# Xiaonan Sui

## List of Publications by Citations



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| 75 papers | 1,750 citations | 24 h-index | 40 g-index |
| 79 ext. papers | 2,491 ext. citations | 5.3 avg, IF | 5.25 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 75 | Impact of ultrasonic treatment on an emulsion system stabilized with soybean protein isolate and lecithin: Its emulsifying property and emulsion stability. *Food Hydrocolloids*, **2017**, 63, 727-734 | 10.6 | 123 |
| 74 | Combined effect of pH and high temperature on the stability and antioxidant capacity of two anthocyanins in aqueous solution. *Food Chemistry*, **2014**, 163, 163-70 | 8.5 | 120 |
| 73 | Functional and conformational changes to soy proteins accompanying anthocyanins: Focus on covalent and non-covalent interactions. *Food Chemistry*, **2018**, 245, 871-878 | 8.5 | 118 |
| 72 | Bread fortified with anthocyanin-rich extract from black rice as nutraceutical sources: Its quality attributes and in vitro digestibility. *Food Chemistry*, **2016**, 196, 910-6 | 8.5 | 87 |
| 71 | Rosemary extract can be used as a synthetic antioxidant to improve vegetable oil oxidative stability. *Industrial Crops and Products*, **2016**, 80, 141-147 | 5.9 | 85 |
| 70 | A novel pickering emulsion produced using soy protein-anthocyanin complex nanoparticles. *Food Hydrocolloids*, **2020**, 99, 105329 | 10.6 | 79 |
| 69 | Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. *International Journal of Food Properties*, **2015**, 18, 1059-1074 | 3 | 72 |
| 68 | Effect of Secondary Structure determined by FTIR Spectra on Surface Hydrophobicity of Soybean Protein Isolate. *Procedia Engineering*, **2011**, 15, 4819-4827 | | 60 |
| 67 | Changes in the color, chemical stability and antioxidant capacity of thermally treated anthocyanin aqueous solution over storage. *Food Chemistry*, **2016**, 192, 516-24 | 8.5 | 54 |
| 66 | Changes in antioxidant activity of Alcalase-hydrolyzed soybean hydrolysate under simulated gastrointestinal digestion and transepithelial transport. *Journal of Functional Foods*, **2018**, 42, 298-305 | 5.1 | 52 |
| 65 | In vitro and in silico studies of the inhibition activity of anthocyanins against porcine pancreatic α-amylase. *Journal of Functional Foods*, **2016**, 21, 50-57 | 5.1 | 52 |
| 64 | Purification and Characterization of Antioxidant Peptides from Alcalase-Hydrolyzed Soybean ( Glycine max L.) Hydrolysate and Their Cytoprotective Effects in Human Intestinal Caco-2 Cells. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 5772-5781 | 5.7 | 51 |
| 63 | Complexation of thermally-denatured soybean protein isolate with anthocyanins and its effect on the protein structure and in vitro digestibility. *Food Research International*, **2018**, 106, 619-625 | 7 | 51 |
| 62 | Covalent conjugates of anthocyanins to soy protein: Unravelling their structure features and in vitro gastrointestinal digestion fate. *Food Research International*, **2019**, 120, 603-609 | 7 | 44 |
| 61 | Ultrasound driven conformational and physicochemical changes of soy protein hydrolysates. *Ultrasonics Sonochemistry*, **2020**, 68, 105202 | 8.9 | 41 |
| 60 | Effect of ultrasound treatment on the wet heating Maillard reaction between mung bean [Vigna radiate (L.)] protein isolates and glucose and on structural and physico-chemical properties of conjugates. *Journal of the Science of Food and Agriculture*, **2016**, 96, 1532-40 | 4.3 | 39 |
| 59 | Anthocyanins During Baking: Their Degradation Kinetics and Impacts on Color and Antioxidant Capacity of Bread. *Food and Bioprocess Technology*, **2015**, 8, 983-994 | 5.1 | 37 |

