

Xingzhong Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

789
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516710

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832
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#	ARTICLE	IF	CITATIONS
1	Adipocyte Hypoxia-Inducible Factor 2 α Suppresses Atherosclerosis by Promoting Adipose Ceramide Catabolism. <i>Cell Metabolism</i> , 2019, 30, 937-951.e5.	16.2	89
2	Surface modification of cellulose nanofibrils with protein nanoparticles for enhancing the stabilization of O/W Pickering emulsions. <i>Food Hydrocolloids</i> , 2019, 97, 105180.	10.7	74
3	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. <i>Food Chemistry</i> , 2020, 331, 127108.	8.2	68
4	Concentrated O/W Pickering emulsions stabilized by soy protein/cellulose nanofibrils: Influence of pH on the emulsification performance. <i>Food Hydrocolloids</i> , 2020, 108, 106025.	10.7	61
5	Edible foam based on pickering effect of bacterial cellulose nanofibrils and soy protein isolates featuring interfacial network stabilization. <i>Food Hydrocolloids</i> , 2020, 100, 105440.	10.7	56
6	Surface modification of microcrystalline cellulose: Physicochemical characterization and applications in the Stabilization of Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 1176-1184.	7.5	52
7	Impact of pH on the interaction between soybean protein isolate and oxidized bacterial cellulose at oil-water interface: Dilatational rheological and emulsifying properties. <i>Food Hydrocolloids</i> , 2021, 115, 106609.	10.7	52
8	Cellulose-based peptidopolysaccharides as cationic antimicrobial package films. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 673-680.	7.5	51
9	Adipocyte-derived Lysophosphatidylcholine Activates Adipocyte and Adipose Tissue Macrophage Nod-Like Receptor Protein 3 Inflammasomes Mediating Homocysteine-Induced Insulin Resistance. <i>EBioMedicine</i> , 2018, 31, 202-216.	6.1	50
10	Water-insoluble dietary-fibers from <i>Flammulina velutiper</i> used as edible stabilizers for oil-in-water Pickering emulsions. <i>Food Hydrocolloids</i> , 2020, 101, 105519.	10.7	39
11	Effects of the interaction between bacterial cellulose and soy protein isolate on the oil-water interface on the digestion of the Pickering emulsions. <i>Food Hydrocolloids</i> , 2022, 126, 107480.	10.7	36
12	Effect of surface charge density of bacterial cellulose nanofibrils on the rheology property of O/W Pickering emulsions. <i>Food Hydrocolloids</i> , 2021, 120, 106944.	10.7	34
13	O/W Pickering Emulsion Templated Organo-hydrogels with Enhanced Mechanical Strength and Energy Storage Capacity. <i>ACS Applied Bio Materials</i> , 2019, 2, 480-487.	4.6	26
14	Physico-chemical properties of reduced-fat biscuits prepared using O/W cellulose-based pickering emulsion. <i>LWT - Food Science and Technology</i> , 2021, 148, 111745.	5.2	22
15	Ethyl cellulose nanodispersions as stabilizers for oil in water Pickering emulsions. <i>Scientific Reports</i> , 2017, 7, 12079.	3.3	20
16	Stable cellular foams and oil powders derived from methylated microcrystalline cellulose stabilized pickering emulsions. <i>Food Hydrocolloids</i> , 2020, 104, 105742.	10.7	19
17	Edible oil powders based on spray-dried Pickering emulsion stabilized by soy protein/cellulose nanofibrils. <i>LWT - Food Science and Technology</i> , 2022, 154, 112605.	5.2	14
18	Nanocellulose from bamboo shoots as perfect Pickering stabilizer: Effect of the emulsification process on the interfacial and emulsifying properties. <i>Food Bioscience</i> , 2022, 46, 101596.	4.4	10

#	ARTICLE	IF	CITATIONS
19	Clarification of GO acted as a barrier against the crack propagation of the cellulose composite films. <i>Composites Science and Technology</i> , 2014, 104, 52-58.	7.8	8
20	Highly transparent and flexible silica/cellulose films with a low coefficient of thermal expansion. <i>RSC Advances</i> , 2014, 4, 52349-52356.	3.6	5
21	Preparation of Polyanionic Cellulosic Microparticles with Antioxidant Capacity by Introducing Sulphurous Acid Groups onto Cellulose. <i>Advances in Polymer Technology</i> , 2019, 2019, 1-8.	1.7	2
22	Ethyl cellulose aqueous dispersions: A fascinating supporter for increasing the solubility and sustained-release of cinnamaldehyde. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13696.	2.0	1