

Xin Wen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4573379/publications.pdf>

Version: 2024-02-01

28
papers

790
citations

471509

17
h-index

501196

28
g-index

28
all docs

28
docs citations

28
times ranked

1145
citing authors

#	ARTICLE	IF	CITATIONS
1	Bentong ginger oleoresin mitigates liver injury and modulates gut microbiota in mouse with nonalcoholic fatty liver disease induced by high-fat diet. <i>Journal of Food Science</i> , 2022, , .	3.1	4
2	The Comparison of Microwave Thawing and Ultra-High-Pressure Thawing on the Quality Characteristics of Frozen Mango. <i>Foods</i> , 2022, 11, 1048.	4.3	3
3	Maillard induced glycation of β -casein for enhanced stability of the self-assembly micelles against acidic and calcium environment. <i>Food Chemistry</i> , 2022, 387, 132914.	8.2	5
4	Environmental footprints of Chinese foods and beverages: Literature-based construction of a LCA database. <i>Data in Brief</i> , 2022, 42, 108244.	1.0	8
5	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
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	Metabonomics reveals an alleviation of fitness cost in resistant <i>E. coli</i> competing against susceptible <i>E. coli</i> at sub-MIC doxycycline. <i>Journal of Hazardous Materials</i> , 2021, 405, 124215.	12.4	16
8	Nanocapsules formed by interactions between chondroitin sulfate and egg white protein for encapsulating hydrophilic ingredients. <i>Green Chemistry</i> , 2021, 23, 7566-7575.	9.0	10
9	Plant and algal toxicity of persistent free radicals and reactive oxygen species generated by heating anthracene-contaminated soils from 100 to 600°C. <i>Environmental Chemistry Letters</i> , 2021, 19, 2695-2703.	16.2	7
10	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
11	Carotenogenesis and chromoplast development during ripening of yellow, orange and red colored <i>Physalis</i> fruit. <i>Planta</i> , 2020, 251, 95.	3.2	13
12	Physicochemical characteristics and phytochemical profiles of yellow and red <i>Physalis</i> (<i>Physalis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30 389-398.	6.2	23
13	The formation and bioactivities of green substances in <i>Chrysanthemum morifolium</i> tea. <i>Food Chemistry</i> , 2019, 286, 268-274.	8.2	17
14	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
15	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
16	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
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	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

#	ARTICLE	IF	CITATIONS
19	The Effects of Cadmium Exposure on Cadmium Fractionation and Enzyme Activities in the Rhizosphere of Two Radish Cultivars (<i>Raphanus sativus</i> L.). <i>Bulletin of Environmental Contamination and Toxicology</i> , 2017, 98, 290-295.	2.7	7
20	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 T</i> 6140-6151.	5.2	36
21	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
22	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
23	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
24	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
25	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
26	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
27	Purification and structural analysis of membrane-bound polyphenol oxidase from Fuji apple. <i>Food Chemistry</i> , 2015, 183, 72-77.	8.2	44
28	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