

Zhong-Xiu Chen

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

299
citations

840776

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docs citations

24
times ranked

348
citing authors

#	ARTICLE	IF	CITATIONS
1	Micellization and synergistic interaction of binary surfactant mixtures based on sodium nonylphenol polyoxyethylene ether sulfate. <i>Journal of Colloid and Interface Science</i> , 2008, 318, 389-396.	9.4	37
2	The relationship between alkylamide compound content and pungency intensity of <i>Zanthoxylum bungeanum</i> based on sensory evaluation and ultra-performance liquid chromatography-mass spectrometry/ mass spectrometry (UPLC-MS/MS) analysis. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1475-1483.	3.5	28
3	Pungency Evaluation of Hydroxyl-Sanshool Compounds After Dissolution in Taste Carriers Per Time-Related Characteristics. <i>Chemical Senses</i> , 2017, 42, 575-584.	2.0	25
4	Thermodynamics and Structural Evolution during a Reversible Vesicle-Micelle Transition of a Vitamin-Derived Bolaamphiphile Induced by Sodium Cholate. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1977-1988.	5.2	22
5	Molecular Recognition of Melamine by Vesicles Spontaneously Formed from Orotic Acid Derived Bolaamphiphiles. <i>Journal of Physical Chemistry B</i> , 2011, 115, 1798-1806.	2.6	21
6	Difference in Binding of Long- and Medium-Chain Fatty Acids with Serum Albumin: The Role of Macromolecular Crowding Effect. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1242-1250.	5.2	21
7	Evaluation of the pungency intensity and time-related aspects of Chinese <i>Zanthoxylum bungeanum</i> based on human sensation. <i>Journal of Sensory Studies</i> , 2018, 33, e12465.	1.6	15
8	Isothermal Titration Calorimetry Study of the Interaction of Sweeteners with Fullerenols as an Artificial Sweet Taste Receptor Model. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2945-2954.	5.2	14
9	Catalytic behavior of pancreatic lipase in crowded medium for hydrolysis of medium-chain and long-chain lipid: An isothermal titration calorimetry study. <i>Thermochimica Acta</i> , 2019, 672, 70-78.	2.7	14
10	Thermodynamics of the interaction of sweeteners and lactisole with fullerenols as an artificial sweet taste receptor model. <i>Food Chemistry</i> , 2011, 128, 134-144.	8.2	13
11	Inhibition of starch digestion: The role of hydrophobic domain of both α -amylase and substrates. <i>Food Chemistry</i> , 2021, 341, 128211.	8.2	12
12	Multiple quantitative structure-pungency correlations of capsaicinoids. <i>Food Chemistry</i> , 2019, 283, 611-620.	8.2	11
13	Chain-Length-Dependent Autocatalytic Hydrolysis of Fatty Acid Anhydrides in Polyethylene Glycol. <i>Journal of Physical Chemistry B</i> , 2014, 118, 3461-3468.	2.6	10
14	Influence of carboxymethyl cellulose and sodium alginate on sweetness intensity of Aspartame. <i>Food Chemistry</i> , 2014, 164, 278-285.	8.2	10
15	Rapid unfolding of pig pancreas α -amylase: Kinetics, activity and structure evolution. <i>Food Chemistry</i> , 2022, 368, 130795.	8.2	9
16	L-Arginine inhibits the activity of α -amylase: Rapid kinetics, interaction and functional implications. <i>Food Chemistry</i> , 2022, 380, 131836.	8.2	9
17	Controllable Self-Assembly of Sodium Caseinate with a Zwitterionic Vitamin-Derived Bolaamphiphile. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 10582-10589.	5.2	6
18	New reference standards for pungency intensity evaluation based on human sensory differentiations. <i>Journal of Sensory Studies</i> , 2018, 33, e12332.	1.6	5

#	ARTICLE	IF	CITATIONS
19	Influence of polysaccharides on the dynamic self-assembly of medium-chain fatty acid vesicles and hydrolysis of decanoic acid anhydrides. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 555, 772-780.	4.7	4
20	Molecular basis and potential applications of capsaicinoids and capsinoids against the elongation of etiolated wheat (<i>Triticum aestivum</i> L.) coleoptiles in foods. <i>Food Chemistry</i> , 2019, 301, 125229.	8.2	4
21	Improved hydrolysis of $\hat{\alpha}$ -tocopherol acetate emulsion and its bioaccessibility in the presence of polysaccharides and PEG2000. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 581, 123837.	4.7	4
22	Phase Transition of Phospholipid Vesicles Induced by Fatty Acids in Macromolecular Crowding: a Differential Scanning Calorimetry Study. <i>Wuli Huaxue Xuebao/ Acta Physico - Chimica Sinica</i> , 2016, 32, 2027-2038.	4.9	3
23	Quantitative structureâ€retention relationships of the chromatographic retentions of phthalic acid ester contaminants in foods. <i>Journal of Separation Science</i> , 2019, 42, 2771-2778.	2.5	1
24	Synergistic interaction between exogenous and endogenous emulsifiers and its impact on in vitro digestion of lipid in crowded medium. <i>Food Chemistry</i> , 2019, 299, 125164.	8.2	1