

# Xiong Hui

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

992

citations

18

h-index

28

g-index

64

ext. papers

1,216

ext. citations

5.1

avg, IF

4.49

L-index

#	Paper	IF	Citations
62	Raw walnut kernel: A natural source for dietary proteases and bioactive proteins. <i>Food Chemistry</i> , <b>2022</b> , 369, 130961	8.5	4
61	Hydrolyzing behaviors of endogenous proteases on proteins in sesame milk and application for producing low-phytate sesame protein hydrolysate.. <i>Food Chemistry</i> , <b>2022</b> , 385, 132617	8.5	0
60	Characterization of endogenous endopeptidases and exopeptidases and application for the limited hydrolysis of peanut proteins. <i>Food Chemistry</i> , <b>2021</b> , 345, 128764	8.5	5
59	Separation, identification and molecular binding mechanism of dipeptidyl peptidase IV inhibitory peptides derived from walnut ( <i>Juglans regia</i> L.) protein. <i>Food Chemistry</i> , <b>2021</b> , 347, 129062	8.5	11
58	Improvement of soybean product flavor and quality as affected by extraction of soybean oil bodies based on a soymilk model system. <i>International Journal of Food Properties</i> , <b>2021</b> , 24, 895-905	3	0
57	Reaction process and characteristic changes in soybean oil bodies during the formation of volatile flavour compounds in soymilk. <i>Food Science and Technology Research</i> , <b>2021</b> , 27, 627-637	0.8	0
56	Oxidation reactions in model systems simulating the processing of soybeans into soymilk: role of lipase and lipoxygenase in volatile flavors formation. <i>International Journal of Food Properties</i> , <b>2021</b> , 24, 192-202	3	0
55	Sesame water-soluble proteins fraction contains endopeptidases and exopeptidases with high activity: A natural source for plant proteases. <i>Food Chemistry</i> , <b>2021</b> , 353, 129519	8.5	1
54	Endopeptidases, exopeptidases, and glutamate decarboxylase in soybean water extract and their in vitro activity. <i>Food Chemistry</i> , <b>2021</b> , 360, 130026	8.5	1
53	Formation Mechanism of Hexanal and ()-2-Hexenal during Soybean [ ( <i>L.</i> ) Merr] Processing Based on the Subcellular and Molecular Levels.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> ,	5.7	1
52	()-2-Heptenal in Soymilk: A Nonenzymatic Formation Route and the Impact on the Flavor Profile. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 14961-14969	5.7	3
51	Key volatile off-flavor compounds in peas ( <i>Pisum sativum</i> L.) and their relations with the endogenous precursors and enzymes using soybean ( <i>Glycine max</i> ) as a reference. <i>Food Chemistry</i> , <b>2020</b> , 333, 127469	8.5	22
50	Effect of soaking conditions on the formation of lipid derived free radicals in soymilk. <i>Food Chemistry</i> , <b>2020</b> , 315, 126237	8.5	8
49	Selective Complex Coacervation of Pea Whey Proteins with Chitosan To Purify Main 2S Albumins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 1698-1706	5.7	8
48	The relationship between breaking force and hydrophobic interactions or disulfide bonds involved in heat-induced soy protein gels as affected by heating time and temperature. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 231-239	3.8	14
47	Distribution of odour compounds, antinutritional factors and selected storage stability parameters in soymilk as affected by differences in roasting temperatures and times. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1695-1706	2.8	5
46	Protein Separation Coacervation with Carboxymethyl Cellulose of Different Substitution Degree: Noninteracting Behavior of Bowman-Birk Chymotrypsin Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 4439-4448	5.7	6

