

# Hongbing Chen

## 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.

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	Effects of guar gum or xanthan gum addition in conjunction with pasteurization on liquid egg white.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132378	8.5	1
104	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> , <b>2022</b> , 366, 130569	8.5	4
103	Role of selenium in IgE mediated soybean allergy development.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-9	11.5	0
102	Analysis of the role and mechanism of EGCG in septic cardiomyopathy based on network pharmacology.. <i>PeerJ</i> , <b>2022</b> , 10, e12994	3.1	
101	The Nutritional Intervention of Resveratrol Can Effectively Alleviate the Intestinal Inflammation Associated With Celiac Disease Induced by Wheat Gluten.. <i>Frontiers in Immunology</i> , <b>2022</b> , 13, 878186	8.4	1
100	Selenomethionine attenuates allergic effector responses in human primary mast cells.. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , <b>2022</b> ,	9.3	
99	Immunomodulatory Role of BLG-Derived Peptides Based on Simulated Gastrointestinal Digestion and DC-T Cell from Mice Allergic to Cow Milk. <i>Foods</i> , <b>2022</b> , 11, 1450	4.9	
98	Wheat Amylase Trypsin Inhibitors Aggravate Intestinal Inflammation Associated with Celiac Disease Mediated by Gliadin in BALB/c Mice. <i>Foods</i> , <b>2022</b> , 11, 1559	4.9	1
97	Selenium-Enriched Soy Protein Has Antioxidant Potential via Modulation of the NRF2-HO1 Signaling Pathway. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
96	Ubiquitin-Specific Peptidase 7: A Novel Deubiquitinase That Regulates Protein Homeostasis and Cancers. <i>Frontiers in Oncology</i> , <b>2021</b> , 11, 784672	5.3	0
95	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> , <b>2021</b> , 1	4.9	0
94	Pituitary adenoma with posterior area invasion of cavernous sinus: surgical anatomy, approach, and outcomes. <i>Neurosurgical Review</i> , <b>2021</b> , 44, 2229-2237	3.9	4
93	Recent advances in alleviating food allergenicity through fermentation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-14	11.5	8
92	MMP12 is a potential therapeutic target for Adamantinomatous craniopharyngioma: Conclusions from bioinformatics analysis and experiments. <i>Oncology Letters</i> , <b>2021</b> , 22, 536	2.6	1
91	Gut microbiota-CRAMP axis shapes intestinal barrier function and immune responses in dietary gluten-induced enteropathy. <i>EMBO Molecular Medicine</i> , <b>2021</b> , 13, e14059	12	2
90	Association of histological subtype with risk of recurrence in craniopharyngioma patients: a systematic review and meta-analysis. <i>Neurosurgical Review</i> , <b>2021</b> , 1	3.9	2
89	Invasive Corridor of Clivus Extension in Pituitary Adenoma: Bony Anatomic Consideration, Surgical Outcome and Technical Nuances. <i>Frontiers in Oncology</i> , <b>2021</b> , 11, 689943	5.3	0

88	Characterization of AFA01 Capable of Degrading Gluten and Celiac-Immunotoxic Peptides. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
87	Selenium Modulates the Allergic Response to Whey Protein in a Mouse Model for Cow's Milk Allergy. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	3
86	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> , <b>2021</b> , 101, 2940-2949	4.3	1
85	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> , <b>2021</b> , 12, 10083-10096	6.1	1
84	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> , <b>2021</b> , 48, 229-238	2.3	0
83	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> , <b>2021</b> ,	5.4	3
82	The gut microbiome-immune axis as a target for nutrition-mediated modulation of food allergy. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 114, 116-132	15.3	11
81	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> , <b>2021</b> , 86, 3839-3854	3.4	
80	Immune Infiltration of MMP14 in Pan Cancer and Its Prognostic Effect on Tumors. <i>Frontiers in Oncology</i> , <b>2021</b> , 11, 717606	5.3	4
79	Desalination of duck egg white by biocoagulation to obtain peptide-ferrous chelate as iron delivery system: Preparation, characterization, and Fe <sup>2+</sup> release evaluation in vitro. <i>Journal of Food Science</i> , <b>2021</b> , 86, 4678-4690	3.4	0
78	Effects of divalent cations on the physical, conformational and immunological properties of bovine allergen $\beta$ -lactoglobulin aggregates. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112557	5.4	0
77	Change in conformational, digestive and immunological characteristics of bovine allergen $\beta$ -lactoglobulin induced by metal ions in combination with heating. <i>Food Chemistry</i> , <b>2021</b> , 364, 130030	8.5	0
76	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> , <b>2021</b> , 87, 104858	5.1	4
75	Prevalence of coeliac disease in Northwest China: heterogeneity across Northern Silk road ethnic populations. <i>Alimentary Pharmacology and Therapeutics</i> , <b>2020</b> , 51, 1116-1129	6.1	16
74	Structure and allergenicity assessments of bovine $\beta$ -lactoglobulin treated by sonication-assisted irradiation. <i>Journal of Dairy Science</i> , <b>2020</b> , 103, 4109-4120	4	13
73	Influence of heat treatment and egg matrix on the physicochemical and allergenic properties of egg custard. <i>Journal of Food Science</i> , <b>2020</b> , 85, 789-799	3.4	3
72	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> , <b>2020</b> , 44, 19489-19498	3.6	
71	A novel epigenetic signature to predict recurrence-free survival in patients with colon cancer. <i>Clinica Chimica Acta</i> , <b>2020</b> , 508, 54-60	6.2	2

