You-lin Xue

List of Publications by Year
in descending order

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37	1,017	566801	433756
papers	citations	15 h-index	31 g-index

37	37	37	1434
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Molecular mechanism of strigolactone perception by DWARF14. Nature Communications, 2013, 4, 2613.	5.8	310
2	The amino acid composition, solubility and emulsifying properties of sweet potato protein. Food Chemistry, 2009, 112, 1002-1005.	4.2	93
3	Isolation of an Antihypertensive Peptide from Alcalase Digest of Spirulina platensis. Journal of Agricultural and Food Chemistry, 2010, 58, 7166-7171.	2.4	88
4	Isolation and Tyrosinase Inhibitory Effects of Polyphenols from the Leaves of Persimmon, Diospyros kaki. Journal of Agricultural and Food Chemistry, 2011, 59, 6011-6017.	2.4	76
5	Optimization of the ultrafiltration-assisted extraction of Chinese yam polysaccharide using response surface methodology and its biological activity. International Journal of Biological Macromolecules, 2019, 121, 1186-1193.	3.6	50
6	One-Week Antihypertensive Effect of Ile-Gln-Pro in Spontaneously Hypertensive Rats. Journal of Agricultural and Food Chemistry, 2011, 59, 559-563.	2.4	36
7	Effects of different modification methods on the physicochemical and rheological properties of Chinese yam (Dioscorea opposita Thunb.) starch. LWT - Food Science and Technology, 2019, 116, 108513.	2.5	32
8	Isolation and Caenorhabditis elegans Lifespan Assay of Flavonoids from Onion. Journal of Agricultural and Food Chemistry, 2011, 59, 5927-5934.	2.4	27
9	Cloning of genes and enzymatic characterizations of novel dioscorin isoforms from Dioscorea japonica. Plant Science, 2012, 183, 14-19.	1.7	25
10	Using Steered Molecular Dynamics to Predict and Assess Hsp70 Substrate-Binding Domain Mutants that Alter Prion Propagation. PLoS Computational Biology, 2013, 9, e1002896.	1.5	24
11	Comparison of volatile components in 11 Chinese yam (Dioscorea spp.) varieties. Food Bioscience, 2020, 34, 100531.	2.0	22
12	Effect of chemical and enzymatic modifications on the structural and physicochemical properties of dietary fiber from purple turnip (Brassica rapa L.). LWT - Food Science and Technology, 2021, 145, 111313.	2.5	21
13	Effect of pH and NaCl/CaCl₂ on the solubility and emulsifying properties of sweet potato protein. Journal of the Science of Food and Agriculture, 2009, 89, 337-342.	1.7	19
14	Crystal Structure of a Novel N-Substituted L-Amino Acid Dioxygenase from Burkholderia ambifaria AMMD. PLoS ONE, 2013, 8, e63996.	1.1	19
15	Yam Tuber Storage Protein Reduces Plant Oxidants Using the Coupled Reactions as Carbonic Anhydrase and Dehydroascorbate Reductase. Molecular Plant, 2015, 8, 1115-1118.	3.9	16
16	Multivariate analyses of the physicochemical properties of turnip (Brassica rapa L.) chips dried using different methods. Drying Technology, 2020, 38, 411-419.	1.7	16
17	Determination of selenium species and analysis of methyl-seleno-<scp>l</scp>-cysteine in Se-enriched mung bean sprouts by HPLC-MS. Analytical Methods, 2016, 8, 3102-3108.	1.3	14
18	Foliar application is an effective method for incorporating selenium into peanut leaf proteins with antioxidant activities. Food Research International, 2019, 126, 108617.	2.9	14

#	Article	IF	Citations
19	Functional properties of Chinese yam (Dioscorea opposita Thunb. cv. Baiyu) soluble protein. Journal of Food Science and Technology, 2018, 55, 381-388.	1.4	13
20	Solubility and emulsifying activity of yam soluble protein. Journal of Food Science and Technology, 2020, 57, 1619-1627.	1.4	11
21	Treatment with hydrogen peroxide improves the physicochemical properties of dietary fibres from Chinese yam peel. International Journal of Food Science and Technology, 2020, 55, 1289-1297.	1.3	10
22	Multivariate analyses of the volatile components in fresh and dried turnip (Brassica rapa L.) chips via HS-SPMEâ€“GCâ€“MS. Journal of Food Science and Technology, 2020, 57, 3390-3399.	1.4	10
23	Comparison of explosion puffing drying with other methods on the physicochemical properties and volatiles of yam (Dioscorea oppositathunb.) chips through multivariate analysis. Drying Technology, 2022, 40, 1405-1420.	1.7	9
24	Molecular dynamics simulation and steered molecular dynamics simulation on irisin dimers. Journal of Molecular Modeling, 2018, 24, 95.	0.8	8
25	Recovery of Yam Soluble Protein from Yam Starch Processing Wastewater. Scientific Reports, 2020, 10, 5384.	1.6	8
26	Citric acid and sucrose pretreatment improves the crispness of puffed peach chips by regulating cell structure and mechanical properties. LWT - Food Science and Technology, 2021, 142, 111036.	2.5	8
27	Hydrogen peroxide modification affects the structure and physicochemical properties of dietary fibers from white turnip (Brassica Rapa L.). Scientific Reports, 2021, 11, 1024.	1.6	7
28	Correlation of mechanical properties of peach slices with cell wall polysaccharides and cell morphology during hot air predrying. Journal of Food Processing and Preservation, 2020, 44, e14319.	0.9	6
29	Screening Quality Evaluation Factors of Freeze-Dried Peach (Prunus PersicaL. Batsch) Powders from Different Ripening Time Cultivars. Journal of Food Quality, 2017, 2017, 1-12.	1.4	5
30	Molecular dynamics simulations of Hsp40ÂJ-domain mutants identifies disruption of the critical HPD-motif as the key factor for impaired curingin vivoof the yeast prion [URE3]. Journal of Biomolecular Structure and Dynamics, 2018, 36, 1764-1775.	2.0	5
31	Steered molecular dynamics simulation of the binding of the bovine auxilin J domain to the Hsc70 nucleotide-binding domain. Journal of Molecular Modeling, 2017, 23, 320.	0.8	4
32	Characterization of aroma-active compounds in Dongli by quantitative descriptive analysis, gas chromatography-triple quadrupole tandem mass spectrometry, and gas chromatography-olfactometry. Journal of Food Science and Technology, 2022, 59, 4108-4121.	1.4	3
33	Effect of different ionic liquids and organic solvents on the structural and physicochemical properties of cellulose-protein complexes extracted from Se-enriched peanut leaves. International Journal of Biological Macromolecules, 2022, 217, 171-179.	3.6	3
34	Expression, purification, crystallization and preliminary X-ray analysis of a novel N-substituted branched-chainL-amino-acid dioxygenase fromBurkholderia ambifariaAMMD. Acta Crystallographica Section F: Structural Biology Communications, 2012, 68, 1067-1069.	0.7	2
35	Se-O Bond Is Unique to High Se Enriched Sweet Potato Stem Protein with Better Antioxidant Ability. Foods, 2021, 10, 3064.	1.9	2
36	Crystallization and preliminary X-ray crystallographic analysis of dioscorin fromDioscorea japonica. Acta Crystallographica Section F: Structural Biology Communications, 2012, 68, 193-195.	0.7	1

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37	Using steered molecular dynamics to study the interaction between ADP and the nucleotide-binding domain of yeast Hsp70 protein Ssa1. Journal of Computer-Aided Molecular Design, 2018, 32, 1217-1227.	1.3	0