

Xiaonan Sui

List of Publications by Year in descending order

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Version: 2024-02-01

75
papers

3,374
citations

159585

30
h-index

149698

56
g-index

79
all docs

79
docs citations

79
times ranked

3068
citing authors

#	ARTICLE	IF	CITATIONS
1	Functional and conformational changes to soy proteins accompanying anthocyanins: Focus on covalent and non-covalent interactions. <i>Food Chemistry</i> , 2018, 245, 871-878.	8.2	269
2	Impact of ultrasonic treatment on an emulsion system stabilized with soybean protein isolate and lecithin: Its emulsifying property and emulsion stability. <i>Food Hydrocolloids</i> , 2017, 63, 727-734.	10.7	212
3	A novel pickering emulsion produced using soy protein-anthocyanin complex nanoparticles. <i>Food Hydrocolloids</i> , 2020, 99, 105329.	10.7	192
4	Combined effect of pH and high temperature on the stability and antioxidant capacity of two anthocyanins in aqueous solution. <i>Food Chemistry</i> , 2014, 163, 163-170.	8.2	162
5	Rosemary extract can be used as a synthetic antioxidant to improve vegetable oil oxidative stability. <i>Industrial Crops and Products</i> , 2016, 80, 141-147.	5.2	126
6	Bread fortified with anthocyanin-rich extract from black rice as nutraceutical sources: Its quality attributes and in vitro digestibility. <i>Food Chemistry</i> , 2016, 196, 910-916.	8.2	126
7	Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. <i>International Journal of Food Properties</i> , 2015, 18, 1059-1074.	3.0	122
8	Ultrasound driven conformational and physicochemical changes of soy protein hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105202.	8.2	117
9	Soy Protein: Molecular Structure Revisited and Recent Advances in Processing Technologies. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 119-147.	9.9	107
10	Covalent conjugates of anthocyanins to soy protein: Unravelling their structure features and in vitro gastrointestinal digestion fate. <i>Food Research International</i> , 2019, 120, 603-609.	6.2	101
11	Complexation of thermally-denatured soybean protein isolate with anthocyanins and its effect on the protein structure and in vitro digestibility. <i>Food Research International</i> , 2018, 106, 619-625.	6.2	99
12	Effect of Secondary Structure determined by FTIR Spectra on Surface Hydrophobicity of Soybean Protein Isolate. <i>Procedia Engineering</i> , 2011, 15, 4819-4827.	1.2	95
13	Purification and Characterization of Antioxidant Peptides from Alcalase-Hydrolyzed Soybean (<i>Glycine</i> <i>max</i> L.) Hydrolysate and Their Cytoprotective Effects in Human Intestinal Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5772-5781.	5.2	90
14	Changes in antioxidant activity of Alcalase-hydrolyzed soybean hydrolysate under simulated gastrointestinal digestion and transepithelial transport. <i>Journal of Functional Foods</i> , 2018, 42, 298-305.	3.4	85
15	Changes in the color, chemical stability and antioxidant capacity of thermally treated anthocyanin aqueous solution over storage. <i>Food Chemistry</i> , 2016, 192, 516-524.	8.2	80
16	In vitro and in silico studies of the inhibition activity of anthocyanins against porcine pancreatic α -amylase. <i>Journal of Functional Foods</i> , 2016, 21, 50-57.	3.4	76
17	Effect of ultrasound treatment on the wet heating Maillard reaction between mung bean [<i>Vigna radiate</i> (L.)]] protein isolates and glucose and on structural and physicochemical properties of conjugates. <i>Journal of the Science of Food and Agriculture</i>, 2016, 96, 1532-1540.</i>	3.5	66
18	Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. <i>Food Research International</i> , 2018, 111, 256-264.	6.2	63

