

# Xin-Bo Guo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5118871/publications.pdf>

Version: 2024-02-01

91  
papers

2,203  
citations

304368

22  
h-index

264894

42  
g-index

92  
all docs

92  
docs citations

92  
times ranked

2845  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Germination on Phytochemical Profiles and Antioxidant Activity of Mung Bean Sprouts ( <i>Vigna radiata</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11050-11055.	2.4	193
2	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of different varieties of blueberry ( <i>Vaccinium</i> spp.). <i>Food Chemistry</i> , 2017, 217, 773-781.	4.2	184
3	Comparative assessment of phytochemical profiles, antioxidant and antiproliferative activities of Sea buckthorn ( <i>Hippophaë rhamnoides</i> L.) berries. <i>Food Chemistry</i> , 2017, 221, 997-1003.	4.2	126
4	Phenolic contents and cellular antioxidant activity of Chinese hawthorn <i>Crataegus pinnatifida</i> . <i>Food Chemistry</i> , 2015, 186, 54-62.	4.2	104
5	The Effect of Astaxanthin-Rich Microalgae <i>Haematococcus pluvialis</i> and Wholemeal Flours Incorporation in Improving the Physical and Functional Properties of Cookies. <i>Foods</i> , 2017, 6, 57.	1.9	78
6	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds ( <i>Linum</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 To</i>	4.2	72
7	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed ( <i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2016, 205, 170-177.	4.2	71
8	Comparative Assessment of Phenolic Content and in Vitro Antioxidant Capacity in the Pulp and Peel of Mango Cultivars. <i>International Journal of Molecular Sciences</i> , 2015, 16, 13507-13527.	1.8	65
9	Ethnomedicinal values, phenolic contents and antioxidant properties of wild culinary vegetables. <i>Journal of Ethnopharmacology</i> , 2015, 162, 333-345.	2.0	53
10	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. <i>Scientific Reports</i> , 2018, 8, 10482.	1.6	52
11	Phenolic compounds, antioxidant activity, antiproliferative activity and bioaccessibility of Sea buckthorn ( <i>Hippophaë rhamnoides</i> L.) berries as affected by <i>in vitro</i> digestion. <i>Food and Function</i> , 2017, 8, 4229-4240.	2.1	51
12	Influence of the stage of ripeness on the phytochemical profiles, antioxidant and antiproliferative activities in different parts of <i>Citrus reticulata</i> Blanco cv. Chachiensis. <i>LWT - Food Science and Technology</i> , 2016, 69, 67-75.	2.5	50
13	Induction and Flow Cytometry Identification of Tetraploids from Seed-Derived Explants through Colchicine Treatments in <i>Catharanthus roseus</i> (L.) G. Don. <i>Journal of Biomedicine and Biotechnology</i> , 2011, 2011, 1-10.	3.0	45
14	Effect of Light- and Dark-Germination on the Phenolic Biosynthesis, Phytochemical Profiles, and Antioxidant Activities in Sweet Corn ( <i>Zea mays</i> L.) Sprouts. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1246.	1.8	45
15	Phytochemical Profiles and Antioxidant Activities in Six Species of Ramie Leaves. <i>PLoS ONE</i> , 2014, 9, e108140.	1.1	44
16	Phytochemical composition, cellular antioxidant capacity and antiproliferative activity in mango ( <i>Mangifera indica</i> L.) pulp and peel. <i>International Journal of Food Science and Technology</i> , 2017, 52, 817-826.	1.3	41
17	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed ( <i>Linum</i> ) <i>Tj ETQq1 1.0,784314 rgBT /Ove</i>	1.3	36
18	Traditional uses of medicinal plants against malarial disease by the tribal communities of Lesser Himalayas of Pakistan. <i>Journal of Ethnopharmacology</i> , 2014, 155, 450-462.	2.0	31

