

Zhengjun Xie

List of Publications by Year in descending order

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32
papers

991
citations

567144

15
h-index

434063

31
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33
all docs

33
docs citations

33
times ranked

1261
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate. Food Chemistry, 2008, 111, 370-376.	4.2	403
2	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the detection of vancomycin in raw milk and animal feed. Food and Agricultural Immunology, 2017, 28, 414-426.	0.7	51
3	Development of indirect competitive ELISA and lateral-flow immunochromatographic assay strip for the detection of sterigmatocystin in cereal products. Food and Agricultural Immunology, 2017, 28, 260-273.	0.7	46
4	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. Food Chemistry, 2017, 230, 547-552.	4.2	45
5	Development of an indirect competitive enzyme-linked immunosorbent assay and immunochromatographic assay for hydrocortisone residues in milk. Food and Agricultural Immunology, 2017, 28, 476-488.	0.7	34
6	Effective production of resistant starch using pullulanase immobilized onto magnetic chitosan/Fe ₃ O ₄ nanoparticles. Food Chemistry, 2018, 239, 276-286.	4.2	33
7	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. Food Chemistry, 2017, 229, 57-65.	4.2	28
8	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. Carbohydrate Polymers, 2016, 153, 535-541.	5.1	24
9	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the detection of citrinin in cereals. Food and Agricultural Immunology, 2017, 28, 754-766.	0.7	24
10	Design and optimizing gold nanoparticle-cDNA nanoprobe for aptamer-based lateral flow assay: Application to rapid detection of acetamiprid. Biosensors and Bioelectronics, 2022, 207, 114114.	5.3	24
11	Highly sensitive surface plasmonic ELISA for small molecules by the naked eye. Analytical Methods, 2014, 6, 9616-9621.	1.3	23
12	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the simultaneous detection of avermectin and ivermectin. Food and Agricultural Immunology, 2017, 28, 439-451.	0.7	21
13	Sol-gel encapsulation of pullulanase in the presence of hybrid magnetic (Fe ₃ O ₄ -chitosan) nanoparticles improves thermal and operational stability. Bioprocess and Biosystems Engineering, 2017, 40, 821-831.	1.7	19
14	Determination of Bisphenol A by a Gold Nanoflower Enhanced Enzyme-Linked Immunosorbent Assay. Analytical Letters, 2016, 49, 1492-1501.	1.0	17
15	Development of an icELISA and Immunochromatographic Assay for Methyl-3-Quinoxaline-2-Carboxylic Acid Residues in Fish. Food Analytical Methods, 2017, 10, 3128-3136.	1.3	17
16	Influence of uniform magnetic field on physicochemical properties of freeze-thawed avocado puree. RSC Advances, 2019, 9, 39595-39603.	1.7	17
17	Trapping of glyoxal by propyl, octyl and dodecyl gallates and their mono-glyoxal adducts. Food Chemistry, 2018, 269, 396-403.	4.2	16
18	Effect of Mesona Blumes gum on physicochemical and sensory characteristics of rice extrudates. International Journal of Food Science and Technology, 2010, 45, 2415-2424.	1.3	14

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19	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , 2020, 325, 126943.	4.2	14
20	Preparation of Streptavidin-Coated Magnetic Nanoparticles for Specific Immobilization of Enzymes with High Activity and Enhanced Stability. <i>Industrial & Engineering Chemistry Research</i> , 2021, 60, 1542-1552.	1.8	14
21	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. <i>RSC Advances</i> , 2017, 7, 19145-19152.	1.7	13
22	A glycogen branching enzyme from <i>Thermomonospora curvata</i> : Characterization and its action on maize starch. <i>Starch/Staerke</i> , 2016, 68, 355-364.	1.1	12
23	Gold immunochromatographic assay for trimethoprim in milk and honey samples based on a heterogenous monoclonal antibody. <i>Food and Agricultural Immunology</i> , 2017, 28, 1046-1057.	0.7	12
24	Development of an immunochromatographic assay for the detection of alternariol in cereal and fruit juice samples. <i>Food and Agricultural Immunology</i> , 2017, 28, 1082-1093.	0.7	12
25	Preparation of a fluorescent silver nanoprism-dye complex for detection of hydrogen peroxide in milk. <i>Analytical Methods</i> , 2015, 7, 9749-9752.	1.3	11
26	Determination of fat content in UHT milk by electroanalytical method. <i>Food Chemistry</i> , 2019, 270, 538-545.	4.2	11
27	Effect of Drying Processes on the Fine Structure of A, B, and C-type Starches. <i>Starch/Staerke</i> , 2018, 70, 1700218.	1.1	10
28	Inactivation of <i>Escherichia coli</i> O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. <i>Food Microbiology</i> , 2022, 102, 103928.	2.1	10
29	Preparation, characterization and physicochemical properties of novel low-phosphorus egg yolk protein. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1740-1747.	1.7	7
30	Purification and application of β -galactosidase from germinating coffee beans (<i>Coffea arabica</i>). <i>European Food Research and Technology</i> , 2009, 228, 969-974.	1.6	6
31	Assessment of milk fat based on signal-to-ground voltage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1385-1394.	1.6	2
32	Application of induced voltage in cloudy apple juice: enzymatic browning and bioactive and flavouring compounds. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4138-4147.	1.3	0