

Hongbing Chen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4715383/publications.pdf>

Version: 2024-02-01

109
papers

2,127
citations

218677

26
h-index

302126

39
g-index

113
all docs

113
docs citations

113
times ranked

1800
citing authors

#	ARTICLE	IF	CITATIONS
1	The ultrasound-treated soybean seeds improve edibility and nutritional quality of soybean sprouts. Food Research International, 2015, 77, 704-710.	6.2	113
2	Effect of heat treatment on the potential allergenicity and conformational structure of egg allergen ovomucoid. Food Chemistry, 2012, 131, 603-610.	8.2	105
3	Effects of high hydrostatic pressure on the structure and potential allergenicity of the major allergen bovine β -lactoglobulin. Food Chemistry, 2017, 219, 290-296.	8.2	81
4	Degradation of major allergens and allergenicity reduction of soybean meal through solid-state fermentation with microorganisms. Food and Function, 2018, 9, 1899-1909.	4.6	78
5	The Tip of the "Celiac Iceberg" in China: A Systematic Review and Meta-Analysis. PLoS ONE, 2013, 8, e81151.	2.5	61
6	A potential practical approach to reduce Ara h 6 allergenicity by gamma irradiation. Food Chemistry, 2013, 136, 1141-1147.	8.2	53
7	Potential allergenicity response to structural modification of irradiated bovine β -lactalbumin. Food and Function, 2016, 7, 3102-3110.	4.6	51
8	Distribution and effects of natural selenium in soybean proteins and its protective role in soybean β -conglycinin (7S globulins) under AAPH-induced oxidative stress. Food Chemistry, 2019, 272, 201-209.	8.2	48
9	Development of sandwich ELISA for testing bovine β -lactoglobulin allergenic residues by specific polyclonal antibody against human IgE binding epitopes. Food Chemistry, 2017, 227, 33-40.	8.2	47
10	The Profile of Human Milk Metabolome, Cytokines, and Antibodies in Inflammatory Bowel Diseases Versus Healthy Mothers, and Potential Impact on the Newborn. Journal of Crohn's and Colitis, 2019, 13, 431-441.	1.3	47
11	Prevalence of Celiac Disease Autoimmunity Among Adolescents and Young Adults in China. Clinical Gastroenterology and Hepatology, 2017, 15, 1572-1579.e1.	4.4	46
12	Allergenicity assessment on thermally processed peanut influenced by extraction and assessment methods. Food Chemistry, 2019, 281, 130-139.	8.2	45
13	Forsythoside A exerts an anti-endotoxin effect by blocking the LPS/TLR4 signaling pathway and inhibiting Tregs in vitro. International Journal of Molecular Medicine, 2017, 40, 243-250.	4.0	44
14	Neurotransmitter and neuropeptide regulation of mast cell function: a systematic review. Journal of Neuroinflammation, 2020, 17, 356.	7.2	43
15	The gut microbiome-immune axis as a target for nutrition-mediated modulation of food allergy. Trends in Food Science and Technology, 2021, 114, 116-132.	15.1	42
16	Antioxidant and Anti-Inflammatory Potential of Peptides Derived from In Vitro Gastrointestinal Digestion of Germinated and Heat-Treated Foxtail Millet (<i>Setaria italica</i>) Proteins. Journal of Agricultural and Food Chemistry, 2020, 68, 9415-9426.	5.2	39
17	Fluorescent immunosorbent assay for the detection of alpha lactalbumin in dairy products with monoclonal antibody bioconjugated with CdSe/ZnS quantum dots. Food Chemistry, 2014, 150, 73-79.	8.2	38
18	Structure-based investigation on the association between perfluoroalkyl acids exposure and both gestational diabetes mellitus and glucose homeostasis in pregnant women. Environment International, 2019, 127, 85-93.	10.0	37