45	A two-chain aspartic protease present in seeds with high affinity for peanut oil bodies. <i>Food Chemistry</i> , <b>2018</b> , 241, 443-451	8.5	17
44	Selective Extraction and Antioxidant Properties of Thiol-Containing Peptides in Soy Glycinine Hydrolysates. <i>Molecules</i> , <b>2018</b> , 23,	4.8	3
43	Effects of Disulfide Bond Reduction on the Conformation and Trypsin/Chymotrypsin Inhibitor Activity of Soybean Bowman-Birk Inhibitor. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 2461-2467	5.7	10
42	An advance for removing antinutritional protease inhibitors: Soybean whey purification of Bowman-Birk chymotrypsin inhibitor by combination of two oppositely charged polysaccharides. <i>Carbohydrate Polymers</i> , <b>2017</b> , 164, 349-357	10.3	2
41	Microstructure and model solute transport properties of transglutaminase-induced soya protein gels: effect of enzyme dosage, protein composition and solute size. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1527-1533	3.8	3
40	Heat-induced inactivation mechanism of soybean Bowman-Birk inhibitors. <i>Food Chemistry</i> , <b>2017</b> , 232, 712-720	8.5	11
39	Optimization of soybean roasting parameters in developing nutritious and lipoxygenase free soymilk. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1899-1908	2.8	9
38	Characteristics of soy protein isolate/gum arabic-stabilized oil-in-water emulsions: influence of different preparation routes and pH. <i>RSC Advances</i> , <b>2017</b> , 7, 31875-31885	3.7	15
37	Soybean P34 Probable Thiol Protease Probably Has Proteolytic Activity on Oleosins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5741-5750	5.7	9
36	Protein Selectivity Controlled by Polymer Charge Density and Protein Yield: Carboxylated Polysaccharides versus Sulfated Polysaccharides. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 9054-9062	5.7	10
35	Effect of 7S/11S ratio on the network structure of heat-induced soy protein gels: a study of probe release. <i>RSC Advances</i> , <b>2016</b> , 6, 101981-101987	3.7	11
34	Effects of pH on protein components of extracted oil bodies from diverse plant seeds and endogenous protease-induced oleosin hydrolysis. <i>Food Chemistry</i> , <b>2016</b> , 200, 125-33	8.5	31
33	Functional assessment of encapsulated citral for controlling necrotic enteritis in broiler chickens. <i>Poultry Science</i> , <b>2016</b> , 95, 780-9	3.9	20
32	Behaviors of particle size and bound proteins of oil bodies in soymilk processing. <i>Food Chemistry</i> , <b>2016</b> , 194, 881-90	8.5	17
31	Glycinin-gum arabic complex formation: Turbidity measurement and charge neutralization analysis. <i>Food Research International</i> , <b>2016</b> , 89, 709-715	7	5
30	Solubilization of proteins in extracted oil bodies by SDS: a simple and efficient protein sample preparation method for Tricine-SDS-PAGE. <i>Food Chemistry</i> , <b>2015</b> , 181, 179-85	8.5	24
29	Soft Tofu-Type Gels: Relationship between Volatile Compounds and Sensory Characteristics as Affected by Coagulants and Raw Materials. <i>International Journal of Food Engineering</i> , <b>2015</b> , 11, 307-321	1.9	4
28	Heavy metal complexation of thiol-containing peptides from soy glycinin hydrolysates. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 8040-58	6.3	17