70	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> , <b>2020</b> , 100, 308-314	4.3	0
69	Structural analysis and allergenicity assessment of an enzymatically cross-linked bovine $\beta$ -lactalbumin polymer. <i>Food and Function</i> , <b>2020</b> , 11, 628-639	6.1	6
68	Effect of transglutaminase cross-linking on the allergenicity of tofu based on a BALB/c mouse model. <i>Food and Function</i> , <b>2020</b> , 11, 404-413	6.1	7
67	Double-enzyme hydrolysis for producing antioxidant peptide from egg white: Optimization, evaluation, and potential allergenicity. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13113	3.3	11
66	Conformational changes in bovine $\beta$ -lactalbumin and $\beta$ -lactoglobulin evoked by interaction with C18 unsaturated fatty acids provide insights into increased allergic potential. <i>Food and Function</i> , <b>2020</b> , 11, 9240-9251	6.1	1
65	Potential allergenicity assessment after bovine apo- $\beta$ -lactalbumin binding to calcium ion. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13340	3.3	1
64	Neurotransmitter and neuropeptide regulation of mast cell function: a systematic review. <i>Journal of Neuroinflammation</i> , <b>2020</b> , 17, 356	10.1	17
63	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. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 9415-9426	5.7	9
62	miRNA Profiling of Circulating Small Extracellular Vesicles From Subarachnoid Hemorrhage Rats Using Next-Generation Sequencing. <i>Frontiers in Cellular Neuroscience</i> , <b>2020</b> , 14, 242	6.1	2
61	Change in Chemical Composition of Simmental Crossbred Cattle Milk Improved its Physicochemical, Nutritional, and Processed Properties. <i>Journal of Food Science</i> , <b>2019</b> , 84, 1322-1330	3.4	2
60	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> , <b>2019</b> , 127, 85-93	12.9	20
59	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> , <b>2019</b> , 14, 269-277	3.2	3
58	Assessment of the gluten toxicity of wheat and naan in Xinjiang Uyghur Autonomous Region, China. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2632-2638	3.8	
57	Effect of fermentation on content, molecule weight distribution and viscosity of $\beta$ -glucans in oat sourdough. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 62-67	3.8	4
56	Distribution and effects of natural selenium in soybean proteins and its protective role in soybean $\beta$ -conglycinin (7S globulins) under AAPH-induced oxidative stress. <i>Food Chemistry</i> , <b>2019</b> , 272, 201-209	8.5	27
55	Effect of microbial transglutaminase cross-linking on the quality characteristics and potential allergenicity of tofu. <i>Food and Function</i> , <b>2019</b> , 10, 5485-5497	6.1	20
54	Allergenicity reduction and rheology property of Lactobacillus-fermented soymilk. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 6841-6849	4.3	15
53	Allergenicity assessment on thermally processed peanut influenced by extraction and assessment methods. <i>Food Chemistry</i> , <b>2019</b> , 281, 130-139	8.5	21

