

Hongbing Chen

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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.

105 papers	1,147 citations	19 h-index	29 g-index
113 ext. papers	1,603 ext. citations	5.1 avg, IF	4.58 L-index

#	Paper	IF	Citations
105	Effect of heat treatment on the potential allergenicity and conformational structure of egg allergen ovotransferrin. <i>Food Chemistry</i> , 2012 , 131, 603-610	8.5	74
104	The ultrasound-treated soybean seeds improve edibility and nutritional quality of soybean sprouts. <i>Food Research International</i> , 2015 , 77, 704-710	7	66
103	Effects of high hydrostatic pressure on the structure and potential allergenicity of the major allergen bovine β -lactoglobulin. <i>Food Chemistry</i> , 2017 , 219, 290-296	8.5	55
102	The tip of the "celiac iceberg" in China: a systematic review and meta-analysis. <i>PLoS ONE</i> , 2013 , 8, e81151.	3.7	46
101	A potential practical approach to reduce Ara h 6 allergenicity by gamma irradiation. <i>Food Chemistry</i> , 2013 , 136, 1141-7	8.5	39
100	Degradation of major allergens and allergenicity reduction of soybean meal through solid-state fermentation with microorganisms. <i>Food and Function</i> , 2018 , 9, 1899-1909	6.1	34
99	Potential allergenicity response to structural modification of irradiated bovine β -lactalbumin. <i>Food and Function</i> , 2016 , 7, 3102-10	6.1	32
98	Forsythoside A exerts an anti-endotoxin effect by blocking the LPS/TLR4 signaling pathway and inhibiting Tregs in vitro. <i>International Journal of Molecular Medicine</i> , 2017 , 40, 243-250	4.4	31
97	Prevalence of Celiac Disease Autoimmunity Among Adolescents and Young Adults in China. <i>Clinical Gastroenterology and Hepatology</i> , 2017 , 15, 1572-1579.e1	6.9	29
96	Fluorescent immunosorbent assay for the detection of alpha lactalbumin in dairy products with monoclonal antibody bioconjugated with CdSe/ZnS quantum dots. <i>Food Chemistry</i> , 2014 , 150, 73-9	8.5	29
95	Defouling and cleaning using nanobubbles on stainless steel. <i>Biofouling</i> , 2009 , 25, 353-7	3.3	28
94	Distribution and effects of natural selenium in soybean proteins and its protective role in soybean β -conglycinin (7S globulins) under AAPH-induced oxidative stress. <i>Food Chemistry</i> , 2019 , 272, 201-209	8.5	27
93	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	4.7	25
92	Development of sandwich ELISA for testing bovine β -lactoglobulin allergenic residues by specific polyclonal antibody against human IgE binding epitopes. <i>Food Chemistry</i> , 2017 , 227, 33-40	8.5	24
91	Allergenicity characteristics of germinated soybean proteins in a BALB/c mouse model. <i>Regulatory Toxicology and Pharmacology</i> , 2015 , 72, 249-55	3.4	22
90	The Profile of Human Milk Metabolome, Cytokines, and Antibodies in Inflammatory Bowel Diseases Versus Healthy Mothers, and Potential Impact on the Newborn. <i>Journal of Crohns and Colitis</i> , 2019 , 13, 431-441	1.5	22
89	Allergenicity assessment on thermally processed peanut influenced by extraction and assessment methods. <i>Food Chemistry</i> , 2019 , 281, 130-139	8.5	21

