

Xianbing Xu

List of Publications by Year in descending order

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Version: 2024-02-01

34
papers

828
citations

516561

16
h-index

501076

28
g-index

34
all docs

34
docs citations

34
times ranked

754
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. <i>Food Research International</i> , 2019, 121, 247-256.	2.9	122
2	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 45493-45503.	4.0	89
3	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1569-1575.	2.4	80
4	Low oil emulsion gel stabilized by defatted Antarctic krill (<i>Euphausia superba</i>) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105294.	3.8	61
5	Presence of Fluorescent Carbon Nanoparticles in Baked Lamb: Their Properties and Potential Application for Sensors. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7553-7559.	2.4	50
6	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 1471-1480.	3.6	40
7	Bioactive hydrolysates from casein: generation, identification, and <i>in silico</i> toxicity and allergenicity prediction of peptides. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3416-3426.	1.7	30
8	Preheat-induced soy protein particles with tunable heat stability. <i>Food Chemistry</i> , 2021, 336, 127624.	4.2	28
9	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 627-651.	5.9	28
10	Dispersive liquid-liquid microextraction for rapid and inexpensive determination of tetramethylpyrazine in vinegar. <i>Food Chemistry</i> , 2019, 286, 141-145.	4.2	26
11	Complementation of UPLC-Q-TOF-MS and CESI-Q-TOF-MS on identification and determination of peptides from bovine lactoferrin. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1084, 150-157.	1.2	24
12	Effects of high-pressure homogenisation on structural and functional properties of mussel (<i>Mytilus edulis</i>) protein isolate. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1157-1165.	1.3	22
13	A novel magnetic solid-phase extraction method for detection of 14 heterocyclic aromatic amines by UPLC-MS/MS in meat products. <i>Food Chemistry</i> , 2021, 337, 127630.	4.2	21
14	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. <i>Food Chemistry</i> , 2021, 340, 127877.	4.2	20
15	Effects of ball-milling treatment on mussel (<i>Mytilus edulis</i>) protein: structure, functional properties and <i>in vitro</i> digestibility. <i>International Journal of Food Science and Technology</i> , 2018, 53, 683-691.	1.3	19
16	Effect of temperature-time pretreatments on the texture and microstructure of abalone (<i>Haliotis</i>)	1.1	18
17	Analysis of Volatile Compounds from Wheat Flour in the Heating Process. <i>International Journal of Food Engineering</i> , 2019, 15, .	0.7	18
18	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. <i>Molecules</i> , 2018, 23, 729.	1.7	15

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19	Relationship between enzyme, peptides, amino acids, ion composition, and bitterness of the hydrolysates of Alaska pollock frame. <i>Journal of Food Biochemistry</i> , 2019, 43, e12801.	1.2	15
20	Anticoagulant Decapeptide Interacts with Thrombin at the Active Site and Exosite-I. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 176-184.	2.4	13
21	Molecular cloning and functional characterization of cathepsin D from sea cucumber <i>Apostichopus japonicus</i> . <i>Fish and Shellfish Immunology</i> , 2017, 70, 553-559.	1.6	10
22	Development of a High Internal Phase Emulsion of Antarctic Krill Oil Diluted by Soybean Oil Using Casein as a Co-Emulsifier. <i>Foods</i> , 2021, 10, 917.	1.9	10
23	Comprehensive evaluation of malt volatile compounds contaminated by <i>Fusarium graminearum</i> during malting. <i>Journal of the Institute of Brewing</i> , 2017, 123, 480-487.	0.8	9
24	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 621-628.	1.6	9
25	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. <i>Food and Function</i> , 2020, 11, 3351-3360.	2.1	8
26	Tyrosinase inhibitory effects of the peptides from fish scale with the metal copper ions chelating ability. <i>Food Chemistry</i> , 2022, 390, 133146.	4.2	8
27	High throughput analysis and quantitation of α -dicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. <i>Journal of Hazardous Materials</i> , 2021, 403, 123580.	6.5	7
28	A rapid clean-up method for the quantitation of 5-hydroxymethyl-2-furaldehyde in thermally treated abalone (<i>Haliotis discus</i>) muscle by HPLC-MS/MS. <i>Analytical Methods</i> , 2018, 10, 5091-5096.	1.3	6
29	Oyster (<i>Crassostrea gigas</i>) ferritin can efficiently reduce the damage of Pb ²⁺ in vivo by electrostatic attraction. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 365-376.	3.6	6
30	Metabolite fingerprinting of buckwheat in the malting process. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1475-1486.	1.6	5
31	A novel anticoagulant peptide discovered from <i>Crassostrea gigas</i> by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021, 12, 10136-10146.	2.1	4
32	A Debittered Complex of Glucose-Phenylalanine Amadori Rearrangement Products with β -Cyclodextrin: Structure, Molecular Docking and Thermal Degradation Kinetic Study. <i>Foods</i> , 2022, 11, 1309.	1.9	4
33	Comprehensive metabolite analysis of wheat dough in a continuous heating process. <i>Food Research International</i> , 2022, 153, 110972.	2.9	2
34	Enhanced thermal stability of soy protein particles by a combined treatment of microfluidic homogenisation and preheating. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3089-3097.	1.3	1