

Shuqin Xia

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.

74
papers

2,306
citations

26
h-index

47
g-index

78
ext. papers

2,904
ext. citations

5.9
avg. IF

5.24
L-index

#	Paper	IF	Citations
74	Incorporation of chickpea flour into biscuits improves the physicochemical properties and in vitro starch digestibility. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113222	5.4	1
73	Food-grade Pickering emulsions and high internal phase Pickering emulsions encapsulating cinnamaldehyde based on pea protein-pectin-EGCG complexes for extrusion 3D printing. <i>Food Hydrocolloids</i> , 2022 , 124, 107265	10.6	8
72	Complex coacervation microcapsules by tannic acid crosslinking prolong the antifungal activity of cinnamaldehyde against <i>Aspergillus brasiliensis</i> . <i>Food Bioscience</i> , 2022 , 47, 101686	4.9	0
71	Complex coacervates based on gelatin and sodium carboxymethyl cellulose as carriers for cinnamaldehyde: Effect of gelatin Bloom values on coacervates formation and interfacial properties. <i>Food Bioscience</i> , 2021 , 44, 101403	4.9	0
70	Gelation and microstructural properties of fish myofibrillar protein gels with the incorporation of l-lysine and l-arginine at low ionic strength. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 5469-5477	4.3	1
69	Saltiness perception related to salt release of surimi emulsified sausages: modulation in texture and microstructure by polysaccharides. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3893-3902	3.8	2
68	Emulsion delivery of sodium chloride: A promising approach for modulating saltiness perception and sodium reduction. <i>Trends in Food Science and Technology</i> , 2021 , 110, 525-538	15.3	4
67	Saltiness perception enhancement of fish meat treated by microwave: The significance of conformational characteristics, water and sodium mobility. <i>Food Chemistry</i> , 2021 , 347, 129033	8.5	5
66	Edicarbonyl compounds related to antimicrobial and antioxidant activity of maillard reaction products derived from xylose, cysteine and corn peptide hydrolysate. <i>Food Bioscience</i> , 2021 , 41, 100951	4.9	5
65	Modulation effect of glycerol on plasticization and water distribution of vacuum-dried calcium alginate gel beads encapsulating peppermint oil/ β -cyclodextrin complex. <i>Food Bioscience</i> , 2021 , 41, 100968	4.9	1
64	Chitosan decoration improves the rapid and long-term antibacterial activities of cinnamaldehyde-loaded liposomes. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 59-66	7.9	26
63	High internal phase pickering emulsions stabilized by pea protein isolate-high methoxyl pectin-EGCG complex: Interfacial properties and microstructure. <i>Food Chemistry</i> , 2021 , 350, 129251	8.5	22
62	Plant protein-based antioxidant Pickering emulsions and high internal phase Pickering emulsions against broad pH range and high ionic strength: Effects of interfacial rheology and microstructure. <i>LWT - Food Science and Technology</i> , 2021 , 150, 111953	5.4	3
61	The protection effect of trehalose on the multinuclear microcapsules based on gelatin and high methyl pectin coacervate during freeze-drying. <i>Food Hydrocolloids</i> , 2020 , 105, 105807	10.6	21
60	Metal complexed-enzymatic hydrolyzed chitosan improves moisture retention of fiber papers by migrating immobilized water to bound state. <i>Carbohydrate Polymers</i> , 2020 , 235, 115967	10.3	7
59	Fabrication of low environment-sensitive nanoparticles for cinnamaldehyde encapsulation by heat-induced gelation method. <i>Food Hydrocolloids</i> , 2020 , 105, 105789	10.6	22
58	Regulating water binding capacity and improving porous carbohydrate matrix's humectant and moisture proof functions by mixture of sucrose ester and <i>Polygonatum sibiricum</i> polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 667-674	7.9	9

