

Bao-cheng Xu

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

814
citations

516710

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23
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808
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	Comparative analysis of free/combined phytosterols--degradation and differential formation of oxidation products during heating of sunflower seed oil. <i>LWT - Food Science and Technology</i> , 2022, 155, 112966.	5.2	6
3	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
4	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
5	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
6	Characterization of a novel antifungal protein produced by <i>Paenibacillus polymyxa</i> isolated from the wheat rhizosphere. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 1901-1909.	3.5	7
7	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
8	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
9	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
10	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
11	Textural and staling characteristics of steamed bread prepared from soft flour added with inulin. <i>Food Chemistry</i> , 2019, 301, 125272.	8.2	47
12	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
13	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
14	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
15	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
16	Characterization of Aromatic Liquor by Gas Chromatography and Principal Component Analysis. <i>Analytical Letters</i> , 2017, 50, 777-786.	1.8	11
17	Rapid determination of ethyl pentanoate in liquor using Fourier transform near-infrared spectroscopy coupled with chemometrics. <i>Spectroscopy Letters</i> , 2016, 49, 464-468.	1.0	5
18	Effects of Short-Chain Inulin on Quality of Chinese Steamed Bread. <i>Journal of Food Quality</i> , 2016, 39, 255-263.	2.6	21

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19	Effects of inulin on the structure and emulsifying properties of protein components in dough. Food Chemistry, 2016, 210, 235-241.	8.2	74
20	Detection of virgin coconut oil adulteration with animal fats using quantitative cholesterol by GC-TOF/MS analysis. Food Chemistry, 2015, 178, 128-135.	8.2	39
21	Characterization and authentication of four important edible oils using free phytosterol profiles established by GC-TOF/MS. Analytical Methods, 2014, 6, 6860-6870.	2.7	48
22	Characterization of volatile components in four vegetable oils by headspace two-dimensional comprehensive chromatography time-of-flight mass spectrometry. Talanta, 2014, 129, 629-635.	5.5	55
23	Synthesis of CdHgTe quantum dots and in vivo multispectral fluorescence imaging. , 2013, , .		0