#	ARTICLE	IF	CITATIONS
19	Caffeic acid-assisted cross-linking catalyzed by polyphenol oxidase decreases the allergenicity of ovalbumin in a Balb/c mouse model. <i>Food and Chemical Toxicology</i> , 2018, 111, 275-283.	3.6	35
20	Defouling and cleaning using nanobubbles on stainless steel. <i>Biofouling</i> , 2009, 25, 353-357.	2.2	33
21	Allergen composition analysis and allergenicity assessment of Chinese peanut cultivars. <i>Food Chemistry</i> , 2016, 196, 459-465.	8.2	33
22	Recent advances in alleviating food allergenicity through fermentation. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7255-7268.	10.3	32
23	Characterization of the protein structure of soymilk fermented by <i>Lactobacillus</i> and evaluation of its potential allergenicity based on the sensitized-cell model. <i>Food Chemistry</i> , 2022, 366, 130569.	8.2	32
24	Development of a H ₂ O ₂ -sensitive quantum dots-based fluorescent sandwich ELISA for sensitive detection of bovine β -lactoglobulin by monoclonal antibody. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 519-526.	3.5	30
25	Effect of microbial transglutaminase cross-linking on the quality characteristics and potential allergenicity of tofu. <i>Food and Function</i> , 2019, 10, 5485-5497.	4.6	30
26	Allergenicity reduction and rheology property of <i>Lactobacillus</i> -fermented soymilk. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6841-6849.	3.5	30
27	Cross-linked ovalbumin catalyzed by polyphenol oxidase: Preparation, structure and potential allergenicity. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2057-2064.	7.5	29
28	Structure and allergenicity assessments of bovine β -lactoglobulin treated by sonication-assisted irradiation. <i>Journal of Dairy Science</i> , 2020, 103, 4109-4120.	3.4	29
29	Enzymatic characterisation of the immobilised Alcalase to hydrolyse egg white protein for potential allergenicity reduction. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 199-206.	3.5	28
30	Prevalence of coeliac disease in Northwest China: heterogeneity across Northern Silk road ethnic populations. <i>Alimentary Pharmacology and Therapeutics</i> , 2020, 51, 1116-1129.	3.7	28
31	Allergenicity characteristics of germinated soybean proteins in a BALB/c mouse model. <i>Regulatory Toxicology and Pharmacology</i> , 2015, 72, 249-255.	2.7	27
32	Characterization of the potential allergenicity of irradiated bovine β -lactalbumin in a BALB/c mouse model. <i>Food and Chemical Toxicology</i> , 2016, 97, 402-410.	3.6	25
33	Highly Sensitive Detection of Bovine β -Lactoglobulin with Wide Linear Dynamic Range Based on Platinum Nanoparticles Probe. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11830-11838.	5.2	25
34	Crosslinking of peanut allergen Ara h 2 by polyphenol oxidase: digestibility and potential allergenicity assessment. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3567-3574.	3.5	24
35	Abrogation of Immunogenic Properties of Gliadin Peptides through Transamidation by Microbial Transglutaminase Is Acyl-Acceptor Dependent. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7542-7552.	5.2	24
36	Determination of <i>Alternaria</i> Mycotoxins in Fresh Sweet Cherries and Cherry-Based Products: Method Validation and Occurrence. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11846-11853.	5.2	24

#	ARTICLE	IF	CITATIONS
37	Double-enzyme hydrolysis for producing antioxidant peptide from egg white: Optimization, evaluation, and potential allergenicity. <i>Journal of Food Biochemistry</i> , 2020, 44, e13113.	2.9	23
38	Identification and characterization of the antigenic site (epitope) on bovine β -lactoglobulin: common residues in linear and conformational epitopes. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2916-2923.	3.5	21
39	Changes in the structure, digestibility and immunoreactivities of glycinin induced by the cross-linking of microbial transglutaminase following heat denaturation. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2265-2273.	2.7	21
40	Peanut Can Be Used as a Reference Allergen for Hazard Characterization in Food Allergen Risk Management: A Rapid Evidence Assessment and Meta-Analysis. <i>Journal of Allergy and Clinical Immunology: in Practice</i> , 2022, 10, 59-70.	3.8	21
41	Purification and Characterization of Polyphenol Oxidase From <i>Agaricus bisporus</i> . <i>International Journal of Food Properties</i> , 2013, 16, 1483-1493.	3.0	19
42	Identification of IgE and IgG epitopes on native Bos d 4 allergen specific to allergic children. <i>Food and Function</i> , 2016, 7, 2996-3005.	4.6	18
43	Effect of transglutaminase cross-linking on the allergenicity of tofu based on a BALB/c mouse model. <i>Food and Function</i> , 2020, 11, 404-413.	4.6	17
44	Characterization of Physicochemical Properties and IgE-Binding of Soybean Proteins Derived from the HHP-Treated Seeds. <i>Journal of Food Science</i> , 2014, 79, C2157-63.	3.1	16
45	Alpha7-nicotinic acetylcholine receptors involve the imidacloprid-induced inhibition of IgE-mediated rat and human mast cell activation. <i>RSC Advances</i> , 2017, 7, 51896-51906.	3.6	16
46	Screening of anti-allergy <i>Lactobacillus</i> and its effect on allergic reactions in BALB/c mice sensitized by soybean protein. <i>Journal of Functional Foods</i> , 2021, 87, 104858.	3.4	16
47	Ara h 2 cross-linking catalyzed by MTGase decreases its allergenicity. <i>Food and Function</i> , 2017, 8, 1195-1203.	4.6	15
48	Germination-Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein. <i>Journal of Food Science</i> , 2017, 82, 1814-1819.	3.1	15
49	Effect of Processing on the Structure and Allergenicity of Peanut Allergen Ara h 2 Roasted in a Matrix. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 626-633.	5.2	15
50	Characterization and antioxidant activities of procyanidins from lotus seedpod, mangosteen pericarp, and camellia flower. <i>International Journal of Food Properties</i> , 2017, 20, 1621-1632.	3.0	14
51	Molecular characterization of cu/Zn SOD gene in Asian clam <i>Corbicula fluminea</i> and mRNA expression and enzymatic activity modulation induced by metals. <i>Gene</i> , 2018, 663, 189-195.	2.2	14
52	Structural analysis and allergenicity assessment of an enzymatically cross-linked bovine β -lactalbumin polymer. <i>Food and Function</i> , 2020, 11, 628-639.	4.6	14
53	A novel sandwich enzyme-linked immunosorbent assay with covalently bound monoclonal antibody and gold probe for sensitive and rapid detection of bovine β -lactoglobulin. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3693-3703.	3.7	13
54	Iron-induced chelation alleviates the potential allergenicity of ovotransferrin in a BALB/c mouse model. <i>Nutrition Research</i> , 2017, 47, 81-89.	2.9	12