#	ARTICLE	IF	CITATIONS
19	Comparative assessment of phytochemical profile, antioxidant capacity and anti-proliferative activity in different varieties of brown rice ( <i>Oryza sativa</i> L.). <i>LWT - Food Science and Technology</i> , 2018, 96, 19-25.	2.5	31
20	Comparative Assessment of Phenolic Profiles, Cellular Antioxidant and Antiproliferative Activities in Ten Varieties of Sweet Potato ( <i>Ipomoea Batatas</i> ) Storage Roots. <i>Molecules</i> , 2019, 24, 4476.	1.7	30
21	Evaluation of Biosynthesis, Accumulation and Antioxidant Activity of Vitamin E in Sweet Corn ( <i>Zea</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 28	1.8	28
22	Evaluation of carotenoid biosynthesis, accumulation and antioxidant activities in sweetcorn ( <i>Zea</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 53, 381-388.	1.3	25
23	Comparative assessment of phytochemical profiles and antioxidant activities in selected five varieties of wampee ( <i>Clausena lansium</i> ) fruits. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2680-2686.	1.3	25
24	Comparative Evaluation on Vitamin E and Carotenoid Accumulation in Sweet Corn ( <i>Zea mays</i> L.) Seedlings under Temperature Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9772-9781.	2.4	24
25	Effects of temperature stress on the accumulation of ascorbic acid and folates in sweet corn ( <i>Zea mays</i> L.) seedlings. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1694-1701.	1.7	24
26	The manipulation of gene expression and the biosynthesis of Vitamin C, E and folate in light-and dark-germination of sweet corn seeds. <i>Scientific Reports</i> , 2017, 7, 7484.	1.6	22
27	Comparison of phenolics, flavonoids, and cellular antioxidant activities in ear sections of sweet corn ( <i>Zea mays</i> L. <i>saccharata</i> Sturt). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13855.	0.9	22
28	Effect of thermal processing on phenolic profiles and antioxidant activities in <i>Castanea mollissima</i> . <i>International Journal of Food Science and Technology</i> , 2017, 52, 439-447.	1.3	21
29	Phytochemicals Accumulation in Sanhua Plum ( <i>Prunus salicina</i> L.) during Fruit Development and Their Potential Use as Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2459-2466.	2.4	21
30	Understanding the multi-scale structure and digestibility of different waxy maize starches. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 252-258.	3.6	21
31	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with <i>Oncorhynchus tshawytscha</i> Powder. <i>Nutrients</i> , 2018, 10, 1923.	1.7	20
32	Comparative Study of Phenolic Profiles, Antioxidant and Antiproliferative Activities in Different Vegetative Parts of Ramie ( <i>Boehmeria nivea</i> L.). <i>Molecules</i> , 2019, 24, 1551.	1.7	20
33	Genome-wide association study of vitamin E in sweet corn kernels. <i>Crop Journal</i> , 2020, 8, 341-350.	2.3	20
34	Plant Hormones and Volatiles Response to Temperature Stress in Sweet Corn ( <i>Zea mays</i> L.) Seedlings. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6779-6790.	2.4	20
35	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of seven cultivars of <i>Aloe</i> . <i>International Journal of Food Science and Technology</i> , 2016, 51, 1489-1494.	1.3	19
36	Simultaneous Determination of 8 Small Antihypertensive Peptides with Tyrosine at the C-Terminal in <i>Laminaria japonica</i> Hydrolysates by RP-HPLC Method. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 492-501.	0.9	19

#	ARTICLE	IF	CITATIONS
37	Effect of Thermal Processing on Carotenoids and Folate Changes in Six Varieties of Sweet Potato ( <i>Ipomoea batata</i> L.). <i>Foods</i> , 2019, 8, 215.	1.9	18
38	Effect of Steaming Processing on Phenolic Profiles and Cellular Antioxidant Activities of <i>Castanea mollissima</i> . <i>Molecules</i> , 2019, 24, 703.	1.7	16
39	Development changes in multi-scale structure and functional properties of waxy corn starch at different stages of kernel growth. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 335-343.	3.6	16
40	Comparative suppression of NLRP3 inflammasome activation with LPS-induced inflammation by blueberry extracts ( <i>Vaccinium</i> spp.). <i>RSC Advances</i> , 2017, 7, 28931-28939.	1.7	15
41	Fabrication and Optimization of Self-Emulsions to Improve the Oral Bioavailability of Total Flavones of <i>Hippophae rhamnoides</i> L. <i>Journal of Food Science</i> , 2017, 82, 2901-2909.	1.5	15
42	Comparison of phytochemical profiles, cellular antioxidant and anti-proliferative activities in five varieties of wampee ( <i>Clausena lansium</i> ) fruits. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2487-2493.	1.3	15
43	Effects of different drying methods on phenolic substances and antioxidant activities of seedless raisins. <i>LWT - Food Science and Technology</i> , 2020, 131, 109807.	2.5	15
44	Over-expression of l-galactono-3-lactone dehydrogenase increases vitamin C, total phenolics and antioxidant activity in lettuce through bio-fortification. <i>Plant Cell, Tissue and Organ Culture</i> , 2013, 114, 225-236.	1.2	14
45	The dynamic changes of ascorbic acid, tocopherols and antioxidant activity during germination of soya bean ( <i>Glycine max</i> ). <i>International Journal of Food Science and Technology</i> , 2015, 50, 2367-2374.	1.3	14
46	Comparison of fatty acid composition, phytochemical profile and antioxidant activity in four flax ( <i>Linum usitatissimum</i> L.) varieties. <i>Oil Crop Science</i> , 2020, 5, 136-141.	0.9	14
47	Comparative assessment of polyphenolics content, free radicals scavenging and cellular antioxidant potential in apricot fruit. <i>Journal of King Saud University - Science</i> , 2021, 33, 101459.	1.6	14
48	Effect of photoperiod on vitamin E and carotenoid biosynthesis in mung bean ( <i>Vigna radiata</i> ) sprouts. <i>Food Chemistry</i> , 2021, 358, 129915.	4.2	14
49	Anthocyanin accumulation, biosynthesis and antioxidant capacity of black sweet corn ( <i>Zea mays</i> L.) during kernel development over two growing seasons. <i>Journal of Cereal Science</i> , 2020, 95, 103065.	1.8	13
50	Phytochemical Profiles and Cellular Antioxidant Activities in Chestnut ( <i>Castanea mollissima</i> BL.) Kernels of Five Different Cultivars. <i>Molecules</i> , 2020, 25, 178.	1.7	13
51	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. <i>Molecules</i> , 2019, 24, 839.	1.7	12
52	Comparison of lignans and phenolic acids in different varieties of germinated flaxseed ( <i>Linum</i> )	1.3	12
53	Combination of rehydrated whey protein isolate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray-drying and freeze-drying: Alterations to the functional properties of protein and their anticancer properties. <i>Food Chemistry</i> , 2021, 355, 129620.	4.2	12
54	Dynamic Changes of Ascorbic Acid, Phenolics Biosynthesis and Antioxidant Activities in Mung Beans ( <i>Vigna radiata</i> ) until Maturation. <i>Plants</i> , 2019, 8, 75.	1.6	11

