

Xiaoqiang Chen

List of Publications by Year in descending order

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Version: 2024-02-01

27
papers

845
citations

471509

17
h-index

526287

27
g-index

27
all docs

27
docs citations

27
times ranked

604
citing authors

#	ARTICLE	IF	CITATIONS
1	TiO ₂ nanoparticles negatively impact the bioavailability and antioxidant activity of tea polyphenols. <i>Food Chemistry</i> , 2022, 371, 131045.	8.2	14
2	The emulsification properties of alkaline-extracted polysaccharide conjugates from <i>Apocynum venetum</i> L. tea residues. <i>Food Hydrocolloids</i> , 2022, 124, 107315.	10.7	25
3	Impact of food additive titanium dioxide on the polyphenol content and antioxidant activity of the apple juice. <i>LWT - Food Science and Technology</i> , 2022, 154, 112574.	5.2	7
4	Characterization of Theabrownins Prepared From Tea Polyphenols by Enzymatic and Chemical Oxidation and Their Inhibitory Effect on Colon Cancer Cells. <i>Frontiers in Nutrition</i> , 2022, 9, 849728.	3.7	7
5	Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea. <i>Food Hydrocolloids</i> , 2022, 129, 107667.	10.7	22
6	Physicochemical and Colon Cancer Cell Inhibitory Properties of Theabrownins Prepared by Weak Alkali Oxidation of Tea Polyphenols. <i>Plant Foods for Human Nutrition</i> , 2022, 77, 405-411.	3.2	6
7	Physicochemical characterization, emulsifying and antioxidant properties of the polysaccharide conjugates from Chin brick tea (<i>Camellia sinensis</i>). <i>Food Chemistry</i> , 2022, 395, 133625.	8.2	13
8	Tuning complexation of carboxymethyl cellulose/ cationic chitosan to stabilize Pickering emulsion for curcumin encapsulation. <i>Food Hydrocolloids</i> , 2021, 110, 106135.	10.7	68
9	Tuning the molecular interactions between gliadin and tannic acid to prepare Pickering stabilizers with improved emulsifying properties. <i>Food Hydrocolloids</i> , 2021, 111, 106179.	10.7	46
10	Emulsification of <i>Scutellaria baicalensis</i> Georgi polysaccharide conjugate and its inhibition on epigallocatechin (EGC) oxidation. <i>LWT - Food Science and Technology</i> , 2021, 143, 111175.	5.2	3
11	Encapsulation of fruit peel proanthocyanidins in biopolymer microgels: Relationship between structural characteristics and encapsulation/release properties. <i>Food Hydrocolloids</i> , 2021, 117, 106693.	10.7	10
12	A comprehensive review on polysaccharide conjugates derived from tea leaves: Composition, structure, function and application. <i>Trends in Food Science and Technology</i> , 2021, 114, 83-99.	15.1	49
13	Impact of Polyphenol Interactions with Titanium Dioxide Nanoparticles on Their Bioavailability and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9661-9670.	5.2	21
14	Polysaccharide conjugates from Chin brick tea (<i>Camellia sinensis</i>) improve the physicochemical stability and bioaccessibility of β -carotene in oil-in-water nanoemulsions. <i>Food Chemistry</i> , 2021, 357, 129714.	8.2	33
15	Influence of thermal treatment on the physicochemical and functional properties of tea polysaccharide conjugates. <i>LWT - Food Science and Technology</i> , 2021, 150, 111967.	5.2	9
16	Effect of ultra-high pressure treatment on the characteristics of a tea polysaccharide conjugate aqueous solution. <i>Industrial Crops and Products</i> , 2021, 171, 113859.	5.2	7
17	A review on anti-cancer effect of green tea catechins. <i>Journal of Functional Foods</i> , 2020, 74, 104172.	3.4	94
18	Antibacterial activity and mechanism of green tea polysaccharide conjugates against <i>Escherichia coli</i> . <i>Industrial Crops and Products</i> , 2020, 152, 112464.	5.2	44

#	ARTICLE	IF	CITATIONS
19	Effect of metal ions and pH on the emulsifying properties of polysaccharide conjugates prepared from low-grade green tea. <i>Food Hydrocolloids</i> , 2020, 102, 105624.	10.7	44
20	Emulsifying Properties of Polysaccharide Conjugates Prepared from Chin-Brick Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10165-10173.	5.2	48
21	Characteristics of the emulsion stabilized by polysaccharide conjugates alkali-extracted from green tea residue and its protective effect on catechins. <i>Industrial Crops and Products</i> , 2019, 140, 111611.	5.2	48
22	Effects of Tea-Polysaccharide Conjugates and Metal Ions on Precipitate Formation by Epigallocatechin Gallate and Caffeine, the Key Components of Green Tea Infusion. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3744-3751.	5.2	38
23	Analysis of Protein Moiety of Polysaccharide Conjugates Water-extracted from Low Grade Green Tea. <i>Chemical Research in Chinese Universities</i> , 2018, 34, 691-696.	2.6	17
24	Some Physical Properties of Protein Moiety of Alkali-Extracted Tea Polysaccharide Conjugates Were Shielded by Its Polysaccharide. <i>Molecules</i> , 2017, 22, 914.	3.8	23
25	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. <i>Carbohydrate Polymers</i> , 2014, 112, 77-84.	10.2	57
26	Suppression of diabetes in non-obese diabetic (NOD) mice by oral administration of water-soluble and alkali-soluble polysaccharide conjugates prepared from green tea. <i>Carbohydrate Polymers</i> , 2010, 82, 28-33.	10.2	48
27	Thermal Effects on the Stability and Antioxidant Activity of an Acid Polysaccharide Conjugate Derived from Green Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5795-5798.	5.2	44