#	ARTICLE	IF	CITATIONS
55	Blocking celiac antigenicity of the glutamine-rich gliadin 33-mer peptide by microbial transglutaminase. <i>RSC Advances</i> , 2017, 7, 14438-14447.	3.6	12
56	Pituitary adenoma with posterior area invasion of cavernous sinus: surgical anatomy, approach, and outcomes. <i>Neurosurgical Review</i> , 2021, 44, 2229-2237.	2.4	12
57	Effect of fermentation on content, molecule weight distribution and viscosity of β -glucans in oat sourdough. <i>International Journal of Food Science and Technology</i> , 2019, 54, 62-67.	2.7	10
58	Influence of heat treatment and egg matrix on the physicochemical and allergenic properties of egg custard. <i>Journal of Food Science</i> , 2020, 85, 789-799.	3.1	10
59	Gut microbiotaâ€CRAMP axis shapes intestinal barrier function and immune responses in dietary glutenâ€Cinduced enteropathy. <i>EMBO Molecular Medicine</i> , 2021, 13, e14059.	6.9	10
60	Association of histological subtype with risk of recurrence in craniopharyngioma patients: a systematic review and meta-analysis. <i>Neurosurgical Review</i> , 2022, 45, 139-150.	2.4	10
61	Characterization of <i>Bacillus cereus</i> AFA01 Capable of Degrading Gluten and Celiac-Immunotoxic Peptides. <i>Foods</i> , 2021, 10, 1725.	4.3	9
62	Immune Infiltration of MMP14 in Pan Cancer and Its Prognostic Effect on Tumors. <i>Frontiers in Oncology</i> , 2021, 11, 717606.	2.8	9
63	Imidacloprid inhibits IgE-mediated RBL-2H3 cell degranulation and passive cutaneous anaphylaxis. <i>Asia Pacific Allergy</i> , 2016, 6, 236-244.	1.3	8
64	Preparation, immunological characterization and polyclonal antibody development for recombinant epitope tandem derived from bovine β -lactoglobulin. <i>Food and Agricultural Immunology</i> , 2016, 27, 806-819.	1.4	8
65	Effect of tea polyphenol and nisin on the quality of tortoise (<i>Trachemys scripta elegans</i>) meat during chilled storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13308.	2.0	8
66	Structure characterization and IgE-binding of soybean 7S globulin after enzymatic deglycosylation. <i>International Journal of Food Properties</i> , 2018, 21, 171-182.	3.0	8
67	Conformational changes in bovine β -lactalbumin and β -lactoglobulin evoked by interaction with C18 unsaturated fatty acids provide insights into increased allergic potential. <i>Food and Function</i> , 2020, 11, 9240-9251.	4.6	8
68	Ubiquitin-Specific Peptidase 7: A Novel Deubiquitinase That Regulates Protein Homeostasis and Cancers. <i>Frontiers in Oncology</i> , 2021, 11, 784672.	2.8	8
69	Potential allergenicity assessment after bovine apo β -lactalbumin binding to calcium ion. <i>Journal of Food Biochemistry</i> , 2020, 44, e13340.	2.9	7
70	Selenium Modulates the Allergic Response to Whey Protein in a Mouse Model for Cow's Milk Allergy. <i>Nutrients</i> , 2021, 13, 2479.	4.1	7
71	Effects of guar gum or xanthan gum addition in conjunction with pasteurization on liquid egg white. <i>Food Chemistry</i> , 2022, 383, 132378.	8.2	7
72	EPITOPE MAPPING OF BUFFALO BETA-LACTOGLOBULIN AGAINST RABBIT POLYCLONAL ANTIBODY FOLLOWING PHAGE DISPLAY TECHNIQUE. <i>Journal of Food Biochemistry</i> , 2012, 36, 56-65.	2.9	6