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19	Deciphering the Structural Network That Confers Stability to High Internal Phase Pickering Emulsions by Cross-Linked Soy Protein Microgels and Their <i>In Vitro</i> Digestion Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9796-9803.	5.2	58
20	Deciphering the characteristics of soybean oleosome-associated protein in maintaining the stability of oleosomes as affected by pH. <i>Food Research International</i> , 2017, 100, 551-557.	6.2	56
21	Anthocyanins During Baking: Their Degradation Kinetics and Impacts on Color and Antioxidant Capacity of Bread. <i>Food and Bioprocess Technology</i> , 2015, 8, 983-994.	4.7	53
22	Differential scanning calorimetry studyâ€”Assessing the influence of composition of vegetable oils on oxidation. <i>Food Chemistry</i> , 2016, 194, 601-607.	8.2	52
23	Fabrication and characterization of soybean oil bodies encapsulated in maltodextrin and chitosan-EGCG conjugates: An <i>in vitro</i> digestibility study. <i>Food Hydrocolloids</i> , 2019, 94, 519-527.	10.7	46
24	Structure remodeling of soy protein-derived amyloid fibrils mediated by epigallocatechin-3-gallate. <i>Biomaterials</i> , 2022, 283, 121455.	11.4	39
25	Secondary Structure and Subunit Composition of Soy Protein <i>In Vitro</i> Digested by Pepsin and Its Relation with Digestibility. <i>BioMed Research International</i> , 2016, 2016, 1-11.	1.9	37
26	Immobilized alcalase alkaline protease on the magnetic chitosan nanoparticles used for soy protein isolate hydrolysis. <i>European Food Research and Technology</i> , 2014, 239, 1051-1059.	3.3	36
27	Ultrasound-assisted aqueous enzymatic extraction of oil from perilla (<i>Perilla frutescens</i>) seeds. <i>CYTA - Journal of Food</i> , 2014, 12, 16-21.	1.9	35
28	Complexation between soy peptides and epigallocatechin-3-gallate (EGCG): Formation mechanism and morphological characterization. <i>LWT - Food Science and Technology</i> , 2020, 134, 109990.	5.2	34
29	Blending of Soybean Oil with Selected Vegetable Oils: Impact on Oxidative Stability and Radical Scavenging Activity. <i>Asian Pacific Journal of Cancer Prevention</i> , 2014, 15, 2583-2589.	1.2	34
30	High moisture extrusion cooking on soy proteins: Importance influence of gums on promoting the fiber formation. <i>Food Research International</i> , 2022, 156, 111189.	6.2	33
31	The physicochemical properties and gastrointestinal fate of oleosomes from non-heated and heated soymilk. <i>Food Hydrocolloids</i> , 2020, 100, 105418.	10.7	32
32	Simplexâ€”Centroid Mixture Design Applied to the Aqueous Enzymatic Extraction of Fatty Acidâ€”Balanced Oil from Mixed Seeds. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2013, 90, 349-357.	1.9	31
33	Improvement in thermal stability of soybean oil by blending with camellia oil during deep fat frying. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 524-531.	1.5	31
34	Assessment the flavor of soybean meal hydrolyzed with Alcalase enzyme under different hydrolysis conditions by E-nose, E-tongue and HS-SPME-GCâ€”MS. <i>Food Chemistry: X</i> , 2021, 12, 100141.	4.3	31
35	Dietary Bioactive Lipids: A Review on Absorption, Metabolism, and Health Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8929-8943.	5.2	30
36	Optimization of Extraction Process of Protein Isolate from Mung Bean. <i>Procedia Engineering</i> , 2011, 15, 5250-5258.	1.2	29

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37	High moisture extrusion of soy protein and wheat gluten blend: An underlying mechanism for the formation of fibrous structures. <i>LWT - Food Science and Technology</i> , 2022, 163, 113561.	5.2	29
38	3D confocal Raman imaging of oil-rich emulsion from enzyme-assisted aqueous extraction of extruded soybean powder. <i>Food Chemistry</i> , 2018, 249, 16-21.	8.2	26
39	Optimization of the aqueous enzymatic extraction of pine kernel oil by response surface methodology. <i>Procedia Engineering</i> , 2011, 15, 4641-4652.	1.2	25
40	Physicochemical and oxidative stability of a soybean oleosome-based emulsion and its <i>in vitro</i> digestive fate as affected by (âˆ²)-epigallocatechin-3-gallate. <i>Food and Function</i> , 2018, 9, 6146-6154.	4.6	25
41	Valorization of Soy Whey Wastewater: How Epigallocatechin-3-gallate Regulates Protein Precipitation. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 15504-15513.	6.7	25
42	Preparation and characterization of soy protein microspheres using amorphous calcium carbonate cores. <i>Food Hydrocolloids</i> , 2020, 107, 105953.	10.7	25
43	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. <i>International Journal of Food Science and Technology</i> , 2020, 55, 229-238.	2.7	24
44	Development and characterization of nanoparticles formed by soy peptide aggregate and epigallocatechin-3-gallate as an emulsion stabilizer. <i>LWT - Food Science and Technology</i> , 2021, 152, 112385.	5.2	24
45	Wheat germ-derived peptide ADWGGPLPH abolishes high glucose-induced oxidative stress <i>via</i> modulation of the PKC β /AMPK/NOX4 pathway. <i>Food and Function</i> , 2020, 11, 6843-6854.	4.6	23
46	The research on extracting oil from watermelon seeds by aqueous enzymatic extraction method. <i>Procedia Engineering</i> , 2011, 15, 4673-4680.	1.2	22
47	Monte Carlo modelling of non-isothermal degradation of two cyanidin-based anthocyanins in aqueous system at high temperatures and its impact on antioxidant capacities. <i>Food Chemistry</i> , 2014, 148, 342-350.	8.2	22
48	Analysis of multiple mycotoxins-contaminated wheat by a smart analysis platform. <i>Analytical Biochemistry</i> , 2020, 610, 113928.	2.4	22
49	Extract dietary fiber from the soy pods by chemistry-enzymatic methods. <i>Procedia Engineering</i> , 2011, 15, 4862-4873.	1.2	17
50	Optimization of Ethanolâ€Ultrasoundâ€Assisted Destabilization of a Cream Recovered from Enzymatic Extraction of Soybean Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2014, 91, 159-168.	1.9	15
51	Physical-Chemical Properties of Edible Film Made from Soybean Residue and Citric Acid. <i>Journal of Chemistry</i> , 2018, 2018, 1-8.	1.9	15
52	Soybean-derived miRNAs specifically inhibit proliferation and stimulate apoptosis of human colonic Caco-2 cancer cells but not normal mucosal cells in culture. <i>Genomics</i> , 2020, 112, 2949-2958.	2.9	15
53	The texture of plant proteinâ€based meat analogs by high moisture extrusion: A review. <i>Journal of Texture Studies</i> , 2023, 54, 351-364.	2.5	15
54	Mitigating the <i>in vitro</i> enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. <i>Food Chemistry</i> , 2017, 232, 571-578.	8.2	14

