Xianbing Xu

List of Publications by Year in Descending Order

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	Comprehensive metabolite analysis of wheat dough in a continuous heating process.. *Food Research International*, **2022**, 153, 110972	7	0
30	Tyrosinase inhibitory effects of the peptides from fish scale with the metal copper ions chelating ability.. *Food Chemistry*, **2022**, 390, 133146	8.5	0
29	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. *International Journal of Biological Macromolecules*, **2021**, 193, 1471-1471	7.9	2
28	Development of a High Internal Phase Emulsion of Antarctic Krill Oil Diluted by Soybean Oil Using Casein as a Co-Emulsifier. *Foods*, **2021**, 10,	4.9	1
27	Preheat-induced soy protein particles with tunable heat stability. *Food Chemistry*, **2021**, 336, 127624	8.5	5
26	Low oil emulsion gel stabilized by defatted Antarctic krill (Euphausia superba) protein using high-intensity ultrasound. *Ultrasonics Sonochemistry*, **2021**, 70, 105294	8.9	17
25	High throughput analysis and quantitation of □dicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. *Journal of Hazardous Materials*, **2021**, 403, 123580	12.8	4
24	A novel magnetic solid-phase extraction method for detection of 14 heterocyclic aromatic amines by UPLC-MS/MS in meat products. *Food Chemistry*, **2021**, 337, 127630	8.5	8
23	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. *Food Chemistry*, **2021**, 340, 127877	8.5	8
22	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 627-651	16.4	5
21	Metabolite fingerprinting of buckwheat in the malting process. *Journal of Food Measurement and Characterization*, **2021**, 15, 1475-1486	2.8	4
20	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. *Food and Function*, **2021**, 12, 10136-10146	6.1	0
19	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. *Food and Function*, **2020**, 11, 3351-3360	6.1	2
18	Anticoagulant Decapeptide Interacts with Thrombin at the Active Site and Exosite-I. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 176-184	5.7	8
17	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. *ACS Applied Materials & Interfaces*, **2020**, 12, 45493-45503	9.5	27
16	Dispersive liquid-liquid microextraction for rapid and inexpensive determination of tetramethylpyrazine in vinegar. *Food Chemistry*, **2019**, 286, 141-145	8.5	15
15	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. *Food Research International*, **2019**, 121, 247-256	7	43

14	Relationship between enzyme, peptides, amino acids, ion composition, and bitterness of the hydrolysates of Alaska pollock frame. *Journal of Food Biochemistry*, **2019**, 43, e12801	3.3	5
13	Analysis of Volatile Compounds from Wheat Flour in the Heating Process. *International Journal of Food Engineering*, **2019**, 15,	1.9	6
12	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 1569-1575	5.7	52
11	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3416-3426	4.3	15
10	Complementation of UPLC-Q-TOF-MS and CESI-Q-TOF-MS on identification and determination of peptides from bovine lactoferrin. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2018**, 1084, 150-157	3.2	17
9	Effect of temperature-time pretreatments on the texture and microstructure of abalone (Haliotis discus hanai). *Journal of Texture Studies*, **2018**, 49, 503-511	3.6	14
8	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. *Molecules*, **2018**, 23,	4.8	10
7	Effects of high-pressure homogenisation on structural and functional properties of mussel (Mytilus edulis) protein isolate. *International Journal of Food Science and Technology*, **2018**, 53, 1157-1165	3.8	19
6	Effects of ball-milling treatment on mussel (Mytilus edulis) protein: structure, functional properties and in□vitro digestibility. *International Journal of Food Science and Technology*, **2018**, 53, 683-691	3.8	12
5	A rapid clean-up method for the quantitation of 5-hydroxymethyl-2-furaldehyde in thermally treated abalone (Haliotis discus) muscle by HPLC-MS/MS. *Analytical Methods*, **2018**, 10, 5091-5096	3.2	3
4	Molecular cloning and functional characterization of cathepsin D from sea cucumber Apostichopus japonicus. *Fish and Shellfish Immunology*, **2017**, 70, 553-559	4.3	8
3	Comprehensive evaluation of malt volatile compounds contaminated by Fusarium graminearum during malting. *Journal of the Institute of Brewing*, **2017**, 123, 480-487	2	6
2	Presence of Fluorescent Carbon Nanoparticles in Baked Lamb: Their Properties and Potential Application for Sensors. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 7553-7559	5.7	36
1	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. *Journal of Food Measurement and Characterization*, **2017**, 11, 621-628	2.8	7