52	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> , <b>2019</b> , 13, 431-441	1.5	22
51	Molecular characterization of cu/Zn SOD gene in Asian clam Corbicula fluminea and mRNA expression and enzymatic activity modulation induced by metals. <i>Gene</i> , <b>2018</b> , 663, 189-195	3.8	8
50	A novel sandwich enzyme-linked immunosorbent assay with covalently bound monoclonal antibody and gold probe for sensitive and rapid detection of bovine $\beta$ -lactoglobulin. <i>Analytical and Bioanalytical Chemistry</i> , <b>2018</b> , 410, 3693-3703	4.4	9
49	Degradation of major allergens and allergenicity reduction of soybean meal through solid-state fermentation with microorganisms. <i>Food and Function</i> , <b>2018</b> , 9, 1899-1909	6.1	34
48	Development of a H <sub>2</sub> O <sub>2</sub> -sensitive quantum dots-based fluorescent sandwich ELISA for sensitive detection of bovine $\beta$ -lactoglobulin by monoclonal antibody. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 519-526	4.3	18
47	Cross-linked ovalbumin catalyzed by polyphenol oxidase: Preparation, structure and potential allergenicity. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 2057-2064	7.9	17
46	Structure characterization and IgE-binding of soybean 7S globulin after enzymatic deglycosylation. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 171-182	3	4
45	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> , <b>2018</b> , 148, 159-165	4.9	5
44	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> , <b>2018</b> , 111, 275-283	4.7	25
43	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> , <b>2018</b> , 42, e13422	2.1	3
42	Analysis on MTGase catalysed cross-linked products of Ara h 2: structure and immunoreactivity. <i>Food and Agricultural Immunology</i> , <b>2018</b> , 29, 1197-1208	2.9	2
41	Determination of Alternaria Mycotoxins in Fresh Sweet Cherries and Cherry-Based Products: Method Validation and Occurrence. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 11846-11853	5.7	15
40	Highly Sensitive Detection of Bovine $\beta$ -Lactoglobulin with Wide Linear Dynamic Range Based on Platinum Nanoparticles Probe. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 11830-11838	5.7	15
39	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> , <b>2017</b> , 97, 199-206	4.3	19
38	Development of sandwich ELISA for testing bovine $\beta$ -lactoglobulin allergenic residues by specific polyclonal antibody against human IgE binding epitopes. <i>Food Chemistry</i> , <b>2017</b> , 227, 33-40	8.5	24
37	Development of immunoaffinity chromatographic method for Ara h 2 isolation. <i>Protein Expression and Purification</i> , <b>2017</b> , 131, 85-90	2	0
36	Ara h 2 cross-linking catalyzed by MTGase decreases its allergenicity. <i>Food and Function</i> , <b>2017</b> , 8, 1195-1203	12	
35	Prevalence of Celiac Disease Autoimmunity Among Adolescents and Young Adults in China. <i>Clinical Gastroenterology and Hepatology</i> , <b>2017</b> , 15, 1572-1579.e1	6.9	29

34	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> , <b>2017</b> , 52, 2265-2273	3.8	12
33	Purification of antibody against Ara h 2 by a homemade immunoaffinity chromatography column. <i>Preparative Biochemistry and Biotechnology</i> , <b>2017</b> , 47, 841-846	2.4	2
32	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> , <b>2017</b> , 41, e13308	2.1	5
31	Characterization and antioxidant activities of procyanidins from lotus seedpod, mangosteen pericarp, and camellia flower. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 1621-1632	3	8
30	Iron-induced chelation alleviates the potential allergenicity of ovotransferrin in a BALB/c mouse model. <i>Nutrition Research</i> , <b>2017</b> , 47, 81-89	4	7
29	Germination-Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein. <i>Journal of Food Science</i> , <b>2017</b> , 82, 1814-1819	3.4	6
28	Abrogation of Immunogenic Properties of Gliadin Peptides through Transamidation by Microbial Transglutaminase Is Acyl-Acceptor Dependent. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7542-7552 <sup>19</sup>	5.7	19
27	Alpha7-nicotinic acetylcholine receptors involve the imidacloprid-induced inhibition of IgE-mediated rat and human mast cell activation. <i>RSC Advances</i> , <b>2017</b> , 7, 51896-51906	3.7	10
26	Blocking celiac antigenicity of the glutamine-rich gliadin 33-mer peptide by microbial transglutaminase. <i>RSC Advances</i> , <b>2017</b> , 7, 14438-14447	3.7	9
25	Effects of high hydrostatic pressure on the structure and potential allergenicity of the major allergen bovine $\beta$ -lactoglobulin. <i>Food Chemistry</i> , <b>2017</b> , 219, 290-296	8.5	55
24	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> , <b>2017</b> , 40, 243-250	4.4	31
23	Characterization of the potential allergenicity of irradiated bovine $\beta$ -lactalbumin in a BALB/c mouse model. <i>Food and Chemical Toxicology</i> , <b>2016</b> , 97, 402-410	4.7	16
22	Potential allergenicity response to structural modification of irradiated bovine $\beta$ -lactalbumin. <i>Food and Function</i> , <b>2016</b> , 7, 3102-10	6.1	32
21	Identification of IgE and IgG epitopes on native Bos d 4 allergen specific to allergic children. <i>Food and Function</i> , <b>2016</b> , 7, 2996-3005	6.1	9
20	Allergen composition analysis and allergenicity assessment of Chinese peanut cultivars. <i>Food Chemistry</i> , <b>2016</b> , 196, 459-65	8.5	17
19	Imidacloprid inhibits IgE-mediated RBL-2H3 cell degranulation and passive cutaneous anaphylaxis. <i>Asia Pacific Allergy</i> , <b>2016</b> , 6, 236-244	1.9	7
18	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> , <b>2016</b> , 96, 3567-74	4.3	18
17	Preparation, immunological characterization and polyclonal antibody development for recombinant epitope tandem derived from bovine $\beta$ -lactoglobulin. <i>Food and Agricultural Immunology</i> , <b>2016</b> , 27, 806-819	2.9	5



