

# Xiaoyun Xu

## List of Publications by Citations

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64  
papers

1,306  
citations

19  
h-index

34  
g-index

70  
ext. papers

1,776  
ext. citations

5.3  
avg, IF

4.88  
L-index

#	Paper	IF	Citations
64	A structure-activity relationship study of flavonoids as inhibitors of E. coli by membrane interaction effect. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , <b>2013</b> , 1828, 2751-6	3.8	130
63	Structure-activity relationship of flavonoids on their anti-Escherichia coli activity and inhibition of DNA gyrase. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8185-90	5.7	100
62	Characterization and functional properties of mango peel pectin extracted by ultrasound assisted citric acid. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 794-803	7.9	77
61	Effect of Se treatment on glucosinolate metabolism and health-promoting compounds in the broccoli sprouts of three cultivars. <i>Food Chemistry</i> , <b>2016</b> , 190, 374-380	8.5	76
60	Antimicrobial mechanism of flavonoids against Escherichia coli ATCC 25922 by model membrane study. <i>Applied Surface Science</i> , <b>2014</b> , 305, 515-521	6.7	70
59	Antimicrobial activity of nobiletin and tangeretin against Pseudomonas. <i>Food Chemistry</i> , <b>2012</b> , 132, 1883-1890	6.3	63
58	Phenolic content, composition, antioxidant activity, and their changes during domestic cooking of potatoes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 10231-8	5.7	54
57	Activation and inactivation mechanisms of polyphenol oxidase during thermal and non-thermal methods of food processing. <i>Food and Bioprocess Processing</i> , <b>2019</b> , 117, 170-182	4.9	49
56	Electromagnetic radiation at 900 MHz induces sperm apoptosis through bcl-2, bax and caspase-3 signaling pathways in rats. <i>Reproductive Health</i> , <b>2015</b> , 12, 65	3.5	47
55	Attenuation of tert-Butyl Hydroperoxide (t-BHP)-Induced Oxidative Damage in HepG2 Cells by Tangeretin: Relevance of the Nrf2-ARE and MAPK Signaling Pathways. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 6317-6325	5.7	44
54	Effects of different ionic strengths on the physicochemical properties of plant and animal proteins-stabilized emulsions fabricated using ultrasound emulsification. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104627	8.9	43
53	3D-QSAR and docking studies of flavonoids as potent Escherichia coli inhibitors. <i>Scientific Reports</i> , <b>2016</b> , 6, 23634	4.9	43
52	Study of Structure and Permeability Relationship of Flavonoids in Caco-2 Cells. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	38
51	Effect of microencapsulation using soy protein isolate and gum arabic as wall material on red raspberry anthocyanin stability, characterization, and simulated gastrointestinal conditions. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104927	8.9	34
50	Effect of high-pressure carbon dioxide on the aggregation and conformational changes of polyphenol oxidase from apple ( <i>Malus domestica</i> ) juice. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 54, 43-50	6.8	31
49	Inactivation, Aggregation and Conformational Changes of Polyphenol Oxidase from Quince (Miller) Juice Subjected to Thermal and High-Pressure Carbon Dioxide Treatment. <i>Molecules</i> , <b>2018</b> , 23,	4.8	29
48	Fermented blueberry pomace with antioxidant properties improves fecal microbiota community structure and short chain fatty acids production in an in vitro mode. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 125, 109260	5.4	25

