

Xichang Wang

List of Publications by Year in descending order

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114
papers

3,020
citations

159358

30
h-index

205818

48
g-index

114
all docs

114
docs citations

114
times ranked

2769
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of flavour qualities of three sourced <i>Eriocheir sinensis</i> . Food Chemistry, 2016, 200, 24-31.	4.2	141
2	Enhanced Antioxidant Activity for Apple Juice Fermented with <i>Lactobacillus plantarum</i> ATCC14917. Molecules, 2019, 24, 51.	1.7	130
3	Effects of 3 Feeding Modes on the Volatile and Nonvolatile Compounds in the Edible Tissues of Female Chinese Mitten Crab (<i>Eriocheir sinensis</i>). Journal of Food Science, 2016, 81, S968-81.	1.5	116
4	Inhibitory activities of dietary phenolic compounds on heterocyclic amine formation in both chemical model system and beef patties. Molecular Nutrition and Food Research, 2007, 51, 969-976.	1.5	102
5	Positive and negative effects of polyphenol incorporation in baked foods. Food Chemistry, 2019, 284, 90-99.	4.2	95
6	Inhibitory Effect of Fruit Extracts on the Formation of Heterocyclic Amines. Journal of Agricultural and Food Chemistry, 2007, 55, 10359-10365.	2.4	75
7	Gelatin molecular structures affect behaviors of fish oil-loaded traditional and Pickering emulsions. Food Chemistry, 2020, 309, 125642.	4.2	75
8	Soybean Lecithin-Mediated Nanoporous PLGA Microspheres with Highly Entrapped and Controlled Released BMP-2 as a Stem Cell Platform. Small, 2018, 14, e1800063.	5.2	71
9	Effect of extraction methods on the structural characteristics, functional properties, and emulsion stabilization ability of Tilapia skin gelatins. Food Chemistry, 2020, 328, 127114.	4.2	67
10	Effect of three types of thermal processing methods on the lipidomics profile of tilapia fillets by UPLC-Q-Extractive Orbitrap mass spectrometry. Food Chemistry, 2019, 298, 125029.	4.2	65
11	Trapping of Phenylacetaldehyde as a Key Mechanism Responsible for Naringenin's Inhibitory Activity in Mutagenic 2-Amino-1-methyl-6-phenylimidazo [4,5-b]Pyridine Formation. Chemical Research in Toxicology, 2008, 21, 2026-2034.	1.7	63
12	Recent Advances of Electrospun Nanofibrous Membranes in the Development of Chemosensors for Heavy Metal Detection. Small, 2017, 13, 1604293.	5.2	63
13	Effect of interfacial layer number on the storage stability and in vitro digestion of fish oil-loaded multilayer emulsions consisting of gelatin particle and polysaccharides. Food Chemistry, 2021, 336, 127686.	4.2	61
14	Effect of extraction methods on the preparation of electrospun/electrosprayed microstructures of tilapia skin collagen. Journal of Bioscience and Bioengineering, 2019, 128, 234-240.	1.1	59
15	Physicochemical and sensory variables of Maillard reaction products obtained from Takifugu obscurus muscle hydrolysates. Food Chemistry, 2019, 290, 40-46.	4.2	56
16	Tumor microenvironment-induced structure changing drug/gene delivery system for overcoming delivery-associated challenges. Journal of Controlled Release, 2020, 323, 203-224.	4.8	55
17	Fish oil-loaded emulsions stabilized by synergetic or competitive adsorption of gelatin and surfactants on oil/water interfaces. Food Chemistry, 2020, 308, 125597.	4.2	52
18	4-Methoxyresveratrol Alleviated AGE-Induced Inflammation via RAGE-Mediated NF- κ B and NLRP3 Inflammasome Pathway. Molecules, 2018, 23, 1447.	1.7	51

