

# Xiaonan Sui

## 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.

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	Structure remodeling of soy protein-derived amyloid fibrils mediated by epigallocatechin-3-gallate.. <i>Biomaterials</i> , <b>2022</b> , 283, 121455	15.6	3
74	High moisture extrusion cooking on soy proteins: Importance influence of gums on promoting the fiber formation. <i>Food Research International</i> , <b>2022</b> , 156, 111189	7	1
73	High moisture extrusion of soy protein and wheat gluten blend: An underlying mechanism for the formation of fibrous structures. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 163, 113561	5.4	0
72	Assessment the flavor of soybean meal hydrolyzed with Alcalase enzyme under different hydrolysis conditions by E-nose, E-tongue and HS-SPME-GC-MS. <i>Food Chemistry: X</i> , <b>2021</b> , 12, 100141	4.7	5
71	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. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 145, 111511	5.4	1
70	Dietary Bioactive Lipids: A Review on Absorption, Metabolism, and Health Properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 8929-8943	5.7	7
69	Soy Protein: Molecular Structure Revisited and Recent Advances in Processing Technologies. <i>Annual Review of Food Science and Technology</i> , <b>2021</b> , 12, 119-147	14.7	15
68	Fabrication and characterization of $\beta$ -carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. <i>Food and Function</i> , <b>2021</b> , 12, 10875-10886	6.1	1
67	Development and characterization of nanoparticles formed by soy peptide aggregate and epigallocatechin-3-gallate as an emulsion stabilizer. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 152, 112385	5.4	0
66	Analysis of multiple mycotoxins-contaminated wheat by a smart analysis platform. <i>Analytical Biochemistry</i> , <b>2020</b> , 610, 113928	3.1	10
65	Lipase catalysis of linolenic acid-rich medium- and long-chain triacylglycerols from perilla oil and medium-chain triacylglycerols with reduced by-products. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4565-4574	4.3	6
64	Soybean-derived miRNAs specifically inhibit proliferation and stimulate apoptosis of human colonic Caco-2 cancer cells but not normal mucosal cells in culture. <i>Genomics</i> , <b>2020</b> , 112, 2949-2958	4.3	6
63	Wheat germ-derived peptide ADWGGPLPH abolishes high glucose-induced oxidative stress via modulation of the PKC/ $\beta$ -AMPK/NOX4 pathway. <i>Food and Function</i> , <b>2020</b> , 11, 6843-6854	6.1	10
62	Ultrasound driven conformational and physicochemical changes of soy protein hydrolysates. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 68, 105202	8.9	41
61	Preparation and characterization of soy protein microspheres using amorphous calcium carbonate cores. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105953	10.6	9
60	Deciphering the Structural Network That Confers Stability to High Internal Phase Pickering Emulsions by Cross-Linked Soy Protein Microgels and Their Digestion Profiles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 9796-9803	5.7	20
59	Complexation between soy peptides and epigallocatechin-3-gallate (EGCG): Formation mechanism and morphological characterization. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 109990	5.4	5

