Xiaoyun Xu

List of Publications by Year
in descending order

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70 papers	2,322 citations	236612 25 h-index	233125 45 g-index
70 all docs	70 docs citations	70 times ranked	2985 citing authors

#	Article	IF	Citations
1	A structureâ€“activity relationship study of flavonoids as inhibitors of E. coli by membrane interaction effect. Biochimica Et Biophysica Acta - Biomembranes, 2013, 1828, 2751-2756.	1.4	171
2	Structureâ€“Activity Relationship of Flavonoids on Their Anti-Escherichia coli Activity and Inhibition of DNA Gyrase. Journal of Agricultural and Food Chemistry, 2013, 61, 8185-8190.	2.4	133
3	Characterization and functional properties of mango peel pectin extracted by ultrasound assisted citric acid. International Journal of Biological Macromolecules, 2016, 91, 794-803.	3.6	109
4	Effect of Se treatment on glucosinolate metabolism and health-promoting compounds in the broccoli sprouts of three cultivars. Food Chemistry, 2016, 190, 374-380.	4.2	96
5	Antimicrobial mechanism of flavonoids against Escherichia coli ATCC 25922 by model membrane study. Applied Surface Science, 2014, 305, 515-521.	3.1	95
6	Effect of microencapsulation using soy protein isolate and gum arabic as wall material on red raspberry anthocyanin stability, characterization, and simulated gastrointestinal conditions. Ultrasonics Sonochemistry, 2020, 63, 104927.	3.8	87
7	Activation and inactivation mechanisms of polyphenol oxidase during thermal and non-thermal methods of food processing. Food and Bioproducts Processing, 2019, 117, 170-182.	1.8	86
8	Antimicrobial activity of nobiletin and tangeretin against Pseudomonas. Food Chemistry, 2012, 132, 1883-1890.	4.2	85
9	Effects of different ionic strengths on the physicochemical properties of plant and animal proteins-stabilized emulsions fabricated using ultrasound emulsification. Ultrasonics Sonochemistry, 2019, 58, 104627.	3.8	78
10	Electromagnetic radiation at 900ÂMHz induces sperm apoptosis through bcl-2, bax and caspase-3 signaling pathways in rats. Reproductive Health, 2015, 12, 65.	1.2	73
11	Attenuation of tert-Butyl Hydroperoxide (t-BHP)-Induced Oxidative Damage in HepG2 Cells by Tangeretin: Relevance of the Nrf2â€“ARE and MAPK Signaling Pathways. Journal of Agricultural and Food Chemistry, 2018, 66, 6317-6325.	2.4	68
12	Study of Structure and Permeability Relationship of Flavonoids in Caco-2 Cells. Nutrients, 2017, 9, 1301.	1.7	67
13	Fermented blueberry pomace with antioxidant properties improves fecal microbiota community structure and short chain fatty acids production in an in vitro mode. LWT - Food Science and Technology, 2020, 125, 109260.	2.5	66
14	Phenolic Content, Composition, Antioxidant Activity, and Their Changes during Domestic Cooking of Potatoes. Journal of Agricultural and Food Chemistry, 2009, 57, 10231-10238.	2.4	64
15	3D-QSAR and docking studies of flavonoids as potent Escherichia coli inhibitors. Scientific Reports, 2016, 6, 23634.	1.6	63
16	Effect of high-pressure carbon dioxide on the aggregation and conformational changes of polyphenol oxidase from apple (Malus domestica) juice. Innovative Food Science and Emerging Technologies, 2019, 54, 43-50.	2.7	55
17	Isoflavone biochanin A, a novel nuclear factor erythroid 2â€related factor 2 (Nrf2)â€antioxidant response element activator, protects against oxidative damage in HepG2 cells. BioFactors, 2019, 45, 563-574.	2.6	51
18	Inactivation, Aggregation and Conformational Changes of Polyphenol Oxidase from Quince (Cydonia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2018, 23, 1743.	1.7	43

