

Zhimin Xu

List of Publications by Year in descending order

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73
papers

3,041
citations

218592

26
h-index

175177

52
g-index

86
all docs

86
docs citations

86
times ranked

3409
citing authors

#	ARTICLE	IF	CITATIONS
1	Concentrating sulphur-containing flavour from <i>Toona sinensis</i> shoots using corn oil with and without aqueous dispersion. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1644-1653.	1.3	2
2	Bacterial diversity in tea plant (<i>Camellia sinensis</i>) rhizosphere soil from Qinling Mountains and its relationship with environmental elements. <i>Plant and Soil</i> , 2021, 460, 403-415.	1.8	17
3	Dispersive liquid-liquid microextraction based on a new hydrophobic deep eutectic solvent for the determination of phenolic compounds in environmental water samples. <i>Journal of Separation Science</i> , 2021, 44, 1510-1520.	1.3	15
4	Antioxidant capacity differences between the major flavonoids in cherry (<i>Prunus pseudocerasus</i>) in vitro and in vivo models. <i>LWT - Food Science and Technology</i> , 2021, 141, 110938.	2.5	22
5	Determination of ligustrazine in rat serum by polymer monolithic micro-extraction combined with ultra high performance liquid chromatography-tandem mass spectrometry. <i>Acta Chromatographica</i> , 2021, 33, 253-260.	0.7	0
6	Identification, characterisation and inhibition of <i>Geotrichum pseudocandidum</i> spoilage microbe in <i>Gastrodia elata</i> tuber. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6397-6404.	1.3	0
7	A rapid LC-MS/MS method for simultaneous determination of nicotine and its key derivatives including hydroxylation isomers. <i>International Journal of Mass Spectrometry</i> , 2021, 468, 116642.	0.7	3
8	Collagens made from giant salamander (<i>Andrias davidianus</i>) skin and their odorants. <i>Food Chemistry</i> , 2021, 361, 130061.	4.2	9
9	Blueberry pectin and increased anthocyanins stability under in vitro digestion. <i>Food Chemistry</i> , 2020, 302, 125343.	4.2	93
10	Identification and characterization of key aroma compounds in Chinese high altitude and northernmost black tea (<i>Camellia sinensis</i>) using distillation extraction and sensory analysis methods. <i>Flavour and Fragrance Journal</i> , 2020, 35, 666-673.	1.2	26
11	Aroma, Quality, and Consumer Mindsets for Shelf-Stable Rice Thermally Processed by Reciprocal Agitation. <i>Foods</i> , 2020, 9, 1559.	1.9	3
12	Aroma characterization of Hanzhong black tea (<i>Camellia sinensis</i>) using solid phase extraction coupled with gas chromatography-mass spectrometry and olfactometry and sensory analysis. <i>Food Chemistry</i> , 2019, 274, 130-136.	4.2	95
13	Selenium bio-absorption and antioxidant capacity in mice treated by selenium modified rice germ polysaccharide. <i>Journal of Functional Foods</i> , 2019, 61, 103492.	1.6	12
14	Characterizations of microbial diversity and machine oil degrading microbes in machine oil contaminated soil. <i>Environmental Pollution</i> , 2019, 255, 113190.	3.7	23
15	Purification, Identification, and Sensory Evaluation of Kokumi Peptides from <i>Agaricus bisporus</i> Mushroom. <i>Foods</i> , 2019, 8, 43.	1.9	40
16	Insulin: a review of analytical methods. <i>Analyst</i> , 2019, 144, 4139-4148.	1.7	62
17	An improved determination method for tyramine in foods using ultra-high performance liquid chromatography with benzylamine as internal standard. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2101-2108.	1.3	4
18	Effects of different solvents on total phenolic and total anthocyanin contents of <i>Clitoria ternatea</i> L. petal and their anti-cholesterol oxidation capabilities. <i>International Journal of Food Science and Technology</i> , 2019, 54, 424-431.	1.3	12

