

Bao-cheng Xu

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

814
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516710

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all docs

23
docs citations

23
times ranked

808
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of inulin with different degree of polymerization on gelatinization and retrogradation of wheat starch. <i>Food Chemistry</i> , 2017, 229, 35-43.	8.2	136
2	Effects of inulin on the structure and emulsifying properties of protein components in dough. <i>Food Chemistry</i> , 2016, 210, 235-241.	8.2	74
3	Characterization of volatile components in four vegetable oils by headspace two-dimensional comprehensive chromatography time-of-flight mass spectrometry. <i>Talanta</i> , 2014, 129, 629-635.	5.5	55
4	Polydopamine nanospheres as high-affinity signal tag towards lateral flow immunoassay for sensitive furazolidone detection. <i>Food Chemistry</i> , 2020, 315, 126310.	8.2	54
5	Inner-filter effect induced fluorescent sensor based on fusiform Al-MOF nanosheets for sensitive and visual detection of nitrofurans in milk. <i>Food Chemistry</i> , 2022, 367, 130763.	8.2	54
6	Characterization and authentication of four important edible oils using free phytosterol profiles established by GC-GC-TOF/MS. <i>Analytical Methods</i> , 2014, 6, 6860-6870.	2.7	48
7	Physicochemical and structural changes in myofibrillar proteins from porcine longissimus dorsi subjected to microwave combined with air convection thawing treatment. <i>Food Chemistry</i> , 2021, 343, 128412.	8.2	48
8	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. <i>Food Chemistry</i> , 2019, 301, 125272.	8.2	47
9	Determination of free steroidal compounds in vegetable oils by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2018, 245, 415-425.	8.2	43
10	Physicochemical properties and structure of modified potato starch granules and their complex with tea polyphenols. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 521-528.	7.5	41
11	Detection of virgin coconut oil adulteration with animal fats using quantitative cholesterol by GC-TOF/MS analysis. <i>Food Chemistry</i> , 2015, 178, 128-135.	8.2	39
12	Antibiotic and mammal IgG based lateral flow assay for simple and sensitive detection of <i>Staphylococcus aureus</i> . <i>Food Chemistry</i> , 2021, 339, 127955.	8.2	34
13	Effect of inulin with different degree of polymerisation on textural and rheological properties of wheat starch – Effect of inulin on gel properties of starch. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2576-2585.	2.7	24
14	Effects of Short-Chain Inulin on Quality of Chinese Steamed Bread. <i>Journal of Food Quality</i> , 2016, 39, 255-263.	2.6	21
15	Whey Protein Isolate Coated Liposomes as Novel Carrier Systems for Astaxanthin. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900325.	1.5	21
16	Effect of inulin on rheological properties of soft and strong wheat dough. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1648-1656.	2.7	19
17	Simultaneous Determination of Free Phytosterols and Tocopherols in Vegetable Oils by an Improved SPE-GC-FID Method. <i>Food Analytical Methods</i> , 2020, 13, 358-369.	2.6	15
18	Effect of tea polyphenols on the quality characteristics of fresh wheat noodles in the storage. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2562-2569.	2.7	12

#	ARTICLE	IF	CITATIONS
19	Characterization of Aromatic Liquor by Gas Chromatography and Principal Component Analysis. Analytical Letters, 2017, 50, 777-786.	1.8	11
20	Characterization of a novel antifungal protein produced by <i>Paenibacillus polymyxa</i> isolated from the wheat rhizosphere. Journal of the Science of Food and Agriculture, 2021, 101, 1901-1909.	3.5	7
21	Comparative analysis of free/combined phytosterols–degradation and differential formation of oxidation products during heating of sunflower seed oil. LWT - Food Science and Technology, 2022, 155, 112966.	5.2	6
22	Rapid determination of ethyl pentanoate in liquor using Fourier transform near-infrared spectroscopy coupled with chemometrics. Spectroscopy Letters, 2016, 49, 464-468.	1.0	5
23	Synthesis of CdHgTe quantum dots and in vivo multispectral fluorescence imaging. , 2013, , .		0