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19	Untargeted metabolomics reveals predominant alterations in primary metabolites of broccoli sprouts in response to pre-harvest selenium treatment. Food Research International, 2018, 111, 205-211.	2.9	36
20	Nanoencapsulation of anthocyanins-loaded Î²-lactoglobulin nanoparticles: Characterization, stability, and bioavailability in vitro. Food Research International, 2020, 137, 109635.	2.9	36
21	Eugenol emulsions affect the browning processes, and microbial and chemical qualities of fresh-cut Chinese water chestnut. Food Bioscience, 2020, 38, 100716.	2.0	35
22	Fermented blueberry pomace ameliorates intestinal barrier function through the NF-ÎºB-MLCK signaling pathway in high-fat diet mice. Food and Function, 2020, 11, 3167-3179.	2.1	34
23	Structure characteristics for intestinal uptake of flavonoids in Caco-2 cells. Food Research International, 2018, 105, 353-360.	2.9	32
24	Curcumin loading and colon release of pectin gel beads: Effect of different de-esterification method. Food Chemistry, 2022, 389, 133130.	4.2	32
25	Structure affinity relationship and docking studies of flavonoids as substrates of multidrug-resistant associated protein 2 (MRP2) in MDCK/MRP2 cells. Food Chemistry, 2019, 291, 101-109.	4.2	30
26	Effect of ultrasound on functional properties, flavor characteristics, and storage stability of soybean milk. Food Chemistry, 2022, 381, 132158.	4.2	27
27	Inactivation and structural changes of polyphenol oxidase in quince (<scp>Cydonia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 42 Agriculture, 2020, 100, 2065-2073.	1.7	26
28	Enzymatic, Phyto-, and Physicochemical Evaluation of Apple Juice under High-Pressure Carbon Dioxide and Thermal Processing. Foods, 2020, 9, 243.	1.9	26
29	Ultrasonic Processing Induced Activity and Structural Changes of Polyphenol Oxidase in Orange (Citrus sinensis Osbeck). Molecules, 2019, 24, 1922.	1.7	24
30	Flavonoids from the mung bean coat promote longevity and fitness in Caenorhabditis elegans. Food and Function, 2021, 12, 8196-8207.	2.1	22
31	Effect of Lactobacillus plantarum-fermented mulberry pomace on antioxidant properties and fecal microbial community. LWT - Food Science and Technology, 2021, 147, 111651.	2.5	22
32	Ultrasound-assisted gelation of Î²-carotene enriched oleogels based on candelilla wax-nut oils: Physical properties and in-vitro digestion analysis. Ultrasonics Sonochemistry, 2021, 79, 105762.	3.8	21
33	Eugenol treatment delays the flesh browning of fresh-cut water chestnut (Eleocharis tuberosa) through regulating the metabolisms of phenolics and reactive oxygen species. Food Chemistry: X, 2022, 14, 100307.	1.8	20
34	Interactions and gel strength of mixed myofibrillar with soy protein, 7S globulin and enzyme-hydrolyzed soy proteins. European Food Research and Technology, 2010, 231, 751-762.	1.6	19
35	Effects of different nut oils on the structures and properties of gelâ€like emulsions induced by ultrasound using soy protein as an emulsifier. International Journal of Food Science and Technology, 2021, 56, 1649-1660.	1.3	19
36	Optimisation of enzymatic production of sulforaphane in broccoli sprouts and their total antioxidant activity at different growth and storage days. Journal of Food Science and Technology, 2017, 54, 209-218.	1.4	18

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37	Lactobacillus casei-fermented blueberry pomace augments sIgA production in high-fat diet mice by improving intestinal microbiota. Food and Function, 2020, 11, 6552-6564.	2.1	18
38	Effect of high-pressure carbon dioxide treatment on browning inhibition of fresh-cut Chinese water chestnut (Eleocharis tuberosa): Based on the comparison of damaged tissue and non-damaged tissue. Postharvest Biology and Technology, 2021, 179, 111557.	2.9	18
39	Volatiles of orange juice and orange wines using spontaneous and inoculated fermentations. European Food Research and Technology, 2009, 228, 849-856.	1.6	17
40	Preparative separation of polymethoxylated flavones from Ponkan (Citrus reticulata Blanco cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Aspergillus niger. European Food Research and Technology, 2012, 235, 631-635.	1.6	17
41	Quantitative Structureâ€“Activity Relationships for the Flavonoid-Mediated Inhibition of P-Glycoprotein in KB/MDR1 Cells. Molecules, 2019, 24, 1661.	1.7	17
42	Changes in Browning Degree and Reducibility of Polyphenols during Autoxidation and Enzymatic Oxidation. Antioxidants, 2021, 10, 1809.	2.2	17
43	Catalytic and Structural Characterization of a Browning-Related Protein in Oriental Sweet Melon (Cucumis Melo var. Makuwa Makino). Frontiers in Chemistry, 2018, 6, 354.	1.8	15
44	A promising strategy for investigating the anti-aging effect of natural compounds: a case study of caffeoylquinic acids. Food and Function, 2021, 12, 8583-8593.	2.1	14
45	Potential low-calorie model that inhibits free fatty acid release and helps curcumin deliver in vitro: Ca2+-induced emulsion gels from low methyl-esterified pectin with the presence of erythritol. International Journal of Biological Macromolecules, 2022, 200, 449-457.	3.6	14
46	Modulation of Gut Microbiota by Lactobacillus casei Fermented Raspberry Juice In Vitro and In Vivo. Foods, 2021, 10, 3055.	1.9	14
47	Structural and Emulsifying Properties of Citric Acid Extracted Satsuma Mandarin Peel Pectin. Foods, 2021, 10, 2459.	1.9	13
48	Aged Pericarpium Citri Reticulatae â€˜Chachiâ€™ Attenuates Oxidative Damage Induced by tert-Butyl Hydroperoxide (t-BHP) in HepG2 Cells. Foods, 2022, 11, 273.	1.9	13
49	Determination of synergistic effects of polymethoxylated flavone extracts of Jinchen orange peels (Citrus Sinensis Osberk) with amino acids and organic acids using chemiluminescence. European Food Research and Technology, 2009, 229, 743-750.	1.6	12
50	Structure-activity relationship and mechanism of flavonoids on the inhibitory activity of P-glycoprotein (P-gp)-mediated transport of rhodamine123 and daunorubicin in P-gp overexpressed human mouth epidermal carcinoma (KB/MDR) cells. Food and Chemical Toxicology, 2021, 155, 112381.	1.8	12
51	Establishment and Use of Human Mouth Epidermal Carcinoma (KB) Cells Overexpressing P-Glycoprotein To Characterize Structure Requirements for Flavonoids Transported by the Efflux Transporter. Journal of Agricultural and Food Chemistry, 2019, 67, 2350-2360.	2.4	11
52	Effect of ohmic heating on physicochemical properties and the key enzymes of water chestnut juice. Journal of Food Processing and Preservation, 2019, 43, e13919.	0.9	11
53	Anthocyanin-Î²-lactoglobulin nanoparticles in acidic media: synthesis, characterization and interaction study. Journal of Molecular Structure, 2021, 1232, 129995.	1.8	9
54	Effects of drainage on dissolved organic carbon (DOC) characteristics of surface water from a mountain peatland. Science of the Total Environment, 2021, 789, 147848.	3.9	9

