

# Xin Zhou

## List of Publications by Year in descending order

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42  
papers

1,143  
citations

331538

21  
h-index

414303

32  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1068  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Effects of high-intensity ultrasonic (HIU) treatment on the functional properties and assemblage structure of egg yolk. <i>Ultrasonics Sonochemistry</i> , 2020, 60, 104767.   | 3.8 | 90        |
| 2  | Consequences of phosphorylation on the structural and foaming properties of ovalbumin under wet-heating conditions. <i>Food Hydrocolloids</i> , 2019, 91, 166-173.   | 5.6 | 88        |
| 3  | Structure-property of crosslinked chitosan/silica composite films modified by genipin and glutaraldehyde under alkaline conditions. <i>Carbohydrate Polymers</i> , 2019, 215, 348-357.   | 5.1 | 81        |
| 4  | Study on structural, rheological and foaming properties of ovalbumin by ultrasound-assisted glycation with xylose. <i>Ultrasonics Sonochemistry</i> , 2019, 58, 104644.  | 3.8 | 68        |
| 5  | Îµ-Poly-L-lysine-protected Ti3C2 MXene quantum dots with high quantum yield for fluorometric determination of cytochrome c and trypsin. <i>Mikrochimica Acta</i> , 2019, 186, 770.   | 2.5 | 51        |
| 6  | Interfacial and enhanced emulsifying behavior of phosphorylated ovalbumin. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 293-300.   | 3.6 | 51        |
| 7  | Production of self-assembling acylated ovalbumin nanogels as stable delivery vehicles for curcumin. <i>Food Chemistry</i> , 2021, 355, 129635.   | 4.2 | 51        |
| 8  | Influence of nanosilica on inner structure and performance of chitosan based films. <i>Carbohydrate Polymers</i> , 2019, 212, 421-429.   | 5.1 | 46        |
| 9  | Intelligent colorimetric film incorporated with anthocyanins-loaded ovalbumin-propylene glycol alginate nanocomplexes as a stable pH indicator of monitoring pork freshness. <i>Food Chemistry</i> , 2022, 368, 130825.                        | 4.2 | 42        |
| 10 | A magnetic relaxation switching and visual dual-mode sensor for selective detection of Hg <sup>2+</sup> based on aptamers modified Au@Fe <sub>3</sub> O <sub>4</sub> nanoparticles. <i>Journal of Hazardous Materials</i> , 2020, 388, 121728. | 6.5 | 40        |
| 11 | Gel properties of heat-induced transparent hydrogels from ovalbumin by acylation modifications. <i>Food Chemistry</i> , 2022, 369, 130912.   | 4.2 | 37        |
| 12 | Role of lysozyme on liquid egg white foaming properties: Interface behavior, physicochemical characteristics and protein structure. <i>Food Hydrocolloids</i> , 2021, 120, 106876.   | 5.6 | 36        |
| 13 | Mechanism of enhancing foaming properties of egg white by super critical carbon dioxide treatment. <i>Food Chemistry</i> , 2020, 317, 126349.  | 4.2 | 33        |
| 14 | The impact of N-glycosylation on conformation and stability of immunoglobulin Y from egg yolk. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 129-136.  | 3.6 | 32        |
| 15 | Development of an antibacterial nanobiomaterial for wound-care based on the absorption of AgNPs on the eggshell membrane. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110449.   | 2.5 | 32        |
| 16 | Ultrasensitive and rapid lead sensing in water based on environmental friendly and high luminescent l-glutathione-capped-ZnSe quantum dots. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2012, 97, 909-914.  | 2.0 | 30        |
| 17 | Effect of high intensity ultrasound assisted glycosylation on the gel properties of ovalbumin: Texture, rheology, water state and microstructure. <i>Food Chemistry</i> , 2022, 372, 131215.   | 4.2 | 30        |
| 18 | A simple method for isolating chicken egg yolk immunoglobulin using effective delipidation solution and ammonium sulfate. <i>Poultry Science</i> , 2015, 94, 104-110.  | 1.5 | 24        |

