

Xiaozhi Tang

List of Publications by Year in descending order

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70
papers

3,387
citations

185998

28
h-index

149479

56
g-index

70
all docs

70
docs citations

70
times ranked

3133
citing authors

#	ARTICLE	IF	CITATIONS
1	An electrochemical method for determination of amaranth in drinks using functionalized graphene oxide/chitosan/ionic liquid nanocomposite supported nanoporous gold. <i>Food Chemistry</i> , 2022, 367, 130727.	4.2	30
2	Hydration and plasticization effects of maltodextrin on the structure and cooking quality of extruded whole buckwheat noodles. <i>Food Chemistry</i> , 2022, 374, 131613.	4.2	12
3	A facile electrochemical method for rapid determination of 3-chloropropane-1,2-diol in soy sauce based on nanoporous gold capped with molecularly imprinted polymer. <i>Food Control</i> , 2022, 134, 108750.	2.8	10
4	Structure, physical and antioxidant properties of quinoa protein /hsian-tsoa gum composite biodegradable active films. <i>LWT - Food Science and Technology</i> , 2022, 155, 112985.	2.5	7
5	Biodegradable films of chitosan and tea polyphenols catalyzed by laccase and their physical and antioxidant activities. <i>Food Bioscience</i> , 2022, 46, 101513.	2.0	14
6	Chitosan/gum arabic complexes to stabilize Pickering emulsions: Relationship between the preparation, structure and oil-water interfacial activity. <i>Food Hydrocolloids</i> , 2022, 129, 107532.	5.6	12
7	Effect of improved extrusion cooking technology modified buckwheat flour on whole buckwheat dough and noodle quality. <i>Food Structure</i> , 2022, 31, 100248.	2.3	13
8	Mechanisms of inulin addition affecting the properties of chicken myofibrillar protein gel. <i>Food Hydrocolloids</i> , 2022, 131, 107843.	5.6	38
9	Effects of quinoa protein Pickering emulsion on the properties, structure and intermolecular interactions of myofibrillar protein gel. <i>Food Chemistry</i> , 2022, 394, 133456.	4.2	46
10	Insight into multi-scale structural evolution during gelatinization process of normal and waxy maize starch. <i>Journal of Food Science and Technology</i> , 2022, 59, 4405-4414.	1.4	3
11	Retrogradation behavior of extruded whole buckwheat noodles: An innovative water pre-cooling retrogradation treatment. <i>Journal of Cereal Science</i> , 2021, 99, 103234.	1.8	10
12	Preparation and characterization of chemically modified high amylose maize starch-ascorbyl palmitate inclusion complexes in mild reaction condition. <i>LWT - Food Science and Technology</i> , 2021, 142, 110983.	2.5	6
13	Effects of camellia oil on the properties and molecular forces of myofibrillar protein gel induced by microwave heating. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5708-5716.	1.3	21
14	Soybean-derived gma-miR159a alleviates colon tumorigenesis by suppressing TCF7/MYC in mice. <i>Journal of Nutritional Biochemistry</i> , 2021, 92, 108627.	1.9	12
15	Applications of metal-organic framework (MOF)-based sensors for food safety: Enhancing mechanisms and recent advances. <i>Trends in Food Science and Technology</i> , 2021, 112, 268-282.	7.8	139
16	The microstructure and physiochemical stability of Pickering emulsions stabilized by chitosan particles coating with sodium alginate: Influence of the ratio between chitosan and sodium alginate. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1402-1409.	3.6	32
17	Ferric ammonium citrate (FAC)-induced inhibition of osteoblast proliferation/differentiation and its reversal by soybean-derived peptides (SDP). <i>Food and Chemical Toxicology</i> , 2021, 156, 112527.	1.8	1
18	Nanoemulsion of cinnamon essential oil Co-emulsified with hydroxypropyl- β -cyclodextrin and Tween-80: Antibacterial activity, stability and slow release performance. <i>Food Bioscience</i> , 2021, 43, 101232.	2.0	30

