

Zhengxing Chen

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

77
papers

1,078
citations

20
h-index

30
g-index

79
ext. papers

1,502
ext. citations

6.1
avg. IF

4.77
L-index

#	Paper	IF	Citations
77	Synthesis of Rice Husk-Based MCM-41 for Removal of Aflatoxin B from Peanut Oil.. <i>Toxins</i> , 2022 , 14,	4.9	1
76	Entrapping curcumin in the hydrophobic reservoir of rice proteins toward stable antioxidant nanoparticles.. <i>Food Chemistry</i> , 2022 , 387, 132906	8.5	1
75	Removal of aflatoxin B from aqueous solution using amino-grafted magnetic mesoporous silica prepared from rice husk.. <i>Food Chemistry</i> , 2022 , 389, 132987	8.5	0
74	All-natural protein-polysaccharide conjugates with bead-on-a-string nanostructures as stabilizers of high internal phase emulsions for 3D printing.. <i>Food Chemistry</i> , 2022 , 388, 133012	8.5	1
73	Simultaneous Refolding of Wheat Proteins and Soy Proteins Forming Novel Antibiotic Superstructures by Carrying Eugenol. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 7698-7708	5.7	5
72	Understanding the deterioration of fresh brown rice noodles from the macro and micro perspectives. <i>Food Chemistry</i> , 2021 , 342, 128321	8.5	4
71	Rice peptide nanoparticle as a bifunctional food-grade Pickering stabilizer prepared by ultrasonication: Structural characteristics, antioxidant activity, and emulsifying properties. <i>Food Chemistry</i> , 2021 , 343, 128545	8.5	14
70	Preparation and characterization of pH-responsive microgel using arabinoxylan from wheat bran for BSA delivery. <i>Food Chemistry</i> , 2021 , 342, 128220	8.5	1
69	Influence of sodium alginate on the gelatinization, rheological, and retrogradation properties of rice starch. <i>International Journal of Biological Macromolecules</i> , 2021 , 185, 708-715	7.9	2
68	Formation, structural characteristics, foaming and emulsifying properties of rice glutelin fibrils. <i>Food Chemistry</i> , 2021 , 354, 129554	8.5	12
67	Complexation of rice glutelin fibrils with cyanidin-3-O-glucoside at acidic condition: Thermal stability, binding mechanism and structural characterization. <i>Food Chemistry</i> , 2021 , 363, 130367	8.5	2
66	High internal phase Pickering emulsions stabilized by co-assembled rice proteins and carboxymethyl cellulose for food-grade 3D printing. <i>Carbohydrate Polymers</i> , 2021 , 273, 118586	10.3	11
65	Preservation of hydrogen peroxide-induced oxidative damage in HepG-2 cells by rice protein hydrolysates pretreated with electron beams. <i>Scientific Reports</i> , 2020 , 10, 8415	4.9	5
64	Structural basis for the low digestibility of starches recrystallized from side chains of amylopectin modified by amylosucrase to different chain lengths. <i>Carbohydrate Polymers</i> , 2020 , 241, 116352	10.3	10
63	Functional properties and structural changes of rice proteins with anthocyanins complexation. <i>Food Chemistry</i> , 2020 , 331, 127336	8.5	22
62	Effect of Ozone and Electron Beam Irradiation on Degradation of Zearalenone and Ochratoxin A. <i>Toxins</i> , 2020 , 12,	4.9	10
61	Absorption Rates and Mechanisms of Avenanthramides in a Caco-2 Cell Model and Their Antioxidant Activity during Absorption. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 2347-2356	5.7	11