57	Effect of moisture transfer on texture uniformity of cooked rice after heat preservation with electric rice cooker. <i>Journal of Cereal Science</i> , 2020 , 91, 102862	3.8	2
56	Microencapsulation of essential oils by complex coacervation method: preparation, thermal stability, release properties and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-20	11.5	16
55	Effects of environmental pH and ionic strength on the physical stability of cinnamaldehyde-loaded liposomes. <i>Journal of Dispersion Science and Technology</i> , 2020 , 41, 1568-1575	1.5	5
54	Microwave combined with conduction heating effects on the tenderness, water distribution, and microstructure of pork belly. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 62, 102344	6.8	8
53	Effect of calcium chloride on the uniformity of colouring in sushi red ginger slices by modulating the properties of starch.. <i>RSC Advances</i> , 2019 , 9, 1664-1670	3.7	0
52	Effect of sodium chloride concentration on off-flavor removal correlated to glucosinolate degradation and red radish anthocyanin stability. <i>Journal of Food Science and Technology</i> , 2019 , 56, 937-950	3.5	2
51	Gelatin and high methyl pectin coacervates crosslinked with tannic acid: The characterization, rheological properties, and application for peppermint oil microencapsulation. <i>Food Hydrocolloids</i> , 2019 , 97, 105174	10.6	52
50	Determination of 5-Hydroxymethyl-2-Furaldehyde in Cooked Japonica Rice Using a Modified QuEChERS Method Combined with Dispersive Liquid-Liquid Microextraction Followed by UPLC-ESI-MS/MS. <i>Food Analytical Methods</i> , 2019 , 12, 1838-1848	3.4	8
49	Improving the Flavor and Oxidation Resistance of Processed Sunflower Seeds with Maillard Peptides. <i>Food and Bioprocess Technology</i> , 2019 , 12, 809-819	5.1	9
48	Sodium carboxymethyl cellulose modulates the stability of cinnamaldehyde-loaded liposomes at high ionic strength. <i>Food Hydrocolloids</i> , 2019 , 93, 10-18	10.6	18
47	Improved controlled flavor formation during heat-treatment with a stable Maillard reaction intermediate derived from xylose-phenylalanine. <i>Food Chemistry</i> , 2019 , 271, 47-53	8.5	40
46	Modulation effect of core-wall ratio on the stability and antibacterial activity of cinnamaldehyde liposomes. <i>Chemistry and Physics of Lipids</i> , 2019 , 223, 104790	3.7	22
45	Comparison between microwave and traditional water bath cooking on saltiness perception, water distribution and microstructure of grass carp meat. <i>Food Research International</i> , 2019 , 125, 108521	7	20
44	Gelatin and pectin complex coacervates as carriers for cinnamaldehyde: Effect of pectin esterification degree on coacervate formation, and enhanced thermal stability. <i>Food Hydrocolloids</i> , 2019 , 87, 712-722	10.6	78
43	Characterization of odor-active compounds of chicken broth and improved flavor by thermal modulation in electrical stewpots. <i>Food Research International</i> , 2018 , 109, 72-81	7	37
42	Thermodynamic characterization of Gelatin/Sodium carboxymethyl cellulose complex coacervation encapsulating Conjugated Linoleic Acid (CLA). <i>Food Hydrocolloids</i> , 2018 , 80, 149-159	10.6	22
41	Investigating the optimum conditions for minimized 3-chloropropane-1,2-diol esters content and improved sensory attributes during savory beef flavor preparation. <i>Food Chemistry</i> , 2018 , 243, 96-102	8.5	3
40	Tallow Beef Flavor: Effect of Processing Conditions and Ingredients on 3-Chloropropane-1, 2-Diol Esters Generation, and Sensory Characteristics. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700337	3	1

39	Quantification of Free 2-Furfurylthiol in Coffee Brew Using a Prefabricated Coffee Model. <i>Food Analytical Methods</i> , 2018 , 11, 654-662	3.4	5
38	Effect of Temperature on Flavor Compounds and Sensory Characteristics of Maillard Reaction Products Derived from Mushroom Hydrolysate. <i>Molecules</i> , 2018 , 23,	4.8	21
37	Coupling effects of preheating time and extraction medium pH on red radish anthocyanin yield, glucosinolate degradation and off-odour removal. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 709-718	3.8	1
36	Effect of sodium carboxymethyl cellulose on complex coacervates formation with gelatin: Coacervates characterization, stabilization and formation mechanism. <i>Food Hydrocolloids</i> , 2017 , 69, 111-120	10.6	57
35	Characterizing Red Radish Pigment Off-Odor and Aroma-Active Compounds by Sensory Evaluation, Gas Chromatography-Mass Spectrometry/Olfactometry and Partial Least Square Regression. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1337-1353	5.1	10
34	Correlating enzymatic browning inhibition and antioxidant ability of Maillard reaction products derived from different amino acids. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4210-4218	4.3	29
33	Controlled formation of flavor compounds by preparation and application of Maillard reaction intermediate (MRI) derived from xylose and phenylalanine. <i>RSC Advances</i> , 2017 , 7, 45442-45451	3.7	46
32	Characterization of pork bone soup odor active compounds from traditional clay and commercial electrical stewpots by sensory evaluation, gas chromatography-mass spectrometry/olfactometry and partial least squares regression. <i>Flavour and Fragrance Journal</i> , 2017 , 32, 470-483	2.5	17
31	Biopolymer-coated liposomes by electrostatic adsorption of chitosan (chitosomes) as novel delivery systems for carotenoids. <i>Food Hydrocolloids</i> , 2016 , 52, 774-784	10.6	155
30	Mechanism of Formation and Stabilization of Nanoparticles Produced by Heating Electrostatic Complexes of WPI-Dextran Conjugate and Chondroitin Sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 5539-48	5.7	24
29	Direct determination of 3-chloro-1,2-propanediol esters in beef flavoring products by ultra-performance liquid chromatography tandem quadrupole mass spectrometry. <i>RSC Advances</i> , 2016 , 6, 113576-113582	3.7	9
28	Biopolymer-Lipid Bilayer Interaction Modulates the Physical Properties of Liposomes: Mechanism and Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7277-85	5.7	23
27	Probing Conformational Change of Bovine Serum Albumin-Dextran Conjugates under Controlled Dry Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4080-6	5.7	32
26	Stable nanoparticles prepared by heating electrostatic complexes of whey protein isolate-dextran conjugate and chondroitin sulfate. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4179-89	5.7	51
25	Insights into chitosan multiple functional properties: the role of chitosan conformation in the behavior of liposomal membrane. <i>Food and Function</i> , 2015 , 6, 3702-11	6.1	20
24	Effect of limited enzymatic hydrolysis on physico-chemical properties of soybean protein isolate-maltodextrin conjugates. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 226-232	3.8	8
23	Modulating effect of lipid bilayer-carotenoid interactions on the property of liposome encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 128, 172-180	6	64
22	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. <i>European Food Research and Technology</i> , 2014 , 238, 957-968	3.4	26

