Xichang Wang

List of Publications by Year
in descending order

114 papers	3,020 citations	159525 30 h-index	206029 48 g-index
114 all docs	114 docs citations	114 times ranked	2769 citing authors

#	Article	IF	Citations
1	Electrospraying Technique and Its Recent Application Advances for Biological Macromolecule Encapsulation of Food Bioactive Substances. Food Reviews International, 2022, 38, 566-588.	4.3	26
2	Effects of different thawing methods on microstructure and the biochemical properties of tilapia (Oreochromis niloticus) fillets during frozen storage. International Journal of Food Science and Technology, 2022, 57, 224-234.	1.3	8
3	Comparison of Arrhenius model and artificial neuronal network for predicting quality changes of frozen tilapia (Oreochromis niloticus). Food Chemistry, 2022, 372, 131268.	4.2	24
4	Comparison of silver carp fin gelatins extracted by three types of methods: Molecular characteristics, structure, function, and pickering emulsion stabilization. Food Chemistry, 2022, 368, 130818.	4.2	15
5	Structural and emulsion stabilization comparison of four gelatins from two freshwater and two marine fish skins. Food Chemistry, 2022, 371, 131129.	4.2	24
6	Holothurian fucosylated chondroitin sulfates and their potential benefits for human health: Structures and biological activities. Carbohydrate Polymers, 2022, 275, 118691.	5.1	22
7	Vacuum freeze-drying of tilapia skin affects the properties of skin and extracted gelatins. Food Chemistry, 2022, 374, 131784.	4.2	11
8	Metabolomics of the hepatopancreas in Chinese mitten crabs (Eriocheir sinensis). Food Research International, 2022, 152, 110914.	2.9	12
9	Anhydride structures affect the acylation modification and emulsion stabilization ability of mammalian and fish gelatins. Food Chemistry, 2022, 375, 131882.	4.2	8
10	Effects of Ultrasound-Assisted Vacuum Impregnation Antifreeze Protein on the Water-Holding Capacity and Texture Properties of the Yesso Scallop Adductor Muscle during Freezeâ€“Thaw Cycles. Foods, 2022, 11, 320.	1.9	7
11	Lipophilized apigenin derivatives produced during the frying process as novel antioxidants. Food Chemistry, 2022, 379, 132178.	4.2	17
12	Effect of short-term frozen storage on taste of gonads of female Eriocheir sinensis and the classification of taste quality combined with sensory evaluation and fuzzy logic model. Food Chemistry, 2022, 378, 132105.	4.2	14
13	Effects of Salt and Homogenization Processing on the Gastrointestinal Fate of Micro/Nano-Sized Colloidal Particles in Bigeye Tuna (Thunnus obesusis) Head Soup: In vitro Digestion Study. Frontiers in Nutrition, 2022, 9, 833712.	1.6	2
14	6-C-(E-Phenylethenyl)-naringenin, a Styryl Flavonoid, Inhibits Advanced Glycation End Product-Induced Inflammation by Upregulation of Nrf2. Journal of Agricultural and Food Chemistry, 2022, 70, 3842-3851.	2.4	4
15	LipidSearchâ€based manual comparative analysis of longâ€chain free fatty acids in thermal processed tilapia muscles: workflow, thermal processing effect and comparative lipid analysis. International Journal of Food Science and Technology, 2022, 57, 1197-1207.	1.3	1
16	A novel formation pathway of Nîµ-(carboxyethyl)lysine from lactic acid during high temperature exposure in wheat sourdough bread and chemical model. Food Chemistry, 2022, 388, 132942.	4.2	4
17	Effect of carbon numbers and structures of monosaccharides on the glycosylation and emulsion stabilization ability of gelatin. Food Chemistry, 2022, 389, 133128.	4.2	10
18	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

