

# Xuwei Liu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9553001/publications.pdf>

Version: 2024-02-01

12  
papers

397  
citations

1039880

9  
h-index

1281743

11  
g-index

12  
all docs

12  
docs citations

12  
times ranked

255  
citing authors

#	ARTICLE	IF	CITATIONS
1	Interactions between cell wall polysaccharides and polyphenols: Effect of molecular internal structure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3574-3617.	5.9	114
2	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. <i>Carbohydrate Polymers</i> , 2021, 262, 117935.	5.1	91
3	Dietary pectic substances enhance gut health by its polycomponent: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2015-2039.	5.9	35
4	Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. <i>Trends in Food Science and Technology</i> , 2022, 125, 12-25.	7.8	33
5	Exploring interactions between pectins and procyanidins: Structure-function relationships. <i>Food Hydrocolloids</i> , 2021, 113, 106498.	5.6	31
6	An overview of carotenoid extractions using green solvents assisted by Z-isomerization. <i>Trends in Food Science and Technology</i> , 2022, 123, 145-160.	7.8	25
7	Reactivity of flavanols: Their fate in physical food processing and recent advances in their analysis by depolymerization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4841-4880.	5.9	23
8	Impact of xanthan gum on gluten microstructure and bread quality during the freeze-thaw storage. <i>LWT - Food Science and Technology</i> , 2022, 162, 113450.	2.5	16
9	Enzymatic hydrolysates of soy protein promote the physicochemical stability of mulberry anthocyanin extracts in food processing. <i>Food Chemistry</i> , 2022, 386, 132811.	4.2	13
10	Interactions between heterogeneous cell walls and two procyanidins: Insights from the effects of chemical composition and physical structure. <i>Food Hydrocolloids</i> , 2021, 121, 107018.	5.6	8
11	Experimental and theoretical investigation on interactions between xylose-containing hemicelluloses and procyanidins. <i>Carbohydrate Polymers</i> , 2022, 281, 119086.	5.1	8
12	Exploring magnetron sputtering preparation of high-quality LiNi <sub>0.5</sub> Mn <sub>1.5</sub> O <sub>4</sub> films by controlling the oxygen atmosphere at moderate temperature. <i>Thin Solid Films</i> , 2022, 750, 139174.	0.8	0