

Xin-Bo Guo

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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.

86
papers

1,379
citations

18
h-index

34
g-index

92
ext. papers

1,790
ext. citations

4.6
avg, IF

4.85
L-index

#	Paper	IF	Citations
86	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, 11050-5	5.7	135
85	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	8.5	133
84	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	8.5	87
83	Phenolic contents and cellular antioxidant activity of Chinese hawthorn " <i>Crataegus pinnatifida</i> ". <i>Food Chemistry</i> , 2015 , 186, 54-62	8.5	80
82	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2017 , 214, 227-233	8.5	52
81	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2016 , 205, 170-7	8.5	51
80	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,	4.9	50
79	Ethnomedicinal values, phenolic contents and antioxidant properties of wild culinary vegetables. <i>Journal of Ethnopharmacology</i> , 2015 , 162, 333-45	5	45
78	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, 13507-27	6.3	42
77	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	5.4	34
76	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, 793198		34
75	Phytochemical profiles and antioxidant activities in six species of ramie leaves. <i>PLoS ONE</i> , 2014 , 9, e108140	3.9	34
74	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed (<i>Linum usitatissimum</i> L.). <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2545-2553	3.8	31
73	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	3.8	30
72	Phenolic compounds, antioxidant activity, antiproliferative activity and bioaccessibility of Sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries as affected by in vitro digestion. <i>Food and Function</i> , 2017 , 8, 4229-4240	6.1	29
71	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,	6.3	28
70	Traditional uses of medicinal plants against malarial disease by the tribal communities of Lesser Himalayas-Pakistan. <i>Journal of Ethnopharmacology</i> , 2014 , 155, 450-62	5	27

69	A full utilization of rice husk to evaluate phytochemical bioactivities and prepare cellulose nanocrystals. <i>Scientific Reports</i> , 2018 , 8, 10482	4.9	21
68	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	5.4	17
67	Evaluation of carotenoid biosynthesis, accumulation and antioxidant activities in sweetcorn (<i>Zea mays</i> L.) during kernel development. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 381-388	3.8	16
66	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	3.8	16
65	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	4.9	16
64	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	3.8	14
63	Evaluation of Biosynthesis, Accumulation and Antioxidant Activity of Vitamin E in Sweet Corn (<i>Zea mays</i> L.) during Kernel Development. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	14
62	Comparison of phytochemical profiles, antioxidant and cellular antioxidant activities of seven cultivars of Aloe. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1489-1494	3.8	14
61	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	3.8	13
60	Comparative Evaluation on Vitamin E and Carotenoid Accumulation in Sweet Corn (L.) Seedlings under Temperature Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 9772-9781	5.7	12
59	Genome-wide association study of vitamin E in sweet corn kernels. <i>Crop Journal</i> , 2020 , 8, 341-350	4.6	12
58	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	2.1	12
57	Effect of Steaming Processing on Phenolic Profiles and Cellular Antioxidant Activities of. <i>Molecules</i> , 2019 , 24,	4.8	12
56	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	5.7	12
55	Comparative Assessment of Phenolic Profiles, Cellular Antioxidant and Antiproliferative Activities in Ten Varieties of Sweet Potato () Storage Roots. <i>Molecules</i> , 2019 , 24,	4.8	12
54	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	2.1	12
53	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	3.7	11
52	Fabrication and Optimization of Self-Microemulsions to Improve the Oral Bioavailability of Total Flavones of <i>Hippophae rhamnoides</i> L. <i>Journal of Food Science</i> , 2017 , 82, 2901-2909	3.4	11

51	Comparative Study of Phenolic Profiles, Antioxidant and Antiproliferative Activities in Different Vegetative Parts of Ramie (L.). <i>Molecules</i> , 2019 , 24,	4.8	11
50	Over-expression of l-galactono- δ -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	2.7	11
49	Understanding the multi-scale structure and digestibility of different waxy maize starches. <i>International Journal of Biological Macromolecules</i> , 2020 , 144, 252-258	7.9	11
48	Effect of Thermal Processing on Carotenoids and Folate Changes in Six Varieties of Sweet Potato (L.). <i>Foods</i> , 2019 , 8,	4.9	10
47	Effects of temperature stress on the accumulation of ascorbic acid and folates in sweet corn (Zea mays L.) seedlings. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 1694-1701	4.3	10
46	Comparison of phytochemical profiles, cellular antioxidant and anti-proliferative activities in five varieties of wampee (Clausena lansium) fruits. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2487-2493	3.8	9
45	Protein, Amino Acid, Fatty Acid Composition, and in Vitro Digestibility of Bread Fortified with Powder. <i>Nutrients</i> , 2018 , 10,	6.7	8
44	Comparison of Nutritional Value, Antioxidant Potential, and Risk Assessment of the Mulberry (Morus) Fruits. <i>International Journal of Fruit Science</i> , 2016 , 16, 113-134	1.2	7
43	The Combination of Hot Air and Chitosan Treatments on Phytochemical Changes during Postharvest Storage of 'Sanhua' Plum Fruits. <i>Foods</i> , 2019 , 8,	4.9	6
42	Comprehensive evaluation of biosynthesis, accumulation, regulation of folate and vitamin C in waxy maize (Zea mays L. var. ceratina) with kernel development. <i>Journal of Cereal Science</i> , 2019 , 87, 215-224	3.8	6
41	Phytochemical Profiles and Cellular Antioxidant Activities in Chestnut (BL.) Kernels of Five Different Cultivars. <i>Molecules</i> , 2020 , 25,	4.8	6
40	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	3.6	6
39	Comparison of lignans and phenolic acids in different varieties of germinated flaxseed (Linum usitatissimum L.). <i>International Journal of Food Science and Technology</i> , 2021 , 56, 196-204	3.8	6
38	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	8.5	6
37	Fish Protein and Lipid Interactions on the Digestibility and Bioavailability of Starch and Protein from Durum Wheat Pasta. <i>Molecules</i> , 2019 , 24,	4.8	5
36	Dynamic Changes of Ascorbic Acid, Phenolics Biosynthesis and Antioxidant Activities in Mung Beans () until Maturation. <i>Plants</i> , 2019 , 8,	4.5	5
35	Integrated Transcriptomic and Metabolic Framework for Carbon Metabolism and Plant Hormones Regulation in Vigna radiata during Post-Germination Seedling Growth. <i>Scientific Reports</i> , 2020 , 10, 3745	4.9	5
34	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	3.9	5