47	Structure affinity relationship and docking studies of flavonoids as substrates of multidrug-resistant associated protein 2 (MRP2) in MDCK/MRP2 cells. <i>Food Chemistry</i> , <b>2019</b> , 291, 101-109	8.5	21
46	Untargeted metabolomics reveals predominant alterations in primary metabolites of broccoli sprouts in response to pre-harvest selenium treatment. <i>Food Research International</i> , <b>2018</b> , 111, 205-211	7	20
45	Enzymatic, Phyto-, and Physicochemical Evaluation of Apple Juice under High-Pressure Carbon Dioxide and Thermal Processing. <i>Foods</i> , <b>2020</b> , 9,	4.9	19
44	Interactions and gel strength of mixed myofibrillar with soy protein, 7S globulin and enzyme-hydrolyzed soy proteins. <i>European Food Research and Technology</i> , <b>2010</b> , 231, 751-762	3.4	17
43	Structure characteristics for intestinal uptake of flavonoids in Caco-2 cells. <i>Food Research International</i> , <b>2018</b> , 105, 353-360	7	17
42	Ultrasonic Processing Induced Activity and Structural Changes of Polyphenol Oxidase in Orange (Osbeck). <i>Molecules</i> , <b>2019</b> , 24,	4.8	16
41	Preparative separation of polymethoxylated flavones from Ponkan (Citrus reticulata Blanco cv. Ponkan) peel by high-speed countercurrent chromatography and their antifungal activities against <i>Aspergillus niger</i> . <i>European Food Research and Technology</i> , <b>2012</b> , 235, 631-635	3.4	15
40	Optimisation of enzymatic production of sulforaphane in broccoli sprouts and their total antioxidant activity at different growth and storage days. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 209-218	3.3	14
39	Fermented blueberry pomace ameliorates intestinal barrier function through the NF- $\kappa$ B-MLCK signaling pathway in high-fat diet mice. <i>Food and Function</i> , <b>2020</b> , 11, 3167-3179	6.1	14
38	Volatiles of orange juice and orange wines using spontaneous and inoculated fermentations. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 849-856	3.4	14
37	Eugenol emulsions affect the browning processes, and microbial and chemical qualities of fresh-cut Chinese water chestnut. <i>Food Bioscience</i> , <b>2020</b> , 38, 100716	4.9	14
36	Isoflavone biochanin A, a novel nuclear factor erythroid 2-related factor 2 (Nrf2)-antioxidant response element activator, protects against oxidative damage in HepG2 cells. <i>BioFactors</i> , <b>2019</b> , 45, 563-574	6.1	13
35	Nanoencapsulation of anthocyanins-loaded $\beta$ -lactoglobulin nanoparticles: Characterization, stability, and bioavailability in vitro. <i>Food Research International</i> , <b>2020</b> , 137, 109635	7	13
34	Inactivation and structural changes of polyphenol oxidase in quince ( <i>Cydonia oblonga</i> Miller) juice subjected to ultrasonic treatment. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2065-2073	4.3	12
33	Quantitative Structure-Activity Relationships for the Flavonoid-Mediated Inhibition of P-Glycoprotein in KB/MDR1 Cells. <i>Molecules</i> , <b>2019</b> , 24,	4.8	11
32	<i>Lactobacillus casei</i> -fermented blueberry pomace augments sIgA production in high-fat diet mice by improving intestinal microbiota. <i>Food and Function</i> , <b>2020</b> , 11, 6552-6564	6.1	11
31	Determination of synergistic effects of polymethoxylated flavone extracts of Jincheng orange peels ( <i>Citrus Sinensis</i> Osbeck) with amino acids and organic acids using chemiluminescence. <i>European Food Research and Technology</i> , <b>2009</b> , 229, 743-750	3.4	10
30	Catalytic and Structural Characterization of a Browning-Related Protein in Oriental Sweet Melon (var. Makino). <i>Frontiers in Chemistry</i> , <b>2018</b> , 6, 354	5	9