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19	A novel approach to determine leucomalachite green and malachite green in fish fillets with surface-enhanced Raman spectroscopy (SERS) and multivariate analyses. <i>Journal of Raman Spectroscopy</i> , 2012, 43, 1208-1213.	1.2	47
20	Inhibitory effects of selected dietary flavonoids on the formation of total heterocyclic amines and 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) in roast beef patties and in chemical models. <i>Food and Function</i> , 2016, 7, 1057-1066.	2.1	46
21	Release properties of tannic acid from hydrogen bond driven antioxidative cellulose nanofibrous films. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 68-74.	3.6	44
22	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. <i>Food Chemistry</i> , 2016, 190, 1022-1026.	4.2	44
23	Volatile components present in different parts of grass carp. <i>Journal of Food Biochemistry</i> , 2018, 42, e12668.	1.2	44
24	Naringenin, a common flavanone, inhibits the formation of AGEs in bread and attenuates AGEs-induced oxidative stress and inflammation in RAW264.7 cells. <i>Food Chemistry</i> , 2018, 269, 35-42.	4.2	43
25	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1057-1067.	2.4	40
26	The role of emerging micro-scale vegetables in human diet and health benefits—an updated review based on microgreens. <i>Food and Function</i> , 2021, 12, 1914-1932.	2.1	40
27	Characterization of Important Odorants in Steamed Male Chinese Mitten Crab (<i>Eriocheir</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2014, 79, C1250-9.	1.5	36
28	Application of surface enhanced Raman spectroscopy for analyses of restricted sulfa drugs. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2011, 5, 91-96.	1.5	35
29	The colorants, antioxidants, and toxicants from nonenzymatic browning reactions and the impacts of dietary polyphenols on their thermal formation. <i>Food and Function</i> , 2015, 6, 345-355.	2.1	35
30	The effect of <i>Perilla frutescens</i> leaf extracts on the quality of surimi fish balls. <i>Food Science and Nutrition</i> , 2019, 7, 2083-2090.	1.5	34
31	Pepper fragrant essential oil (PFEО) and functionalized MCM41 nanoparticles: formation, characterization, and bactericidal activity. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 5168-5175.	1.7	33
32	Brackish water improves the taste quality in meat of adult male <i>Eriocheir sinensis</i> during the postharvest temporary rearing. <i>Food Chemistry</i> , 2021, 343, 128409.	4.2	31
33	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. <i>Food Hydrocolloids</i> , 2020, 108, 106073.	5.6	29
34	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. <i>Food Frontiers</i> , 2020, 1, 134-151.	3.7	29
35	Antioxidative activities of a mycosporine-like amino acid, porphyra-334. <i>Fisheries Science</i> , 2008, 74, 1166-1172.	0.7	28
36	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1988-1994.	1.7	27

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37	Electrosprayed Soft Capsules of Millimeter Size for Specifically Delivering Fish Oil/Nutrients to the Stomach and Intestines. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 6536-6545.	4.0	27
38	Inhibitory effect of selected hydrocolloids on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PhIP) formation in chemical models and beef patties. <i>Journal of Hazardous Materials</i> , 2021, 402, 123486.	6.5	27
39	Quercetin Inhibited the Formation of Lipid Oxidation Products in Thermally Treated Soybean Oil by Trapping Intermediates. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3479-3488.	2.4	27
40	A phenylacetaldehyde-flavonoid adduct, 8-C-(E-phenylethenyl)-norartocarpetin, exhibits intrinsic apoptosis and MAPK pathways-related anticancer potential on HepG2, SMMC-7721 and QGY-7703. <i>Food Chemistry</i> , 2016, 197, 1085-1092.	4.2	26
41	Pterostilbene and 4-Methoxyresveratrol Inhibited Lipopolysaccharide-Induced Inflammatory Response in RAW264.7 Macrophages. <i>Molecules</i> , 2018, 23, 1148.	1.7	26
42	Electrospraying Technique and Its Recent Application Advances for Biological Macromolecule Encapsulation of Food Bioactive Substances. <i>Food Reviews International</i> , 2022, 38, 566-588.	4.3	26
43	Silver carp scale gelatins for the stabilization of fish oil-loaded emulsions. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 145-154.	3.6	26
44	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. <i>Food and Function</i> , 2021, 12, 177-190.	2.1	25
45	Identification of key umami-related compounds in Yangtze Coilia ectenes by combining electronic tongue analysis with sensory evaluation. <i>RSC Advances</i> , 2016, 6, 45689-45695.	1.7	24
46	Neuroprotective Potential of Mung Bean (<i>Vigna radiata</i> L.) Polyphenols in Alzheimer's Disease: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 11554-11571.	2.4	24
47	Comparison of Arrhenius model and artificial neuronal network for predicting quality changes of frozen tilapia (<i>Oreochromis niloticus</i>). <i>Food Chemistry</i> , 2022, 372, 131268.	4.2	24
48	Structural and emulsion stabilization comparison of four gelatins from two freshwater and two marine fish skins. <i>Food Chemistry</i> , 2022, 371, 131129.	4.2	24
49	Comparison of the Fatty Acid and Triglyceride Profiles of Big Eye Tuna (<i>Thunnus obesus</i>), Atlantic salmon (<i>Salmo salar</i>) and Bighead Carp (<i>Aristichthys nobilis</i>) Heads. <i>Molecules</i> , 2019, 24, 3983.	1.7	23
50	Holothurian fucosylated chondroitin sulfates and their potential benefits for human health: Structures and biological activities. <i>Carbohydrate Polymers</i> , 2022, 275, 118691.	5.1	22
51	Study on changes in the quality of grass carp in the process of postmortem. <i>Journal of Food Biochemistry</i> , 2018, 42, e12683.	1.2	20
52	The flavor of gonad and meat of female <i>Portunus Trituberculatus</i> cultured in indoor and outdoor. <i>Journal of Food Biochemistry</i> , 2019, 43, e12743.	1.2	20
53	Postmortem changes in the freshness and volatile compounds of grass carp (<i>Ctenopharyngodon</i>) Tj ETQq1 1 0.784314 rgBT /Overload	1.6	20
54	Dihydromyricetin as a Functional Additive to Enhance Antioxidant Capacity and Inhibit the Formation of Thermally Induced Food Toxicants in a Cookie Model. <i>Molecules</i> , 2018, 23, 2184.	1.7	17

