

Xiangyang Wang

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

792
citations

623188

14
h-index

610482

24
g-index

26
all docs

26
docs citations

26
times ranked

1041
citing authors

#	ARTICLE	IF	CITATIONS
1	Synthesis, characterization, and antimicrobial activities of sulfonated chitosan. <i>Carbohydrate Polymers</i> , 2017, 155, 321-328.	5.1	109
2	Effect of chitosan and its derivatives as antifungal and preservative agents on postharvest green asparagus. <i>Food Chemistry</i> , 2014, 155, 105-111.	4.2	101
3	Preparation of highly crystalline nitrogen-doped carbon dots and their application in sequential fluorescent detection of Fe ³⁺ and ascorbic acid. <i>Food Chemistry</i> , 2020, 326, 126935.	4.2	84
4	Pyridine-grafted chitosan derivative as an antifungal agent. <i>Food Chemistry</i> , 2016, 196, 381-387.	4.2	60
5	Insight into the interaction between chitosan and bovine serum albumin. <i>Carbohydrate Polymers</i> , 2017, 176, 75-82.	5.1	57
6	Recent development of HS-GC-IMS technology in rapid and non-destructive detection of quality and contamination in agri-food products. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 144, 116435.	5.8	50
7	Effect of chitosan coatings on postharvest green asparagus quality. <i>Carbohydrate Polymers</i> , 2013, 92, 2027-2032.	5.1	42
8	Endogenous and exogenous enzymolysis of vegetable-sourced glucosinolates and influencing factors. <i>Food Chemistry</i> , 2010, 119, 987-994.	4.2	39
9	Effect of Chitosan as an Antifungal and Preservative Agent on Postharvest Blueberry. <i>Journal of Food Quality</i> , 2016, 39, 516-523.	1.4	33
10	Evaluation Antibacterial Activity of Quaternary- α -Based Chitin/Chitosan Derivatives <i>In Vitro</i> . <i>Journal of Food Science</i> , 2013, 78, M90-7.	1.5	31
11	Effect of postharvest l-arginine or cholesterol treatment on the quality of green asparagus (<i>Asparagus officinalis</i> L.) spears during low temperature storage. <i>Scientia Horticulturae</i> , 2017, 225, 788-794.	1.7	29
12	Silver/chitosan-based Janus particles: Synthesis, characterization, and assessment of antimicrobial activity in vivo and vitro. <i>Food Research International</i> , 2015, 78, 433-441.	2.9	25
13	Biochemical characterization of a proteoglycan complex from an edible mushroom <i>Ganoderma lucidum</i> fruiting bodies and its immunoregulatory activity. <i>Food Research International</i> , 2011, 44, 367-372.	2.9	24
14	Codon optimisation improves the expression of <i>Trichoderma viride</i> sp. endochitinase in <i>Pichia pastoris</i> . <i>Scientific Reports</i> , 2013, 3, 3043.	1.6	24
15	Analysis of the isothiocyanates present in three Chinese Brassica vegetable seeds and their potential anticancer bioactivities. <i>European Food Research and Technology</i> , 2010, 231, 951-958.	1.6	15
16	Comparison of enhanced male mice sexual function among three medicinal materials. <i>Andrologia</i> , 2018, 50, e13087.	1.0	12
17	The mechanism of cholesterol-effect on the quality of green asparagus (<i>Asparagus officinalis</i> L.) spears during low temperature storage. <i>Scientia Horticulturae</i> , 2018, 231, 36-42.	1.7	11
18	Effects of exogenous cholesterol treatment on quality characteristics of pak choy (<i>Brassica</i>)	2.9	10

#	ARTICLE	IF	CITATIONS
19	Migration of bisphenol A from polyvinyl chloride plastics to solvents of different polarities and packaged food in China. <i>Packaging Technology and Science</i> , 2021, 34, 127-137.	1.3	10
20	Characterization and inhibition of four fungi producing citrinin in various culture media. <i>Biotechnology Letters</i> , 2021, 43, 701-710.	1.1	9
21	Effects of post-harvest stigmasterol treatment on quality-related parameters and antioxidant enzymes of green asparagus (<i>Asparagus officinalis</i> L.). <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016, 33, 1785-1792.	1.1	6
22	Development and validation of a bullfrog-immunoaffinity column clean-up for citrinin determination in red yeast rice. <i>Process Biochemistry</i> , 2019, 78, 200-206.	1.8	5
23	Fluorescent Detection of Organophosphorus Pesticides Using Carbon Dots Derived from Broccoli. <i>Arabian Journal for Science and Engineering</i> , 2023, 48, 8315-8324.	1.7	5
24	Isolation and identification of nucleosides/nucleotides raising testosterone and NO levels of mice serum from Chinese chive (<i>Allium tuberosum</i>) leaves. <i>Andrologia</i> , 2019, 51, e13191.	1.0	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. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	0
26	Impact of encapsulation techniques (drying methods and carrier materials) on the nutraceuticals release and absorption mechanism of mulberry leaf. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	0