60	Amylopectin-Sodium Palmitate Complexes as Sustainable Nanohydrogels with Tunable Size and Fractal Dimensions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 3796-3805	5.7	8
59	Effects of Electron Beam Irradiation on the Physicochemical Properties of Quinoa and Starch Microstructure. <i>Starch/Staerke</i> , 2020 , 72, 1900178	2.3	1
58	Facile and green preparation of diverse arabinoxylan hydrogels from wheat bran by combining subcritical water and enzymatic crosslinking. <i>Carbohydrate Polymers</i> , 2020 , 241, 116317	10.3	5
57	Influences of Electron Beam Irradiation on the Physical and Chemical Properties of Zearalenone- and Ochratoxin A-Contaminated Corn and In Vivo Toxicity Assessment. <i>Foods</i> , 2020 , 9,	4.9	6
56	Triboelectric separation of wheat bran tissues: Influence of tribo-material, water content, and particle size. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13346	2.4	4
55	Tailoring Digestibility of Starches by Chain Elongation Using Amylosucrase from via a Zipper Reaction Mode. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 225-234	5.7	8
54	Electron beam irradiation as a tool for rice grain storage and its effects on the physicochemical properties of rice starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2915-2921	7.9	7
53	Preparation of magnetic mesoporous silica from rice husk for aflatoxin B1 removal: Optimum process and adsorption mechanism. <i>PLoS ONE</i> , 2020 , 15, e0238837	3.7	7
52	Influence of Electron Beam Irradiation on the Moisture and Properties of Freshly Harvested and Sun-Dried Rice. <i>Foods</i> , 2020 , 9,	4.9	5
51	Co-folding of hydrophobic rice proteins and shellac in hydrophilic binary microstructures for cellular uptake of apigenin. <i>Food Chemistry</i> , 2020 , 309, 125695	8.5	15
50	Carboxymethylcellulose/pectin inhibiting structural folding of rice proteins via trinary structural interplays. <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 93-100	7.9	13
49	Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins. <i>Advanced Functional Materials</i> , 2019 , 29, 1901830	15.6	24
48	Effects of Milk Proteins on the Bioaccessibility and Antioxidant Activity of Oat Phenolics During In Vitro Digestion. <i>Journal of Food Science</i> , 2019 , 84, 895-903	3.4	14
47	Nanostructures: Facile and Efficient Construction of Water-Soluble Biomaterials with Tunable Mesoscopic Structures Using All-Natural Edible Proteins (Adv. Funct. Mater. 31/2019). <i>Advanced Functional Materials</i> , 2019 , 29, 1970216	15.6	2
46	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage. <i>PLoS ONE</i> , 2019 , 14, e0226633	3.7	2
45	Coordination of Fe to Eugenol to Engineer Self-Assembled Emulsions by Rice Proteins for Iron Fortification. <i>Journal of Food Science</i> , 2019 , 84, 276-283	3.4	7
44	Effect of Solid-State Fermentation by <i>Lactobacillus plantarum</i> on the Cooking Quality, Microstructure, and Physicochemical Properties of Brown Rice. <i>Starch/Staerke</i> , 2019 , 71, 1800160	2.3	3
43	Characterization of binding behaviors of Cd to rice proteins. <i>Food Chemistry</i> , 2019 , 275, 186-192	8.5	11

42	Inhibition of aggregation of physically modified rice proteins by isoconcentration of l-Arg and l-Glu. <i>International Journal of Biological Macromolecules</i> , 2019 , 127, 693-700	7.9	5
41	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
40	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
39	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
38	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
37	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
36	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
35	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
34	Characterization of the physical properties of electron-beam-irradiated white rice and starch during short-term storage 2019 , 14, e0226633		
33	Anti-digestion properties of amylosucrase modified waxy corn starch. <i>International Journal of Biological Macromolecules</i> , 2018 , 109, 383-388	7.9	11
32	Impact of binding interaction characteristics on physicochemical, structural, and rheological properties of waxy rice flour. <i>Food Chemistry</i> , 2018 , 266, 551-556	8.5	20
31	Toward water-solvation of rice proteins via backbone hybridization by casein. <i>Food Chemistry</i> , 2018 , 258, 278-283	8.5	28
30	Phenolic contents, cellular antioxidant activity and antiproliferative capacity of different varieties of oats. <i>Food Chemistry</i> , 2018 , 239, 260-267	8.5	63
29	Isolation of a novel calcium-binding peptide from wheat germ protein hydrolysates and the prediction for its mechanism of combination. <i>Food Chemistry</i> , 2018 , 239, 416-426	8.5	63
28	Dynamic High-Pressure Microfluidization Treatment of Rice Bran: Effect on Pb(II) Ions Adsorption In Vitro. <i>Journal of Food Science</i> , 2018 , 83, 1980-1989	3.4	12
27	Biological macromolecule delivery system fabricated using zein and gum arabic to control the release rate of encapsulated tocopherol during in vitro digestion. <i>Food Research International</i> , 2018 , 114, 251-257	7	26
26	Zein/gum Arabic nanoparticle-stabilized Pickering emulsion with thymol as an antibacterial delivery system. <i>Carbohydrate Polymers</i> , 2018 , 200, 416-426	10.3	83
25	In vivo toxicity assessment of aflatoxin B-contaminated corn after ozone degradation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2018 , 35, 341-350	3.2	4

