## Xiangyang Wang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9059688/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Synthesis, characterization, and antimicrobial activities of sulfonated chitosan. Carbohydrate Polymers, 2017, 155, 321-328.	10.2	109
2	Effect of chitosan and its derivatives as antifungal and preservative agents on postharvest green asparagus. Food Chemistry, 2014, 155, 105-111.	8.2	101
3	Preparation of highly crystalline nitrogen-doped carbon dots and their application in sequential fluorescent detection of Fe3+ and ascorbic acid. Food Chemistry, 2020, 326, 126935.	8.2	84
4	Pyridine-grafted chitosan derivative as an antifungal agent. Food Chemistry, 2016, 196, 381-387.	8.2	60
5	Insight into the interaction between chitosan and bovine serum albumin. Carbohydrate Polymers, 2017, 176, 75-82.	10.2	57
6	Recent development of HS-GC-IMS technology in rapid and non-destructive detection of quality and contamination in agri-food products. TrAC - Trends in Analytical Chemistry, 2021, 144, 116435.	11.4	50
7	Effect of chitosan coatings on postharvest green asparagus quality. Carbohydrate Polymers, 2013, 92, 2027-2032.	10.2	42
8	Endogenous and exogenous enzymolysis of vegetable-sourced glucosinolates and influencing factors. Food Chemistry, 2010, 119, 987-994.	8.2	39
9	Effect of Chitosan as an Antifungal and Preservative Agent on Postharvest Blueberry. Journal of Food Quality, 2016, 39, 516-523.	2.6	33
10	Evaluation Antibacterial Activity of Quaternaryâ€Based Chitin/Chitosan Derivatives <i>In Vitro</i> . Journal of Food Science, 2013, 78, M90-7.	3.1	31
11	Effect of postharvest l-arginine or cholesterol treatment on the quality of green asparagus (Asparagus officinalis L.) spears during low temperature storage. Scientia Horticulturae, 2017, 225, 788-794.	3.6	29
12	Silver/chitosan-based Janus particles: Synthesis, characterization, and assessment of antimicrobial activity in vivo and vitro. Food Research International, 2015, 78, 433-441.	6.2	25
13	Biochemical characterization of a proteoglycan complex from an edible mushroom Ganoderma lucidum fruiting bodies and its immunoregulatory activity. Food Research International, 2011, 44, 367-372.	6.2	24
14	Codon optimisation improves the expression of Trichoderma viride sp. endochitinase in Pichia pastoris. Scientific Reports, 2013, 3, 3043.	3.3	24
15	Analysis of the isothiocyanates present in three Chinese Brassica vegetable seeds and their potential anticancer bioactivities. European Food Research and Technology, 2010, 231, 951-958.	3.3	15
16	Comparison of enhanced male mice sexual function among three medicinal materials. Andrologia, 2018, 50, e13087.	2.1	12
17	The mechanism of cholesterol-effect on the quality of green asparagus ( Asparagus officinalis L.) spears during low temperature storage. Scientia Horticulturae, 2018, 231, 36-42.	3.6	11

18 Effects of exogenous cholesterol treatment on quality characteristics of pak choy (Brassica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td

XIANGYANG WANG

#	Article	IF	CITATIONS
19	Migration of bisphenol A from polyvinyl chloride plastics to solvents of different polarities and packaged food in China. Packaging Technology and Science, 2021, 34, 127-137.	2.8	10
20	Characterization and inhibition of four fungi producing citrinin in various culture media. Biotechnology Letters, 2021, 43, 701-710.	2.2	9
21	Effects of post-harvest stigmasterol treatment on quality-related parameters and antioxidant enzymes of green asparagus (Asparagus officinalis L.). Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1785-1792.	2.3	6
22	Development and validation of a bullfrog-immunoaffinity column clean-up for citrinin determination in red yeast rice. Process Biochemistry, 2019, 78, 200-206.	3.7	5
23	Fluorescent Detection of Organophosphorus Pesticides Using Carbon Dots Derived from Broccoli. Arabian Journal for Science and Engineering, 2023, 48, 8315-8324.	3.0	5
24	Isolation and identification of nucleosides/nucleotides raising testosterone and NO levels of mice serum from Chinese chive (Allium tuberosum ) leaves. Andrologia, 2019, 51, e13191.	2.1	1
25	Inhibition effect of preservatives or disinfectants on <i>F. concentricum</i> from postharvest asparagus ( <i>Asparagus officinalis</i> L.) spear in vitro and in vivo. Journal of Food Processing and Preservation, 2022, 46, .	2.0	0
26	Impact of encapsulation techniques (drying methods and carrier materials) on the nutraceuticals release and absorption mechanism of mulberry leaf. Journal of Food Processing and Preservation, 0, , .	2.0	0