#	ARTICLE	IF	CITATIONS
55	Impact of Leaf Development Stages on Polyphenolics Profile and Antioxidant Activity in <i>Clausena lansium</i> (Lour.) Skeels. <i>BioMed Research International</i> , 2018, 2018, 1-8.	0.9	10
56	The Combination of Hot Air and Chitosan Treatments on Phytochemical Changes during Postharvest Storage of "Sanhua" Plum Fruits. <i>Foods</i> , 2019, 8, 338.	1.9	10
57	Comparison of Nutritional Value, Antioxidant Potential, and Risk Assessment of the Mulberry ( <i>Morus</i> ) Fruits. <i>International Journal of Fruit Science</i> , 2016, 16, 113-134.	1.2	9
58	The Combined Effect of Blackcurrant Powder and Wholemeal Flours to Improve Health Promoting Properties of Cookies. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 280-287.	1.4	9
59	Dynamic effects of fermentation on phytochemical composition and antioxidant properties of wampee ( <i>Clausena lansium</i> (Lour.) Skeel) leaves. <i>Food Science and Nutrition</i> , 2019, 7, 76-85.	1.5	9
60	The Potential of Modulating the Reducing Sugar Released (and the Potential Glycemic Response) of Muffins Using a Combination of a Stevia Sweetener and Cocoa Powder. <i>Foods</i> , 2019, 8, 644.	1.9	9
61	Comprehensive evaluation of biosynthesis, accumulation, regulation of folate and vitamin C in waxy maize ( <i>Zea mays</i> L. var. <i>ceratina</i> ) with kernel development. <i>Journal of Cereal Science</i> , 2019, 87, 215-224.	1.8	8
62	Dynamic effects of postharvest preservation on phytochemical profiles and antioxidant activities in sweet corn kernels. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3111-3122.	1.3	8
63	Dynamic Changes in Anthocyanin Accumulation and Cellular Antioxidant Activities in Two Varieties of Grape Berries during Fruit Maturation under Different Climates. <i>Molecules</i> , 2022, 27, 384.	1.7	8
64	Comparative Analysis of Phytochemical Profiles and Antioxidant Activities between Sweet and Sour Wampee ( <i>Clausena lansium</i> ) Fruits. <i>Foods</i> , 2022, 11, 1230.	1.9	8
65	Effect of light qualities on volatiles metabolism in maize ( <i>Zea mays</i> L.) sprouts. <i>Food Research International</i> , 2022, 156, 111340.	2.9	8
66	Influence of plant growth regulators on key coding genes expression associated with phytochemicals biosynthesis and antioxidant activity in soybean ( <i>Glycine max</i> (L.) Merr) sprouts. <i>International Journal of Food Science and Technology</i> , 2019, 54, 771-779.	1.3	7
67	The Effect of Light in Vitamin C Metabolism Regulation and Accumulation in Mung Bean ( <i>Vigna radiata</i> ) Germination. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 24-29.	1.4	7
68	Biosynthesis and accumulation of multi-vitamins in black sweet corn ( <i>Zea mays</i> L.) during kernel development. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5230-5238.	1.7	7
69	Effect of Black Tea Infusion on Physicochemical Properties, Antioxidant Capacity and Microstructure of Acidified Dairy Gel during Cold Storage. <i>Foods</i> , 2020, 9, 831.	1.9	7
70	Integrated Transcriptomic and Metabolic Framework for Carbon Metabolism and Plant Hormones Regulation in <i>Vigna radiata</i> during Post-Germination Seedling Growth. <i>Scientific Reports</i> , 2020, 10, 3745.	1.6	7
71	Assessment of phytochemicals, enzymatic and antioxidant activities in germinated mung bean ( <i>Vigna</i> )	1.3	6
72	Evaluation of Carotenoids Accumulation and Biosynthesis in Two Genotypes of Pomelo ( <i>Citrus</i> )	1.7	6