33	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	3.9	5
32	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	3.8	5
31	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	3.9	5
30	Assessment of phytochemicals, enzymatic and antioxidant activities in germinated mung bean (<i>Vigna radiata</i> L. Wilezek). <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1276-1282	3.8	4
29	Dynamic effects of fermentation on phytochemical composition and antioxidant properties of wampee ((<i>Lour.</i>) Skeel) leaves. <i>Food Science and Nutrition</i> , 2019 , 7, 76-85	3.2	4
28	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	4.3	4
27	Dynamic effects of post-harvest preservation on phytochemical profiles and antioxidant activities in sweet corn kernels. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3111-3122	3.8	4
26	Effects of different drying methods on phenolic substances and antioxidant activities of seedless raisins. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109807	5.4	4
25	Impact of Leaf Development Stages on Polyphenolics Profile and Antioxidant Activity in (<i>Lour.</i>) Skeels. <i>BioMed Research International</i> , 2018 , 2018, 7093691	3	4
24	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	0.4	4
23	Effect of Sweet Corn Residue on Micronutrient Fortification in Baked Cakes. <i>Foods</i> , 2019 , 8,	4.9	3
22	Plant Hormones and Volatiles Response to Temperature Stress in Sweet Corn (<i>L.</i>) Seedlings. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6779-6790	5.7	3
21	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,	4.9	3
20	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	3.8	3
19	Evaluation of Carotenoids Accumulation and Biosynthesis in Two Genotypes of Pomelo () during Early Fruit Development. <i>Molecules</i> , 2021 , 26,	4.8	3
18	Effect of Black Tea Infusion on Physicochemical Properties, Antioxidant Capacity and Microstructure of Acidified Dairy Gel during Cold Storage. <i>Foods</i> , 2020 , 9,	4.9	2
17	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	2.3	2
16	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	8.5	2

15	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	0.4	2
14	Effects of 1-MCP Treatment on the Shelf Life of Queyinzao Pear. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 675-680	2.1	2
13	Effect of photoperiod on vitamin E and carotenoid biosynthesis in mung bean (<i>Vigna radiata</i>) sprouts. <i>Food Chemistry</i> , 2021 , 358, 129915	8.5	2
12	Dynamic changes of phytochemical profiles identified key points of flaxseed capsule maturation for lignan accumulation. <i>Industrial Crops and Products</i> , 2020 , 147, 112219	5.9	1
11	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,	4.8	1
10	Biosynthesis and profiles of fatty acids, vitamin E and carotenoids during flax (<i>Linum usitatissimum</i> L.) seed capsule maturation. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4108-4118	3.8	1
9	Accumulation of phenolics, antioxidant and antiproliferative activity of sweet corn (<i>Zea mays</i> L.) during kernel maturation. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 2462-2470	3.8	1
8	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> , 1-10	1.8	0
7	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	3.4	0
6	Effect of ultrasonic pretreatment for lignan accumulation in flax sprouts (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2022 , 370, 131067	8.5	0
5	Effect of Light Qualities on Volatiles Metabolism in Maize (<i>Zea mays</i> L.) Sprouts. <i>Food Research International</i> , 2022 , 111340	7	0
4	Effect of Climate on Volatile Metabolism in Red Globe Grapes (<i>Vitis vinifera</i> L.) during Fruit Development. <i>Foods</i> , 2022 , 11, 1435	4.9	0
3	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	2.1	
2	Analysis of environmental factors for production of green raisins in Liang-fang. <i>International Journal of Food Engineering</i> , 2021 , 17, 529-539	1.9	
1	Volatiles Accumulation during Young Pomelo (<i>Citrus maxima</i> (Burm.) Merr.) Fruits Development. <i>International Journal of Molecular Sciences</i> , 2022 , 23, 5665	6.3	