29	Establishment and Use of Human Mouth Epidermal Carcinoma (KB) Cells Overexpressing P-Glycoprotein To Characterize Structure Requirements for Flavonoids Transported by the Efflux Transporter. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 2350-2360	5.7	8
28	Effects of different nut oils on the structures and properties of gel-like emulsions induced by ultrasound using soy protein as an emulsifier. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1649-1660	3.8	7
27	Effects of sea buckthorn procyanidins on healing of acetic acid-induced lesions in the rat stomach. <i>Asia Pacific Journal of Clinical Nutrition</i> , <b>2007</b> , 16 Suppl 1, 234-8	1	7
26	Structure characteristics of flavonoids for cyclooxygenase-2 mRNA inhibition in lipopolysaccharide-induced inflammatory macrophages. <i>European Journal of Pharmacology</i> , <b>2019</b> , 856, 172416	5.3	6
25	Effect of ohmic heating on physicochemical properties and the key enzymes of water chestnut juice. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13919	2.1	6
24	Flavonoids from the mung bean coat promote longevity and fitness in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , <b>2021</b> , 12, 8196-8207	6.1	6
23	Rheological, sensory, and microstructural properties of fresh and frozen/thawed mashed potatoes enriched with different proteins. <i>CYTA - Journal of Food</i> , <b>2018</b> , 16, 113-121	2.3	5
22	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. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 155, 112381	4.7	5
21	Small berries as health-promoting ingredients: a review on anti-aging effects and mechanisms in .. <i>Food and Function</i> , <b>2021</b> ,	6.1	4
20	Capsaicinoid-Glucosides of Fresh Hot Pepper Promotes Stress Resistance and Longevity in <i>Caenorhabditis elegans</i> .. <i>Plant Foods for Human Nutrition</i> , <b>2022</b> , 77, 30	3.9	4
19	Concentration, characterization and risk assessment of polycyclic aromatic hydrocarbons and organochlorine pesticides in soils from the Corn Belt of northeast China. <i>European Journal of Soil Science</i> , <b>2020</b> , 71, 654-666	3.4	4
18	Effect of high-pressure carbon dioxide treatment on browning inhibition of fresh-cut Chinese water chestnut ( <i>Eleocharis tuberosa</i> ): Based on the comparison of damaged tissue and non-damaged tissue. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 179, 111557	6.2	4
17	A promising strategy for investigating the anti-aging effect of natural compounds: a case study of caffeoylquinic acids. <i>Food and Function</i> , <b>2021</b> , 12, 8583-8593	6.1	3
16	Effect of <i>Lactobacillus plantarum</i> -fermented mulberry pomace on antioxidant properties and fecal microbial community. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111651	5.4	3
15	Ultrasound-assisted gelation of $\beta$ -carotene enriched oleogels based on candelilla wax-nut oils: Physical properties and in-vitro digestion analysis. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 79, 105762	8.9	3
14	Insights of Pressure-induced Unfolding of $\beta$ -Lactoglobulin as Revealed by Steered Molecular Dynamics. <i>Advanced Theory and Simulations</i> , <b>2019</b> , 2, 1800199	3.5	2
13	Improvement of Sugar Production From Potato Pulp with Microwave Radiation and Ultrasonic Wave Pretreatments. <i>Journal of Food Process Engineering</i> , <b>2014</b> , 37, 86-90	2.4	2
12	Effect of ultrasound on functional properties, flavor characteristics, and storage stability of soybean milk.. <i>Food Chemistry</i> , <b>2022</b> , 381, 132158	8.5	2

11	Structural and Emulsifying Properties of Citric Acid Extracted Satsuma Mandarin Peel Pectin. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
10	Cardamine hupingshanensis aqueous extract improves intestinal redox status and gut microbiota in Se-deficient rats. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 989-996	4.3	2
9	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.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,	5.7	1
8	Anthocyanin-β-lactoglobulin nanoparticles in acidic media: synthesis, characterization and interaction study. <i>Journal of Molecular Structure</i> , <b>2021</b> , 1232, 129995	3.4	1
7	Effects of drainage on dissolved organic carbon (DOC) characteristics of surface water from a mountain peatland. <i>Science of the Total Environment</i> , <b>2021</b> , 789, 147848	10.2	1
6	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. <i>Innovative Food Science and Emerging Technologies</i> , <b>2022</b> , 77, 102970	6.8	1
5	Apigenin glycosides from green pepper enhance longevity and stress resistance in <i>Caenorhabditis elegans</i> .. <i>Nutrition Research</i> , <b>2022</b> , 102, 23-34	4	1
4	Potential low-calorie model that inhibits free fatty acid release and helps curcumin deliver in vitro: Ca-induced emulsion gels from low methyl-esterified pectin with the presence of erythritol.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 200, 449-457	7.9	0
3	Eugenol treatment delays the flesh browning of fresh-cut water chestnut () through regulating the metabolisms of phenolics and reactive oxygen species.. <i>Food Chemistry: X</i> , <b>2022</b> , 14, 100307	4.7	0
2	Vitexin and Isovitexin Act Through Inhibition of Insulin Receptor to Promote Longevity and Fitness in <i>Caenorhabditis elegans</i> .. <i>Molecular Nutrition and Food Research</i> , <b>2022</b> , e2100845	5.9	0
1	Curcumin loading and colon release of pectin gel beads: Effect of different de-esterification method.. <i>Food Chemistry</i> , <b>2022</b> , 389, 133130	8.5	0