#	ARTICLE	IF	CITATIONS
73	Effect of photoperiod on polyphenol biosynthesis and cellular antioxidant capacity in mung bean ( <i>Vigna radiata</i> ) sprouts. <i>Food Research International</i> , 2022, 159, 111626.	2.9	6
74	The Effect on Starch Pasting Properties and Predictive Glycaemic Response of Muffin Batters Using Stevianna or Inulin as a Sucrose Replacer. <i>Starch/Staerke</i> , 2018, 70, 1700334.	1.1	5
75	Accumulation of phenolics, antioxidant and antiproliferative activity of sweet corn ( <i>Zea mays</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2462-2470.	1.3	5
76	Effect of Ultrasonic Pretreatment on the Biosynthesis of Tocopherols, Tocotrienols and Carotenoids in Flax Sprouts ( <i>Linum Usitatissimum</i> L.). <i>Journal of Natural Fibers</i> , 0, , 1-10.	1.7	5
77	Effect of Sweet Corn Residue on Micronutrient Fortification in Baked Cakes. <i>Foods</i> , 2019, 8, 260.	1.9	4
78	Cellular biological activity and regulation of gene expression of antioxidant dietary fibre fraction isolated from blackcurrant incorporated in the wholemeal cereals cookies. <i>Food Chemistry</i> , 2020, 312, 125829.	4.2	4
79	Dynamic changes of phytochemical profiles identified key points of flaxseed capsule maturation for lignan accumulation. <i>Industrial Crops and Products</i> , 2020, 147, 112219.	2.5	4
80	Preliminary assessment of phytochemical contents and antioxidant properties of <i>Pistacia integerrima</i> fruit. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2015, 28, 1187-94.	0.2	4
81	Biosynthesis and profiles of fatty acids, vitamin E and carotenoids during flax ( <i>Linum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 2021, 56, 4108-4118.	1.3	3
82	Effects of 1-MCP Treatment on the Shelf Life of "Yueyinzacui" Pear. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 675-680.	0.9	2
83	How the inclusion of cod ( <i>Pseudophycis bachus</i> ) protein enriched powder to bread affects the in vitro protein and starch digestibility, amino acid profiling and antioxidant properties of breads. <i>European Food Research and Technology</i> , 2021, 247, 1177-1187.	1.6	2
84	Effect of ultrasonic pretreatment for lignan accumulation in flax sprouts ( <i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2022, 370, 131067.	4.2	2
85	Impact of kernel development on phenolic profiles and antioxidant activity in <i>Castanea henryi</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 5801-5810.	1.3	2
86	Effect of Climate on Volatile Metabolism in "Red Globe" Grapes ( <i>Vitis vinifera</i> L.) during Fruit Development. <i>Foods</i> , 2022, 11, 1435.	1.9	2
87	Volatiles Accumulation during Young Pomelo ( <i>Citrus maxima</i> (Burm.) Merr.) Fruits Development. <i>International Journal of Molecular Sciences</i> , 2022, 23, 5665.	1.8	2
88	Tocochromanols and Chlorophylls Accumulation in Young Pomelo ( <i>Citrus maxima</i> ) during Early Fruit Development. <i>Foods</i> , 2021, 10, 2022.	1.9	1
89	Vitamin E and carotenoid accumulation during kernel development in two varieties of <i>Castanea henryi</i> . <i>International Journal of Food Science and Technology</i> , 2021, 56, 6539-6548.	1.3	1
90	Combination of rehydrated sodium caseinate aqueous solution with blackcurrant concentrate and the formation of encapsulates via spray drying and freeze drying: Alterations to the functional properties of protein. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15406.	0.9	0

#	ARTICLE	IF	CITATIONS
91	Analysis of environmental factors for production of green raisins in Liang-fang. International Journal of Food Engineering, 2021, 17, 529-539.	0.7	0