

Xianbing Xu

List of Publications by Citations

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31
papers

359
citations

11
h-index

18
g-index

34
ext. papers

556
ext. citations

5.9
avg, IF

3.92
L-index

#	Paper	IF	Citations
31	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	5.7	52
30	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	7	43
29	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	5.7	36
28	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 45493-45503	9.5	27
27	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	3.8	19
26	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	3.2	17
25	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	8.9	17
24	Dispersive liquid-liquid microextraction for rapid and inexpensive determination of tetramethylpyrazine in vinegar. <i>Food Chemistry</i> , 2019 , 286, 141-145	8.5	15
23	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3416-3426	4.3	15
22	Effect of temperature-time pretreatments on the texture and microstructure of abalone (<i>Haliotis discus hanai</i>). <i>Journal of Texture Studies</i> , 2018 , 49, 503-511	3.6	14
21	Effects of ball-milling treatment on mussel (<i>Mytilus edulis</i>) protein: structure, functional properties and in vitro digestibility. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 683-691	3.8	12
20	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. <i>Molecules</i> , 2018 , 23,	4.8	10
19	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	4.3	8
18	Anticoagulant Decapeptide Interacts with Thrombin at the Active Site and Exosite-I. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 176-184	5.7	8
17	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	8.5	8
16	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. <i>Food Chemistry</i> , 2021 , 340, 127877	8.5	8
15	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	2.8	7

14	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	2	6
13	Analysis of Volatile Compounds from Wheat Flour in the Heating Process. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	6
12	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	3.3	5
11	Preheat-induced soy protein particles with tunable heat stability. <i>Food Chemistry</i> , 2021 , 336, 127624	8.5	5
10	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	16.4	5
9	High throughput analysis and quantitation of Edicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. <i>Journal of Hazardous Materials</i> , 2021 , 403, 123580	12.8	4
8	Metabolite fingerprinting of buckwheat in the malting process. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1475-1486	2.8	4
7	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	3.2	3
6	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. <i>Food and Function</i> , 2020 , 11, 3351-3360	6.1	2
5	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, 1471-1471	7.9	2
4	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,	4.9	1
3	Comprehensive metabolite analysis of wheat dough in a continuous heating process.. <i>Food Research International</i> , 2022 , 153, 110972	7	0
2	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021 , 12, 10136-10146	6.1	0
1	Tyrosinase inhibitory effects of the peptides from fish scale with the metal copper ions chelating ability.. <i>Food Chemistry</i> , 2022 , 390, 133146	8.5	0