

Xian-Bing Xu

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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.

53 papers	535 citations	14 h-index	19 g-index
57 ext. papers	846 ext. citations	6.4 avg, IF	4.46 L-index

#	Paper	IF	Citations
53	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. <i>Food Research International</i> , 2019 , 121, 247-256	7	43
52	Simultaneous quantification of free amino acids and 5Tnucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. <i>Food Chemistry</i> , 2018 , 268, 57-65	8.5	30
51	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 45493-45503	9.5	27
50	Inhibitory effect of sugarcane molasses extract on the formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine. <i>Food Chemistry</i> , 2017 , 221, 1145-1150	8.5	26
49	Separation and determination of 4-methylimidazole, 2-methylimidazole and 5-hydroxymethylfurfural in beverages by amino trap column coupled with pulsed amperometric detection. <i>Food Chemistry</i> , 2015 , 169, 224-9	8.5	26
48	A self-sorted gel network formed by heating a mixture of soy and cod proteins. <i>Food and Function</i> , 2019 , 10, 5140-5151	6.1	19
47	Effects of high-pressure homogenisation on structural and functional properties of mussel (<i>Mytilus edulis</i>) protein isolate. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1157-1165	3.8	19
46	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. <i>Food Chemistry</i> , 2017 , 232, 633-638	8.5	18
45	Low oil emulsion gel stabilized by defatted Antarctic krill (<i>Euphausia superba</i>) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105294	8.9	17
44	Effects of pressure on the glucose-ammonium sulphite caramel solutions. <i>Food Chemistry</i> , 2011 , 127, 596-601	8.5	16
43	Dispersive liquid-liquid microextraction for rapid and inexpensive determination of tetramethylpyrazine in vinegar. <i>Food Chemistry</i> , 2019 , 286, 141-145	8.5	15
42	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3416-3426	4.3	15
41	Evaluation of lipid profile in different tissues of Japanese abalone <i>Haliotis discus hannai</i> Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. <i>Food Chemistry</i> , 2018 , 265, 49-56	8.5	15
40	Hofmeister effect-assisted one step fabrication of fish gelatin hydrogels. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108973	5.4	14
39	Ultrasound pre-fractured casein and in-situ formation of high internal phase emulsions. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104916	8.9	14
38	Effects of ball-milling treatment on mussel (<i>Mytilus edulis</i>) protein: structure, functional properties and in vitro digestibility. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 683-691	3.8	12
37	Isotope dilution determination for the trace level of 4(5)-methylimidazole in beverages using dispersive liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. <i>Food Chemistry</i> , 2018 , 245, 687-691	8.5	12

36	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid-liquid microextraction coupled with HPLC-DAD. <i>Analytical Methods</i> , 2017 , 9, 2445-2451	3.2	11
35	Quality properties and formation of Edicarbonyl compounds in abalone muscle (<i>Haliotis discus</i>) as affected by tenderization and baking processes. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1503-1512	2.8	10
34	Determination of HMF in Vinegar and Soy Sauce Using Two-Step Ultrasonic Assisted Liquid-Liquid Micro-Extraction Coupled with Capillary Electrophoresis-Ultraviolet Detection. <i>Food Analytical Methods</i> , 2018 , 11, 479-485	3.4	10
33	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. <i>Molecules</i> , 2018 , 23,	4.8	10
32	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. <i>Food Chemistry</i> , 2020 , 328, 127122	8.5	10
31	Determination of selected volatile terpenes in fish samples via solid phase microextraction arrow coupled with GC-MS. <i>Talanta</i> , 2021 , 221, 121446	6.2	10
30	The effect of pH and amino acids on the formation of methylglyoxal in a glucose-amino acid model system. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3159-3165	4.3	8
29	A novel magnetic solid-phase extraction method for detection of 14 heterocyclic aromatic amines by UPLC-MS/MS in meat products. <i>Food Chemistry</i> , 2021 , 337, 127630	8.5	8
28	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. <i>Food Chemistry</i> , 2021 , 340, 127877	8.5	8
27	In-situ dispersion of casein to form nanoparticles for Pickering high internal phase emulsions. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110538	5.4	8
26	Isotope dilution quantification of 5-hydroxymethyl-2-furaldehyde in beverages using vortex-assisted liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. <i>Analytical Methods</i> , 2017 , 9, 3839-3844	3.2	7
25	Dispersive solid-phase extraction and dispersive liquid-liquid microextraction for the determination of flavor enhancers in ready-to-eat seafood by HPLC-PDA. <i>Food Chemistry</i> , 2020 , 309, 125753	8.5	7
24	One-step coextraction method for flavouring soybean oil with the dried stipe of <i>Lentinus edodes</i> (Berk.) sing by supercritical CO ₂ fluid extraction. <i>LWT - Food Science and Technology</i> , 2020 , 120, 108853	5.4	7
23	Reinvestigation of 2-acetylthiazole formation pathways in the Maillard reaction. <i>Food Chemistry</i> , 2021 , 345, 128761	8.5	7
22	Effect of alkyl distribution in pyrazine on pyrazine flavor release in bovine serum albumin solution.. <i>RSC Advances</i> , 2019 , 9, 36951-36959	3.7	7
21	Effects of preheat treatment on the physicochemical and interfacial properties of cod proteins and its relation to the stability of subsequent emulsions. <i>Food Hydrocolloids</i> , 2021 , 112, 106338	10.6	7
20	Promotion effect of sulfite on deoxyosones and 4-methylimidazole in caramel model system. <i>Food Chemistry</i> , 2017 , 223, 121-127	8.5	6
19	Comparative Study of the Effect of Glucosamine and Free Ammonium on 4-Methylimidazole Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8031-6	5.7	6