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55	The antiglycative effect of apple flowers in fructose/glucose-BSA models and cookies. <i>Food Chemistry</i> , 2020, 330, 127170.	4.2	17
56	Incorporation of lysozyme into cellulose nanocrystals stabilized β -chitosan nanoparticles with enhanced antibacterial activity. <i>Carbohydrate Polymers</i> , 2020, 236, 115974.	5.1	17
57	Meat texture, muscle histochemistry and protein composition of <i>Eriocheir sinensis</i> with different size traits. <i>Food Chemistry</i> , 2021, 338, 127632.	4.2	17
58	Lipophilized apigenin derivatives produced during the frying process as novel antioxidants. <i>Food Chemistry</i> , 2022, 379, 132178.	4.2	17
59	Reliability of LipidSearch software identification and its application to assess the effect of dry salting on the long-chain free fatty acid profile of tilapia muscles. <i>Food Research International</i> , 2020, 138, 109791.	2.9	16
60	Characteristic volatile compounds in different parts of grass carp by comprehensive two-dimensional gas chromatography/time-of-flight mass spectrometry. <i>International Journal of Food Properties</i> , 2020, 23, 777-796.	1.3	16
61	Oral administration of EGCG solution equivalent to daily achievable dosages of regular tea drinkers effectively suppresses miR483-3p induced metastasis of hepatocellular carcinoma cells in mice. <i>Food and Function</i> , 2021, 12, 3381-3392.	2.1	16
62	Comparison of olfactometrically detected compounds and aroma properties of four different edible parts of Chinese mitten crab. <i>Fisheries Science</i> , 2015, 81, 1157-1167.	0.7	15
63	Comparison of silver carp fin gelatins extracted by three types of methods: Molecular characteristics, structure, function, and pickering emulsion stabilization. <i>Food Chemistry</i> , 2022, 368, 130818.	4.2	15
64	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5449-5488.	5.9	15
65	Fabrication of chia (<i>Salvia hispanica</i> L.) seed oil nanoemulsions using different emulsifiers. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13416.	0.9	14
66	Effects of fish oil replacement by blending vegetable oils in fattening diets on nonvolatile taste substances of swimming crab (<i>Portunus trituberculatus</i>). <i>Journal of Food Biochemistry</i> , 2020, 44, e13345.	1.2	14
67	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10907-10919.	2.4	14
68	Effect of short-term frozen storage on taste of gonads of female <i>Eriocheir sinensis</i> and the classification of taste quality combined with sensory evaluation and fuzzy logic model. <i>Food Chemistry</i> , 2022, 378, 132105.	4.2	14
69	An Amperometric Immunosensor Based on an Ionic Liquid and Single-Walled Carbon Nanotube Composite Electrode for Detection of Tetrodotoxin in Pufferfish. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6888-6894.	2.4	13
70	Rapid identification of pearl powder from <i>Hyriopsis cumingii</i> by Tri-step infrared spectroscopy combined with computer vision technology. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018, 189, 265-274.	2.0	13
71	Effect of Salt Addition Time on the Nutritional Profile of <i>Thunnus obesus</i> Head Soup and the Formation of Micro/Nano-Sized Particle Structure. <i>Molecules</i> , 2019, 24, 4447.	1.7	13
72	Application of response surface methodology to optimize the production of antimicrobial metabolites by <i>Micromonospora</i> Y15. <i>Biotechnology and Biotechnological Equipment</i> , 2017, 31, 1016-1025.	0.5	12