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19	Identification and quantification of triacylglycerols in human milk fat using ultra-performance convergence chromatography and quadrupole time-of-flight mass spectrometry with supercritical carbon dioxide as a mobile phase. <i>Food Chemistry</i> , 2019, 275, 712-720.	4.2	56
20	Increases in Phenolic, Fatty Acid, and Phytosterol Contents and Anticancer Activities of Sweet Potato after Fermentation by <i>Lactobacillus acidophilus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2735-2741.	2.4	45
21	Microbiological changes and their impact on quality characteristics of red hot chilli pepper mash during natural fermentation. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1816-1823.	1.3	14
22	Physicochemical characterization of raw and modified banana pseudostem fibers and their adsorption capacities for heavy metal Pb ²⁺ and Cd ²⁺ in water. <i>Polymer Composites</i> , 2018, 39, 1869-1877.	2.3	8
23	Inhibitory effects of Sichuan pepper (<i>Zanthoxylum bungeanum</i>) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. <i>Food Chemistry</i> , 2018, 239, 111-118.	4.2	96
24	Preparation and structural characterization of different amylose-flavor molecular inclusion complexes. <i>Starch/Staerke</i> , 2018, 70, 1700101.	1.1	17
25	Inhibitory activities of kaempferol, galangin, carnosic acid and polydatin against glycation and α -amylase and α -glucosidase enzymes. <i>International Journal of Food Science and Technology</i> , 2018, 53, 755-766.	1.3	27
26	Blueberry Pectin Extraction Methods Influence Physico-Chemical Properties. <i>Journal of Food Science</i> , 2018, 83, 2954-2962.	1.5	16
27	Effects of polysaccharides and polyphenolics fractions of Zijuan tea (<i>Camellia sinensis</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 hyperglycaemic mice. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2335-2341.	1.3	16
28	A Review on Patents of Starch Nanoparticles: Preparation, Applications, and Development. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2018, 9, 23-30.	0.5	12
29	Dispersive Liquid-Liquid Microextraction Method for HPLC Determination of Phenolic Compounds in Wine. <i>Food Analytical Methods</i> , 2017, 10, 2383-2397.	1.3	44
30	Structural characterization and bioavailability of ternary nanoparticles consisting of amylose, α -linoleic acid and β -lactoglobulin complexed with naringin. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 365-374.	3.6	61
31	Inhibitory Effects of Red Wine on Lipid Oxidation in Fish Oil Emulsion and Angiogenesis in Zebrafish Embryo. <i>Journal of Food Science</i> , 2017, 82, 781-786.	1.5	8
32	In vitro and in vivo antioxidative and radioprotective capacities of polysaccharide isolated from <i>Mesona Blumes</i> gum. <i>Starch/Staerke</i> , 2017, 69, 1700056.	1.1	7
33	Phytosterols in banana (<i>Musa spp.</i>) flower inhibit α -glucosidase and α -amylase hydrolyses and glycation reaction. <i>International Journal of Food Science and Technology</i> , 2017, 52, 171-179.	1.3	21
34	Ability of resveratrol to inhibit advanced glycation end product formation and carbohydrate-hydrolyzing enzyme activity, and to conjugate methylglyoxal. <i>Food Chemistry</i> , 2017, 216, 153-160.	4.2	107
35	Development and characterization of emulsions containing purple rice bran and brown rice oils. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13149.	0.9	4
36	Butterfly pea (<i>Clitoria ternatea</i>) seed and petal extracts decreased HEp-2 carcinoma cell viability. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1860-1868.	1.3	19

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37	Discrimination of edible fungi varieties and evaluation of their umami intensities by using an electronic tongue method. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1393-1400.	1.3	12
38	Physicochemical Changes and Glycation Reaction in Intermediate-Moisture Proteinâ€“Sugar Foods with and without Addition of Resveratrol during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5093-5100.	2.4	23
39	Comparisons and correlations of phenolic profiles and anti-oxidant activities of seventeen varieties of pineapple. <i>Food Science and Biotechnology</i> , 2016, 25, 445-451.	1.2	10
40	Oil extraction from sheanut (<i>Vitellaria paradoxa</i> Gaertn C.F.) kernels assisted by microwaves. <i>Journal of Food Science and Technology</i> , 2016, 53, 1424-1434.	1.4	15
41	Study on oil absorbency of succinic anhydride modified banana cellulose in ionic liquid. <i>Carbohydrate Polymers</i> , 2016, 141, 135-142.	5.1	27
42	Comparison of phenolic profiles and antioxidant potentials of the leaves and seeds of <i>holy</i> and sweet basil. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1651-1657.	1.3	18
43	Assessment of the correlations between reducing power, scavenging DPPH activity and anti-lipid-oxidation capability of phenolic antioxidants. <i>LWT - Food Science and Technology</i> , 2015, 63, 569-574.	2.5	47
44	Fortification of the Health Benefit of Buckwheat (<i>Fagopyrum tataricum</i>) Tea. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1882-1889.	0.9	6
45	Simultaneous determination of red and yellow artificial food colourants and carotenoid pigments in food products. <i>Food Chemistry</i> , 2014, 157, 553-558.	4.2	76
46	Antioxidant-rich phytochemicals in miracle berry (<i>Synsepalum dulcificum</i>) and antioxidant activity of its extracts. <i>Food Chemistry</i> , 2014, 153, 279-284.	4.2	61
47	Release and Degradation of Anthocyanins and Phenolics from Blueberry Pomace during Thermal Acid Hydrolysis and Dry Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6643-6649.	2.4	41
48	An improved GCâ€“MS method in determining glycerol in different types of biological samples. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 930, 36-40.	1.2	16
49	Comparison of the activities of hydrophilic anthocyanins and lipophilic tocopherols in black rice bran against lipid oxidation. <i>Food Chemistry</i> , 2013, 141, 111-116.	4.2	49
50	Phytochemicals in Sweet Sorghum (<i>Dura</i>) and Their Antioxidant Capabilities against Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12620-12624.	2.4	15
51	Soybean oilâ€“chitosan emulsion affects internal quality and shelf life of eggs stored at 25 and 4â€“C. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1148-1156.	1.3	18
52	Volatile Compounds in Fresh-Cut Pineapple Heated at Different Temperatures. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 567-573.	0.9	10
53	Red and White Wines Inhibit Cholesterol Oxidation Induced by Free Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 6453-6458.	2.4	19
54	Isoflavone content in soy germ flours prepared from two drying methods. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2240-2247.	1.3	5