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| 58 | Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. *Food Research International*, **2018**, 111, 256-264 | 7 | 37 |
| 57 | Differential scanning calorimetry study--assessing the influence of composition of vegetable oils on oxidation. *Food Chemistry*, **2016**, 194, 601-7 | 8.5 | 35 |
| 56 | Deciphering the characteristics of soybean oleosome-associated protein in maintaining the stability of oleosomes as affected by pH. *Food Research International*, **2017**, 100, 551-557 | 7 | 30 |
| 55 | Ultrasound-assisted aqueous enzymatic extraction of oil from perilla (Perilla frutescens L.) seeds. *CYTA - Journal of Food*, **2014**, 12, 16-21 | 2.3 | 29 |
| 54 | Simplex-Centroid Mixture Design Applied to the Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil from Mixed Seeds. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2013**, 90, 349-357 | 1.8 | 26 |
| 53 | Immobilized alcalase alkaline protease on the magnetic chitosan nanoparticles used for soy protein isolate hydrolysis. *European Food Research and Technology*, **2014**, 239, 1051-1059 | 3.4 | 25 |
| 52 | Blending of soybean oil with selected vegetable oils: impact on oxidative stability and radical scavenging activity. *Asian Pacific Journal of Cancer Prevention*, **2014**, 15, 2583-9 | 1.7 | 25 |
| 51 | Fabrication and characterization of soybean oil bodies encapsulated in maltodextrin and chitosan-EGCG conjugates: An in vitro digestibility study. *Food Hydrocolloids*, **2019**, 94, 519-527 | 10.6 | 21 |
| 50 | Monte Carlo modelling of non-isothermal degradation of two cyanidin-based anthocyanins in aqueous system at high temperatures and its impact on antioxidant capacities. *Food Chemistry*, **2014**, 148, 342-50 | 8.5 | 20 |
| 49 | Deciphering the Structural Network That Confers Stability to High Internal Phase Pickering Emulsions by Cross-Linked Soy Protein Microgels and Their Digestion Profiles. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 9796-9803 | 5.7 | 20 |
| 48 | Secondary Structure and Subunit Composition of Soy Protein In Vitro Digested by Pepsin and Its Relation with Digestibility. *BioMed Research International*, **2016**, 2016, 5498639 | 3 | 19 |
| 47 | Improvement in thermal stability of soybean oil by blending with camellia oil during deep fat frying. *European Journal of Lipid Science and Technology*, **2016**, 118, 524-531 | 3 | 18 |
| 46 | The research on extracting oil from watermelon seeds by aqueous enzymatic extraction method. *Procedia Engineering*, **2011**, 15, 4673-4680 | | 17 |
| 45 | Optimization of Extraction Process of Protein Isolate from Mung Bean. *Procedia Engineering*, **2011**, 15, 5250-5258 | | 17 |
| 44 | Optimization of the aqueous enzymatic extraction of pine kernel oil by response surface methodology. *Procedia Engineering*, **2011**, 15, 4641-4652 | | 15 |
| 43 | Soy Protein: Molecular Structure Revisited and Recent Advances in Processing Technologies. *Annual Review of Food Science and Technology*, **2021**, 12, 119-147 | 14.7 | 15 |
| 42 | Valorization of Soy Whey Wastewater: How Epigallocatechin-3-gallate Regulates Protein Precipitation. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 15504-15513 | 8.3 | 14 |
| 41 | Extract dietary fiber from the soy pods by chemistry-enzymatic methods. *Procedia Engineering*, **2011**, 15, 4862-4873 | | 13 |

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| 40 | The physicochemical properties and gastrointestinal fate of oleosomes from non-heated and heated soymilk. *Food Hydrocolloids*, **2020**, 100, 105418 | 10.6 | 13 |
| 39 | Optimization of Ethanol-Ultrasound-Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. *JAOCS, Journal of the American Oil ChemistsnSociety*, **2014**, 91, 159-168 | 1.8 | 12 |
| 38 | Analysis of multiple mycotoxins-contaminated wheat by a smart analysis platform. *Analytical Biochemistry*, **2020**, 610, 113928 | 3.1 | 10 |
| 37 | Wheat germ-derived peptide ADWGGPLPH abolishes high glucose-induced oxidative stress via modulation of the PKC/AMPK/NOX4 pathway. *Food and Function*, **2020**, 11, 6843-6854 | 6.1 | 10 |
| 36 | 3D confocal Raman imaging of oil-rich emulsion from enzyme-assisted aqueous extraction of extruded soybean powder. *Food Chemistry*, **2018**, 249, 16-21 | 8.5 | 10 |
| 35 | Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. *International Journal of Food Science and Technology*, **2020**, 55, 229-238 | 3.8 | 10 |
| 34 | Physicochemical and oxidative stability of a soybean oleosome-based emulsion and its in vitro digestive fate as affected by (-)-epigallocatechin-3-gallate. *Food and Function*, **2018**, 9, 6146-6154 | 6.1 | 10 |
| 33 | Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. *Food Chemistry*, **2017**, 232, 571-578 | 8.5 | 9 |
| 32 | Physical-Chemical Properties of Edible Film Made from Soybean Residue and Citric Acid. *Journal of Chemistry*, **2018**, 2018, 1-8 | 2.3 | 9 |
| 31 | Preparation and characterization of soy protein microspheres using amorphous calcium carbonate cores. *Food Hydrocolloids*, **2020**, 107, 105953 | 10.6 | 9 |
| 30 | Does the hydrophobic group on sn-2 position of phosphatidylcholine decide its emulsifying ability?. *LWT - Food Science and Technology*, **2016**, 74, 255-262 | 5.4 | 8 |
| 29 | Effect of the interaction between myofibrillar protein and heat-induced soy protein isolates on gel properties. *CYTA - Journal of Food*, **2015**, 1-8 | 2.3 | 7 |
| 28 | Ultrasound-Assisted Enzymatic Extraction of Dietary Fiber From Pods. *Procedia Engineering*, **2011**, 15, 5056-5061 | | 7 |
| 27 | Dietary Bioactive Lipids: A Review on Absorption, Metabolism, and Health Properties. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8929-8943 | 5.7 | 7 |
| 26 | Lipase catalysis of -linolenic acid-rich medium- and long-chain triacylglycerols from perilla oil and medium-chain triacylglycerols with reduced by-products. *Journal of the Science of Food and Agriculture*, **2020**, 100, 4565-4574 | 4.3 | 6 |
| 25 | Soybean-derived miRNAs specifically inhibit proliferation and stimulate apoptosis of human colonic Caco-2 cancer cells but not normal mucosal cells in culture. *Genomics*, **2020**, 112, 2949-2958 | 4.3 | 6 |
| 24 | Anthocyanins in Food **2019**, 10-17 | | 5 |
| 23 | Heating Quality and Stability of Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil in Comparison with Other Blended Oils. *Journal of Chemistry*, **2014**, 2014, 1-8 | 2.3 | 5 |