18	Vortex-Assisted Liquid-Liquid Micro-extraction Followed by Head Space Solid Phase Micro-extraction for the Determination of Eugenol in Fish Using GC-MS. <i>Food Analytical Methods</i> , 2018 , 11, 790-796	3.4	6
17	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. <i>Journal of Chromatography A</i> , 2019 , 1596, 20-29	4.5	5
16	Relationship between enzyme, peptides, amino acids, ion composition, and bitterness of the hydrolysates of Alaska pollock frame. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12801	3.3	5
15	Preheat-induced soy protein particles with tunable heat stability. <i>Food Chemistry</i> , 2021 , 336, 127624	8.5	5
14	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 627-651	16.4	5
13	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1439-1448	2.8	4
12	High throughput analysis and quantitation of Edicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. <i>Journal of Hazardous Materials</i> , 2021 , 403, 123580	12.8	4
11	A rapid clean-up method for the quantitation of 5-hydroxymethyl-2-furaldehyde in thermally treated abalone (<i>Haliotis discus</i>) muscle by HPLC-MS/MS. <i>Analytical Methods</i> , 2018 , 10, 5091-5096	3.2	3
10	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. <i>Analytical Methods</i> , 2019 , 11, 2443-2449	3.2	2
9	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. <i>Food and Function</i> , 2020 , 11, 3351-3360	6.1	2
8	Dispersive Liquid-Liquid Microextraction Followed by HS-SPME for the Determination of Flavor Enhancers in Seafood Using GC-MS. <i>Foods</i> , 2022 , 11, 1507	4.9	2
7	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , 2021 , 374, 131652	8.5	1
6	Fabrication of flavour oil high internal phase emulsions by casein/pectin hybrid particles: 3D printing performance. <i>Food Chemistry</i> , 2022 , 371, 131349	8.5	1
5	Development of a High Internal Phase Emulsion of Antarctic Krill Oil Diluted by Soybean Oil Using Casein as a Co-Emulsifier. <i>Foods</i> , 2021 , 10,	4.9	1
4	Improved thermal and oxidation stabilities of pickering high internal phase emulsions stabilized using glycated pea protein isolate with glycation extent. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113465	5.4	1
3	Untargeted analysis of microbial metabolites and unsaturated fatty acids in salmon via hydrophilic-lipophilic balanced solid-phase microextraction arrow.. <i>Food Chemistry</i> , 2022 , 380, 132219	8.5	0
2	Formation mechanism of nanocomplex of resveratrol and glycated bovine serum albumin and their glycation-enhanced stability showing glycation extent. <i>LWT - Food Science and Technology</i> , 2021 , 112916	5.4	0
1	Reduced Adhesive Force Leading to Enhanced Thermal Stability of Soy Protein Particles by Combined Preheating and Ultrasonic Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3015-3025	5.7	0

