## Xiao-Qiang Chen

## List of Publications by Year in descending order

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471509 552781 27 759 17 26 citations h-index g-index papers 27 27 27 672 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Preventive Effects of Catechins on Cardiovascular Disease. Molecules, 2016, 21, 1759.	3.8	71
2	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. Carbohydrate Polymers, 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. Food Analytical Methods, 2019, 12, 1648-1657.	2.6	56
4	A comprehensive review on polysaccharide conjugates derived from tea leaves: Composition, structure, function and application. Trends in Food Science and Technology, 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. Carbohydrate Polymers, 2010, 82, 28-33.	10.2	48
6	Emulsifying Properties of Polysaccharide Conjugates Prepared from Chin-Brick Tea. Journal of Agricultural and Food Chemistry, 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. Industrial Crops and Products, 2019, 140, 111611.	5 <b>.</b> 2	48
8	Thermal Effects on the Stability and Antioxidant Activity of an Acid Polysaccharide Conjugate Derived from Green Tea. Journal of Agricultural and Food Chemistry, 2009, 57, 5795-5798.	<b>5.</b> 2	44
9	Effect of metal ions and pH on the emulsifying properties of polysaccharide conjugates prepared from low-grade green tea. Food Hydrocolloids, 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. Journal of Agricultural and Food Chemistry, 2019, 67, 3744-3751.	5.2	38
11	Double-enzymes-mediated Fe2+/Fe3+ conversion as magnetic relaxation switch for pesticide residues sensing. Journal of Hazardous Materials, 2021, 403, 123619.	12.4	34
12	Polysaccharide conjugates from Chin brick tea (Camellia sinensis) improve the physicochemical stability and bioaccessibility of $\hat{l}^2$ -carotene in oil-in-water nanoemulsions. Food Chemistry, 2021, 357, 129714.	8.2	33
13	Physicochemical properties and cell-based bioactivity of Pu'erh tea polysaccharide conjugates. International Journal of Biological Macromolecules, 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. Molecules, 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. Food Hydrocolloids, 2022, 129, 107667.	10.7	22
16	Impact of Polyphenol Interactions with Titanium Dioxide Nanoparticles on Their Bioavailability and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2021, 69, 9661-9670.	<b>5.</b> 2	21
17	Analysis of Protein Moiety of Polysaccharide Conjugates Water-extracted from Low Grade Green Tea. Chemical Research in Chinese Universities, 2018, 34, 691-696.	2.6	17
18	Enzyme-induced Cu2+/Cu+ conversion as the electrochemical signal for sensitive detection of ethyl carbamate. Analytica Chimica Acta, 2021, 1151, 338256.	5.4	14

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19	TiO2 nanoparticles negatively impact the bioavailability and antioxidant activity of tea polyphenols. Food Chemistry, 2022, 371, 131045.	8.2	14
20	Effects of Danhong Injection ( $\ddot{a}_1^1\varsigma^o \oplus \tilde{a}^3\ddot{a}^o$ , $\tilde{a}^q^2$ ) and its main components on anticoagulation and fibrinolysis in cultured vein endothelial cells. Chinese Journal of Integrative Medicine, 2016, 22, 276-283.	1.6	10
21	Influence of thermal treatment on the physicochemical and functional properties of tea polysaccharide conjugates. LWT - Food Science and Technology, 2021, 150, 111967.	5.2	9
22	Effect of ultra-high pressure treatment on the characteristics of a tea polysaccharide conjugate aqueous solution. Industrial Crops and Products, 2021, 171, 113859.	5.2	7
23	Characterization of Theabrownins Prepared From Tea Polyphenols by Enzymatic and Chemical Oxidation and Their Inhibitory Effect on Colon Cancer Cells. Frontiers in Nutrition, 2022, 9, 849728.	3.7	7
24	Combined Lowering Effect of Phytosterol Esters and Tea Extracts on Lipid Profiles in SD Rats. Food Science and Technology Research, 2018, 24, 875-882.	0.6	6
25	Theabrownins Produced via Chemical Oxidation of Tea Polyphenols Inhibit Human Lung Cancer Cells in vivo and in vitro by Suppressing the PI3K/AKT/mTOR Pathway Activation and Promoting Autophagy. Frontiers in Nutrition, 2022, 9, 858261.	3.7	6
26	The Effects of Grass Carp Skin Gelatin and Whey Protein Interactions on Rheological and Textural Properties and Nanostructure. Journal of Aquatic Food Product Technology, 2017, 26, 790-800.	1.4	1
27	Effect of FTY720 on Some Physiological Indexes of Non-Obese Diabetic (NOD) Mice. International Journal of Molecular Sciences, 2012, 13, 6129-6137.	4.1	0