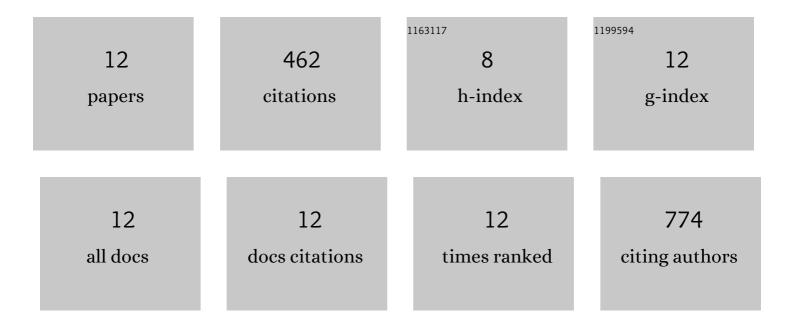
Xuesong Huang

List of Publications by Year in descending order

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