Xian-Bing Xu

List of Publications by Year in Descending Order

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	Untargeted analysis of microbial metabolites and unsaturated fatty acids in salmon via hydrophilic-lipophilic balanced solid-phase microextraction arrow.. *Food Chemistry*, **2022**, 380, 132219	8.5	0
52	Fabrication of flavour oil high internal phase emulsions by casein/pectin hybrid particles: 3D printing performance. *Food Chemistry*, **2022**, 371, 131349	8.5	1
51	Improved thermal and oxidation stabilities of pickering high internal phase emulsions stabilized using glycated pea protein isolate with glycation extent. *LWT - Food Science and Technology*, **2022**, 162, 113465	5.4	1
50	Dispersive Liquid-Liquid Microextraction Followed by HS-SPME for the Determination of Flavor Enhancers in Seafood Using GC-MS. *Foods*, **2022**, 11, 1507	4.9	2
49	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. *Food Chemistry*, **2021**, 374, 131652	8.5	1
48	Formation mechanism of nanocomplex of resveratrol and glycated bovine serum albumin and their glycation-enhanced stability showing glycation extent. *LWT - Food Science and Technology*, **2021**, 112916	5.4	0
47	Reduced Adhesive Force Leading to Enhanced Thermal Stability of Soy Protein Particles by Combined Preheating and Ultrasonic Treatment. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3015-3025	5.7	0
46	Development of a High Internal Phase Emulsion of Antarctic Krill Oil Diluted by Soybean Oil Using Casein as a Co-Emulsifier. *Foods*, **2021**, 10,	4.9	1
45	Reinvestigation of 2-acetylthiazole formation pathways in the Maillard reaction. *Food Chemistry*, **2021**, 345, 128761	8.5	7
44	Preheat-induced soy protein particles with tunable heat stability. *Food Chemistry*, **2021**, 336, 127624	8.5	5
43	Low oil emulsion gel stabilized by defatted Antarctic krill (Euphausia superba) protein using high-intensity ultrasound. *Ultrasonics Sonochemistry*, **2021**, 70, 105294	8.9	17
42	Determination of selected volatile terpenes in fish samples via solid phase microextraction arrow coupled with GC-MS. *Talanta*, **2021**, 221, 121446	6.2	10
41	High throughput analysis and quantitation of □dicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. *Journal of Hazardous Materials*, **2021**, 403, 123580	12.8	4
40	A novel magnetic solid-phase extraction method for detection of 14 heterocyclic aromatic amines by UPLC-MS/MS in meat products. *Food Chemistry*, **2021**, 337, 127630	8.5	8
39	Effects of preheat treatment on the physicochemical and interfacial properties of cod proteins and its relation to the stability of subsequent emulsions. *Food Hydrocolloids*, **2021**, 112, 106338	10.6	7
38	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. *Food Chemistry*, **2021**, 340, 127877	8.5	8
37	In-situ dispersion of casein to form nanoparticles for Pickering high internal phase emulsions. *LWT - Food Science and Technology*, **2021**, 139, 110538	5.4	8

36	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 627-651	16.4	5
35	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. *Food and Function*, **2020**, 11, 3351-3360	6.1	2
34	Improving the functional properties of bovine serum albumin-glucose conjugates in natural deep eutectic solvents. *Food Chemistry*, **2020**, 328, 127122	8.5	10
33	Dispersive solid-phase extraction and dispersive liquid-liquid microextraction for the determination of flavor enhancers in ready-to-eat seafood by HPLC-PDA. *Food Chemistry*, **2020**, 309, 125753	8.5	7
32	Hofmeister effect-assisted one step fabrication of fish gelatin hydrogels. *LWT - Food Science and Technology*, **2020**, 121, 108973	5.4	14
31	Ultrasound pre-fractured casein and in-situ formation of high internal phase emulsions. *Ultrasonics Sonochemistry*, **2020**, 64, 104916	8.9	14
30	One-step coextraction method for flavouring soybean oil with the dried stipe of Lentinus edodes (Berk.) sing by supercritical CO2 fluid extraction. *LWT - Food Science and Technology*, **2020**, 120, 108853	5.4	7
29	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. *ACS Applied Materials & Interfaces*, **2020**, 12, 45493-45503	9.5	27
28	Dispersive liquid-liquid microextraction for rapid and inexpensive determination of tetramethylpyrazine in vinegar. *Food Chemistry*, **2019**, 286, 141-145	8.5	15
27	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. *Analytical Methods*, **2019**, 11, 2443-2449	3.2	2
26	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. *Food Research International*, **2019**, 121, 247-256	7	43
25	Coated direct inlet probe coupled with atmospheric-pressure chemical ionization and high-resolution mass spectrometry for fast quantitation of target analytes. *Journal of Chromatography A*, **2019**, 1596, 20-29	4.5	5
24	Relationship between enzyme, peptides, amino acids, ion composition, and bitterness of the hydrolysates of Alaska pollock frame. *Journal of Food Biochemistry*, **2019**, 43, e12801	3.3	5
23	A self-sorted gel network formed by heating a mixture of soy and cod proteins. *Food and Function*, **2019**, 10, 5140-5151	6.1	19
22	Effect of alkyl distribution in pyrazine on pyrazine flavor release in bovine serum albumin solution.. *RSC Advances*, **2019**, 9, 36951-36959	3.7	7
21	Characterization of volatile compounds in different dried sea cucumber cultivars. *Journal of Food Measurement and Characterization*, **2018**, 12, 1439-1448	2.8	4
20	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3416-3426	4.3	15
19	Quality properties and formation of □dicarbonyl compounds in abalone muscle (Haliotis discus) as affected by tenderization and baking processes. *Journal of Food Measurement and Characterization*, **2018**, 12, 1503-1512	2.8	10