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19	Meat texture, muscle histochemistry and protein composition of Eriocheir sinensis with different size traits. Food Chemistry, 2021, 338, 127632.	4.2	17
20	Inhibitory effect of selected hydrocolloids on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PhIP) formation in chemical models and beef patties. Journal of Hazardous Materials, 2021, 402, 123486.	6.5	27
21	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. Food and Function, 2021, 12, 177-190.	2.1	25
22	The volatile flavor compounds of Shanghai smoked fish as a special delicacy. Journal of Food Biochemistry, 2021, 45, e13553.	1.2	11
23	Brackish water improves the taste quality in meat of adult male Eriocheir sinensis during the postharvest temporary rearing. Food Chemistry, 2021, 343, 128409.	4.2	31
24	Antioxidative Properties and Chemical Changes of Quercetin in Fish Oil: Quercetin Reacts with Free Fatty Acids to Form Its Ester Derivatives. Journal of Agricultural and Food Chemistry, 2021, 69, 1057-1067.	2.4	40
25	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. Food and Function, 2021, 12, 3381-3392.	2.1	16
26	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. Food and Function, 2021, 12, 5892-5902.	2.1	12
27	The role of emerging micro-scale vegetables in human diet and health benefitsâ€”an updated review based on microgreens. Food and Function, 2021, 12, 1914-1932.	2.1	40
28	Quercetin Inhibited the Formation of Lipid Oxidation Products in Thermally Treated Soybean Oil by Trapping Intermediates. Journal of Agricultural and Food Chemistry, 2021, 69, 3479-3488.	2.4	27
29	Colloidal Particles in Tuna Head Soup: Chemical Localization, Structural Change, and Antioxidant Property. Frontiers in Nutrition, 2021, 8, 638390.	1.6	1
30	Assessing the gelling properties of the silver carp surimi gel prepared with large yellow croaker processing byâ€product in freezeâ€thaw cycles. Journal of Food Processing and Preservation, 2021, 45, e15479.	0.9	7
31	Key lipid molecules in hepatopancreas of Eriocheir sinensis : Identification and thermal oxidative degradation characteristics. Journal of Food Biochemistry, 2021, 45, e13734.	1.2	3
32	Comparison of Egg Yolk and Soybean Phospholipids on Hepatic Fatty Acid Profile and Liver Protection in Rats Fed a High-Fructose Diet. Foods, 2021, 10, 1569.	1.9	11
33	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. Journal of Agricultural and Food Chemistry, 2021, 69, 10907-10919.	2.4	14
34	Shape control and stability of multicore millimetreâ€sized capsules using a combined monoaxial dispersion electrosprayingâ€“ionotropic gelation technique. International Journal of Food Science and Technology, 2021, 56, 5150-5159.	1.3	4
35	Neuroprotective Potential of Mung Bean (Vigna radiata L.) Polyphenols in Alzheimerâ€™s Disease: A Review. Journal of Agricultural and Food Chemistry, 2021, 69, 11554-11571.	2.4	24
36	Silver carp scale gelatins for the stabilization of fish oil-loaded emulsions. International Journal of Biological Macromolecules, 2021, 186, 145-154.	3.6	26

