

Xin Zhou

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

40
papers

567
citations

15
h-index

22
g-index

42
ext. papers

856
ext. citations

6.6
avg, IF

4.34
L-index

#	Paper	IF	Citations
40	Consequences of phosphorylation on the structural and foaming properties of ovalbumin under wet-heating conditions. <i>Food Hydrocolloids</i> , 2019 , 91, 166-173	10.6	62
39	Effects of high-intensity ultrasonic (HIU) treatment on the functional properties and assemblage structure of egg yolk. <i>Ultrasonics Sonochemistry</i> , 2020 , 60, 104767	8.9	52
38	Structure-property of crosslinked chitosan/silica composite films modified by genipin and glutaraldehyde under alkaline conditions. <i>Carbohydrate Polymers</i> , 2019 , 215, 348-357	10.3	41
37	EPoly-L-lysine-protected TiC MXene quantum dots with high quantum yield for fluorometric determination of cytochrome c and trypsin. <i>Mikrochimica Acta</i> , 2019 , 186, 770	5.8	32
36	Study on structural, rheological and foaming properties of ovalbumin by ultrasound-assisted glycation with xylose. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104644	8.9	28
35	Interfacial and enhanced emulsifying behavior of phosphorylated ovalbumin. <i>International Journal of Biological Macromolecules</i> , 2019 , 131, 293-300	7.9	26
34	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, 909-14	4.4	26
33	Influence of nanosilica on inner structure and performance of chitosan based films. <i>Carbohydrate Polymers</i> , 2019 , 212, 421-429	10.3	24
32	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	7.9	23
31	A magnetic relaxation switching and visual dual-mode sensor for selective detection of Hg based on aptamers modified Au@FeO nanoparticles. <i>Journal of Hazardous Materials</i> , 2020 , 388, 121728	12.8	21
30	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	7.9	19
29	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, 8209-15	5.7	19
28	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	6	17
27	A simple method for isolating chicken egg yolk immunoglobulin using effective delipidation solution and ammonium sulfate. <i>Poultry Science</i> , 2015 , 94, 104-10	3.9	17
26	Mass spectrometry characterization for N-glycosylation of immunoglobulin Y from hen egg yolk. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 277-283	7.9	16
25	Hydroxyapatite nucleation and growth on collagen electrospun fibers controlled with different mineralization conditions and phosvitin. <i>Macromolecular Research</i> , 2017 , 25, 905-912	1.9	14
24	Mechanism of enhancing foaming properties of egg white by super critical carbon dioxide treatment. <i>Food Chemistry</i> , 2020 , 317, 126349	8.5	14

23	Production of self-assembling acylated ovalbumin nanogels as stable delivery vehicles for curcumin. <i>Food Chemistry</i> , 2021 , 355, 129635	8.5	12
22	Phosphorylation of phosphovitin 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	7.9	11
21	Role of lysozyme on liquid egg white foaming properties: Interface behavior, physicochemical characteristics and protein structure. <i>Food Hydrocolloids</i> , 2021 , 120, 106876	10.6	9
20	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, 428-34	4.4	8
19	A "Turn-on-off-on" fluorescence switch based on quantum dots and gold nanoparticles for discriminative detection of ovotransferrin. <i>Talanta</i> , 2016 , 150, 407-14	6.2	8
18	A novel two-step controlled basic water phase method for synthesizing size-tunable CdTe/Cd(OH) ₂ core/shell quantum dots with high quantum yield and excellent stability. <i>Journal of Luminescence</i> , 2013 , 143, 262-270	3.8	8
17	The morphology, structure and electrocatalytic ability of graphene prepared with different drying methods. <i>RSC Advances</i> , 2016 , 6, 28005-28014	3.7	8
16	Nanoparticles-Enabled Surface-Enhanced Imaging Ellipsometry for Amplified Biosensing. <i>Analytical Chemistry</i> , 2019 , 91, 6769-6774	7.8	7
15	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	4.4	7
14	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	3.2	6
13	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	8.5	6
12	Effect of eggshell membrane as porogen on the physicochemical structure and protease immobilization of chitosan-based macroparticles. <i>Carbohydrate Polymers</i> , 2020 , 242, 116387	10.3	5
11	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	8.5	5
10	Monitoring glycation-induced structural and biofunctional changes in chicken immunoglobulin Y by different monosaccharides. <i>Poultry Science</i> , 2016 , 95, 2715-2723	3.9	3
9	Gel properties of heat-induced transparent hydrogels from ovalbumin by acylation modifications. <i>Food Chemistry</i> , 2022 , 369, 130912	8.5	3
8	Anti-inflammatory effect of preserved egg with simulated gastrointestinal digestion on LPS-stimulated RAW264.7 cells. <i>Poultry Science</i> , 2019 , 98, 4401-4407	3.9	2
7	Determination of Egg Yolk Immunoglobulin by Resonance Light Scattering of Affinity-Labeled Au Nanoparticles. <i>Food Analytical Methods</i> , 2016 , 9, 2052-2059	3.4	2
6	Preparation and characterization of egg yolk immunoglobulin loaded chitosan-liposome assisted by supercritical carbon dioxide. <i>Food Chemistry</i> , 2022 , 369, 130934	8.5	2

5	Foaming properties and aggregation mechanism of egg white protein with different physical treatments. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112505	5.4	2
4	Fab Fragment of Immunoglobulin Y Modulates NF- κ B and MAPK Signaling through TLR4 and α 5 β 1 Integrin and Inhibits the Inflammatory Effect on R264.7 Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8747-8757	5.7	1
3	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, 1076-1085 ^o	7.9	0
2	Improved effect of ultrasound-assisted enzymolysis on egg yolk powder: Structural properties, hydration properties and stability characteristics.. <i>Food Chemistry</i> , 2022 , 382, 132549	8.5	0
1	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	1.7	