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|----|---|-----|-----------|
| 19 | Fluorescence switch biosensor based on quantum dots and gold nanoparticles for discriminative detection of lysozyme. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 1155-1161.  | 3.6 | 23        |
| 20 | Mass Spectrometry and Two-Dimensional Electrophoresis To Characterize the Glycosylation of Hen Egg White Ovomacroglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8209-8215.   | 2.4 | 22        |
| 21 | Foaming properties and aggregation mechanism of egg white protein with different physical treatments. <i>LWT - Food Science and Technology</i> , 2022, 153, 112505.   | 2.5 | 22        |
| 22 | Mass spectrometry characterization for N-glycosylation of immunoglobulin Y from hen egg yolk. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 277-283.   | 3.6 | 21        |
| 23 | Phosphorylation of phosvitin plays a crucial effects on the protein-induced differentiation and mineralization of osteoblastic MC3T3-E1 cells. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1848-1854.                                | 3.6 | 21        |
| 24 | Hydroxyapatite nucleation and growth on collagen electrospun fibers controlled with different mineralization conditions and phosvitin. <i>Macromolecular Research</i> , 2017, 25, 905-912.  | 1.0 | 16        |
| 25 | Effect of eggshell membrane as porogen on the physicochemical structure and protease immobilization of chitosan-based macroparticles. <i>Carbohydrate Polymers</i> , 2020, 242, 116387.   | 5.1 | 15        |
| 26 | Improved effect of ultrasound-assisted enzymolysis on egg yolk powder: Structural properties, hydration properties and stability characteristics. <i>Food Chemistry</i> , 2022, 382, 132549.  | 4.2 | 15        |
| 27 | Nanoparticles-Enabled Surface-Enhanced Imaging Ellipsometry for Amplified Biosensing. <i>Analytical Chemistry</i> , 2019, 91, 6769-6774.  | 3.2 | 13        |
| 28 | An easy and simple separation method for Fc and Fab fragments from chicken immunoglobulin Y (IgY). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020, 1141, 122011.  | 1.2 | 13        |
| 29 | Preparation and characterization of egg yolk immunoglobulin loaded chitosan-liposome assisted by supercritical carbon dioxide. <i>Food Chemistry</i> , 2022, 369, 130934.   | 4.2 | 12        |
| 30 | The inhibition of fluorescence resonance energy transfer between multicolor quantum dots for rapid and sensitive detection of <i>Staphylococcus aureus</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 135, 428-434. | 2.0 | 11        |
| 31 | The morphology, structure and electrocatalytic ability of graphene prepared with different drying methods. <i>RSC Advances</i> , 2016, 6, 28005-28014.  | 1.7 | 11        |
| 32 | A "Turn-on-off-on" fluorescence switch based on quantum dots and gold nanoparticles for discriminative detection of ovotransferrin. <i>Talanta</i> , 2016, 150, 407-414.  | 2.9 | 10        |
| 33 | Anti-inflammatory effect of preserved egg with simulated gastrointestinal digestion on LPS-stimulated RAW264.7 cells. <i>Poultry Science</i> , 2019, 98, 4401-4407.   | 1.5 | 10        |
| 34 | A novel two-step controlled basic water phase method for synthesizing size-tunable CdTe/Cd(OH) <sub>2</sub> core/shell quantum dots with high quantum yield and excellent stability. <i>Journal of Luminescence</i> , 2013, 143, 262-270.                       | 1.5 | 9         |
| 35 | A sensitive and selective resonance Rayleigh scattering method for quick detection of avidin using affinity labeling Au nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016, 162, 75-80.                         | 2.0 | 8         |
| 36 | Fab Fragment of Immunoglobulin Y Modulates NF- $\kappa$ B and MAPK Signaling through TLR4 and $\beta$ 2 Integrin and Inhibits the Inflammatory Effect on R264.7 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8747-8757.           | 2.4 | 7         |

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|----|---|-----|-----------|
| 37 | Monitoring glycation-induced structural and biofunctional changes in chicken immunoglobulin Y by different monosaccharides. <i>Poultry Science</i> , 2016, 95, 2715-2723.   | 1.5 | 6         |
| 38 | Formation of Natural Egg Yolk Granule Stabilized Pickering High Internal Phase Emulsions by Means of NaCl Ionic Strength and pH Change. <i>Foods</i> , 2022, 11, 229.   | 1.9 | 6         |
| 39 | Encapsulation efficiency and oral delivery stability of chitosan- $\alpha$ -liposome-encapsulated immunoglobulin Y. <i>Journal of Food Science</i> , 2022, 87, 1708-1720.   | 1.5 | 6         |
| 40 | Determination of Egg Yolk Immunoglobulin by Resonance Light Scattering of Affinity-Labeled Au Nanoparticles. <i>Food Analytical Methods</i> , 2016, 9, 2052-2059.   | 1.3 | 2         |
| 41 | Positive response to surfactants on the interfacial behavior and aggregation stability of Fab fragments from yolk immunoglobulin. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1078-1085. | 3.6 | 2         |
| 42 | Transcriptome analysis reveals key information on improving duck yolk lipid contents induced by dietary fish oil or flaxseed oil. <i>Journal of Applied Animal Research</i> , 2020, 48, 192-200.                    | 0.4 | 0         |