatory activities in DSS-induced colitis mice. <i>Food and Function</i> , 2019, 10, 3977-3991.	4.6	25
58	Rice Dreg Protein as an Alternative to Soy Protein Isolate: Comparison of Nutritional Properties. <i>International Journal of Food Properties</i> , 2014, 17, 1791-1804.	3.0	24
59	Label-free colorimetric detection of tetracycline using analyte-responsive inverse-opal hydrogels based on molecular imprinting technology. <i>New Journal of Chemistry</i> , 2017, 41, 10174-10180.	2.8	24
60	Maillard conjugates of whey protein isolate-xylooligosaccharides for the microencapsulation of <i>Lactobacillus rhamnosus</i> : protective effects and stability during spray drying, storage and gastrointestinal digestion. <i>Food and Function</i> , 2021, 12, 4034-4045.	4.6	24
61	Effect of microbial transglutaminase on the structural and rheological characteristics and <i>in vitro</i> digestion of rice glutelin-casein blends. <i>Food Research International</i> , 2021, 139, 109832.	6.2	23
62	Characteristics of rice dreg protein isolate treated by high-pressure microfluidization with and without proteolysis. <i>Food Chemistry</i> , 2021, 358, 129861.	8.2	23
63	Characterisation of zero-trans margarine fats produced from camellia seed oil, palm stearin and coconut oil using enzymatic interesterification strategy. <i>International Journal of Food Science and Technology</i> , 2014, 49, 91-97.	2.7	22
64	Synthesis of cocoa butter substitutes from <i>Cinnamomum camphora</i> seed oil and fully hydrogenated palm oil by enzymatic interesterification. <i>Journal of Food Science and Technology</i> , 2019, 56, 835-845.	2.8	22
65	Bioactives and their metabolites from <i>Tetragium hemsleyanum</i> leaves ameliorate DSS-induced colitis <i>via</i> protecting the intestinal barrier, mitigating oxidative stress and regulating the gut microbiota. <i>Food and Function</i> , 2021, 12, 11760-11776.	4.6	21
66	Rapid detection of vegetable cooking oils adulterated with inedible used oil using fluorescence quenching method with aqueous CTAB-coated quantum dots. <i>Sensors and Actuators B: Chemical</i> , 2014, 203, 697-704.	7.8	19
67	Rice protein concentrate partially replaces dried whey in the diet for early-weaned piglets and improves their growth performance. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1187-1193.	3.5	18
68	Preparation and Characterization of Genipin-Crosslinked Chitosan Microspheres for the Sustained Release of Salidroside. <i>International Journal of Food Engineering</i> , 2015, 11, 323-333.	1.5	17
69	Drum drying-and extrusion-black rice anthocyanins exert anti-inflammatory effects via suppression of the NF- κ B /MAPKs signaling pathways in LPS-induced RAW 264.7 cells. <i>Food Bioscience</i> , 2021, 41, 100841.	4.4	17
70	Protein isolate from <i>Stauntonia brachyanthera</i> seed: Chemical characterization, functional properties, and emulsifying performance after heat treatment. <i>Food Chemistry</i> , 2021, 345, 128542.	8.2	15
71	Development of composite nanoparticles from gum Arabic and carboxymethylcellulose-modified <i>Stauntonia brachyanthera</i> seed albumin for lutein delivery. <i>Food Chemistry</i> , 2022, 372, 131269.	8.2	15
72	Anti-inflammatory effect of lentil hull (<i>Lens culinaris</i>) extract via MAPK/NF- κ B signaling pathways and effects of digestive products on intestinal barrier and inflammation in Caco-2 and Raw264.7 co-culture. <i>Journal of Functional Foods</i> , 2022, 92, 105044.	3.4	15

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73	A Comparison Investigation of Coix Seed Oil Liposomes Prepared by Five Different Methods. <i>Journal of Dispersion Science and Technology</i> , 2015, 36, 136-145.	2.4	14
74	Effects of sequential enzymatic hydrolysis and transglutaminase crosslinking on functional, rheological, and structural properties of whey protein isolate. <i>LWT - Food Science and Technology</i> , 2022, 153, 112415.	5.2	14
75	Polyphenol Content of Green Pea (<i>Pisum sativum</i> L.) Hull under <i>In Vitro</i> Digestion and Effects of Digestive Products on Anti-Inflammatory Activity and Intestinal Barrier in the Caco-2/Raw264.7 Coculture Model. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3477-3488.	5.2	14
76	Industrially Produced Rice Protein Ameliorates Dextran Sulfate Sodium-Induced Colitis via Protecting the Intestinal Barrier, Mitigating Oxidative Stress, and Regulating Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4952-4965.	5.2	13
77	Phenolics of Yellow Pea (<i>Pisum sativum</i> L.) Hulls, Their Plasma and Urinary Metabolites, Organ Distribution, and <i>In Vivo</i> Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5013-5025.	5.2	11
78	A Density Functional Theory (DFT) Study of the Acyl Migration Occurring during Lipase-Catalyzed Transesterifications. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3438.	4.1	10
79	Beneficial effects of novel hydrolysates produced by limited enzymatic broken rice on the gut microbiota and intestinal morphology in weaned piglets. <i>Journal of Functional Foods</i> , 2019, 62, 103560.	3.4	10
80	Chitosan/rice hydrolysate/curcumin composite film: Effect of chitosan molecular weight. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 53-62.	7.5	10
81	Microwave-assisted Synthesis of N,S-co-carbon Dots as Switch-on Fluorescent Sensor for Rapid and Sensitive Detection of Ascorbic Acid in Processed Fruit Juice. <i>Analytical Sciences</i> , 2020, 36, 353-360.	1.6	9
82	Effect of replacement of lactose with partially hydrolysed rice syrup on small intestine development in weaned pigs from 7 to 21 days. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1932-1938.	3.5	8
83	Effects of rice dreg protein and its hydrolysate on growth performance and small intestine morphology of early-weaned rats. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 687-693.	3.5	8
84	Characterisation, stability and <i>in vitro</i> degradation of microcapsules containing Chinese yak (<i>Capra hircus</i>) butter. <i>International Journal of Food Science and Technology</i> , 2013, 48, 826-834.	2.7	6
85	Juglone Thermosensitive Liposomes: Preparation, Characterization, <i>In Vitro</i> Release and Hyperthermia Cell Evaluation. <i>International Journal of Food Engineering</i> , 2016, 12, 429-438.	1.5	6
86	Effects of enzymatic/alkali protein removal and particle size reduction on physicochemical and functional characteristics of okara dietary fibre. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3171-3180.	2.7	6
87	Effect of Different Extraction Methods on Physicochemical Characteristics and Antioxidant Activity of C-Phycocyanin from Dry Biomass of <i>Arthrospira platensis</i> . <i>Foods</i> , 2022, 11, 1296.	4.3	6
88	Design of water-soluble whole rice glutelin: The rendezvous of two rice subspecies, Japonica and Indica. <i>Food Hydrocolloids</i> , 2021, 110, 106148.	10.7	5
89	Evaluation of chemical species and bioaccessibility of selenium in dietary supplements. <i>European Food Research and Technology</i> , 2019, 245, 225-232.	3.3	4
90	Identification of adulterated vegetable cooking oils using fluorescence quenching method with aqueous CTAB-coated CdSe/ZnS quantum dots as probes. , 2013, , .		1

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91	Controlled Release of Salidroside Microspheres Prepared Using a Chitosan and Methylcellulose Interpenetrating Polymer Network. International Journal of Food Engineering, 2017, 13, .	1.5	1