

Enbo Xu

List of Publications by Year in descending order

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Version: 2024-02-01

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1,677
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257357

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all docs

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docs citations

72
times ranked

1724
citing authors

#	ARTICLE	IF	CITATIONS
1	Highly sensitive fluorescence sensing of zearalenone using a novel aptasensor based on upconverting nanoparticles. <i>Food Chemistry</i> , 2017, 230, 673-680.	4.2	102
2	An ultrasensitive aptasensor based on fluorescent resonant energy transfer and exonuclease-assisted target recycling for patulin detection. <i>Food Chemistry</i> , 2018, 249, 136-142.	4.2	75
3	Comparison between ATR-IR, Raman, concatenated ATR-IR and Raman spectroscopy for the determination of total antioxidant capacity and total phenolic content of Chinese rice wine. <i>Food Chemistry</i> , 2016, 194, 671-679.	4.2	68
4	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. <i>Carbohydrate Polymers</i> , 2015, 131, 98-107.	5.1	64
5	Rapid detection of β -conglutin with a novel lateral flow aptasensor assisted by immunomagnetic enrichment and enzyme signal amplification. <i>Food Chemistry</i> , 2018, 269, 375-379.	4.2	60
6	Advances in conversion of natural biopolymers: A reactive extrusion (REX) enzyme-combined strategy for starch/protein-based food processing. <i>Trends in Food Science and Technology</i> , 2020, 99, 167-180.	7.8	56
7	Establishment of a dual mode immunochromatographic assay for <i>Campylobacter jejuni</i> detection. <i>Food Chemistry</i> , 2019, 289, 708-713.	4.2	55
8	Physicochemical and digestibility characterisation of maize starch-caffeic acid complexes. <i>LWT - Food Science and Technology</i> , 2020, 121, 108857.	2.5	53
9	Characterization of Volatile Flavor Compounds in Chinese Rice Wine Fermented from Enzymatic Extruded Rice. <i>Journal of Food Science</i> , 2015, 80, C1476-89.	1.5	50
10	Measurement of fermentation parameters of Chinese rice wine using Raman spectroscopy combined with linear and non-linear regression methods. <i>Food Control</i> , 2015, 56, 95-102.	2.8	49
11	Monitoring of fermentation process parameters of Chinese rice wine using attenuated total reflectance mid-infrared spectroscopy. <i>Food Control</i> , 2015, 50, 405-412.	2.8	47
12	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. <i>Food and Bioprocess Technology</i> , 2015, 8, 589-604.	2.6	43
13	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. <i>Food and Bioprocess Technology</i> , 2020, 13, 442-451.	2.6	42
14	Improved bioaccessibility of phenolics and antioxidant activity of glutinous rice and its fermented Chinese rice wine by simultaneous extrusion and enzymatic hydrolysis. <i>Journal of Functional Foods</i> , 2015, 17, 214-226.	1.6	41
15	A fluorometric method for aptamer-based simultaneous determination of two kinds of the fusarium mycotoxins zearalenone and fumonisin B1 making use of gold nanorods and upconversion nanoparticles. <i>Mikrochimica Acta</i> , 2020, 187, 254.	2.5	37
16	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. <i>Food Chemistry</i> , 2016, 212, 146-154.	4.2	36
17	Aptamer and gold nanorod-based fumonisin B1 assay using both fluorometry and SERS. <i>Mikrochimica Acta</i> , 2020, 187, 215.	2.5	36
18	Effect of chitosan molecular weight on the formation of chitosan-pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe_3O_4 -carrageenan nanoparticles. <i>Food Chemistry</i> , 2016, 202, 49-58.	4.2	35