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55	The effect of a hypocrellin A enriched diet on egg yolk quality and hypocrellin A distributions in the meat of laying hens. <i>European Food Research and Technology</i> , 2011, 232, 935-940.	1.6	15
56	DISTRIBUTION OF ISOFLAVONES AND ANTIOXIDANT ACTIVITIES OF SOYBEAN COTYLEDON, COAT AND GERM. <i>Journal of Food Processing and Preservation</i> , 2010, 34, 795-806.	0.9	14
57	Original article: Thermal dynamic properties of isoflavones during dry heating. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1878-1882.	1.3	9
58	Antioxidant Capabilities of Defatted Soy Flour Extracts. <i>ACS Symposium Series</i> , 2010, , 201-215.	0.5	0
59	Lipophilic and Hydrophilic Antioxidants and Their Antioxidant Activities in Purple Rice Bran. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 858-862.	2.4	126
60	Potential Antioxidant Activity of Î³-Oryzanol in Rice Bran as Determined Using an In Vitro Mouse Lymph Axillary Endothelial Cell Model. <i>Cereal Chemistry</i> , 2009, 86, 679-684.	1.1	5
61	Comparison of extraction methods for quantifying vitamin E from animal tissues. <i>Bioresource Technology</i> , 2008, 99, 8705-8709.	4.8	34
62	Tocopherols, Tocotrienols, and Î³-Oryzanol Contents in Japonica and Indica Subspecies of Rice (<i>Oryza sativa</i> L.) Cultivated in Brazil. <i>Cereal Chemistry</i> , 2008, 85, 243-247.	1.1	71
63	Extraction of Antioxidants from Wheat Bran Using Conventional Solvent and Microwave-Assisted Methods. <i>Cereal Chemistry</i> , 2007, 84, 125-129.	1.1	48
64	Sorption Behavior of Crawfish Chitosan Films as Affected by Chitosan Extraction Processes and Solvent Types. <i>Journal of Food Science</i> , 2006, 71, E33.	1.5	37
65	Ultrasound assisted extraction in quantifying lutein from chicken liver using high-performance liquid chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2006, 830, 158-160.	1.2	23
66	FA composition of the oil extracted from farmed atlantic salmon (<i>Salmo salar</i> L.) viscera. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 615-619.	0.8	24
67	Capabilities of Oat Extracts in Inhibiting Cholesterol and Long Chain Fatty Acid Oxidation During Heating. <i>Cereal Chemistry</i> , 2006, 83, 451-454.	1.1	24
68	Capabilities of different cooking oils in prevention of cholesterol oxidation during heating. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 243-248.	0.8	14
69	Stabilities of Daidzin, Glycitin, Genistin, and Generation of Derivatives during Heating. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7402-7406.	2.4	79
70	Antioxidant Activity of Tocopherols, Tocotrienols, and Î³-Oryzanol Components from Rice Bran against Cholesterol Oxidation Accelerated by 2,2-Azobis(2-methylpropionamide) Dihydrochloride. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2077-2081.	2.4	438
71	Antioxidant activities of major components of Î³-oryzanol from rice bran using a linoleic acid model. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2001, 78, 645.	0.8	84
72	Comparison of supercritical fluid and solvent extraction methods in extracting Î³-oryzanol from rice bran. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 547-551.	0.8	109

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73	Purification and Identification of Components of $\hat{3}$ -Oryzanol in Rice Bran Oil. Journal of Agricultural and Food Chemistry, 1999, 47, 2724-2728.	2.4	325