58	The physicochemical properties and gastrointestinal fate of oleosomes from non-heated and heated soymilk. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105418	10.6	13
57	A novel pickering emulsion produced using soy protein-anthocyanin complex nanoparticles. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105329	10.6	79
56	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 229-238	3.8	10
55	Purification and Characterization of Antioxidant Peptides from Alcalase-Hydrolyzed Soybean (Glycine max L.) Hydrolysate and Their Cytoprotective Effects in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5772-5781	5.7	51
54	Recovery of high value-added protein from enzyme-assisted aqueous extraction (EAE) of soybeans by dead-end ultrafiltration. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 858-868	3.2	3
53	Fabrication and characterization of soybean oil bodies encapsulated in maltodextrin and chitosan-EGCG conjugates: An in vitro digestibility study. <i>Food Hydrocolloids</i> , <b>2019</b> , 94, 519-527	10.6	21
52	Anthocyanins in Food <b>2019</b> , 10-17		5
51	Valorization of Soy Whey Wastewater: How Epigallocatechin-3-gallate Regulates Protein Precipitation. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 15504-15513	8.3	14
50	Covalent conjugates of anthocyanins to soy protein: Unravelling their structure features and in vitro gastrointestinal digestion fate. <i>Food Research International</i> , <b>2019</b> , 120, 603-609	7	44
49	Changes in antioxidant activity of Alcalase-hydrolyzed soybean hydrolysate under simulated gastrointestinal digestion and transepithelial transport. <i>Journal of Functional Foods</i> , <b>2018</b> , 42, 298-305	5.1	52
48	Complexation of thermally-denatured soybean protein isolate with anthocyanins and its effect on the protein structure and in vitro digestibility. <i>Food Research International</i> , <b>2018</b> , 106, 619-625	7	51
47	3D confocal Raman imaging of oil-rich emulsion from enzyme-assisted aqueous extraction of extruded soybean powder. <i>Food Chemistry</i> , <b>2018</b> , 249, 16-21	8.5	10
46	Physical-Chemical Properties of Edible Film Made from Soybean Residue and Citric Acid. <i>Journal of Chemistry</i> , <b>2018</b> , 2018, 1-8	2.3	9
45	Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. <i>Food Research International</i> , <b>2018</b> , 111, 256-264	7	37
44	Functional and conformational changes to soy proteins accompanying anthocyanins: Focus on covalent and non-covalent interactions. <i>Food Chemistry</i> , <b>2018</b> , 245, 871-878	8.5	118
43	Physicochemical and oxidative stability of a soybean oleosome-based emulsion and its in vitro digestive fate as affected by (-)-epigallocatechin-3-gallate. <i>Food and Function</i> , <b>2018</b> , 9, 6146-6154	6.1	10
42	Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. <i>Food Chemistry</i> , <b>2017</b> , 232, 571-578	8.5	9
41	Grain and Grain Products Safety <b>2017</b> , 521-535		

40	Deciphering the characteristics of soybean oleosome-associated protein in maintaining the stability of oleosomes as affected by pH. <i>Food Research International</i> , <b>2017</b> , 100, 551-557	7	30
39	In Vitro and In Silico Studies of Anthocyanins Against Pancreatic $\alpha$ -Amylase. <i>Springer Theses</i> , <b>2017</b> , 115-125.	5.1	1
38	Impact of ultrasonic treatment on an emulsion system stabilized with soybean protein isolate and lecithin: Its emulsifying property and emulsion stability. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 727-734	10.6	123
37	Anthocyanins as Functional Ingredients in Biscuits: Their Stability, Antioxidant Capacity, and Preventive Effect on Retarding Lipid Oxidation. <i>Springer Theses</i> , <b>2017</b> , 103-114	0.1	1
36	Bread Fortified with Anthocyanin-Rich Extract from Black Rice as Nutraceutical Sources: Its Quality Attributes and In Vitro Digestibility. <i>Springer Theses</i> , <b>2017</b> , 87-102	0.1	
35	Differential scanning calorimetry study--assessing the influence of composition of vegetable oils on oxidation. <i>Food Chemistry</i> , <b>2016</b> , 194, 601-7	8.5	35
34	Changes in the color, chemical stability and antioxidant capacity of thermally treated anthocyanin aqueous solution over storage. <i>Food Chemistry</i> , <b>2016</b> , 192, 516-24	8.5	54
33	Improvement in thermal stability of soybean oil by blending with camellia oil during deep fat frying. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 524-531	3	18
32	Rosemary extract can be used as a synthetic antioxidant to improve vegetable oil oxidative stability. <i>Industrial Crops and Products</i> , <b>2016</b> , 80, 141-147	5.9	85
31	Bread fortified with anthocyanin-rich extract from black rice as nutraceutical sources: Its quality attributes and in vitro digestibility. <i>Food Chemistry</i> , <b>2016</b> , 196, 910-6	8.5	87
30	In vitro and in silico studies of the inhibition activity of anthocyanins against porcine pancreatic $\alpha$ -Amylase. <i>Journal of Functional Foods</i> , <b>2016</b> , 21, 50-57	5.1	52
29	Secondary Structure and Subunit Composition of Soy Protein In Vitro Digested by Pepsin and Its Relation with Digestibility. <i>BioMed Research International</i> , <b>2016</b> , 2016, 5498639	3	19
28	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. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 1532-40	4.3	39
27	Does the hydrophobic group on sn-2 position of phosphatidylcholine decide its emulsifying ability?. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 74, 255-262	5.4	8
26	Anthocyanins During Baking: Their Degradation Kinetics and Impacts on Color and Antioxidant Capacity of Bread. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 983-994	5.1	37
25	Effect of the interaction between myofibrillar protein and heat-induced soy protein isolates on gel properties. <i>CYTA - Journal of Food</i> , <b>2015</b> , 1-8	2.3	7
24	Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. <i>International Journal of Food Properties</i> , <b>2015</b> , 18, 1059-1074	3	72
23	Combined effect of pH and high temperature on the stability and antioxidant capacity of two anthocyanins in aqueous solution. <i>Food Chemistry</i> , <b>2014</b> , 163, 163-70	8.5	120