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37	Puerarin inhibited 3-chloropropane-1,2-diol fatty acid esters formation by reacting with glycidol and glycidyl esters. Food Chemistry, 2021, 358, 129843.	4.2	8
38	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. Food Research International, 2021, 149, 110712.	2.9	10
39	Advances in smart delivery of food bioactive compounds using stimuliâ€responsive carriers: Responsive mechanism, contemporary challenges, and prospects. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5449-5488.	5.9	15
40	Multiâ€Mechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. Molecular Nutrition and Food Research, 2021, , 2100252.	1.5	10
41	Effects of Radio Frequency Tempering on the Texture of Frozen Tilapia Fillets. Foods, 2021, 10, 2663.	1.9	7
42	Effects of the Deacetylation Degree of Chitosan on 2-Amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) Formation in Chemical Models and Beef Patties. Journal of Agricultural and Food Chemistry, 2021, 69, 13933-13941.	2.4	7
43	Lipid profile migration during the tilapia muscle steaming process revealed by a transactional analysis between MS data and lipidomics data. Npj Science of Food, 2021, 5, 30.	2.5	9
44	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
45	Gelatin molecular structures affect behaviors of fish oil-loaded traditional and Pickering emulsions. Food Chemistry, 2020, 309, 125642.	4.2	75
46	Fe³⁺-Coordinated Multifunctional Elastic Nanoplatform for Effective in Vivo Gene Transfection. ACS Applied Materials & Interfaces, 2020, 12, 3453-3464.	4.0	6
47	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. Food Research International, 2020, 138, 109791.	2.9	16
48	Comparison of flavor changes of grass carp between brine injection and brining at 4Â°C and 20Â°C. CYTA - Journal of Food, 2020, 18, 561-571.	0.9	3
49	Evaluation of antioxidative capacity and lipidomics profiling of big eye tuna (Thunns obesus) head soup with different colloidal particle size. International Journal of Food Science and Technology, 2020, 55, 3254-3266.	1.3	6
50	The antiglycative effect of apple flowers in fructose/glucose-BSA models and cookies. Food Chemistry, 2020, 330, 127170.	4.2	17
51	Inhibitory effects of some hydrocolloids on the formation of heterocyclic amines in roast beef. Food Hydrocolloids, 2020, 108, 106073.	5.6	29
52	Characteristic volatile compounds in different parts of grass carp by comprehensive two-dimensional gas chromatography/time-of-flight mass spectrometry. International Journal of Food Properties, 2020, 23, 777-796.	1.3	16
53	Effects of fish oil replacement by blending vegetable oils in fattening diets on nonvolatile taste substances of swimming crab (Portunus trituberculatus). Journal of Food Biochemistry, 2020, 44, e13345.	1.2	14
54	Preventive potential and mechanism of dietary polyphenols on the formation of heterocyclic aromatic amines. Food Frontiers, 2020, 1, 134-151.	3.7	29

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55	Incorporation of lysozyme into cellulose nanocrystals stabilized Î²-chitosan nanoparticles with enhanced antibacterial activity. Carbohydrate Polymers, 2020, 236, 115974.	5.1	17
56	Electrosprayed Soft Capsules of Millimeter Size for Specifically Delivering Fish Oil/Nutrients to the Stomach and Intestines. ACS Applied Materials & Interfaces, 2020, 12, 6536-6545.	4.0	27
57	Postmortem changes in the freshness and volatile compounds of grass carp (Ctenopharyngodon) Tj ETQq1 1 0.784314 rgBT /Overloc	1.6	20
58	Preparation of selected spice microparticles and their potential application as nitrite scavenging agents in cured Tilapia muscle. International Journal of Food Science and Technology, 2020, 55, 3153-3161.	1.3	3
59	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
60	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
61	The effect of Perilla (Perilla frutescens) leaf extracts on the quality of surimi fish balls. Food Science and Nutrition, 2019, 7, 2083-2090.	1.5	34
62	Positive and negative effects of polyphenol incorporation in baked foods. Food Chemistry, 2019, 284, 90-99.	4.2	95
63	Highâ€speed displayâ€delayed planar Xâ€ray inspection system for the fast detection of small fishbones. Journal of Food Process Engineering, 2019, 42, e13010.	1.5	7
64	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
65	Pepper fragrant essential oil (PFEO) and functionalized MCMâ€41 nanoparticles: formation, characterization, and bactericidal activity. Journal of the Science of Food and Agriculture, 2019, 99, 5168-5175.	1.7	33
66	Physicochemical and sensory variables of Maillard reaction products obtained from Takifugu obscurus muscle hydrolysates. Food Chemistry, 2019, 290, 40-46.	4.2	56
67	The flavor of gonad and meat of female Portunus Trituberculatus cultured in indoor and outdoor. Journal of Food Biochemistry, 2019, 43, e12743.	1.2	20
68	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
69	Comparison of the Fatty Acid and Triglyceride Profiles of Big Eye Tuna (Thunnus obesus), Atlantic salmon (Salmo salar) and Bighead Carp (Aristichthysnobilis) Heads. Molecules, 2019, 24, 3983.	1.7	23
70	Effect of Salt Addition Time on the Nutritional Profile of Thunnus obesus Head Soup and the Formation of Micro/Nano-Sized Particle Structure. Molecules, 2019, 24, 4447.	1.7	13
71	Electrospun Nanofibrous Cellulose Acetate/Curcumin Membranes for Fast Detection of Pb Ions. Journal of Nanoscience and Nanotechnology, 2019, 19, 670-674.	0.9	10
72	Enhanced Antioxidant Activity for Apple Juice Fermented with Lactobacillus plantarum ATCC14917. Molecules, 2019, 24, 51.	1.7	130

