

# Qianchun Deng

## List of Publications by Year in descending order

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Version: 2024-02-01

52  
papers

1,367  
citations

361413

20  
h-index

377865

34  
g-index

52  
all docs

52  
docs citations

52  
times ranked

1415  
citing authors

#	ARTICLE	IF	CITATIONS
1	Sinapic acid and resveratrol alleviate oxidative stress with modulation of gut microbiota in high-fat diet-fed rats. <i>Food Research International</i> , 2019, 116, 1202-1211.	6.2	120
2	A pH-Responsive Gel Macrosphere Based on Sodium Alginate and Cellulose Nanofiber for Potential Intestinal Delivery of Probiotics. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 13924-13931.	6.7	104
3	Beneficial effects of flaxseed polysaccharides on metabolic syndrome via gut microbiota in high-fat diet fed mice. <i>Food Research International</i> , 2020, 131, 108994.	6.2	84
4	Fluorometric probing of the lipase level as acute pancreatitis biomarkers based on interfacially controlled aggregation-induced emission (AIE). <i>Chemical Science</i> , 2017, 8, 6188-6195.	7.4	82
5	Effect of flaxseed polyphenols on physical stability and oxidative stability of flaxseed oil-in-water nanoemulsions. <i>Food Chemistry</i> , 2019, 301, 125207.	8.2	65
6	Flaxseed oligosaccharides alleviate DSS-induced colitis through modulation of gut microbiota and repair of the intestinal barrier in mice. <i>Food and Function</i> , 2020, 11, 8077-8088.	4.6	57
7	Facile preparation of magnetic carbon nanotubes-immobilized lipase for highly efficient synthesis of 1,3-dioleoyl-2-palmitoylglycerol-rich human milk fat substitutes. <i>Food Chemistry</i> , 2017, 228, 476-483.	8.2	46
8	Formation of protein-anthocyanin complex induced by grape skin extracts interacting with wheat gliadins: Multi-spectroscopy and molecular docking analysis. <i>Food Chemistry</i> , 2022, 385, 132702.	8.2	46
9	A Combination of Flaxseed Oil and Astaxanthin Improves Hepatic Lipid Accumulation and Reduces Oxidative Stress in High Fat-Diet Fed Rats. <i>Nutrients</i> , 2017, 9, 271.	4.1	45
10	Astaxanthin-loaded emulsion gels stabilized by Maillard reaction products of whey protein and flaxseed gum: Physicochemical characterization and in vitro digestibility. <i>Food Research International</i> , 2021, 144, 110321.	6.2	44
11	A Rapid and Ultrasensitive Tetraphenylethylene-Based Probe with Aggregation-Induced Emission for Direct Detection of I±-Amylase in Human Body Fluids. <i>Analytical Chemistry</i> , 2018, 90, 13775-13782.	6.5	39
12	Design and Preparation of Carbon Nitride-Based Amphiphilic Janus N-Doped Carbon/MoS <sub>2</sub> Nanosheets for Interfacial Enzyme Nanoreactor. <i>ACS Applied Materials &amp; Interfaces</i> , 2020, 12, 12227-12237.	8.0	33
13	Fabrication and characterization of whey protein isolates-lotus seedpod proanthocyanin conjugate: Its potential application in oxidizable emulsions. <i>Food Chemistry</i> , 2021, 346, 128680.	8.2	30
14	Effects of atmospheric pressure plasma jet on the physicochemical, functional, and antioxidant properties of flaxseed protein. <i>Journal of Food Science</i> , 2020, 85, 2010-2019.	3.1	29
15	Comparative analysis of the <i>in-vitro</i> antioxidant activity and bioactive compounds of flaxseed in China according to variety and geographical origin. <i>International Journal of Food Properties</i> , 2017, 20, S2708-S2722.	3.0	28
16	Metal-Phenolic Network Covering on Zein Nanoparticles as a Regulator on the Oil/Water Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8471-8482.	5.2	27
17	Reducing off-flavors in plant-based omega-3 oil emulsions using interfacial engineering: Coating algae oil droplets with pea protein/flaxseed gum. <i>Food Hydrocolloids</i> , 2022, 122, 107069.	10.7	24
18	Preparation of Carriers Based on ZnO Nanoparticles Decorated on Graphene Oxide (GO) Nanosheets for Efficient Immobilization of Lipase from <i>Candida rugosa</i> . <i>Molecules</i> , 2017, 22, 1205.	3.8	23