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55	Does the hydrophobic group on sn-2 position of phosphatidylcholine decide its emulsifying ability?. LWT - Food Science and Technology, 2016, 74, 255-262.	5.2	11
56	An insight into the changes in conformation and emulsifying properties of soy β -conglycinin and glycinin as affected by EGCG: Multi-spectral analysis. Food Chemistry, 2022, 394, 133484.	8.2	11
57	Effect of the interaction between myofibrillar protein and heat-induced soy protein isolates on gel properties. CYTA - Journal of Food, 0, , 1-8.	1.9	10
58	Lipase catalysis of α -linolenic acid-rich medium-chain and long-chain triacylglycerols from perilla oil and medium-chain triacylglycerols with reduced by-products. Journal of the Science of Food and Agriculture, 2020, 100, 4565-4574.	3.5	10
59	The study of ultrasonic-assisted aqueous enzymatic extraction of oil from peanut by response surface method. Procedia Engineering, 2011, 15, 4653-4660.	1.2	9
60	Ultrasound-Assisted Enzymatic Extraction of Dietary Fiber From Pods. Procedia Engineering, 2011, 15, 5056-5061.	1.2	8
61	Anthocyanins in Food. , 2019, , 10-17.		8
62	Fabrication and characterization of β -carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. Food and Function, 2021, 12, 10875-10886.	4.6	8
63	The effects of chloride and the antioxidant capacity of fried foods on 3-chloro-1,2-propanediol esters and glycidyl esters during long-term deep-frying. LWT - Food Science and Technology, 2021, 145, 111511.	5.2	7
64	Optimization on aqueous enzymatic extraction conditions of pine seed protein by response surface method. Procedia Engineering, 2011, 15, 4956-4966.	1.2	6
65	Heating Quality and Stability of Aqueous Enzymatic Extraction of Fatty Acid-Balanced Oil in Comparison with Other Blended Oils. Journal of Chemistry, 2014, 2014, 1-8.	1.9	6
66	Recovery of high value-added protein from enzyme-assisted aqueous extraction (EAE) of soybeans by dead-end ultrafiltration. Food Science and Nutrition, 2019, 7, 858-868.	3.4	5
67	Antioxidant Activity of Soybean Peptides. Advanced Materials Research, 2011, 233-235, 854-865.	0.3	4
68	The study on extracting protein from hazelnut kernel by aqueous enzymatic extraction method. Procedia Engineering, 2011, 15, 4661-4672.	1.2	1
69	The Research on Freeze-Thaw De-Emulsification Technology in Enzyme-Assisted Aqueous Extraction Processing. Advanced Materials Research, 0, 236-238, 2598-2609.	0.3	1
70	Effect of Succinylation on Aqueous Enzyme-Assisted Extraction of Oil from Soybean. Advanced Materials Research, 2011, 393-395, 696-703.	0.3	0
71	The Comparison of Oil Quality from Different Processes. Applied Mechanics and Materials, 0, 66-68, 598-607.	0.2	0
72	Separation of Antihypertensive Peptides Derived from Soybean Protein Isolated with Ultrafiltration Technology. Advanced Materials Research, 0, 468-471, 2931-2936.	0.3	0

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73	Effect of Extruding Full-Fat Soy Flakes on Trans Fat Content. Scientific World Journal, The, 2014, 2014, 1-6.	2.1	0
74	In Vitro and In Silico Studies of Anthocyanins Against Pancreatic α -Amylase. Springer Theses, 2017, , 115-125.	0.1	0
75	Bread Fortified with Anthocyanin-Rich Extract from Black Rice as Nutraceutical Sources: Its Quality Attributes and In Vitro Digestibility. Springer Theses, 2017, , 87-102.	0.1	0