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73	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. <i>Food and Function</i> , 2021, 12, 5892-5902.	2.1	12
74	Metabolomics of the hepatopancreas in Chinese mitten crabs (<i>Eriocheir sinensis</i>). <i>Food Research International</i> , 2022, 152, 110914.	2.9	12
75	The volatile flavor compounds of Shanghai smoked fish as a special delicacy. <i>Journal of Food Biochemistry</i> , 2021, 45, e13553.	1.2	11
76	Comparison of Egg Yolk and Soybean Phospholipids on Hepatic Fatty Acid Profile and Liver Protection in Rats Fed a High-Fructose Diet. <i>Foods</i> , 2021, 10, 1569.	1.9	11
77	Vacuum freeze-drying of tilapia skin affects the properties of skin and extracted gelatins. <i>Food Chemistry</i> , 2022, 374, 131784.	4.2	11
78	Determination of Polychlorinated Biphenyls in Fish Tissues from Shanghai Seafood Markets Using a Modified QuEChERS Method. <i>Analytical Sciences</i> , 2017, 33, 973-977.	0.8	10
79	Protective effect of Perilla (<i>Perilla frutescens</i>) leaf essential oil on the quality of a surimi-based food. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13540.	0.9	10
80	Electrospun Nanofibrous Cellulose Acetate/Curcumin Membranes for Fast Detection of Pb Ions. <i>Journal of Nanoscience and Nanotechnology</i> , 2019, 19, 670-674.	0.9	10
81	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. <i>Food Research International</i> , 2021, 149, 110712.	2.9	10
82	Multimechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. <i>Molecular Nutrition and Food Research</i> , 2021, , 2100252.	1.5	10
83	Effect of carbon numbers and structures of monosaccharides on the glycosylation and emulsion stabilization ability of gelatin. <i>Food Chemistry</i> , 2022, 389, 133128.	4.2	10
84	Lipid profile migration during the tilapia muscle steaming process revealed by a transactional analysis between MS data and lipidomics data. <i>Npj Science of Food</i> , 2021, 5, 30.	2.5	9
85	Effects of dietary replacement of fish oil by vegetable oil on proximate composition and odor profile of hepatopancreas and gonad of Chinese mitten crab (<i>Eriocheir sinensis</i>). <i>Journal of Food Biochemistry</i> , 2019, 43, e12646.	1.2	8
86	Effects of different thawing methods on microstructure and the biochemical properties of tilapia (<i>Oreochromis niloticus</i>) fillets during frozen storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 224-234.	1.3	8
87	Puerarin inhibited 3-chloropropane-1,2-diol fatty acid esters formation by reacting with glycidol and glycidyl esters. <i>Food Chemistry</i> , 2021, 358, 129843.	4.2	8
88	Anhydride structures affect the acylation modification and emulsion stabilization ability of mammalian and fish gelatins. <i>Food Chemistry</i> , 2022, 375, 131882.	4.2	8
89	Effect and mechanism of pyridoxamine on the lipid peroxidation and stability of polyunsaturated fatty acids in beef patties. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3418-3423.	1.7	7
90	High-speed delayed planar X-ray inspection system for the fast detection of small fishbones. <i>Journal of Food Process Engineering</i> , 2019, 42, e13010.	1.5	7

