

Xin Wen

List of Publications by Year in descending order

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28
papers

790
citations

471509
17
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28
times ranked

1145
citing authors

#	ARTICLE	IF	CITATIONS
1	Using sensor and spectral analysis to classify botanical origin and determine adulteration of raw honey. <i>Journal of Food Engineering</i> , 2016, 178, 151-158.	5.2	109
2	Optimization of ultrasound-assisted extraction of okra (<i>Abelmoschus esculentus</i> (L.) Moench) polysaccharides based on response surface methodology and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 1056-1063.	7.5	77
3	State diagram for freeze-dried mango: Freezing curve, glass transition line and maximal-freeze-concentration condition. <i>Journal of Food Engineering</i> , 2015, 157, 49-56.	5.2	55
4	Characterisation of seed oils from different grape cultivars grown in China. <i>Journal of Food Science and Technology</i> , 2016, 53, 3129-3136.	2.8	47
5	Purification and structural analysis of membrane-bound polyphenol oxidase from Fuji apple. <i>Food Chemistry</i> , 2015, 183, 72-77.	8.2	44
6	Modified cornstalk biochar can reduce ammonia emissions from compost by increasing the number of ammonia-oxidizing bacteria and decreasing urease activity. <i>Bioresource Technology</i> , 2021, 319, 124120.	9.6	44
7	Effect of Industrial Chemical Refining on the Physicochemical Properties and the Bioactive Minor Components of Peanut Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 285-294.	1.9	41
8	Carotenoids and Carotenoid Esters of Red and Yellow <i>Physalis</i> (<i>Physalis alkekengi</i> L. and) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22</i> 6140-6151.	5.2	36
9	Evaluation of the effects of different thawing methods on texture, colour and ascorbic acid retention of frozen hami melon (<i>Cucumis melo</i> var. <i>saccharinus</i>). <i>International Journal of Food Science and Technology</i> , 2015, 50, 1116-1122.	2.7	35
10	Separation and preparation of 6-gingerol from molecular distillation residue of Yunnan ginger rhizomes by high-speed counter-current chromatography and the antioxidant activity of ginger oils in vitro. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1011, 99-107.	2.3	33
11	Quality analysis and microencapsulation of chili seed oil by spray drying with starch sodium octenylsuccinate and maltodextrin. <i>Powder Technology</i> , 2017, 312, 294-298.	4.2	26
12	Extraction, Purification, and Hydrolysis Behavior of Apigenin-7-O-Glucoside from <i>Chrysanthemum Morifolium</i> Tea. <i>Molecules</i> , 2018, 23, 2933.	3.8	26
13	Effects of different osmo-dehydrofreezing treatments on the volatile compounds, phenolic compounds and physicochemical properties in mango (<i>Mangifera indica</i> L.). <i>International Journal of Food Science and Technology</i> , 2016, 51, 1441-1448.	2.7	23
14	Physicochemical characteristics and phytochemical profiles of yellow and red <i>Physalis</i> (<i>Physalis</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22</i> 389-398.	6.2	23
15	Animal manures application increases the abundances of antibiotic resistance genes in soil-lettuce system associated with shared bacterial distributions. <i>Science of the Total Environment</i> , 2021, 787, 147667.	8.0	23
16	Kinetic, spectroscopic, and molecular docking studies on the inhibition of membrane-bound polyphenol oxidase from Granny Smith apples (<i>Malus domestica</i> Borkh.). <i>Food Chemistry</i> , 2021, 338, 127928.	8.2	21
17	Functional properties of protein isolates from bell pepper (<i>Capsicum annuum</i> L. var. <i>annuum</i>) seeds. <i>LWT - Food Science and Technology</i> , 2018, 97, 802-810.	5.2	19
18	Screening of critical factors influencing the efficient hydrolysis of zeaxanthin dipalmitate in an adapted in vitro- digestion model. <i>Food Chemistry</i> , 2018, 257, 36-43.	8.2	18

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19	The formation and bioactivities of green substances in Chrysanthemum morifolium tea. Food Chemistry, 2019, 286, 268-274.	8.2	17
20	Metabonomics reveals an alleviation of fitness cost in resistant E. coli competing against susceptible E. coli at sub-MIC doxycycline. Journal of Hazardous Materials, 2021, 405, 124215.	12.4	16
21	Carotenogenesis and chromoplast development during ripening of yellow, orange and red colored Physalis fruit. Planta, 2020, 251, 95.	3.2	13
22	Nanocapsules formed by interactions between chondroitin sulfate and egg white protein for encapsulating hydrophilic ingredients. Green Chemistry, 2021, 23, 7566-7575.	9.0	10
23	Environmental footprints of Chinese foods and beverages: Literature-based construction of a LCA database. Data in Brief, 2022, 42, 108244.	1.0	8
24	The Effects of Cadmium Exposure on Cadmium Fractionation and Enzyme Activities in the Rhizosphere of Two Radish Cultivars (Raphanus sativus L.). Bulletin of Environmental Contamination and Toxicology, 2017, 98, 290-295.	2.7	7
25	Plant and algal toxicity of persistent free radicals and reactive oxygen species generated by heating anthracene-contaminated soils from 100 to 600°C. Environmental Chemistry Letters, 2021, 19, 2695-2703.	16.2	7
26	Maillard induced glycation of β -casein for enhanced stability of the self-assembly micelles against acidic and calcium environment. Food Chemistry, 2022, 387, 132914.	8.2	5
27	Bentong ginger oleoresin mitigates liver injury and modulates gut microbiota in mouse with nonalcoholic fatty liver disease induced by high-fat diet. Journal of Food Science, 2022, , .	3.1	4
28	The Comparison of Microwave Thawing and Ultra-High-Pressure Thawing on the Quality Characteristics of Frozen Mango. Foods, 2022, 11, 1048.	4.3	3