21	Liposome as a delivery system for carotenoids: comparative antioxidant activity of carotenoids as measured by ferric reducing antioxidant power, DPPH assay and lipid peroxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6726-35	5.7	115
20	Modulation of the carotenoid bioaccessibility through liposomal encapsulation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 123, 692-700	6	89
19	Liposomes as delivery systems for carotenoids: comparative studies of loading ability, storage stability and in vitro release. <i>Food and Function</i> , 2014 , 5, 1232-40	6.1	110
18	Chitosan/tripolyphosphate-nanoliposomes core-shell nanocomplexes as vitamin E carriers: shelf-life and thermal properties. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1367-1374	3.8	12
17	The effect of soy protein structural modification on emulsion properties and oxidative stability of fish oil microcapsules. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 120, 63-70	6	27
16	Preparation and evaluation of chitosan-calcium-gellan gum beads for controlled release of protein. <i>European Food Research and Technology</i> , 2013 , 237, 467-479	3.4	56
15	Liposomes as vehicles for lutein: preparation, stability, liposomal membrane dynamics, and structure. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 8175-84	5.7	101
14	Transglutaminase cross-linking effect on sensory characteristics and antioxidant activities of Maillard reaction products from soybean protein hydrolysates. <i>Food Chemistry</i> , 2013 , 136, 144-51	8.5	60
13	Dual effects of chitosan decoration on the liposomal membrane physicochemical properties as affected by chitosan concentration and molecular conformation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6901-10	5.7	34
12	Improving Blended Carrot-Orange Juice Quality by the Addition of Cyclodextrins During Enzymatic Clarification. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2612-2617	5.1	13
11	Sensory Characteristics and Antioxidant Activities of Maillard Reaction Products from Soy Protein Hydrolysates with Different Molecular Weight Distribution. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1775-1789	5.1	108
10	COMPARATIVE STUDY ON PHENOLIC COMPOUNDS AND ANTIOXIDANT ACTIVITY OF FEUTRELL'S EARLY AND KINNOW PEEL EXTRACTS. <i>Journal of Food Biochemistry</i> , 2011 , 35, 454-471	3.3	6
9	Original article: Encapsulation of ascorbic acid in amorphous maltodextrin employing extrusion as affected by matrix/core ratio and water content. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1895-1901	3.8	15
8	Separation and Purification of Flavonoid from Ginkgo Extract by Polyamide Resin. <i>Separation Science and Technology</i> , 2010 , 45, 2413-2419	2.5	21
7	Temperature effect on the non-volatile compounds of Maillard reaction products derived from xylose- β -D-glucose-xylose- β -D-glucose peptide system: Further insights into thermal degradation and cross-linking. <i>Food Chemistry</i> , 2010 , 120, 967-972	8.5	122
6	Characteristics and antioxidant activity of ultrafiltrated Maillard reaction products from a casein- β -D-glucose model system. <i>Food Chemistry</i> , 2009 , 117, 48-54	8.5	130
5	Nanoliposomes mediate coenzyme Q10 transport and accumulation across human intestinal Caco-2 cell monolayer. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7989-96	5.7	22
4	Preparation of salidroside nano-liposomes by ethanol injection method and in vitro release study. <i>European Food Research and Technology</i> , 2008 , 227, 167-174	3.4	65

- 3 Effect of coenzyme Q(10) incorporation on the characteristics of nanoliposomes. *Journal of Physical Chemistry B*, **2007**, 111, 2200-7 3-4 36
- 2 Improved assay of coenzyme Q10 from liposomes by Tween 80 solubilisation and UV spectrophotometry. *Journal of the Science of Food and Agriculture*, **2006**, 86, 2119-2127 4-3 6
- 1 Optimization in the preparation of coenzyme Q10 nanoliposomes. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6358-66 5-7 78