27	Release behavior of non-network proteins and its relationship to the structure of heat-induced soy protein gels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4211-9	5.7	26
26	Analysis using fluorescence labeling and mass spectrometry of disulfide-mediated interactions of soy protein when heated. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 3524-33	5.7	10
25	Effects of synthetic and natural extraction chemicals on yield, composition and protein quality of soy protein isolates extracted from full-fat and defatted flours. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 1016-23	3.3	5
24	Effects of alkali treatment and subsequent acidic extraction on the properties of soybean soluble polysaccharides. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 94, 239-247	4.9	12
23	Microencapsulation of flaxseed oil by soya proteins- $\beta$ -D-glucan complex coacervation. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1785-1791	3.8	15
22	Recovering proteins from potato juice by complexation with natural polyelectrolytes. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2160-2167	3.8	5
21	The characterization of soybean oil body integral oleosin isoforms and the effects of alkaline pH on them. <i>Food Chemistry</i> , <b>2015</b> , 177, 288-94	8.5	44
20	Oxidation and Structural Modification of Full-Fat and Defatted Flour Based Soy Protein Isolates Induced by Natural and Synthetic Extraction Chemicals. <i>Food Biophysics</i> , <b>2014</b> , 9, 193-202	3.2	10
19	The properties and the related protein behaviors of oil bodies in soymilk preparation. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 463-471	3.4	18
18	Heat-induced inactivation mechanisms of Kunitz trypsin inhibitor and Bowman-Birk inhibitor in soymilk processing. <i>Food Chemistry</i> , <b>2014</b> , 154, 108-16	8.5	53
17	Heat-induced aggregation and sulphhydryl/disulphide reaction products of soy protein with different sulphhydryl contents. <i>Food Chemistry</i> , <b>2014</b> , 156, 14-22	8.5	32
16	Stable Mixed Beverage is Produced from Walnut Milk and Raw Soymilk by Homogenization with Subsequent Heating. <i>Food Science and Technology Research</i> , <b>2014</b> , 20, 583-591	0.8	13
15	Amino acid composition, molecular weight distribution and gel electrophoresis of walnut ( <i>Juglans regia</i> L.) proteins and protein fractionations. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 2003-14	6.3	43
14	Gelation Behavior and Rheological Properties of Salt- or Acid-Induced Soy Proteins Soft Tofu-Type Gels. <i>Journal of Texture Studies</i> , <b>2014</b> , 45, 62-73	3.6	34
13	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by malondialdehyde. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 485-93	3.3	15
12	Covalent immobilization of hydroperoxide lyase on chitosan hybrid hydrogels and production of C6 aldehydes by immobilized enzyme. <i>Journal of Molecular Catalysis B: Enzymatic</i> , <b>2013</b> , 95, 89-98		23
11	Production of (2E)-hexenal by a hydroperoxide lyase from <i>Amaranthus tricolor</i> and salt-adding steam distillation for the separation. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 783-792	3.4	5
10	Gold nanorod assembly based approach to toxin detection by SERS. <i>Journal of Materials Chemistry</i> , <b>2012</b> , 22, 2387-2391		89

9	Molecular cloning, expression, and enzymatic characterization of <i>Solanum tuberosum</i> hydroperoxide lyase. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 723-731	3-4	10
8	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by peroxy radicals. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 1891-1897	3-8	39
7	Purification and characterization of hydroperoxide lyase from amaranth tricolor ( <i>Amaranthus mangostanus</i> L.) leaves. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 865-871	3-4	7
6	Structural modification of soy protein by the lipid peroxidation product malondialdehyde. <i>Journal of the Science of Food and Agriculture</i> , <b>2009</b> , 89, 1416-1423	4-3	66
5	Structural modification of soy protein by 13-hydroperoxyoctadecadienoic acid. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 771-778	3-4	19
4	Preparation of wheat gluten hydrolysates with high opioid activity. <i>European Food Research and Technology</i> , <b>2008</b> , 227, 511-517	3-4	7
3	Preparation and antioxidant activity of wheat gluten hydrolysates (WGHs) using ultrafiltration membranes. <i>Journal of the Science of Food and Agriculture</i> , <b>2008</b> , 88, 920-926	4-3	39
2	Urea-Modified Soy Globulin Proteins (7S and 11S): Effect of Wettability and Secondary Structure on Adhesion. <i>JAOCS, Journal of the American Oil Chemists Society</i> , <b>2007</b> , 84, 853-857	1-8	45
1	Novel strategy for the demulsification of isolated sesame oil bodies by endogenous proteases. <i>JAOCS, Journal of the American Oil Chemists Society</i> ,	1-8	1