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91	Assessing the gelling properties of the silver carp surimi gel prepared with large yellow croaker processing by a product in freeze-thaw cycles. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15479.	0.9	7
92	Effects of Radio Frequency Tempering on the Texture of Frozen Tilapia Fillets. <i>Foods</i> , 2021, 10, 2663.	1.9	7
93	Effects of the Deacetylation Degree of Chitosan on 2-Amino-1-methyl-6-phenylimidazo[4,5- <i>b</i>]pyridine (PhIP) Formation in Chemical Models and Beef Patties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13933-13941.	2.4	7
94	Effects of Ultrasound-Assisted Vacuum Impregnation Antifreeze Protein on the Water-Holding Capacity and Texture Properties of the Yesso Scallop Adductor Muscle during Freeze-Thaw Cycles. <i>Foods</i> , 2022, 11, 320.	1.9	7
95	Improving the activity of endoglucanase I (EGI) from <i>Saccharomyces cerevisiae</i> by DNA shuffling. <i>RSC Advances</i> , 2017, 7, 46246-46256.	1.7	6
96	Gene analysis and structure prediction for the cold adaptation mechanism of trypsin from the krill <i>Euphausia superba</i> (Dana, 1852). <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3049-3056.	1.7	6
97	Crystallization for Pharmaceutical and Food Science. <i>Current Pharmaceutical Design</i> , 2018, 24, 2327-2328.	0.9	6
98	Fe ³⁺ -Coordinated Multifunctional Elastic Nanoplatfrom for Effective in Vivo Gene Transfection. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 3453-3464.	4.0	6
99	Evaluation of antioxidative capacity and lipidomics profiling of big eye tuna (<i>Thunnus obesus</i>) head soup with different colloidal particle size. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3254-3266.	1.3	6
100	Epigallocatechin Gallate and Caffeine Prevent DNA Adduct Formation and Interstrand Cross-Links Induced by Acrolein and Crotonaldehyde. <i>Journal of Food Biochemistry</i> , 2015, 39, 725-732.	1.2	5
101	Shape control and stability of multicore millimetre-sized capsules using a combined monoaxial dispersion electrospinning-ionotropic gelation technique. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5150-5159.	1.3	4
102	6-C-(E-Phenylethenyl)-naringenin, a Styryl Flavonoid, Inhibits Advanced Glycation End Product-Induced Inflammation by Upregulation of Nrf2. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3842-3851.	2.4	4
103	A novel formation pathway of N ^ε -(carboxyethyl)lysine from lactic acid during high temperature exposure in wheat sourdough bread and chemical model. <i>Food Chemistry</i> , 2022, 388, 132942.	4.2	4
104	Comparison of flavor changes of grass carp between brine injection and brining at 4°C and 20°C. <i>CYTA - Journal of Food</i> , 2020, 18, 561-571.	0.9	3
105	Preparation of selected spice microparticles and their potential application as nitrite scavenging agents in cured Tilapia muscle. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3153-3161.	1.3	3
106	Key lipid molecules in hepatopancreas of <i>Eriocheir sinensis</i> : Identification and thermal oxidative degradation characteristics. <i>Journal of Food Biochemistry</i> , 2021, 45, e13734.	1.2	3
107	Egg Yolk Phospholipids Modulate Microbial Imbalance in the Intestinal Tract of Rats on a High-Fructose Diet. <i>European Journal of Lipid Science and Technology</i> , 0, , 2100131.	1.0	2
108	Effects of Salt and Homogenization Processing on the Gastrointestinal Fate of Micro/Nano-Sized Colloidal Particles in Bigeye Tuna (<i>Thunnus obesus</i>) Head Soup: In vitro Digestion Study. <i>Frontiers in Nutrition</i> , 2022, 9, 833712.	1.6	2

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109	Colloidal Particles in Tuna Head Soup: Chemical Localization, Structural Change, and Antioxidant Property. <i>Frontiers in Nutrition</i> , 2021, 8, 638390.	1.6	1
110	LipidSearch-based manual comparative analysis of long-chain free fatty acids in thermal processed tilapia muscles: workflow, thermal processing effect and comparative lipid analysis. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1197-1207.	1.3	1
111	Gel-forming properties and their seasonal changes of freshwater fish surimi. <i>Fisheries Science</i> , 2002, 68, 1533-1536.	0.7	0
112	Development of intermediate foodstuff derived from freshwater fish in China. <i>Journal of Ocean University of China</i> , 2005, 4, 229-233.	0.6	0
113	Editorial: Crystallization for Pharmaceutical and Food Science. <i>Current Pharmaceutical Design</i> , 2018, 24, .	0.9	0
114	Regulation of physiological pH and consumption of potential food ingredients for maintaining homeostasis and metabolic function: An overview. <i>Food Reviews International</i> , 0, , 1-17.	4.3	0