88	Structure-based investigation on the association between perfluoroalkyl acids exposure and both gestational diabetes mellitus and glucose homeostasis in pregnant women. <i>Environment International</i> , 2019 , 127, 85-93	12.9	20
87	Effect of microbial transglutaminase cross-linking on the quality characteristics and potential allergenicity of tofu. <i>Food and Function</i> , 2019 , 10, 5485-5497	6.1	20
86	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	4.3	19
85	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 ¹⁹	5.7	19
84	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	4.3	18
83	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, 3567-74	4.3	18
82	Cross-linked ovalbumin catalyzed by polyphenol oxidase: Preparation, structure and potential allergenicity. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 2057-2064	7.9	17
81	Allergen composition analysis and allergenicity assessment of Chinese peanut cultivars. <i>Food Chemistry</i> , 2016 , 196, 459-65	8.5	17
80	Neurotransmitter and neuropeptide regulation of mast cell function: a systematic review. <i>Journal of Neuroinflammation</i> , 2020 , 17, 356	10.1	17
79	Prevalence of coeliac disease in Northwest China: heterogeneity across Northern Silk road ethnic populations. <i>Alimentary Pharmacology and Therapeutics</i> , 2020 , 51, 1116-1129	6.1	16
78	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	4.7	16
77	Allergenicity reduction and rheology property of Lactobacillus-fermented soymilk. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6841-6849	4.3	15
76	Determination of Alternaria 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	5.7	15
75	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	5.7	15
74	Purification and Characterization of Polyphenol Oxidase From <i>Agaricus bisporus</i> . <i>International Journal of Food Properties</i> , 2013 , 16, 1483-1493	3	14
73	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, 2916-23	4.3	14
72	Structure and allergenicity assessments of bovine β -lactoglobulin treated by sonication-assisted irradiation. <i>Journal of Dairy Science</i> , 2020 , 103, 4109-4120	4	13
71	Ara h 2 cross-linking catalyzed by MTGase decreases its allergenicity. <i>Food and Function</i> , 2017 , 8, 1195-1203	4.3	12

70	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	3.8	12
69	Double-enzyme hydrolysis for producing antioxidant peptide from egg white: Optimization, evaluation, and potential allergenicity. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13113	3.3	11
68	The gut microbiome-immune axis as a target for nutrition-mediated modulation of food allergy. <i>Trends in Food Science and Technology</i> , 2021 , 114, 116-132	15.3	11
67	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	3.4	10
66	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	3.7	10
65	A novel sandwich enzyme-linked immunosorbent assay with covalently bound monoclonal antibody and gold probe for sensitive and rapid detection of bovine lactoglobulin. <i>Analytical and Bioanalytical Chemistry</i> , 2018 , 410, 3693-3703	4.4	9
64	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	6.1	9
63	Blocking celiac antigenicity of the glutamine-rich gliadin 33-mer peptide by microbial transglutaminase. <i>RSC Advances</i> , 2017 , 7, 14438-14447	3.7	9
62	Antioxidant and Anti-Inflammatory Potential of Peptides Derived from In Vitro Gastrointestinal Digestion of Germinated and Heat-Treated Foxtail Millet () Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9415-9426	5.7	9
61	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	8
60	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	3.8	8
59	Recent advances in alleviating food allergenicity through fermentation. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	8
58	Iron-induced chelation alleviates the potential allergenicity of ovotransferrin in a BALB/c mouse model. <i>Nutrition Research</i> , 2017 , 47, 81-89	4	7
57	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	6.1	7
56	Imidacloprid inhibits IgE-mediated RBL-2H3 cell degranulation and passive cutaneous anaphylaxis. <i>Asia Pacific Allergy</i> , 2016 , 6, 236-244	1.9	7
55	Germination-Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein. <i>Journal of Food Science</i> , 2017 , 82, 1814-1819	3.4	6
54	Structural analysis and allergenicity assessment of an enzymatically cross-linked bovine lactalbumin polymer. <i>Food and Function</i> , 2020 , 11, 628-639	6.1	6
53	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	2.1	5

52	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	4.9	5
51	Sequential extractions: A new way for protein quantification-data from peanut allergens. <i>Analytical Biochemistry</i> , 2015 , 484, 31-6	3.1	5
50	EPITOPE MAPPING OF BUFFALO BETA-LACTOGLOBULIN AGAINST RABBIT POLYCLONAL ANTIBODY FOLLOWING PHAGE DISPLAY TECHNIQUE. <i>Journal of Food Biochemistry</i> , 2012 , 36, 56-65	3.3	5
49	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	2.9	5
48	Structure characterization and IgE-binding of soybean 7S globulin after enzymatic deglycosylation. <i>International Journal of Food Properties</i> , 2018 , 21, 171-182	3	4
47	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	3.8	4
46	Pituitary adenoma with posterior area invasion of cavernous sinus: surgical anatomy, approach, and outcomes. <i>Neurosurgical Review</i> , 2021 , 44, 2229-2237	3.9	4
45	Immune Infiltration of MMP14 in Pan Cancer and Its Prognostic Effect on Tumors. <i>Frontiers in Oncology</i> , 2021 , 11, 717606	5.3	4
44	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	8.5	4
43	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	5.1	4
42	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	3.2	3
41	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	2.9	3
40	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	3.4	3
39	Preparation and Immunological Reactions of a Purified Egg Allergen Ovotransferrin. <i>International Journal of Food Properties</i> , 2014 , 17, 293-308	3	3
38	Selenium-Enriched Soy Protein Has Antioxidant Potential via Modulation of the NRF2-HO1 Signaling Pathway. <i>Foods</i> , 2021 , 10,	4.9	3
37	Selenium Modulates the Allergic Response to Whey Protein in a Mouse Model for Cow's Milk Allergy. <i>Nutrients</i> , 2021 , 13,	6.7	3
36	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	2.1	3
35	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> , 2021 ,	5.4	3