22	Monte Carlo modelling of non-isothermal degradation of two cyanidin-based anthocyanins in aqueous system at high temperatures and its impact on antioxidant capacities. <i>Food Chemistry</i> , <b>2014</b> , 148, 342-50	8.5	20
21	Effect of extruding full-fat soy flakes on trans fat content. <i>Scientific World Journal, The</i> , <b>2014</b> , 2014, 427423		
20	Heating Quality and Stability of Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil in Comparison with Other Blended Oils. <i>Journal of Chemistry</i> , <b>2014</b> , 2014, 1-8	2.3	5
19	Ultrasound-assisted aqueous enzymatic extraction of oil from perilla ( <i>Perilla frutescens</i> L.) seeds. <i>CYTA - Journal of Food</i> , <b>2014</b> , 12, 16-21	2.3	29
18	Immobilized alcalase alkaline protease on the magnetic chitosan nanoparticles used for soy protein isolate hydrolysis. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 1051-1059	3.4	25
17	Optimization of Ethanol-Ultrasound-Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2014</b> , 91, 159-168	1.8	12
16	Blending of soybean oil with selected vegetable oils: impact on oxidative stability and radical scavenging activity. <i>Asian Pacific Journal of Cancer Prevention</i> , <b>2014</b> , 15, 2583-9	1.7	25
15	Simplex-Centroid Mixture Design Applied to the Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil from Mixed Seeds. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2013</b> , 90, 349-357	1.8	26
14	Separation of Antihypertensive Peptides Derived from Soybean Protein Isolated with Ultrafiltration Technology. <i>Advanced Materials Research</i> , <b>2012</b> , 468-471, 2931-2936	0.5	
13	Optimization of the aqueous enzymatic extraction of pine kernel oil by response surface methodology. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4641-4652		15
12	The study of ultrasonic-assisted aqueous enzymatic extraction of oil from peanut by response surface method. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4653-4660		2
11	The study on extracting protein from hazelnut kernel by aqueous enzymatic extraction method. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4661-4672		
10	The research on extracting oil from watermelon seeds by aqueous enzymatic extraction method. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4673-4680		17
9	Effect of Secondary Structure determined by FTIR Spectra on Surface Hydrophobicity of Soybean Protein Isolate. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4819-4827		60
8	Extract dietary fiber from the soy pods by chemistry-enzymatic methods. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4862-4873		13
7	Optimization on aqueous enzymatic extraction conditions of pine seed protein by response surface method. <i>Procedia Engineering</i> , <b>2011</b> , 15, 4956-4966		4
6	Ultrasound-Assisted Enzymatic Extraction of Dietary Fiber From Pods. <i>Procedia Engineering</i> , <b>2011</b> , 15, 5056-5061		7
5	Optimization of Extraction Process of Protein Isolate from Mung Bean. <i>Procedia Engineering</i> , <b>2011</b> , 15, 5250-5258		17

4	Antioxidant Activity of Soybean Peptides. <i>Advanced Materials Research</i> , <b>2011</b> , 233-235, 854-865	0.5	4
3	Effect of Succinylation on Aqueous Enzyme-Assisted Extraction of Oil from Soybean. <i>Advanced Materials Research</i> , <b>2011</b> , 393-395, 696-703	0.5	
2	The Comparison of Oil Quality from Different Processes. <i>Applied Mechanics and Materials</i> , <b>2011</b> , 66-68, 598-607	0.3	
1	The Research on Freeze-Thaw De-Emulsification Technology in Enzyme-Assisted Aqueous Extraction Processing. <i>Advanced Materials Research</i> , <b>2011</b> , 236-238, 2598-2609	0.5	1