#	ARTICLE	IF	CITATIONS
73	The effects of imidacloprid combined with endosulfan on IgE-mediated mouse bone marrow-derived mast cell degranulation and anaphylaxis. <i>Pesticide Biochemistry and Physiology</i> , 2018, 148, 159-165.	3.6	6
74	Change in Chemical Composition of Simmental Crossbred Cattle Milk Improved its Physicochemical, Nutritional, and Processed Properties. <i>Journal of Food Science</i> , 2019, 84, 1322-1330.	3.1	6
75	Selenium-Enriched Soy Protein Has Antioxidant Potential via Modulation of the NRF2-HO1 Signaling Pathway. <i>Foods</i> , 2021, 10, 2542.	4.3	6
76	Role of selenium in IgE mediated soybean allergy development. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7016-7024.	10.3	6
77	Immunomodulatory Role of BLG-Derived Peptides Based on Simulated Gastrointestinal Digestion and DC-T Cell from Mice Allergic to Cow's Milk. <i>Foods</i> , 2022, 11, 1450.	4.3	6
78	Sequential extractions: A new way for protein quantification data from peanut allergens. <i>Analytical Biochemistry</i> , 2015, 484, 31-36.	2.4	5
79	miRNA Profiling of Circulating Small Extracellular Vesicles From Subarachnoid Hemorrhage Rats Using Next-Generation Sequencing. <i>Frontiers in Cellular Neuroscience</i> , 2020, 14, 242.	3.7	5
80	Characterization of systemic allergenicity of tropomyosin from shrimp (<i>Macrobrachium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 and Agriculture, 2021, 101, 2940-2949.	3.5	5
81	MMP12 is a potential therapeutic target for Adamantinomatous craniopharyngioma: Conclusions from bioinformatics analysis and <i>in vitro</i> experiments. <i>Oncology Letters</i> , 2021, 22, 536.	1.8	5
82	Invasive Corridor of Clivus Extension in Pituitary Adenoma: Bony Anatomic Consideration, Surgical Outcome and Technical Nuances. <i>Frontiers in Oncology</i> , 2021, 11, 689943.	2.8	5
83	Dietary Linolenic Acid Increases Sensitizing and Eliciting Capacities of Cow's Milk Whey Proteins in BALB/c Mice. <i>Nutrients</i> , 2022, 14, 822.	4.1	5
84	Analysis of the role and mechanism of EGCG in septic cardiomyopathy based on network pharmacology. <i>PeerJ</i> , 2022, 10, e12994.	2.0	5
85	Effects of Maillard reaction conditions on in vitro immunoglobulin G binding capacity of ovalbumin using response surface methodology. <i>Food and Agricultural Immunology</i> , 2015, 26, 835-847.	1.4	4
86	Analysis on MTGase catalysed cross-linked products of Ara h 2: structure and immunoreactivity. <i>Food and Agricultural Immunology</i> , 2018, 29, 1197-1208.	1.4	4
87	Structure Changes in Relation to Digestibility and IgE-Binding of Glycinin Induced by pH-Shifting Combined with Microbial Transglutaminase-Mediated Modification. <i>Food Biophysics</i> , 2019, 14, 269-277.	3.0	4
88	Denatured pre-treatment assisted polyphenol oxidase-catalyzed cross-linking: effects on the cross-linking potential, structure, allergenicity and functional properties of OVA. <i>Food and Function</i> , 2021, 12, 10083-10096.	4.6	4
89	Change in conformational, digestive and immunological characteristics of bovine allergen β -lactoglobulin induced by metal ions in combination with heating. <i>Food Chemistry</i> , 2021, 364, 130030.	8.2	4
90	Pasteurization induced protein interaction decreased the potential allergenicity of ovalbumin and ovomucoid in egg white. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6835-6847.	3.5	4

