

Xiang Duan

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

727
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516710

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672
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of oxidative modification on structural and foaming properties of egg white protein. <i>Food Hydrocolloids</i> , 2018, 75, 223-228.	10.7	150
2	Effect of a multiple freeze-thaw process on structural and foaming properties of individual egg white proteins. <i>Food Chemistry</i> , 2017, 228, 243-248.	8.2	70
3	Phosphatidylcholine Ameliorates LPS-Induced Systemic Inflammation and Cognitive Impairments via Mediating the Gut-Brain Axis Balance. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14884-14895.	5.2	43
4	Consequences of ball-milling treatment on the physicochemical, rheological and emulsifying properties of egg phosvitin. <i>Food Hydrocolloids</i> , 2019, 95, 418-425.	10.7	42
5	Mechanism study on enhanced foaming properties of individual albumen proteins by <i>Lactobacillus</i> fermentation. <i>Food Hydrocolloids</i> , 2021, 111, 106218.	10.7	41
6	Physicochemical properties and antioxidant potential of phosvitin-resveratrol complexes in emulsion system. <i>Food Chemistry</i> , 2016, 206, 102-109.	8.2	34
7	Characterization of emulsions prepared by egg yolk phosvitin with pectin, glycerol and trehalose. <i>Food Hydrocolloids</i> , 2013, 30, 123-129.	10.7	33
8	Effects of short-term fermentation with lactic acid bacteria on egg white: Characterization, rheological and foaming activities. <i>Food Hydrocolloids</i> , 2020, 101, 105507.	10.7	31
9	Role of polysaccharide conjugation in physicochemical and emulsifying properties of egg phosvitin and the calcium binding capacity of its phosphopeptides. <i>Food and Function</i> , 2019, 10, 1808-1815.	4.6	30
10	Pharmacokinetics, tissue distribution, and plasma protein binding study of chicoric acid by HPLC-MS/MS. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1031, 139-145.	2.3	29
11	The Manufacturing Process of Kiwifruit Fruit Powder with High Dietary Fiber and Its Laxative Effect. <i>Molecules</i> , 2019, 24, 3813.	3.8	27
12	Postfertilization changes in conformation of egg yolk phosvitin and biological activities of phosphopeptides. <i>Food Research International</i> , 2014, 62, 1008-1014.	6.2	23
13	Physicochemical Properties of Lutein-Loaded Microcapsules and Their Uptake via Caco-2 Monolayers. <i>Molecules</i> , 2018, 23, 1805.	3.8	23
14	Effects of ball-milling treatment on physicochemical and foaming activities of egg ovalbumin. <i>Journal of Food Engineering</i> , 2019, 261, 158-164.	5.2	22
15	Delivery of Sesamol Using Polyethylene-Glycol-Functionalized Selenium Nanoparticles in Human Liver Cells in Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2991-2998.	5.2	21
16	Effects of short-term fermentation with lactic acid bacteria on the characterization, rheological and emulsifying properties of egg yolk. <i>Food Chemistry</i> , 2021, 341, 128163.	8.2	21
17	Phosvitin-wheat gluten complex catalyzed by transglutaminase in the presence of Na ₂ SO ₃ : Formation, cross-link behavior and emulsifying properties. <i>Food Chemistry</i> , 2021, 346, 128903.	8.2	17
18	Effects of multiple freeze-thaw treatments on physicochemical and biological activities of egg phosvitin and its phosphopeptides. <i>Food and Function</i> , 2018, 9, 4602-4610.	4.6	14

#	ARTICLE	IF	CITATIONS
19	Effect of fertilization on structural and molecular characteristics of hen egg ovalbumin. <i>Food Chemistry</i> , 2017, 221, 1340-1345.	8.2	13
20	Formation and Characterization of Lactoferrin-Hyaluronic Acid Conjugates and Their Effects on the Storage Stability of Sesamol Emulsions. <i>Molecules</i> , 2018, 23, 3291.	3.8	12
21	Multi-Omics Analysis of the Effects of Egg Ovotransferrin on the Gut Environment in Mice: Mucosal Gene Expression, Microbiota Composition, and Intestinal Structural Homeostasis. <i>Molecular Nutrition and Food Research</i> , 2020, 64, 1901024.	3.3	10
22	Effects of egg phosvitin on mucosal transcriptional profiles and luminal microbiota composition in murine colon. <i>Food and Function</i> , 2019, 10, 2805-2816.	4.6	9
23	Mechanism study on enhanced emulsifying properties of phosvitin and calcium-binding capacity of its phosphopeptides by lactic acid bacteria fermentation. <i>LWT - Food Science and Technology</i> , 2022, 155, 113002.	5.2	8
24	Investigation on flavor and physicochemical properties of angel food cakes prepared by lactic acid fermented egg white. <i>LWT - Food Science and Technology</i> , 2022, 164, 113659.	5.2	4