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19	Characterization of chitosan film with cinnamon essential oil emulsion co-stabilized by ethyl- β -lauroyl-L-arginate hydrochloride and hydroxypropyl- β -cyclodextrin. <i>International Journal of Biological Macromolecules</i> , 2021, 188, 24-31.	3.6	24
20	Effects of different vegetable oils and ultrasonicated quinoa protein nanoparticles on the rheological properties of Pickering emulsion and freeze-thaw stability of emulsion gels. <i>Journal of Cereal Science</i> , 2021, 102, 103350.	1.8	22
21	Assessment the flavor of soybean meal hydrolyzed with Alcalase enzyme under different hydrolysis conditions by E-nose, E-tongue and HS-SPME-GC-MS. <i>Food Chemistry: X</i> , 2021, 12, 100141.	1.8	31
22	Study on the tofu quality evaluation method and the establishment of a model for suitable soybean varieties for Chinese traditional tofu processing. <i>LWT - Food Science and Technology</i> , 2020, 117, 108441.	2.5	29
23	Zein nanoparticle stabilized Pickering emulsion enriched with cinnamon oil and its effects on pound cakes. <i>LWT - Food Science and Technology</i> , 2020, 122, 109025.	2.5	49
24	Effects of Ligand Concentration on the Thermal Properties, Structure, and Digestibility of Maize Starch Inclusion Complexes with Ascorbyl Palmitate. <i>Starch/Staerke</i> , 2020, 72, 1900168.	1.1	5
25	Effect of cinnamon essential oil nanoemulsion emulsified by OSA modified starch on the structure and properties of pullulan based films. <i>LWT - Food Science and Technology</i> , 2020, 134, 110123.	2.5	31
26	Fabrication, structure and properties of pullulan-based active films incorporated with ultrasound-assisted cinnamon essential oil nanoemulsions. <i>Food Packaging and Shelf Life</i> , 2020, 25, 100547.	3.3	73
27	Effect of improved extrusion cooking technology on structure, physiochemical and nutritional characteristics of physically modified buckwheat flour: Its potential use as food ingredients. <i>LWT - Food Science and Technology</i> , 2020, 133, 109872.	2.5	42
28	Effect of pullulanase debranching on complexation, structure, digestibility, and release of starch-ascorbyl palmitate inclusion complexes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14878.	0.9	7
29	Soybean-derived miRNAs specifically inhibit proliferation and stimulate apoptosis of human colonic Caco-2 cancer cells but not normal mucosal cells in culture. <i>Genomics</i> , 2020, 112, 2949-2958.	1.3	15
30	Wheat germ-derived peptide ADWGGPLPH abolishes high glucose-induced oxidative stress via modulation of the PKC α /AMPK/NOX4 pathway. <i>Food and Function</i> , 2020, 11, 6843-6854.	2.1	23
31	Characterisation of alkaline and enzymatic modified insoluble dietary fibre from <i>Undaria pinnatifida</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 3533-3541.	1.3	12
32	A wheat germ-derived peptide YDWPGGRN facilitates skin wound-healing processes. <i>Biochemical and Biophysical Research Communications</i> , 2020, 524, 943-950.	1.0	20
33	Characterization of chitosan based polyelectrolyte films incorporated with OSA-modified gum arabic-stabilized cinnamon essential oil emulsions. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 362-370.	3.6	39
34	Structures and properties of chicken myofibrillar protein gel induced by microwave heating. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2691-2699.	1.3	26
35	Improvement of storage quality of strawberries by pullulan coatings incorporated with cinnamon essential oil nanoemulsion. <i>LWT - Food Science and Technology</i> , 2020, 122, 109054.	2.5	116
36	Environmental stability and curcumin release properties of Pickering emulsion stabilized by chitosan/gum arabic nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 202-211.	3.6	93