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. *Food Analytical Methods*, **2018**, 11, 790-796	3.4	6
17	Determination of HMF in Vinegar and Soy Sauce Using Two-Step Ultrasonic Assisted Liquid–liquid Micro-Extraction Coupled with Capillary Electrophoresis-Ultraviolet Detection. *Food Analytical Methods*, **2018**, 11, 479-485	3.4	10
16	Simultaneous quantification of free amino acids and 5′-nucleotides in shiitake mushrooms by stable isotope labeling-LC-MS/MS analysis. *Food Chemistry*, **2018**, 268, 57-65	8.5	30
15	Effects of Limited Hydrolysis and High-Pressure Homogenization on Functional Properties of Oyster Protein Isolates. *Molecules*, **2018**, 23,	4.8	10
14	Effects of high-pressure homogenisation on structural and functional properties of mussel (Mytilus edulis) protein isolate. *International Journal of Food Science and Technology*, **2018**, 53, 1157-1165	3.8	19
13	Effects of ball-milling treatment on mussel (Mytilus edulis) protein: structure, functional properties and in-vitro digestibility. *International Journal of Food Science and Technology*, **2018**, 53, 683-691	3.8	12
12	Isotope dilution determination for the trace level of 4(5)-methylimidazole in beverages using dispersive liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. *Food Chemistry*, **2018**, 245, 687-691	8.5	12
11	A rapid clean-up method for the quantitation of 5-hydroxymethyl-2-furaldehyde in thermally treated abalone (Haliotis discus) muscle by HPLC-MS/MS. *Analytical Methods*, **2018**, 10, 5091-5096	3.2	3
10	Evaluation of lipid profile in different tissues of Japanese abalone Haliotis discus hannai Ino with UPLC-ESI-Q-TOF-MS-based lipidomic study. *Food Chemistry*, **2018**, 265, 49-56	8.5	15
9	Isotope dilution HPLC-MS/MS for simultaneous quantification of acrylamide and 5-hydroxymethylfurfural (HMF) in thermally processed seafood. *Food Chemistry*, **2017**, 232, 633-638	8.5	18
8	Isotope dilution quantification of 5-hydroxymethyl-2-furaldehyde in beverages using vortex-assisted liquid–liquid microextraction coupled with ESI-HPLC-MS/MS. *Analytical Methods*, **2017**, 9, 3839-3844	3.2	7
7	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid–liquid microextraction coupled with HPLC-DAD. *Analytical Methods*, **2017**, 9, 2445-2451	3.2	11
6	Promotion effect of sulfite on deoxyosones and 4-methylimidazole in caramel model system. *Food Chemistry*, **2017**, 223, 121-127	8.5	6
5	Inhibitory effect of sugarcane molasses extract on the formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine. *Food Chemistry*, **2017**, 221, 1145-1150	8.5	26
4	The effect of pH and amino acids on the formation of methylglyoxal in a glucose-amino acid model system. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3159-3165	4.3	8
3	Comparative Study of the Effect of Glucosamine and Free Ammonium on 4-Methylimidazole Formation. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 8031-6	5.7	6
2	Separation and determination of 4-methylimidazole, 2-methylimidazole and 5-hydroxymethylfurfural in beverages by amino trap column coupled with pulsed amperometric detection. *Food Chemistry*, **2015**, 169, 224-9	8.5	26
1	Effects of pressure on the glucose-ammonium sulphite caramel solutions. *Food Chemistry*, **2011**, 127, 596-601	8.5	16