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19	Immobilization of pullulanase onto activated magnetic chitosan/Fe ₃ O ₄ nanoparticles prepared by in situ mineralization and effect of surface functional groups on the stability. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 472, 69-77.	2.3	31
20	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. <i>RSC Advances</i> , 2016, 6, 109442-109452.	1.7	31
21	Introduction of chlorogenic acid during extrusion affects the physicochemical properties and enzymatic hydrolysis of rice flour. <i>Food Hydrocolloids</i> , 2021, 116, 106652.	5.6	30
22	New Method for the Immobilization of Pullulanase onto Hybrid Magnetic (Fe ₃ O ₄ - α -Carrageenan) Nanoparticles by Electrostatic Coupling with Pullulanase/Chitosan Complex. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3534-3542.	2.4	29
23	Desorption of nutrients and flavor compounds formation during the cooking of bone soup. <i>Food Control</i> , 2022, 132, 108408.	2.8	28
24	Bimodal counterpropagating-responsive sensing material for the detection of histamine. <i>RSC Advances</i> , 2017, 7, 44933-44944.	1.7	27
25	Trimer-based aptasensor for simultaneous determination of multiple mycotoxins using SERS and fluorimetry. <i>Mikrochimica Acta</i> , 2020, 187, 495.	2.5	27
26	Mechanical force-induced dispersion of starch nanoparticles and nanoemulsion: Size control, dispersion behaviour, and emulsified stability. <i>Carbohydrate Polymers</i> , 2022, 275, 118711.	5.1	27
27	Effect of enzymatic (thermostable α -amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. <i>Food Chemistry</i> , 2016, 197, 114-123.	4.2	24
28	Evaluation of extraction technologies of lycopene: Hindrance of extraction, effects on isomerization and comparative analysis - A review. <i>Trends in Food Science and Technology</i> , 2021, 115, 285-296.	7.8	24
29	Effect of Thermostable α -Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. <i>Food and Bioprocess Technology</i> , 2015, 8, 1958-1973.	2.6	23
30	Dynamics of rapid starch gelatinization and total phenolic thermomechanical destruction moderated via rice bio-extrusion with alpha-amylase activation. <i>RSC Advances</i> , 2017, 7, 19464-19478.	1.7	23
31	Rapid Determination of Process Variables of Chinese Rice Wine Using FT-NIR Spectroscopy and Efficient Wavelengths Selection Methods. <i>Food Analytical Methods</i> , 2015, 8, 1456-1467.	1.3	22
32	The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch. <i>LWT - Food Science and Technology</i> , 2021, 151, 112238.	2.5	20
33	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 1162-1171.	3.2	19
34	Effect of exogenous metal ions and mechanical stress on rice processed in thermal-solid enzymatic reaction system related to further alcoholic fermentation efficiency. <i>Food Chemistry</i> , 2018, 240, 965-973.	4.2	19
35	Discrimination of Chinese rice wines of different geographical origins by UV-vis spectroscopy and chemometrics. <i>Journal of the Institute of Brewing</i> , 2015, 121, 167-174.	0.8	18
36	Rearranged supramolecular structure of resistant starch with polymorphic microcrystals prepared in high-solid enzymatic system. <i>Food Hydrocolloids</i> , 2022, 124, 107215.	5.6	18

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37	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. <i>Analytical Methods</i> , 2015, 7, 2726-2737.	1.3	16
38	Rapid Measurement of Antioxidant Activity and Î³-Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. <i>Food Analytical Methods</i> , 2015, 8, 2541-2553.	1.3	16
39	Magnetic (Zn-St) ₁₀ FeO _n (n = 1, 2, 3, 4) Framework of Macro-“Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 43553-43562.	4.0	15
40	Preparation of porous starch by Î±-amylase-catalyzed hydrolysis under a moderate electric field. <i>LWT - Food Science and Technology</i> , 2021, 137, 110449.	2.5	15
41	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase-Magnesium Complex. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 9572-9578.	3.2	14
42	Building a Fluorescent Aptasensor Based on Exonuclease-Assisted Target Recycling Strategy for One-Step Detection of T-2 Toxin. <i>Food Analytical Methods</i> , 2019, 12, 625-632.	1.3	14
43	Effect of moderate electric field on glucoamylase-catalyzed hydrolysis of corn starch: Roles of electrophoretic and polarization effects. <i>Food Hydrocolloids</i> , 2022, 122, 107120.	5.6	14
44	Use of Attenuated Total Reflectance Mid-Infrared Spectroscopy for Rapid Prediction of Amino Acids in Chinese Rice Wine. <i>Journal of Food Science</i> , 2015, 80, C1670-9.	1.5	11
45	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. <i>Food Analytical Methods</i> , 2016, 9, 1210-1219.	1.3	11
46	A comprehensive review of cereal germ and its lipids: Chemical composition, multi-objective process and functional application. <i>Food Chemistry</i> , 2021, 362, 130066.	4.2	11
47	Calcium-lactate-induced enzymatic hydrolysis of extruded broken rice starch to improve Chinese rice wine fermentation and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2020, 118, 108803.	2.5	9
48	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. <i>Food Analytical Methods</i> , 2017, 10, 788-798.	1.3	8
49	Extrinsic factors influencing nano-/micro-particle formation in pure soy glycinin solution via heating. <i>Food Hydrocolloids</i> , 2020, 103, 105649.	5.6	8
50	Effect of wheat Quâ€™ addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. <i>Journal of the Institute of Brewing</i> , 2016, 122, 55-62.	0.8	7
51	Dual-Mode Aptasensor for SERS and Chiral Detection of <i>Campylobacter jejuni</i> . <i>Food Analytical Methods</i> , 2019, 12, 2185-2193.	1.3	7
52	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. <i>Food Chemistry</i> , 2019, 286, 38-42.	4.2	7
53	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable Î±-Amylase. <i>Food and Bioprocess Technology</i> , 2017, 10, 1015-1030.	2.6	6
54	Co-extrusion of proanthocyanins from Chinese bayberry leaves modifies the physicochemical properties as well as the in vitro digestion of restructured rice. <i>Food Structure</i> , 2021, 27, 100182.	2.3	6