16	Molecular modeling and conformational IgG epitope mapping on bovine $\beta$ -casein. <i>European Food Research and Technology</i> , <b>2016</b> , 242, 1893-1902	3.4	0
15	Effects of Maillard reaction conditions on in vitro immunoglobulin G binding capacity of ovalbumin using response surface methodology. <i>Food and Agricultural Immunology</i> , <b>2015</b> , 26, 835-847	2.9	3
14	Allergenicity characteristics of germinated soybean proteins in a BALB/c mouse model. <i>Regulatory Toxicology and Pharmacology</i> , <b>2015</b> , 72, 249-55	3.4	22
13	Sequential extractions: A new way for protein quantification-data from peanut allergens. <i>Analytical Biochemistry</i> , <b>2015</b> , 484, 31-6	3.1	5
12	Identification and characterization of the antigenic site (epitope) on bovine $\beta$ -lactoglobulin: common residues in linear and conformational epitopes. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 2916-23	4.3	14
11	The ultrasound-treated soybean seeds improve edibility and nutritional quality of soybean sprouts. <i>Food Research International</i> , <b>2015</b> , 77, 704-710	7	66
10	Preparation and Immunological Reactions of a Purified Egg Allergen Ovotransferrin. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 293-308	3	3
9	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> , <b>2014</b> , 150, 73-9	8.5	29
8	Characterization of physicochemical properties and IgE-binding of soybean proteins derived from the HHP-treated seeds. <i>Journal of Food Science</i> , <b>2014</b> , 79, C2157-63	3.4	10
7	Purification and Characterization of Polyphenol Oxidase From <i>Agaricus bisporus</i> . <i>International Journal of Food Properties</i> , <b>2013</b> , 16, 1483-1493	3	14
6	A potential practical approach to reduce Ara h 6 allergenicity by gamma irradiation. <i>Food Chemistry</i> , <b>2013</b> , 136, 1141-7	8.5	39
5	The tip of the "celiac iceberg" in China: a systematic review and meta-analysis. <i>PLoS ONE</i> , <b>2013</b> , 8, e81153	3.7	46
4	EPITOPE MAPPING OF BUFFALO BETA-LACTOGLOBULIN AGAINST RABBIT POLYCLONAL ANTIBODY FOLLOWING PHAGE DISPLAY TECHNIQUE. <i>Journal of Food Biochemistry</i> , <b>2012</b> , 36, 56-65	3.3	5
3	Effect of heat treatment on the potential allergenicity and conformational structure of egg allergen ovotransferrin. <i>Food Chemistry</i> , <b>2012</b> , 131, 603-610	8.5	74
2	Defouling and cleaning using nanobubbles on stainless steel. <i>Biofouling</i> , <b>2009</b> , 25, 353-7	3.3	28
1	Effect of extrusion on the modification of wheat flour proteins related to celiac disease. <i>Journal of Food Science and Technology</i> , <sup>1</sup>	3.3	0