

# Xuesong Huang

## List of Publications by Year in descending order

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Version: 2024-02-01

12  
papers

462  
citations

1163117

8  
h-index

1199594

12  
g-index

12  
all docs

12  
docs citations

12  
times ranked

774  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent Advances in Marine Algae Polysaccharides: Isolation, Structure, and Activities. <i>Marine Drugs</i> , 2017, 15, 388.	4.6	270
2	Immunomodulatory Activity of Polysaccharide-Protein Complex from the Mushroom <i>Sclerotia</i> of <i>Polyporus rhinocerus</i> in Murine Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 3206-3214.	5.2	59
3	Thermolysis kinetics and thermal degradation compounds of alliin. <i>Food Chemistry</i> , 2017, 223, 25-30.	8.2	29
4	Characteristics of Two Calcium Pectinates Prepared from Citrus Pectin Using Either Calcium Chloride or Calcium Hydroxide. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6354-6361.	5.2	28
5	Alliin alters gut microbiota and gene expression of colonic epithelial tissues. <i>Journal of Food Biochemistry</i> , 2019, 43, e12795.	2.9	13
6	Thermal Degradation of p-Hydroxybenzoic Acid in Macadamia Nut Oil, Olive Oil, and Corn Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 289-300.	1.9	11
7	Cyanogenesis in Macadamia and Direct Analysis of Hydrogen Cyanide in Macadamia Flowers, Leaves, Husks, and Nuts Using Selected Ion Flow Tube-Mass Spectrometry. <i>Foods</i> , 2020, 9, 174.	4.3	11
8	Comparison of encapsulation of garlic oil with $\alpha$ -, $\beta$ -, and $\gamma$ -cyclodextrin using Selected Ion Flow Tube-Mass Spectrometry (SIFT-MS). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13865.	2.0	9
9	Effects of high-pressure pretreatment on acid extraction of pectin from pomelo peel. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5239-5249.	2.7	9
10	Simultaneous Determination of Trilobolide-6-O-Isobutyrate A and B in <i>Wedelia trilobata</i> by Gas Chromatography. <i>Chinese Journal of Chromatography (Se Pu)</i> , 2006, 24, 499-502.	0.8	8
11	ENYMOLOGIC CHARACTERIZATION OF GARLIC FRUCTAN EXOHYDROLASE. <i>Journal of Food Biochemistry</i> , 2012, 36, 248-253.	2.9	8
12	Optimization of calcium pectinate gel production from high methoxyl pectin. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 757-763.	3.5	7