Zhong-Xiu Chen

List of Publications by Year
in descending order

24 papers	299 citations	840776 11 h-index	888059 17 g-index
24 all docs	24 docs citations	24 times ranked	348 citing authors

#	Article	IF	Citations
1	Rapid unfolding of pig pancreas Î±-amylase: Kinetics, activity and structure evolution. Food Chemistry, 2022, 368, 130795.	8.2	9
2	l-Arginine inhibits the activity of Î±-amylase: Rapid kinetics, interaction and functional implications. Food Chemistry, 2022, 380, 131836.	8.2	9
3	Inhibition of starch digestion: The role of hydrophobic domain of both Î±-amylase and substrates. Food Chemistry, 2021, 341, 128211.	8.2	12
4	The relationship between alkylamide compound content and pungency intensity of <i>Zanthoxylum bungeanum</i> based on sensory evaluation and ultraâ€performance liquid chromatographyâ€mass spectrometry/ mass spectrometry (UPLCâ€MS/MS) analysis. Journal of the Science of Food and Agriculture, 2019, 99, 1475-1483.	3.5	28
5	Molecular basis and potential applications of capsaicinoids and capsinoids against the elongation of etiolated wheat (Triticum aestivum L.) coleoptiles in foods. Food Chemistry, 2019, 301, 125229.	8.2	4
6	Quantitative structureâ€retention relationships of the chromatographic retentions of phthalic acid ester contaminants in foods. Journal of Separation Science, 2019, 42, 2771-2778.	2.5	1
7	Improved hydrolysis of Î±-tocopherol acetate emulsion and its bioaccessibility in the presence of polysaccharides and PEG2000. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 581, 123837.	4.7	4
8	Synergistic interaction between exogenous and endogenous emulsifiers and its impact on in vitro digestion of lipid in crowded medium. Food Chemistry, 2019, 299, 125164.	8.2	1
9	Multiple quantitative structureâ€“pungency correlations of capsaicinoids. Food Chemistry, 2019, 283, 611-620.	8.2	11
10	Catalytic behavior of pancreatic lipase in crowded medium for hydrolysis of medium-chain and long-chain lipid: An isothermal titration calorimetry study. Thermochimica Acta, 2019, 672, 70-78.	2.7	14
11	Difference in Binding of Long- and Medium-Chain Fatty Acids with Serum Albumin: The Role of Macromolecular Crowding Effect. Journal of Agricultural and Food Chemistry, 2018, 66, 1242-1250.	5.2	21
12	New reference standards for pungency intensity evaluation based on human sensory differentiations. Journal of Sensory Studies, 2018, 33, e12332.	1.6	5
13	Influence of polysaccharides on the dynamic self-assembly of medium-chain fatty acid vesicles and hydrolysis of decanoic acid anhydrides. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 555, 772-780.	4.7	4
14	Evaluation of the pungency intensity and timeâ€related aspects of Chinese <i>Zanthoxylum bungeanum</i> based on human sensation. Journal of Sensory Studies, 2018, 33, e12465.	1.6	15
15	Pungency Evaluation of Hydroxyl-Sanshool Compounds After Dissolution in Taste Carriers Per Time-Related Characteristics. Chemical Senses, 2017, 42, 575-584.	2.0	25
16	Thermodynamics and Structural Evolution during a Reversible Vesicleâ€“Micelle Transition of a Vitamin-Derived Bolaamphiphile Induced by Sodium Cholate. Journal of Agricultural and Food Chemistry, 2016, 64, 1977-1988.	5.2	22
17	Phase Transition of Phospholipid Vesicles Induced by Fatty Acids in Macromolecular Crowding: a Differential Scanning Calorimetry Study. Wuli Huaxue Xuebao/ Acta Physico - Chimica Sinica, 2016, 32, 2027-2038.	4.9	3
18	Chain-Length-Dependent Autocatalytic Hydrolysis of Fatty Acid Anhydrides in Polyethylene Glycol. Journal of Physical Chemistry B, 2014, 118, 3461-3468.	2.6	10

#	Article	IF	Citations
19	Influence of carboxymethyl cellulose and sodium alginate on sweetness intensity of Aspartame. Food Chemistry, 2014, 164, 278-285.	8.2	10
20	Controllable Self-Assembly of Sodium Caseinate with a Zwitterionic Vitamin-Derived Bolaamphiphile. Journal of Agricultural and Food Chemistry, 2013, 61, 10582-10589.	5.2	6
21	Molecular Recognition of Melamine by Vesicles Spontaneously Formed from Orotic Acid Derived Bolaamphiphiles. Journal of Physical Chemistry B, 2011, 115, 1798-1806.	2.6	21
22	Thermodynamics of the interaction of sweeteners and lactisole with fullerenols as an artificial sweet taste receptor model. Food Chemistry, 2011, 128, 134-144.	8.2	13
23	Isothermal Titration Calorimetry Study of the Interaction of Sweeteners with Fullerenols as an Artificial Sweet Taste Receptor Model. Journal of Agricultural and Food Chemistry, 2009, 57, 2945-2954.	5.2	14
24	Micellization and synergistic interaction of binary surfactant mixtures based on sodium nonylphenol polyoxyethylene ether sulfate. Journal of Colloid and Interface Science, 2008, 318, 389-396.	9.4	37