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| 22 | Assessment the flavor of soybean meal hydrolyzed with Alcalase enzyme under different hydrolysis conditions by E-nose, E-tongue and HS-SPME-GC-MS. *Food Chemistry: X*, **2021**, 12, 100141 | 4.7 | 5 |
| 21 | Complexation between soy peptides and epigallocatechin-3-gallate (EGCG): Formation mechanism and morphological characterization. *LWT - Food Science and Technology*, **2020**, 134, 109990 | 5.4 | 5 |
| 20 | Optimization on aqueous enzymatic extraction conditions of pine seed protein by response surface method. *Procedia Engineering*, **2011**, 15, 4956-4966 | | 4 |
| 19 | Antioxidant Activity of Soybean Peptides. *Advanced Materials Research*, **2011**, 233-235, 854-865 | 0.5 | 4 |
| 18 | Recovery of high value-added protein from enzyme-assisted aqueous extraction (EAE) of soybeans by dead-end ultrafiltration. *Food Science and Nutrition*, **2019**, 7, 858-868 | 3.2 | 3 |
| 17 | Structure remodeling of soy protein-derived amyloid fibrils mediated by epigallocatechin-3-gallate.. *Biomaterials*, **2022**, 283, 121455 | 15.6 | 3 |
| 16 | The study of ultrasonic-assisted aqueous enzymatic extraction of oil from peanut by response surface method. *Procedia Engineering*, **2011**, 15, 4653-4660 | | 2 |
| 15 | The Research on Freeze-Thaw De-Emulsification Technology in Enzyme-Assisted Aqueous Extraction Processing. *Advanced Materials Research*, **2011**, 236-238, 2598-2609 | 0.5 | 1 |
| 14 | Anthocyanins as Functional Ingredients in Biscuits: Their Stability, Antioxidant Capacity, and Preventive Effect on Retarding Lipid Oxidation. *Springer Theses*, **2017**, 103-114 | 0.1 | 1 |
| 13 | The effects of chloride and the antioxidant capacity of fried foods on 3-chloro-1,2-propanediol esters and glycidyl esters during long-term deep-frying. *LWT - Food Science and Technology*, **2021**, 145, 111511 | 5.4 | 1 |
| 12 | Fabrication and characterization of β-carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. *Food and Function*, **2021**, 12, 10875-10886 | 6.1 | 1 |
| 11 | High moisture extrusion cooking on soy proteins: Importance influence of gums on promoting the fiber formation. *Food Research International*, **2022**, 156, 111189 | 7 | 1 |
| 10 | Development and characterization of nanoparticles formed by soy peptide aggregate and epigallocatechin-3-gallate as an emulsion stabilizer. *LWT - Food Science and Technology*, **2021**, 152, 112385 | 5.4 | 0 |
| 9 | High moisture extrusion of soy protein and wheat gluten blend: An underlying mechanism for the formation of fibrous structures. *LWT - Food Science and Technology*, **2022**, 163, 113561 | 5.4 | 0 |
| 8 | Grain and Grain Products Safety **2017**, 521-535 | | |
| 7 | In Vitro and In Silico Studies of Anthocyanins Against Pancreatic α-Amylase. *Springer Theses*, **2017**, 115-125 | 0.1 | |
| 6 | Effect of extruding full-fat soy flakes on trans fat content. *Scientific World Journal, The*, **2014**, 2014, 427423 | 2.3 | |
| 5 | The study on extracting protein from hazelnut kernel by aqueous enzymatic extraction method. *Procedia Engineering*, **2011**, 15, 4661-4672 | | |

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| 4 | Effect of Succinylation on Aqueous Enzyme-Assisted Extraction of Oil from Soybean. *Advanced Materials Research*, **2011**, 393-395, 696-703 | 0.5 |
| 3 | The Comparison of Oil Quality from Different Processes. *Applied Mechanics and Materials*, **2011**, 66-68, 598-607 | 0.3 |
| 2 | Separation of Antihypertensive Peptides Derived from Soybean Protein Isolated with Ultrafiltration Technology. *Advanced Materials Research*, **2012**, 468-471, 2931-2936 | 0.5 |
| 1 | Bread Fortified with Anthocyanin-Rich Extract from Black Rice as Nutraceutical Sources: Its Quality Attributes and In Vitro Digestibility. *Springer Theses*, **2017**, 87-102 | 0.1 |