

Xiaokang Na

List of Publications by Year in Descending Order

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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.

9
papers

130
citations

5
h-index

10
g-index

10
ext. papers

197
ext. citations

6.3
avg, IF

2.78
L-index

#	Paper	IF	Citations
9	High internal phase Pickering emulsions stabilized by a cod protein-chitosan nanocomplex for astaxanthin delivery. <i>Food and Function</i> , 2021 , 12, 11872-11882	6.1	4
8	Reduced Adhesive Force Leading to Enhanced Thermal Stability of Soy Protein Particles by Combined Preheating and Ultrasonic Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3015-3025	5.7	0
7	Preheat-induced soy protein particles with tunable heat stability. <i>Food Chemistry</i> , 2021 , 336, 127624	8.5	5
6	Effects of fluorescent carbon dots from the baked lamb on energy and lipid metabolism. <i>Food Chemistry</i> , 2021 , 338, 127832	8.5	6
5	The effects of carbon dots produced by the Maillard reaction on the HepG2 cell substance and energy metabolism. <i>Food and Function</i> , 2020 , 11, 6487-6495	6.1	4
4	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. <i>Food and Function</i> , 2020 , 11, 3351-3360	6.1	2
3	A novel "turn-on" fluorometric and magnetic bi-functional strategy for ascorbic acid sensing and in vivo imaging via carbon dots-MnO nanosheet nanoprobe. <i>Talanta</i> , 2019 , 201, 388-396	6.2	28
2	Fluorescent carbon dots in baked lamb: Formation, cytotoxicity and scavenging capability to free radicals. <i>Food Chemistry</i> , 2019 , 286, 405-412	8.5	29
1	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 1569-1575	5.7	52