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37	Effect of partial substitution of buckwheat on cooking characteristics, nutritional composition, and in vitro starch digestibility of extruded gluten-free rice noodles. <i>LWT - Food Science and Technology</i> , 2020, 126, 109332.	2.5	53
38	Effects of zein stabilized clove essential oil Pickering emulsion on the structure and properties of chitosan-based edible films. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 111-119.	3.6	114
39	Effects of ethanol treatment on rheological and gel properties of chicken myofibrillar protein. <i>CYTA - Journal of Food</i> , 2019, 17, 384-392.	0.9	3
40	Effects of high-speed shear homogenization on the emulsifying and structural properties of myofibrillar protein under low-fat conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6500-6508.	1.7	21
41	Extruded whole buckwheat noodles: effects of processing variables on the degree of starch gelatinization, changes of nutritional components, cooking characteristics and in vitro starch digestibility. <i>Food and Function</i> , 2019, 10, 6362-6373.	2.1	57
42	Characterization and performance of soybean protein modified by tyrosinase. <i>International Journal of Adhesion and Adhesives</i> , 2019, 92, 111-118.	1.4	9
43	Structure, physical and antioxidant properties of chitosan-gum arabic edible films incorporated with cinnamon essential oil. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 230-236.	3.6	108
44	Cinnamon and clove essential oils to improve physical, thermal and antimicrobial properties of chitosan-gum arabic polyelectrolyte complexed films. <i>Carbohydrate Polymers</i> , 2019, 217, 116-125.	5.1	90
45	A Comparative Study on the Structure and Properties of α -Amylase and Pullulanase Modified Starch-Polyvinyl Alcohol Based Nanocomposite Films. <i>Starch/Staerke</i> , 2019, 71, 1800287.	1.1	1
46	Electrochemical immunosensor for HBe antigen detection based on a signal amplification strategy: The co-catalysis of horseradish peroxidase and nanoporous gold. <i>Sensors and Actuators B: Chemical</i> , 2019, 284, 296-304.	4.0	28
47	Evaluations of physicochemical and biological properties of pullulan-based films incorporated with cinnamon essential oil and Tween 80. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 388-394.	3.6	97
48	Effects of different extrusion temperatures on extrusion behavior, phenolic acids, antioxidant activity, anthocyanins and phytosterols of black rice. <i>RSC Advances</i> , 2018, 8, 7123-7132.	1.7	34
49	PSO based BP ANN predictive model of <i>S. Typhimurium</i> in processing of surimi with citric acid. <i>Journal of Food Safety</i> , 2018, 38, e12420.	1.1	5
50	Effects of whey and soy protein addition on bread rheological property of wheat flour. <i>Journal of Texture Studies</i> , 2018, 49, 38-46.	1.1	54
51	Characterization of Soybean Protein Adhesives Modified by Xanthan Gum. <i>Coatings</i> , 2018, 8, 342.	1.2	17
52	Laponite crosslinked starch/polyvinyl alcohol hydrogels by freezing/thawing process and studying their cadmium ion absorption. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1-6.	3.6	44
53	Retention and release properties of cinnamon essential oil in antimicrobial films based on chitosan and gum arabic. <i>Food Hydrocolloids</i> , 2018, 84, 84-92.	5.6	115
54	Synthetic peptide, Ala-Arg-Glu-Gly-Glu-Met, abolishes pro-proliferative and anti-apoptotic effects of high glucose in vascular smooth muscle cells. <i>Biochemical and Biophysical Research Communications</i> , 2017, 485, 215-220.	1.0	7

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55	Effects of guar gum on adhesion properties of soybean protein isolate onto porcine bones. <i>International Journal of Adhesion and Adhesives</i> , 2017, 75, 124-131.	1.4	21
56	The Impact of Heat-Moisture Treatment on Physicochemical Properties and Retrogradation Behavior of Sweet Potato Starch. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	8
57	Correlations between the physical properties and chemical bonds of extruded corn starch enriched with whey protein concentrate. <i>RSC Advances</i> , 2017, 7, 11979-11986.	1.7	20
58	Physical properties and chemical forces of extruded corn starch fortified with soy protein isolate. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2604-2613.	1.3	19
59	Effect of parboiling on phytochemical content, antioxidant activity and physicochemical properties of germinated red rice. <i>Food Chemistry</i> , 2017, 214, 285-292.	4.2	55
60	A Comparative Study of Partial Replacement of Wheat Flour with Whey and Soy Protein on Rheological Properties of Dough and Cookie Quality. <i>Journal of Food Quality</i> , 2017, 2017, 1-10.	1.4	29
61	Chemical forces study of heat-induced myofibrillar protein gel as affected by partial substitution of NaCl with KCl, MgCl ₂ and CaCl ₂ . <i>CYTA - Journal of Food</i> , 2016, 14, 239-247.	0.9	38
62	Physicochemical Changes and Antioxidant Activity Prediction Model of Corn/Ginger-Based Extrudates during a Long Term Storage. <i>Food Science and Technology Research</i> , 2015, 21, 715-725.	0.3	1
63	Effects of Ionic Strength on Chemical Forces and Functional Properties of Heat-induced Myofibrillar Protein Gel. <i>Food Science and Technology Research</i> , 2015, 21, 597-605.	0.3	29
64	Chemical forces and water holding capacity study of heat-induced myofibrillar protein gel as affected by high pressure. <i>Food Chemistry</i> , 2015, 188, 111-118.	4.2	243
65	Development of protein-Rich Sorghum-Based Expanded Snacks Using Extrusion Technology. <i>International Journal of Food Properties</i> , 2013, 16, 263-276.	1.3	44
66	Structure and Physical Properties of Starch/Poly Vinyl Alcohol/Laponite RD Nanocomposite Films. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1954-1962.	2.4	77
67	Structure and Physical Properties of Starch/Poly Vinyl Alcohol/Sodium Montmorillonite Nanocomposite Films. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12384-12395.	2.4	94
68	Recent advances in starch, polyvinyl alcohol based polymer blends, nanocomposites and their biodegradability. <i>Carbohydrate Polymers</i> , 2011, 85, 7-16.	5.1	441
69	Effects of plasticizers on the structure and properties of starch-clay nanocomposite films. <i>Carbohydrate Polymers</i> , 2008, 74, 552-558.	5.1	181
70	Barrier and Mechanical Properties of Starch-clay Nanocomposite Films. <i>Cereal Chemistry</i> , 2008, 85, 433-439.	1.1	137