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55	The effect of <i>Vaccinium bracteatum</i> Thunb. leaves addition on antioxidant capacity, physicochemical properties, and in vitro digestibility of rice extrudates. <i>Journal of Food Science</i> , 2021, 86, 4730-4740.	1.5	6
56	Proteomic response and molecular regulatory mechanisms of <i>Bacillus cereus</i> spores under ultrasound treatment. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105732.	3.8	6
57	Advanced cutting techniques for solid food: Mechanisms, applications, modeling approaches, and future perspectives. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1568-1597.	5.9	6
58	Influence of Enzymatic Extrusion Liquefaction Pretreatment for Chinese Rice Wine on the Volatiles Generated from Extruded Rice. <i>Journal of Food Science</i> , 2015, 80, C29-39.	1.5	5
59	Effect of metal salts on α -amylase-catalyzed hydrolysis of broken rice under a moderate electric field. <i>Food Research International</i> , 2020, 137, 109707.	2.9	5
60	Ultrasonication of Thawed Huyou Juice: Effects on Cloud Stability, Physicochemical Properties and Bioactive Compounds. <i>Foods</i> , 2021, 10, 1695.	1.9	5
61	Effects of connection mode on acid hydrolysis of corn starch during induced electric field treatment. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 370-377.	3.6	5
62	Triple-Mode Aptasensor for Sensitive and Reliable Determination of Staphylococcal Enterotoxin B. <i>Food Analytical Methods</i> , 2020, 13, 1255-1261.	1.3	4
63	Heat-induced conversion of multiscale molecular structure of natural food nutrients: A review. <i>Food Chemistry</i> , 2022, 369, 130900.	4.2	4
64	Ultrasensitive Detection of Staphylococcal Enterotoxin B with an AuNPs@MIL-101 Nanohybrid-Based Dual-Modal Aptasensor. <i>Food Analytical Methods</i> , 2022, 15, 1368-1376.	1.3	4
65	Functional and physical properties of naked barley-based unexpanded extrudates: effects of low temperature. <i>International Journal of Food Properties</i> , 2020, 23, 1886-1898.	1.3	3
66	Bifunctional Fe ₃ O ₄ nanoparticles as magnet and inducer in bioextruded fabrication of starch-based composite with hierarchical pore architecture. <i>International Journal of Biological Macromolecules</i> , 2021, 190, 876-886.	3.6	3
67	Equipment-Free Quantitative Detection of <i>Salmonella typhimurium</i> with a Liposome and Enzyme Reaction-Based Lateral Flow Assay. <i>Food Analytical Methods</i> , 2022, 15, 1482-1489.	1.3	3
68	Comparison of different thermal treatments on the physicochemical properties of <i>Apios fortunei</i> used for yellow wine fermentation. <i>LWT - Food Science and Technology</i> , 2021, 145, 111518.	2.5	2
69	Effect of anion type on enzymatic hydrolysis of starch-(thermostable α -amylase)-calcium system in a low-moisture solid microenvironment of bioextrusion. <i>Carbohydrate Polymers</i> , 2020, 240, 116331.	5.1	2
70	Study on the evaluation standard of extruded glutinous rice starch with thermostable α -amylase for making Chinese rice wine. <i>International Journal of Food Science and Technology</i> , 0, , .	1.3	0