Enbo Xu

List of Publications by Year
in descending order

70 papers	1,677 citations	257357 24 h-index	330025 37 g-index
72 all docs	72 docs citations	72 times ranked	1724 citing authors

#	Article	IF	Citations
1	Mechanical force-induced dispersion of starch nanoparticles and nanoemulsion: Size control, dispersion behaviour, and emulsified stability. Carbohydrate Polymers, 2022, 275, 118711.	5.1	27
2	Heat-induced conversion of multiscale molecular structure of natural food nutrients: A review. Food Chemistry, 2022, 369, 130900.	4.2	4
3	Effect of moderate electric field on glucoamylase-catalyzed hydrolysis of corn starch: Roles of electrophoretic and polarization effects. Food Hydrocolloids, 2022, 122, 107120.	5.6	14
4	Rearranged supramolecular structure of resistant starch with polymorphic microcrystals prepared in high-solid enzymatic system. Food Hydrocolloids, 2022, 124, 107215.	5.6	18
5	Desorption of nutrients and flavor compounds formation during the cooking of bone soup. Food Control, 2022, 132, 108408.	2.8	28
6	Ultrasensitive Detection of Staphylococcal Enterotoxin B with an AuNPs@MIL-101 Nanohybrid-Based Dual-Modal Aptasensor. Food Analytical Methods, 2022, 15, 1368-1376.	1.3	4
7	Equipment-Free Quantitative Detection of Salmonella typhimurium with a Liposome and Enzyme Reaction-Based Lateral Flow Assay. Food Analytical Methods, 2022, 15, 1482-1489.	1.3	3
8	Advanced cutting techniques for solid food: Mechanisms, applications, modeling approaches, and future perspectives. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1568-1597.	5.9	6
9	Effects of connection mode on acid hydrolysis of corn starch during induced electric field treatment. International Journal of Biological Macromolecules, 2022, 200, 370-377.	3.6	5
10	Preparation of porous starch by Î±-amylase-catalyzed hydrolysis under a moderate electric field. LWT - Food Science and Technology, 2021, 137, 110449.	2.5	15
11	Co-extrusion of proanthocyanins from Chinese bayberry leaves modifies the physicochemical properties as well as the in vitro digestion of restructured rice. Food Structure, 2021, 27, 100182.	2.3	6
12	Comparison of different thermal treatments on the physicochemical properties of Apios fortunei used for yellow wine fermentation. LWT - Food Science and Technology, 2021, 145, 111518.	2.5	2
13	Ultrasonication of Thawed Huyou Juice: Effects on Cloud Stability, Physicochemical Properties and Bioactive Compounds. Foods, 2021, 10, 1695.	1.9	5
14	Introduction of chlorogenic acid during extrusion affects the physicochemical properties and enzymatic hydrolysis of rice flour. Food Hydrocolloids, 2021, 116, 106652.	5.6	30
15	The effect of <i>Vaccinium bracteatum</i> Thunb. leaves addition on antioxidant capacity, physicochemical properties, and in vitro digestibility of rice extrudates. Journal of Food Science, 2021, 86, 4730-4740.	1.5	6
16	Evaluation of extraction technologies of lycopene: Hindrance of extraction, effects on isomerization and comparative analysis - A review. Trends in Food Science and Technology, 2021, 115, 285-296.	7.8	24
17	Proteomic response and molecular regulatory mechanisms of Bacillus cereus spores under ultrasound treatment. Ultrasonics Sonochemistry, 2021, 78, 105732.	3.8	6
18	Bifunctional Fe3O4 nanoparticles as magnet and inducer in bioextruded fabrication of starch-based composite with hierarchical pore architecture. International Journal of Biological Macromolecules, 2021, 190, 876-886.	3.6	3