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73	Effects of dietary replacement of fish oil by vegetable oil on proximate composition and odor profile of hepatopancreas and gonad of Chinese mitten crab (Eriocheir sinensis). Journal of Food Biochemistry, 2019, 43, e12646.	1.2	8
74	Gene analysis and structure prediction for the coldâ€adaption mechanism of trypsin from the krill <scp>Euphausia superba</scp> (Dana, 1852). Journal of the Science of Food and Agriculture, 2018, 98, 3049-3056.	1.7	6
75	Fabrication of chia (Salvia hispanica L.) seed oil nanoemulsions using different emulsifiers. Journal of Food Processing and Preservation, 2018, 42, e13416.	0.9	14
76	Rapid identification of pearl powder from Hyriopsis cumingii by Tri-step infrared spectroscopy combined with computer vision technology. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 189, 265-274.	2.0	13
77	Unraveling the inhibitory effect of dihydromyricetin on heterocyclic aromatic amines formation. Journal of the Science of Food and Agriculture, 2018, 98, 1988-1994.	1.7	27
78	Protective effect of Perilla (Perilla frutescens) leaf essential oil on the quality of a surimi-based food. Journal of Food Processing and Preservation, 2018, 42, e13540.	0.9	10
79	Editorial: Crystallization for Pharmaceutical and Food Science. Current Pharmaceutical Design, 2018, 24, .	0.9	0
80	Study on changes in the quality of grass carp in the process of postmortem. Journal of Food Biochemistry, 2018, 42, e12683.	1.2	20
81	Crystallization for Pharmaceutical and Food Science. Current Pharmaceutical Design, 2018, 24, 2327-2328.	0.9	6
82	Dihydromyricetin as a Functional Additive to Enhance Antioxidant Capacity and Inhibit the Formation of Thermally Induced Food Toxicants in a Cookie Model. Molecules, 2018, 23, 2184.	1.7	17
83	Volatile components present in different parts of grass carp. Journal of Food Biochemistry, 2018, 42, e12668.	1.2	44
84	Naringenin, a common flavanone, inhibits the formation of AGEs in bread and attenuates AGEs-induced oxidative stress and inflammation in RAW264.7 cells. Food Chemistry, 2018, 269, 35-42.	4.2	43
85	Soybean Lecithinâ€Mediated Nanoporous PLGA Microspheres with Highly Entrapped and Controlled Released BMPâ€2 as a Stem Cell Platform. Small, 2018, 14, e1800063.	5.2	71
86	Pterostilbene and 4â€²-Methoxyresveratrol Inhibited Lipopolysaccharide-Induced Inflammatory Response in RAW264.7 Macrophages. Molecules, 2018, 23, 1148.	1.7	26
87	4â€²-Methoxyresveratrol Alleviated AGE-Induced Inflammation via RAGE-Mediated NF-ÎºB and NLRP3 Inflammasome Pathway. Molecules, 2018, 23, 1447.	1.7	51
88	Recent Advances of Electrospun Nanofibrous Membranes in the Development of Chemosensors for Heavy Metal Detection. Small, 2017, 13, 1604293.	5.2	63
89	Improving the activity of endoglucanase I (EGI) from Saccharomyces cerevisiae by DNA shuffling. RSC Advances, 2017, 7, 46246-46256.	1.7	6
90	Application of response surface methodology to optimize the production of antimicrobial metabolites by Micromonospora Y15. Biotechnology and Biotechnological Equipment, 2017, 31, 1016-1025.	0.5	12

