Xingyu Wang

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9096321/publications.pdf

Version: 2024-02-01

19	341	932766 10	839053 18
papers	citations	h-index	g-index

20	20	20	382
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antitumor effect and molecular mechanism of antioxidant polysaccharides from Salvia miltiorrhiza Bunge in human colorectal carcinoma LoVo cells. International Journal of Biological Macromolecules, 2018, 108, 625-634.	3.6	65
2	Visualized Detection of Vibrio parahaemolyticus in Food Samples Using Dual-Functional Aptamers and Cut-Assisted Rolling Circle Amplification. Journal of Agricultural and Food Chemistry, 2019, 67, 1244-1253.	2.4	44
3	Modification of Nucleic Acids by Azobenzene Derivatives and Their Applications in Biotechnology and Nanotechnology. Chemistry - an Asian Journal, 2014, 9, 3344-3358.	1.7	36
4	Selection of highly specific aptamers to Vibrio parahaemolyticus using cell-SELEX powered by functionalized graphene oxide and rolling circle amplification. Analytica Chimica Acta, 2019, 1052, 153-162.	2.6	35
5	Preparation of Small RNAs Using Rolling Circle Transcription and Site-Specific RNA Disconnection. Molecular Therapy - Nucleic Acids, 2015, 4, e215.	2.3	27
6	Digestion of Plant Dietary miRNAs Starts in the Mouth under the Protection of Coingested Food Components and Plant-Derived Exosome-like Nanoparticles. Journal of Agricultural and Food Chemistry, 2022, 70, 4316-4327.	2.4	23
7	Stability and absorption mechanism of typical plant miRNAs in an in vitro gastrointestinal environment: basis for their cross-kingdom nutritional effects. Journal of Nutritional Biochemistry, 2020, 81, 108376.	1.9	15
8	Highly specific DNA detection from massive background nucleic acids based on rolling circle amplification of target dsDNA. RSC Advances, 2014, 4, 38293.	1.7	14
9	Qualitative and quantitative assessment of DNA quality of frozen beef based on DNA yield, gel electrophoresis and PCR amplification and their correlations to beef quality. Food Chemistry, 2018, 260, 160-165.	4.2	14
10	Characterization of the antioxidative polysaccharides from Ziziphus jujube cv. Goutouzao and its tumorâ€inhibitory effects on human colorectal carcinoma LoVo cells via immunocyte activation. Journal of Food Biochemistry, 2020, 44, e13462.	1.2	12
11	The effects of food components on the digestion of DNA by pepsin. International Journal of Food Sciences and Nutrition, 2016, 67, 797-805.	1.3	8
12	Rapid identification and quantitation of the viable cells of Lactobacillus casei in fermented dairy products using an aptamer-based strategy powered by a novel cell-SELEX protocol. Journal of Dairy Science, 2019, 102, 10814-10824.	1.4	8
13	Synthesis and properties of an insoluble chitosan resin modified by azamacrocycle copper(II) complex for protein hydrolysis. Journal of Applied Polymer Science, 2013, 128, 3280-3288.	1.3	7
14	Synthesis of a chitosan-based functional biopolymer with both catalytic and binding groups for protein and DNA hydrolysis. RSC Advances, 2015, 5, 19541-19551.	1.7	7
15	Azobenzene-modified antisense oligonucleotides for site-specific cleavage of RNA with photocontrollable property. RSC Advances, 2016, 6, 93398-93402.	1.7	6
16	A novel isothermal method using rolling circle reverse transcription for accurate amplification of small RNA sequences. Biochimie, 2019, 163, 137-141.	1.3	6
17	Synergistic antitumor effects of polysaccharides and anthocyanins from Lycium ruthenicum Murr. on human colorectal carcinoma LoVo cells and the molecular mechanism. Food Science and Nutrition, 2022, 10, 2956-2968.	1.5	6
18	Preparation and characterization of magnetic resin made from chitosan and cerium. Journal of Ocean University of China, 2010, 9, 185-192.	0.6	4

#	Article	IF	Citations
19	Tailoring diameters of carbon nanofibers with optimal mesopores to remarkably promote hemin adsorption toward ultrasensitive detection of bisphenol A. Food Chemistry, 2022, 383, 132628.	4.2	4