34	Purification of antibody against Ara h 2 by a homemade immunoaffinity chromatography column. <i>Preparative Biochemistry and Biotechnology</i> , 2017 , 47, 841-846	2.4	2
33	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	3.4	2
32	A novel epigenetic signature to predict recurrence-free survival in patients with colon cancer. <i>Clinica Chimica Acta</i> , 2020 , 508, 54-60	6.2	2
31	miRNA Profiling of Circulating Small Extracellular Vesicles From Subarachnoid Hemorrhage Rats Using Next-Generation Sequencing. <i>Frontiers in Cellular Neuroscience</i> , 2020 , 14, 242	6.1	2
30	Gut microbiota-CRAMP axis shapes intestinal barrier function and immune responses in dietary gluten-induced enteropathy. <i>EMBO Molecular Medicine</i> , 2021 , 13, e14059	12	2
29	Association of histological subtype with risk of recurrence in craniopharyngioma patients: a systematic review and meta-analysis. <i>Neurosurgical Review</i> , 2021 , 1	3.9	2
28	Characterization of AFA01 Capable of Degrading Gluten and Celiac-Immunotoxic Peptides. <i>Foods</i> , 2021 , 10,	4.9	2
27	Analysis on MTGase catalysed cross-linked products of Ara h 2: structure and immunoreactivity. <i>Food and Agricultural Immunology</i> , 2018 , 29, 1197-1208	2.9	2
26	Effects of guar gum or xanthan gum addition in conjunction with pasteurization on liquid egg white.. <i>Food Chemistry</i> , 2022 , 383, 132378	8.5	1
25	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	6.1	1
24	Potential allergenicity assessment after bovine apo- β -lactalbumin binding to calcium ion. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13340	3.3	1
23	MMP12 is a potential therapeutic target for Adamantinomatous craniopharyngioma: Conclusions from bioinformatics analysis and experiments. <i>Oncology Letters</i> , 2021 , 22, 536	2.6	1
22	Characterization of systemic allergenicity of tropomyosin from shrimp (<i>Macrobrachium nipponense</i>) and anaphylactic reactions in digestive tract. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 2940-2949	4.3	1
21	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	6.1	1
20	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	8.4	1
19	Wheat Amylase Trypsin Inhibitors Aggravate Intestinal Inflammation Associated with Celiac Disease Mediated by Gliadin in BALB/c Mice. <i>Foods</i> , 2022 , 11, 1559	4.9	1
18	Development of immunoaffinity chromatographic method for Ara h 2 isolation. <i>Protein Expression and Purification</i> , 2017 , 131, 85-90	2	0
17	Ubiquitin-Specific Peptidase 7: A Novel Deubiquitinase That Regulates Protein Homeostasis and Cancers. <i>Frontiers in Oncology</i> , 2021 , 11, 784672	5.3	0

16	Effect of extrusion on the modification of wheat flour proteins related to celiac disease. <i>Journal of Food Science and Technology</i> ,1	3.3	o
15	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> , 2021 , 1	4.9	o
14	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	4.3	o
13	Invasive Corridor of Clivus Extension in Pituitary Adenoma: Bony Anatomic Consideration, Surgical Outcome and Technical Nuances. <i>Frontiers in Oncology</i> , 2021 , 11, 689943	5.3	o
12	Molecular modeling and conformational IgG epitope mapping on bovine β -casein. <i>European Food Research and Technology</i> , 2016 , 242, 1893-1902	3.4	o
11	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	2.3	o
10	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	3.4	o
9	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	5.4	o
8	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	8.5	o
7	Role of selenium in IgE mediated soybean allergy development.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-9	11.5	o
6	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	3.8	
5	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	3.6	
4	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	3.4	
3	Analysis of the role and mechanism of EGCG in septic cardiomyopathy based on network pharmacology.. <i>PeerJ</i> , 2022 , 10, e12994	3.1	
2	Selenomethionine attenuates allergic effector responses in human primary mast cells.. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2022 ,	9.3	
1	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	4.9	