24	Preparation and application of potato flour with low gelatinization degree using flash drying. <i>Drying Technology</i> , 2018 , 36, 374-382	2.6	7
23	Production of Bacterial Ghosts from Gram-Positive Pathogen <i>Listeria monocytogenes</i> . <i>Foodborne Pathogens and Disease</i> , 2017 , 14, 1-7	3.8	23
22	Magnetization of eugenol to fabricate magnetic-responsive emulsions for targeted delivery of caffeic acid phenethyl ester. <i>RSC Advances</i> , 2017 , 7, 43455-43463	3.7	6
21	Self-emulsification of eugenol by modified rice proteins to design nano delivery systems for controlled release of caffeic acid phenethyl ester. <i>RSC Advances</i> , 2017 , 7, 49953-49961	3.7	7
20	High-temperature air fluidization-induced changes in the starch texture, rheological properties, and digestibility of germinated brown rice. <i>Starch/Staerke</i> , 2017 , 69, 1600328	2.3	8
19	Effects of high-temperature air fluidization (HTAF) on eating quality, digestibility, and antioxidant activity of black rice (<i>Oryza sativa</i> L.). <i>Starch/Staerke</i> , 2017 , 69, 1600274	2.3	3
18	In vivo toxicity assessment of deoxynivalenol-contaminated wheat after ozone degradation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 103-112	3.2	22
17	Impact of amylosucrase modification on the structural and physicochemical properties of native and acid-thinned waxy corn starch. <i>Food Chemistry</i> , 2017 , 220, 413-419	8.5	33
16	Effects of high-temperature air fluidization (HTAF) on the structural, functional, and in vitro digestive properties of corn. <i>Starch/Staerke</i> , 2017 , 69, 1600137	2.3	3
15	Effects of Electron Beam Irradiation on Zearalenone and Ochratoxin A in Naturally Contaminated Corn and Corn Quality Parameters. <i>Toxins</i> , 2017 , 9,	4.9	26
14	Detoxification of zearalenone and ochratoxin A by ozone and quality evaluation of ozonised corn. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2016 , 33, 1700-1710	3.2	42
13	Studies on Quality of Potato Flour Blends with Rice Flour for Making Extruded Noodles. <i>Cereal Chemistry</i> , 2016 , 93, 593-598	2.4	23
12	Protective effects of rice dreg protein hydrolysates against hydrogen peroxide-induced oxidative stress in HepG-2 cells. <i>Food and Function</i> , 2016 , 7, 1429-37	6.1	25
11	Effect of Ozone Treatment on Deoxynivalenol and Wheat Quality. <i>PLoS ONE</i> , 2016 , 11, e0147613	3.7	47
10	New insights into the action mode of amylosucrase on amylopectin. <i>International Journal of Biological Macromolecules</i> , 2016 , 88, 380-4	7.9	6
9	Antitumor activities and immunomodulatory of rice bran polysaccharides and its sulfates in vitro. <i>International Journal of Biological Macromolecules</i> , 2016 , 88, 424-32	7.9	27
8	Coating oil droplets with rice proteins to control the release rate of encapsulated beta-carotene during in vitro digestion. <i>RSC Advances</i> , 2016 , 6, 73627-73635	3.7	11
7	Mechanistic insights into solubilization of rice protein isolates by freeze-milling combined with alkali pretreatment. <i>Food Chemistry</i> , 2015 , 178, 82-8	8.5	32

6	Ozonolysis pretreatment of maize stover: the interactive effect of sample particle size and moisture on ozonolysis process. <i>Bioresource Technology</i> , 2015 , 183, 240-7	11	61
5	Production of glycerol monolaurate-enriched monoacylglycerols by lipase-catalyzed glycerolysis from coconut oil. <i>European Journal of Lipid Science and Technology</i> , 2014 , 116, 328-335	3	12
4	Effects of Inorganic Phosphates on the Thermodynamic, Pasting, and Asian Noodle-Making Properties of Whole Wheat Flour. <i>Cereal Chemistry</i> , 2014 , 91, 1-7	2.4	19
3	Effects of protein solubilisation and precipitation pH values on the functional properties of defatted wheat germ protein isolates. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1490-1497	3.8	16
2	A new surface modification method to improve the dispersity of nano-silica in organic solvents. <i>Journal of Sol-Gel Science and Technology</i> , 2011 , 58, 290-295	2.3	9
1	Purification and identification of a novel heteropolysaccharide RBPS2a with anti-complementary activity from defatted rice bran. <i>Food Chemistry</i> , 2008 , 110, 150-5	8.5	39