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55	Artemisia selengensis Turcz. leaf extract promotes longevity and stress resistance in Caenorhabditis elegans. Journal of the Science of Food and Agriculture, 2022, 102, 4532-4541.	1.7	9
56	Apigenin glycosides from green pepper enhance longevity and stress resistance in Caenorhabditis elegans. Nutrition Research, 2022, 102, 23-34.	1.3	9
57	Structure characteristics of flavonoids for cyclooxygenase-2 mRNA inhibition in lipopolysaccharide-induced inflammatory macrophages. European Journal of Pharmacology, 2019, 856, 172416.	1.7	8
58	Small berries as health-promoting ingredients: a review on anti-aging effects and mechanisms in Caenorhabditis elegans. Food and Function, 2022, 13, 478-500.	2.1	8
59	The effect of high pressure carbon dioxide on the inactivation kinetics and structural alteration of phenylalanine ammonia-lyase from Chinese water chestnut: An investigation using multi-spectroscopy and molecular docking methods. Innovative Food Science and Emerging Technologies, 2022, 77, 102970.	2.7	8
60	Vitexin and Isovitexin Act through Inhibition of Insulin Receptor to Promote Longevity and Fitness in Caenorhabditis elegans. Molecular Nutrition and Food Research, 2022, 66, e2100845.	1.5	8
61	Effects of sea buckthorn procyanidins on healing of acetic acid-induced lesions in the rat stomach. Asia Pacific Journal of Clinical Nutrition, 2007, 16 Suppl 1, 234-8.	0.3	7
62	Lactobacillus casei-fermented blueberry pomace ameliorates colonic barrier function in high fat diet mice through MAPK-NF-Î°B-MLCK signaling pathway. Journal of Functional Foods, 2022, 95, 105139.	1.6	7
63	Insights of Pressureâ€induced Unfolding of Î²â€Lactoglobulin as Revealed by Steered Molecular Dynamics. Advanced Theory and Simulations, 2019, 2, 1800199.	1.3	6
64	Concentration, characterization and risk assessment of polycyclic aromatic hydrocarbons and organochlorine pesticides in soils from the Corn Belt of northeast China. European Journal of Soil Science, 2020, 71, 654-666.	1.8	6
65	<scp>Cardamine hupingshanensis</scp> aqueous extract improves intestinal redox status and gut microbiota in Seâ€deficient rats. Journal of the Science of Food and Agriculture, 2021, 101, 989-996.	1.7	6
66	Capsaicinoid-Glucosides of Fresh Hot Pepper Promotes Stress Resistance and Longevity in Caenorhabditis elegans. Plant Foods for Human Nutrition, 2022, 77, 30-36.	1.4	6
67	Rheological, sensory, and microstructural properties of fresh and frozen/thawed mashed potatoes enriched with different proteins. CYTA - Journal of Food, 2018, 16, 113-121.	0.9	5
68	Transport and Interactions of Co-incubated Bi-functional Flavonoids through Inhibiting the Function of P-Glycoprotein (P-gp) Using KB/Multidrug-Resistant (MDR) Cells and Rat Everted Gut Sacs. Journal of Agricultural and Food Chemistry, 2022, 70, 1923-1933.	2.4	5
69	Improvement of Sugar Production From Potato Pulp with Microwave Radiation and Ultrasonic Wave Pretreatments. Journal of Food Process Engineering, 2014, 37, 86-90.	1.5	3
70	Effects of sucrose substitutes and hydrocolloids on the texture of lowâ€sugared orange peels as a moist filling for baked products. Journal of Food Processing and Preservation, 0, , .	0.9	1