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19	The combined effects of extrusion and recrystallization treatments on the structural and physicochemical properties and digestibility of corn and potato starch. LWT - Food Science and Technology, 2021, 151, 112238.	2.5	20
20	A comprehensive review of cereal germ and its lipids: Chemical composition, multi-objective process and functional application. Food Chemistry, 2021, 362, 130066.	4.2	11
21	Calciumâ€"lactate-induced enzymatic hydrolysis of extruded broken rice starch to improve Chinese rice wine fermentation and antioxidant capacity. LWT - Food Science and Technology, 2020, 118, 108803.	2.5	9
22	Effects of Extrusion Technology Combined with Enzymatic Hydrolysis on the Structural and Physicochemical Properties of Porous Corn Starch. Food and Bioprocess Technology, 2020, 13, 442-451.	2.6	42
23	Physicochemical and digestibility characterisation of maize starchâ€"caffeic acid complexes. LWT - Food Science and Technology, 2020, 121, 108857.	2.5	53
24	Effect of metal salts on Î±-amylase-catalyzed hydrolysis of broken rice under a moderate electric field. Food Research International, 2020, 137, 109707.	2.9	5
25	Functional and physical properties of naked barley-based unexpanded extrudates: effects of low temperature. International Journal of Food Properties, 2020, 23, 1886-1898.	1.3	3
26	Trimer-based aptasensor for simultaneous determination of multiple mycotoxins using SERS and fluorimetry. Mikrochimica Acta, 2020, 187, 495.	2.5	27
27	Aptamer and gold nanorodâ€"based fumonisin B1 assay using both fluorometry and SERS. Mikrochimica Acta, 2020, 187, 215.	2.5	36
28	Advances in conversion of natural biopolymers: A reactive extrusion (REX)â€"enzyme-combined strategy for starch/protein-based food processing. Trends in Food Science and Technology, 2020, 99, 167-180.	7.8	56
29	Extrinsic factors influencing nano-/micro-particle formation in pure soy glycinin solution via heating. Food Hydrocolloids, 2020, 103, 105649.	5.6	8
30	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. Mikrochimica Acta, 2020, 187, 254.	2.5	37
31	Triple-Mode Aptasensor for Sensitive and Reliable Determination of Staphylococcal Enterotoxin B. Food Analytical Methods, 2020, 13, 1255-1261.	1.3	4
32	Effect of anion type on enzymatic hydrolysis of starch-(thermostable Î±-amylase)-calcium system in a low-moisture solid microenvironment of bioextrusion. Carbohydrate Polymers, 2020, 240, 116331.	5.1	2
33	Dual-Mode Aptasensor for SERS and Chiral Detection of Campylobacter jejuni. Food Analytical Methods, 2019, 12, 2185-2193.	1.3	7
34	Magnetic (Zn-St)10Fe0n (n = 1, 2, 3, 4) Framework of Macroâ€"Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. ACS Applied Materials & Interfaces, 2019, 11, 43553-43562.	4.0	15
35	Establishment of a dual mode immunochromatographic assay for Campylobacter jejuni detection. Food Chemistry, 2019, 289, 708-713.	4.2	55
36	Effect of extrusion pretreatment on the physical and chemical properties of broad bean and its relationship to koji preparation. Food Chemistry, 2019, 286, 38-42.	4.2	7

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37	Building a Fluorescent Aptasensor Based on Exonuclease-Assisted Target Recycling Strategy for One-Step Detection of T-2 Toxin. Food Analytical Methods, 2019, 12, 625-632.	1.3	14
38	An ultrasensitive aptasensor based on fluorescent resonant energy transfer and exonuclease-assisted target recycling for patulin detection. Food Chemistry, 2018, 249, 136-142.	4.2	75
39	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. ACS Sustainable Chemistry and Engineering, 2018, 6, 1162-1171.	3.2	19
40	Effect of exogenous metal ions and mechanical stress on rice processed in thermal-solid enzymatic reaction system related to further alcoholic fermentation efficiency. Food Chemistry, 2018, 240, 965-973.	4.2	19
41	Rapid detection of Î²-conglutin with a novel lateral flow aptasensor assisted by immunomagnetic enrichment and enzyme signal amplification. Food Chemistry, 2018, 269, 375-379.	4.2	60
42	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylaseâ€"Magnesium Complex. ACS Sustainable Chemistry and Engineering, 2018, 6, 9572-9578.	3.2	14
43	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable Î±-Amylase. Food and Bioprocess Technology, 2017, 10, 1015-1030.	2.6	6
44	Highly sensitive fluorescence sensing of zearalenone using a novel aptasensor based on upconverting nanoparticles. Food Chemistry, 2017, 230, 673-680.	4.2	102
45	Bimodal counterpropagating-responsive sensing material for the detection of histamine. RSC Advances, 2017, 7, 44933-44944.	1.7	27
46	Dynamics of rapid starch gelatinization and total phenolic thermomechanical destruction moderated via rice bio-extrusion with alpha-amylase activation. RSC Advances, 2017, 7, 19464-19478.	1.7	23
47	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods. Food Analytical Methods, 2017, 10, 788-798.	1.3	8
48	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. RSC Advances, 2016, 6, 109442-109452.	1.7	31
49	A Feasibility Study on the Evaluation of Quality Properties of Chinese Rice Wine Using Raman Spectroscopy. Food Analytical Methods, 2016, 9, 1210-1219.	1.3	11
50	Response surface methodology for evaluation and optimization of process parameter and antioxidant capacity of rice flour modified by enzymatic extrusion. Food Chemistry, 2016, 212, 146-154.	4.2	36
51	Effect of chitosan molecular weight on the formation of chitosanâ€"pullulanase soluble complexes and their application in the immobilization of pullulanase onto Fe3O4â€"Îº-carrageenan nanoparticles. Food Chemistry, 2016, 202, 49-58.	4.2	35
52	Effect of enzymatic (thermostable Î±-amylase) treatment on the physicochemical and antioxidant properties of extruded rice incorporated with soybean flour. Food Chemistry, 2016, 197, 114-123.	4.2	24
53	Effect of â€˜wheat Quâ€™ addition on the formation of ethyl carbamate in Chinese rice wine with enzymatic extrusion liquefaction pretreatment. Journal of the Institute of Brewing, 2016, 122, 55-62.	0.8	7
54	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. Food Chemistry, 2016, 194, 671-679.	4.2	68