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91	Determination of Polychlorinated Biphenyls in Fish Tissues from Shanghai Seafood Markets Using a Modified QuEChERS Method. Analytical Sciences, 2017, 33, 973-977.	0.8	10
92	Identification of key umami-related compounds in Yangtze Coilia ectenes by combining electronic tongue analysis with sensory evaluation. RSC Advances, 2016, 6, 45689-45695.	1.7	24
93	An Amperometric Immunosensor Based on an Ionic Liquid and Single-Walled Carbon Nanotube Composite Electrode for Detection of Tetrodotoxin in Pufferfish. Journal of Agricultural and Food Chemistry, 2016, 64, 6888-6894.	2.4	13
94	Release properties of tannic acid from hydrogen bond driven antioxidative cellulose nanofibrous films. International Journal of Biological Macromolecules, 2016, 91, 68-74.	3.6	44
95	Effect and mechanism of pyridoxamine on the lipid peroxidation and stability of polyunsaturated fatty acids in beef patties. Journal of the Science of Food and Agriculture, 2016, 96, 3418-3423.	1.7	7
96	Effects of 3 Feeding Modes on the Volatile and Nonvolatile Compounds in the Edible Tissues of Female Chinese Mitten Crab (Eriocheir sinensis). Journal of Food Science, 2016, 81, S968-81.	1.5	116
97	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. Food and Function, 2016, 7, 1057-1066.	2.1	46
98	A phenylacetaldehydeâ€“flavonoid adduct, 8-C-(E-phenylethenyl)-norartocarpetin, exhibits intrinsic apoptosis and MAPK pathways-related anticancer potential on HepG2, SMMC-7721 and QGY-7703. Food Chemistry, 2016, 197, 1085-1092.	4.2	26
99	Comparison of flavour qualities of three sourced Eriocheir sinensis. Food Chemistry, 2016, 200, 24-31.	4.2	141
100	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. Food Chemistry, 2016, 190, 1022-1026.	4.2	44
101	Comparison of olfactometrically detected compounds and aroma properties of four different edible parts of Chinese mitten crab. Fisheries Science, 2015, 81, 1157-1167.	0.7	15
102	Epigallocatechin Gallate and Caffeine Prevent DNA Adduct Formation and Interstrand Cross-Links Induced by Acrolein and Crotonaldehyde. Journal of Food Biochemistry, 2015, 39, 725-732.	1.2	5
103	The colorants, antioxidants, and toxicants from nonenzymatic browning reactions and the impacts of dietary polyphenols on their thermal formation. Food and Function, 2015, 6, 345-355.	2.1	35
104	Characterization of Important Odorants in Steamed Male Chinese Mitten Crab (Eriocheir) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 T 2014, 79, C1250-9.	1.5	36
105	A novel approach to determine leucomalachite green and malachite green in fish fillets with surfaceâ€enhanced Raman spectroscopy (SERS) and multivariate analyses. Journal of Raman Spectroscopy, 2012, 43, 1208-1213.	1.2	47
106	Application of surface enhanced Raman spectroscopy for analyses of restricted sulfa drugs. Sensing and Instrumentation for Food Quality and Safety, 2011, 5, 91-96.	1.5	35
107	Antioxidative activities of a mycosporine-like amino acid, porphyra-334. Fisheries Science, 2008, 74, 1166-1172.	0.7	28
108	Trapping of Phenylacetaldehyde as a Key Mechanism Responsible for Naringeninâ€™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

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109	Inhibitory Effect of Fruit Extracts on the Formation of Heterocyclic Amines. Journal of Agricultural and Food Chemistry, 2007, 55, 10359-10365.	2.4	75
110	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
111	Development of intermediate foodstuff derived from freshwater fish in China. Journal of Ocean University of China, 2005, 4, 229-233.	0.6	0
112	Gel-forming properties and their seasonal changes of freshwater fish surimi. Fisheries Science, 2002, 68, 1533-1536.	0.7	0
113	Egg Yolk Phospholipids Modulate Microbial Imbalance in the Intestinal Tract of Rats on a Highâ€Fructose Diet. European Journal of Lipid Science and Technology, 0, , 2100131.	1.0	2
114	Regulation of physiological pH and consumption of potential food ingredients for maintaining homeostasis and metabolic function: An overview. Food Reviews International, 0, , 1-17.	4.3	0