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19	Unraveling of the Aroma-Active Compounds in Virgin Camellia Oil ( <i>Camellia oleifera</i> Abel) Using Gas Chromatography–Mass Spectrometry–Olfactometry, Aroma Recombination, and Omission Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9043-9055.	5.2	22
20	Algal Oil Rich in n-3 PUFA Alleviates DSS-Induced Colitis via Regulation of Gut Microbiota and Restoration of Intestinal Barrier. <i>Frontiers in Microbiology</i> , 2020, 11, 615404.	3.5	22
21	Flaxseed lignans alleviate high fat diet-induced hepatic steatosis and insulin resistance in mice: Potential involvement of AMP-activated protein kinase. <i>Journal of Functional Foods</i> , 2016, 24, 482-491.	3.4	21
22	Flaxseed Oil Alleviates Chronic HFD-Induced Insulin Resistance through Remodeling Lipid Homeostasis in Obese Adipose Tissue. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9635-9646.	5.2	21
23	Enzymatic preparation of $\alpha$ -functional oil-rich in feruloylated structured lipids with solvent-free ultrasound pretreatment. <i>Food Chemistry</i> , 2018, 248, 272-278.	8.2	21
24	An Aggregation-Induced Emission Probe Based on Host-Guest Inclusion Composed of the Tetraphenylethylene Motif and $\beta$ -Cyclodextrin for the Detection of $\alpha$ -Amylase. <i>Chemistry - an Asian Journal</i> , 2019, 14, 847-852.	3.3	21
25	Influences of microwave exposure to flaxseed on the physicochemical stability of oil bodies: Implication of interface remodeling. <i>Food Chemistry</i> , 2022, 368, 130802.	8.2	20
26	<i>Candida rugosa</i> lipase covalently immobilized on facilely-synthesized carbon nitride nanosheets as a novel biocatalyst. <i>RSC Advances</i> , 2018, 8, 14229-14236.	3.6	19
27	Effect of sesamol on the physical and chemical stability of plant-based flaxseed oil-in-water emulsions stabilized by proteins or phospholipids. <i>Food and Function</i> , 2021, 12, 2090-2101.	4.6	19
28	Effect of different structural flaxseed lignans on the stability of flaxseed oil-in-water emulsion: An interfacial perspective. <i>Food Chemistry</i> , 2021, 357, 129522.	8.2	18
29	Current Progress in the Extraction, Functional Properties, Interaction with Polyphenols, and Application of Legume Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 992-1002.	5.2	18
30	Flaxseed Oil Attenuates Hepatic Steatosis and Insulin Resistance in Mice by Rescuing the Adaption to ER Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10729-10740.	5.2	17
31	A versatile biocatalytic nano-platform based on Fe <sub>3</sub> O <sub>4</sub> -filled and zirconia shrunk holey carbon nanotubes. <i>Chemical Engineering Journal</i> , 2020, 402, 125737.	12.7	17
32	An ultrasensitive CH <sub>3</sub> NH <sub>3</sub> PbBr <sub>3</sub> quantum dots@SiO <sub>2</sub> -based electrochemiluminescence sensing platform using an organic electrolyte for aflatoxin B1 detection in corn oil. <i>Food Chemistry</i> , 2022, 390, 133200.	8.2	17
33	Novel amphiphilic polyvinylpyrrolidone functionalized silicone particles as carrier for low-cost lipase immobilization. <i>Royal Society Open Science</i> , 2018, 5, 172368.	2.4	16
34	Homogeneous probing of lipase and $\alpha$ -amylase simultaneously by AIEgens. <i>Chemical Communications</i> , 2019, 55, 6417-6420.	4.1	16
35	Controlled Nutrient Delivery through a pH-Responsive Wood Vehicle. <i>ACS Nano</i> , 2022, 16, 2198-2208.	14.6	16
36	Optimization for preparation of oligosaccharides from flaxseed gum and evaluation of antioxidant and antitumor activities in vitro. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1107-1116.	7.5	14

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37	Algal Oil Rich in Docosahexaenoic Acid Alleviates Intestinal Inflammation Induced by Antibiotics Associated with the Modulation of the Gut Microbiome and Metabolome. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9124-9136.	5.2	14
38	Effects of tocopherols on the stability of flaxseed oil-in-water emulsions stabilized by different emulsifiers: Interfacial partitioning and interaction. <i>Food Chemistry</i> , 2022, 374, 131691.	8.2	14
39	Development of poly (lactic acid) microspheres and their potential application in Pickering emulsions stabilization. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 105-111.	7.5	11
40	Synthesis of lutein esters using a novel biocatalyst of <i>Candida antarctica</i> lipase B covalently immobilized on functionalized graphitic carbon nitride nanosheets. <i>RSC Advances</i> , 2020, 10, 8949-8957.	3.6	9
41	Desalted duck egg white nanogels combined with Î²-carrageenan as stabilisers for food-grade Pickering emulsion. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2819-2829.	2.7	9
42	Review on the Regulation of Plant Polyphenols on the Stability of Polyunsaturated-Fatty-Acid-Enriched Emulsions: Partitioning Kinetic and Interfacial Engineering. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3569-3584.	5.2	9
43	Comparative structural and techno-functional elucidation of full-fat and defatted flaxseed extracts: implication of atmospheric pressure plasma jet. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 823-835.	3.5	7
44	Optimized endogenous lipid concomitants in flaxseed oil by different oil extraction technologies: Their positive roles in emulsions. <i>LWT - Food Science and Technology</i> , 2022, 155, 113000.	5.2	7
45	A review on the utilization of flaxseed protein as interfacial stabilizers for food applications. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 723-737.	1.9	7
46	Linseed oil improves hepatic insulin resistance in obese mice through modulating mitochondrial quality control. <i>Journal of Functional Foods</i> , 2019, 53, 166-175.	3.4	6
47	Free-Radical-Mediated Formation Mechanism of Polar Polymeric Triglycerides in Vegetable Oil Studied by Electron Spin Resonance and High-Performance Liquid Chromatography. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9034-9042.	5.2	6
48	The quality and antioxidant elucidation of germinated flaxseed treated with acidic electrolyzed water. <i>Food Science and Nutrition</i> , 2021, 9, 6031-6046.	3.4	3
49	Exploration of suitable <i>in vitro</i> simulated digestion model for lipid oxidation of flaxseed oil emulsion during digestion. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5495-5501.	3.5	3
50	Effect of Ultrasound or Microwave-Assisted Germination on Nutritional Properties in Flaxseed ( <i>Linum usitatissimum</i> L.) with Enhanced Antioxidant Activity. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 1456-1463.	2.7	1
51	Highlights of the Fifth International Symposium on Lipid Science and Health. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8891-8894.	5.2	0
52	High-Efficiency Enzymatic Synthesis of Lutein Esters by a Graphene-like Mesoporous Carbon-Based Lipase Nanoreactor. <i>ACS Food Science &amp; Technology</i> , 0, , .	2.7	0