#	ARTICLE	IF	CITATIONS
91	Wheat Amylase Trypsin Inhibitors Aggravate Intestinal Inflammation Associated with Celiac Disease Mediated by Gliadin in BALB/c Mice. <i>Foods</i> , 2022, 11, 1559.	4.3	4
92	l-Ergothioneine Exhibits Protective Effects against Dextran Sulfate Sodium-Induced Colitis in Mice. <i>ACS Omega</i> , 2022, 7, 21554-21565.	3.5	4
93	Preparation and Immunological Reactions of a Purified Egg Allergen Ovotransferrin. <i>International Journal of Food Properties</i> , 2014, 17, 293-308.	3.0	3
94	Modification of the reaction system of Ara h 2 catalyzed by MTGase: Products and reaction conditions analysis. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13422.	2.0	3
95	Polyphenol oxidase-catalyzed cross-linking of Ara h 2: reaction sites and effect on structure and allergenicity. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 308-314.	3.5	3
96	Desalination of duck egg white by biocoagulation to obtain peptide-ferrous chelate as iron delivery system: Preparation, characterization, and Fe ²⁺ release evaluation in vitro. <i>Journal of Food Science</i> , 2021, 86, 4678-4690.	3.1	3
97	A novel epigenetic signature to predict recurrence-free survival in patients with colon cancer. <i>Clinica Chimica Acta</i> , 2020, 508, 54-60.	1.1	3
98	The eagle sign: a new preoperative MRI-based tool for predicting topographic correlation between craniopharyngioma and hypothalamus. <i>Journal of Cancer Research and Clinical Oncology</i> , 2022, 148, 1235-1249.	2.5	3
99	The Nutritional Intervention of Resveratrol Can Effectively Alleviate the Intestinal Inflammation Associated With Celiac Disease Induced by Wheat Gluten. <i>Frontiers in Immunology</i> , 2022, 13, 878186.	4.8	3
100	Molecular modeling and conformational IgG epitope mapping on bovine β -casein. <i>European Food Research and Technology</i> , 2016, 242, 1893-1902.	3.3	2
101	Purification of antibody against Ara h 2 by a homemade immunoaffinity chromatography column. <i>Preparative Biochemistry and Biotechnology</i> , 2017, 47, 841-846.	1.9	2
102	Distribution of HLA-DQA1, -DQB1 and -DRB1 genes and haplotypes in Han, Uyghur, Kazakh and Hui populations inhabiting Xinjiang Uyghur Autonomous Region, China. <i>International Journal of Immunogenetics</i> , 2021, 48, 229-238.	1.8	2
103	Effect of extrusion on the modification of wheat flour proteins related to celiac disease. <i>Journal of Food Science and Technology</i> , 2022, 59, 2655-2665.	2.8	2
104	Development of immunoaffinity chromatographic method for Ara h 2 isolation. <i>Protein Expression and Purification</i> , 2017, 131, 85-90.	1.3	1
105	Assessment of the gluten toxicity of wheat and naan in Xinjiang Uyghur Autonomous Region, China. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2632-2638.	2.7	1
106	Effect of L-calcium lactate, zinc lactate, and ferric sodium EDTA on the physicochemical and functional properties of liquid whole egg. <i>Journal of Food Science</i> , 2021, 86, 3839-3854.	3.1	1
107	Effects of divalent cations on the physical, conformational and immunological properties of bovine allergen β -lactoglobulin aggregates. <i>LWT - Food Science and Technology</i> , 2021, , 112557.	5.2	1
108	Imidacloprid exposure suppresses cytokine production and neutrophil infiltration in TLR2-dependent activation of RBL-2H3 cells and skin inflammation of BALB/c mice. <i>New Journal of Chemistry</i> , 2020, 44, 19489-19498.	2.8	0

#	ARTICLE	IF	CITATIONS
109	Selenomethionine attenuates allergic effector responses in human primary mast cells. Allergy: European Journal of Allergy and Clinical Immunology, 2022, 77, 2552-2555.	5.7	0