

Xiao-Qiang Chen

List of Publications by Year in descending order

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papers

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471509

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all docs

27
docs citations

27
times ranked

672
citing authors

#	ARTICLE	IF	CITATIONS
1	Preventive Effects of Catechins on Cardiovascular Disease. <i>Molecules</i> , 2016, 21, 1759.	3.8	71
2	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. <i>Carbohydrate Polymers</i> , 2014, 112, 77-84.	10.2	57
3	Surface-Imprinted Gold Nanoparticle-Based Surface-Enhanced Raman Scattering for Sensitive and Specific Detection of Patulin in Food Samples. <i>Food Analytical Methods</i> , 2019, 12, 1648-1657.	2.6	56
4	A comprehensive review on polysaccharide conjugates derived from tea leaves: Composition, structure, function and application. <i>Trends in Food Science and Technology</i> , 2021, 114, 83-99.	15.1	49
5	Suppression of diabetes in non-obese diabetic (NOD) mice by oral administration of water-soluble and alkali-soluble polysaccharide conjugates prepared from green tea. <i>Carbohydrate Polymers</i> , 2010, 82, 28-33.	10.2	48
6	Emulsifying Properties of Polysaccharide Conjugates Prepared from Chin-Brick Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10165-10173.	5.2	48
7	Characteristics of the emulsion stabilized by polysaccharide conjugates alkali-extracted from green tea residue and its protective effect on catechins. <i>Industrial Crops and Products</i> , 2019, 140, 111611.	5.2	48
8	Thermal Effects on the Stability and Antioxidant Activity of an Acid Polysaccharide Conjugate Derived from Green Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5795-5798.	5.2	44
9	Effect of metal ions and pH on the emulsifying properties of polysaccharide conjugates prepared from low-grade green tea. <i>Food Hydrocolloids</i> , 2020, 102, 105624.	10.7	44
10	Effects of Tea-Polysaccharide Conjugates and Metal Ions on Precipitate Formation by Epigallocatechin Gallate and Caffeine, the Key Components of Green Tea Infusion. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3744-3751.	5.2	38
11	Double-enzymes-mediated Fe ²⁺ /Fe ³⁺ conversion as magnetic relaxation switch for pesticide residues sensing. <i>Journal of Hazardous Materials</i> , 2021, 403, 123619.	12.4	34
12	Polysaccharide conjugates from Chin brick tea (<i>Camellia sinensis</i>) improve the physicochemical stability and bioaccessibility of β -carotene in oil-in-water nanoemulsions. <i>Food Chemistry</i> , 2021, 357, 129714.	8.2	33
13	Physicochemical properties and cell-based bioactivity of Pu-erh tea polysaccharide conjugates. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 1294-1301.	7.5	32
14	Some Physical Properties of Protein Moiety of Alkali-Extracted Tea Polysaccharide Conjugates Were Shielded by Its Polysaccharide. <i>Molecules</i> , 2017, 22, 914.	3.8	23
15	Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea. <i>Food Hydrocolloids</i> , 2022, 129, 107667.	10.7	22
16	Impact of Polyphenol Interactions with Titanium Dioxide Nanoparticles on Their Bioavailability and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9661-9670.	5.2	21
17	Analysis of Protein Moiety of Polysaccharide Conjugates Water-extracted from Low Grade Green Tea. <i>Chemical Research in Chinese Universities</i> , 2018, 34, 691-696.	2.6	17
18	Enzyme-induced Cu ²⁺ /Cu ⁺ conversion as the electrochemical signal for sensitive detection of ethyl carbamate. <i>Analytica Chimica Acta</i> , 2021, 1151, 338256.	5.4	14

