

Hua Xiong

List of Publications by Year in descending order

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91
papers

3,946
citations

94381

37
h-index

138417

58
g-index

91
all docs

91
docs citations

91
times ranked

4363
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.2	15
2	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.	2.5	14
3	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.	1.3	6
4	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.	2.4	14
5	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.	1.6	15
6	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.	2.4	13
7	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.	1.9	6
8	Chitosan/rice hydrolysate/curcumin composite film: Effect of chitosan molecular weight. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 53-62.	3.6	10
9	Design of water-soluble whole rice glutelin: The rendezvous of two rice subspecies, Japonica and Indica. <i>Food Hydrocolloids</i> , 2021, 110, 106148.	5.6	5
10	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.	4.2	35
11	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.	4.2	15
12	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.	2.0	17
13	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.	1.6	29
14	Effect of microbial transglutaminase on the structural and rheological characteristics and in vitro digestion of rice glutelin-casein blends. <i>Food Research International</i> , 2021, 139, 109832.	2.9	23
15	Maillard conjugates of whey protein isolate-xyloligosaccharides 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.	2.1	24
16	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.	2.4	11
17	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.	4.2	42
18	Peanut selenium distribution, concentration, speciation, and effects on proteins after exogenous selenium biofortification. <i>Food Chemistry</i> , 2021, 354, 129515.	4.2	29

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19	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.	2.0	41
20	Characteristics of rice dreg protein isolate treated by high-pressure microfluidization with and without proteolysis. <i>Food Chemistry</i> , 2021, 358, 129861.	4.2	23
21	Bioactives and their metabolites from <i>Tetrastigma hemsleyanum</i> leaves ameliorate DSS-induced colitis via protecting the intestinal barrier, mitigating oxidative stress and regulating the gut microbiota. <i>Food and Function</i> , 2021, 12, 11760-11776.	2.1	21
22	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.	1.9	28
23	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.	4.0	89
24	Double-induced se-enriched peanut protein nanoparticles preparation, characterization and stabilized food-grade pickering emulsions. <i>Food Hydrocolloids</i> , 2020, 99, 105308.	5.6	57
25	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.	0.8	9
26	Complete waste recycling strategies for improving the accessibility of rice protein films. <i>Green Chemistry</i> , 2020, 22, 490-503.	4.6	26
27	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.	2.7	62
28	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.	4.2	59
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.	2.8	49
30	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.	5.6	70
31	<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.	2.1	35
32	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.	2.4	31
33	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.	4.2	48
34	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.	1.8	10
35	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.	2.4	39
36	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.	3.6	36

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37	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.	2.1	25
38	A nanowell-based molecularly imprinted electrochemical sensor for highly sensitive and selective detection of 17 β -estradiol in food samples. <i>Food Chemistry</i> , 2019, 297, 124968.	4.2	37
39	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.	3.2	113
40	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.	5.1	38
41	Improving the bioaccessibility and <i>in vitro</i> 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.	1.6	33
42	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.	1.6	10
43	Formation of fibrils derived from whey protein isolate: structural characteristics and protease resistance. <i>Food and Function</i> , 2019, 10, 8106-8115.	2.1	51
44	Evaluation of chemical species and bioaccessibility of selenium in dietary supplements. <i>European Food Research and Technology</i> , 2019, 245, 225-232.	1.6	4
45	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.	2.4	52
46	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.	4.0	48
47	Spray drying of <i>Lactobacillus rhamnosus</i> GG with calcium-containing protectant for enhanced viability. <i>Powder Technology</i> , 2019, 358, 87-94.	2.1	37
48	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.	1.4	22
49	Zipper-like magnetic molecularly imprinted microspheres for on/off-switchable recognition and extraction of 17 β -estradiol from food samples. <i>Food Chemistry</i> , 2018, 261, 87-95.	4.2	36
50	Strategies of molecular imprinting-based fluorescence sensors for chemical and biological analysis. <i>Biosensors and Bioelectronics</i> , 2018, 112, 54-71.	5.3	288
51	Simultaneous phase-inversion and imprinting based sensor for highly sensitive and selective detection of bisphenol A. <i>Talanta</i> , 2018, 176, 595-603.	2.9	47
52	Switchable zipper-like thermoresponsive molecularly imprinted polymers for selective recognition and extraction of estradiol. <i>Talanta</i> , 2018, 176, 187-194.	2.9	39
53	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.	1.8	33
54	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.	2.6	58

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55	Stability and Bioaccessibility of Fucoxanthin in Nanoemulsions Prepared from Pinolenic Acid-contained Structured Lipid. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	28
56	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.	4.2	77
57	Controlled Release of Salidroside Microspheres Prepared Using a Chitosan and Methylcellulose Interpenetrating Polymer Network. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	1
58	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.	1.4	24
59	<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.	0.9	67
60	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.	2.6	29
61	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.	0.7	6
62	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.	2.4	66
63	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.	1.8	165
64	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.	1.8	58
65	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.	0.7	17
66	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.	4.2	39
67	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.	1.7	71
68	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.	2.5	55
69	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.	1.3	14
70	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.	1.3	24
71	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.	1.3	22
72	Recent advances in molecularly imprinted polymers in food analysis. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	1.3	78

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73	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.	4.2	58
74	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, .	1.3	40
75	Thermosensitive molecularly imprinted polymers on porous carriers: Preparation, characterization and properties as novel adsorbents for bisphenol A. <i>Talanta</i> , 2014, 130, 182-191.	2.9	60
76	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.	4.0	19
77	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.	2.4	78
78	Characteristics and Feasibility of <i>Trans</i> -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.	2.4	31
79	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.	2.6	108
80	Identification of adulterated vegetable cooking oils using fluorescence quenching method with aqueous CTAB-coated CdSe/ZnS quantum dots as probes. , 2013, , .		1
81	Characterisation, stability and <i>in vitro</i> degradation of microcapsules containing Chinese yak (<i>Capra hircanus</i>) butter. <i>International Journal of Food Science and Technology</i> , 2013, 48, 826-834.	1.3	6
82	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.	1.8	73
83	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.	5.1	94
84	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.	4.2	88
85	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.	4.2	180
86	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
87	PEG-coated lyophilized proliposomes: preparation, characterizations and <i>in vitro</i> release evaluation of vitamin E. <i>European Food Research and Technology</i> , 2011, 232, 647-654.	1.6	62
88	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.	1.6	30
89	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.	1.7	8
90	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.	1.7	18

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91	Effect of replacement of lactose with partially hydrolysed rice syrup on small intestine development in weaned pigs from 7 to 21 days. Journal of the Science of Food and Agriculture, 2008, 88, 1932-1938.	1.7	8