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55	Characterization of Volatile Flavor Compounds in Chinese Rice Wine Fermented from Enzymatic Extruded Rice. Journal of Food Science, 2015, 80, C1476-89.	1.5	50
56	Use of Attenuated Total Reflectance Midâ€Infrared Spectroscopy for Rapid Prediction of Amino Acids in Chinese Rice Wine. Journal of Food Science, 2015, 80, C1670-9.	1.5	11
57	In situ synthesis of new magnetite chitosan/carrageenan nanocomposites by electrostatic interactions for protein delivery applications. Carbohydrate Polymers, 2015, 131, 98-107.	5.1	64
58	Impact of High-Shear Extrusion Combined With Enzymatic Hydrolysis on Rice Properties and Chinese Rice Wine Fermentation. Food and Bioprocess Technology, 2015, 8, 589-604.	2.6	43
59	Discrimination of Chinese rice wines of different geographical origins by UV-vis spectroscopy and chemometrics. Journal of the Institute of Brewing, 2015, 121, 167-174.	0.8	18
60	Immobilization of pullulanase onto activated magnetic chitosan/Fe3O4 nanoparticles prepared by in situ mineralization and effect of surface functional groups on the stability. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2015, 472, 69-77.	2.3	31
61	Application of FT-NIR spectroscopy and FT-IR spectroscopy to Chinese rice wine for rapid determination of fermentation process parameters. Analytical Methods, 2015, 7, 2726-2737.	1.3	16
62	Improved bioaccessibility of phenolics and antioxidant activity of glutinous rice and its fermented Chinese rice wine by simultaneous extrusion and enzymatic hydrolysis. Journal of Functional Foods, 2015, 17, 214-226.	1.6	41
63	New Method for the Immobilization of Pullulanase onto Hybrid Magnetic (Fe₃O₄â€“Îº-Carrageenan) Nanoparticles by Electrostatic Coupling with Pullulanase/Chitosan Complex. Journal of Agricultural and Food Chemistry, 2015, 63, 3534-3542.	2.4	29
64	Rapid Measurement of Antioxidant Activity and Î³-Aminobutyric Acid Content of Chinese Rice Wine by Fourier-Transform Near Infrared Spectroscopy. Food Analytical Methods, 2015, 8, 2541-2553.	1.3	16
65	Measurement of fermentation parameters of Chinese rice wine using Raman spectroscopy combined with linear and non-linear regression methods. Food Control, 2015, 56, 95-102.	2.8	49
66	Effect of Thermostable Î±-Amylase Addition on the Physicochemical Properties, Free/Bound Phenolics and Antioxidant Capacities of Extruded Hulled and Whole Rice. Food and Bioprocess Technology, 2015, 8, 1958-1973.	2.6	23
67	Influence of Enzymatic Extrusion Liquefaction Pretreatment for Chinese Rice Wine on the Volatiles Generated from Extruded Rice. Journal of Food Science, 2015, 80, C29-39.	1.5	5
68	Monitoring of fermentation process parameters of Chinese rice wine using attenuated total reflectance mid-infrared spectroscopy. Food Control, 2015, 50, 405-412.	2.8	47
69	Rapid Determination of Process Variables of Chinese Rice Wine Using FT-NIR Spectroscopy and Efficient Wavelengths Selection Methods. Food Analytical Methods, 2015, 8, 1456-1467.	1.3	22
70	Study on the evaluation standard of extruded glutinous rice starch with thermostable Î±â€•amylase for making Chinese rice wine. International Journal of Food Science and Technology, 0, , .	1.3	0