

Xiaoxu Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

434
citations

759233

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citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | A study on volatile metabolites screening by HS-SPME-GC-MS and HS-GC-MS for discrimination and characterization of white and yellowed rice. <i>Cereal Chemistry</i> , 2020, 97, 496-504. | 2.2 | 55 |
| 2 | A comparison of electronic nose and gas chromatography-mass spectrometry on discrimination and prediction of ochratoxin A content in <i>Aspergillus carbonarius</i> cultured grape-based medium. <i>Food Chemistry</i> , 2019, 297, 124850. | 8.2 | 45 |
| 3 | Comparison of Phenolic Compounds and the Antioxidant Activities of Fifteen <i>Chrysanthemum morifolium</i> Ramat cv. "Hangbaiju"™ in China. <i>Antioxidants</i> , 2019, 8, 325. | 5.1 | 36 |
| 4 | Effect of Different Solvents on the Measurement of Phenolics and the Antioxidant Activity of Mulberry (<i>Morus atropurpurea</i> Roxb.) with Accelerated Solvent Extraction. <i>Journal of Food Science</i> , 2017, 82, 605-612. | 3.1 | 34 |
| 5 | Phenolic Profiles, Antioxidant Activities, and Neuroprotective Properties of Mulberry (<i>Morus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 81, C2439-C2446. | 3.1 | 28 |
| 6 | Isolation of Neuroprotective Anthocyanins from Black Chokeberry (<i>Aronia melanocarpa</i>) against Amyloid- β -Induced Cognitive Impairment. <i>Foods</i> , 2021, 10, 63. | 4.3 | 26 |
| 7 | Occurrence of Ochratoxin A in Chinese wines: influence of local meteorological parameters. <i>European Food Research and Technology</i> , 2013, 236, 277-283. | 3.3 | 23 |
| 8 | A study on accumulation of volatile organic compounds during ochratoxin a biosynthesis and characterization of the correlation in <i>Aspergillus carbonarius</i> isolated from grape and dried vine fruit. <i>Food Chemistry</i> , 2017, 227, 55-63. | 8.2 | 23 |
| 9 | Antioxidant Activity and Neuroprotective Activity of Stilbenoids in Rat Primary Cortex Neurons via the PI3K/Akt Signalling Pathway. <i>Molecules</i> , 2018, 23, 2328. | 3.8 | 23 |
| 10 | Ochratoxin A in dried vine fruits from Chinese markets. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2014, 7, 157-161. | 2.8 | 18 |
| 11 | Chemometric Analysis of the Volatile Compounds Generated by <i>Aspergillus carbonarius</i> Strains Isolated from Grapes and Dried Vine Fruits. <i>Toxins</i> , 2018, 10, 71. | 3.4 | 15 |
| 12 | Ochratoxin A in Chinese dried jujube: method development and survey. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2015, 32, 512-517. | 2.3 | 13 |
| 13 | Volatile organic compounds fingerprinting in faeces and urine of Alzheimer's disease model SAMP8 mice by headspace-gas chromatography-ion mobility spectrometry and headspace-solid phase microextraction-gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2020, 1614, 460717. | 3.7 | 13 |
| 14 | Metformin and cyanidin 3-O-galactoside from <i>Aronia melanocarpa</i> synergistically alleviate cognitive impairment in SAMP8 mice. <i>Food and Function</i> , 2021, 12, 10994-11008. | 4.6 | 13 |
| 15 | The influence of ripening stage and region on the chemical compounds in mulberry fruits (<i>Morus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 6.2 11 | 6.2 | 11 |
| 16 | Acyl fluorides as direct precursors to fluoride ketyl radicals: reductive deuteration using Sml ₂ and D ₂ O. <i>Chemical Communications</i> , 2021, 57, 5195-5198. | 4.1 | 11 |
| 17 | Effect of meteorological parameters and regions on accumulation pattern of phenolic compounds in different mulberry cultivars grown in China. <i>Natural Product Research</i> , 2017, 31, 1091-1096. | 1.8 | 8 |
| 18 | Effect of pre-fermentation saign e treatment on phenolic compound profile in wine made of Cabernet Sauvignon. <i>Journal of Food Biochemistry</i> , 2017, 41, e12380. | 2.9 | 8 |

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|----|--|-----|-----------|
| 19 | High-performance liquid chromatography-tandem mass spectrometry method for simultaneous detection of ochratoxin A and relative metabolites in <i>Aspergillus</i> species and dried vine fruits. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 1-12. | 2.3 | 7 |
| 20 | Cyanidin 3-O- β -Galactoside Alleviated Cognitive Impairment in Mice by Regulating Brain Energy Metabolism During Aging. Journal of Agricultural and Food Chemistry, 2022, 70, 1111-1121. | 5.2 | 7 |
| 21 | Classification of Different Dried Vine Fruit Varieties in China by HS-SPME-GC-MS Combined with Chemometrics. Food Analytical Methods, 2017, 10, 2856-2867. | 2.6 | 6 |
| 22 | Quantitative Profiling of Bile Acids in Feces of Humans and Rodents by Ultra-High-Performance Liquid Chromatography-Quadrupole Time-of-Flight Mass Spectrometry. Metabolites, 2022, 12, 633. | 2.9 | 5 |
| 23 | The effect of dipping pretreatment on ochratoxin A accumulation in sultanas and currants. Food Science and Biotechnology, 2016, 25, 929-934. | 2.6 | 4 |
| 24 | Pentafluorophenyl Group as Activating Group: Synthesis of α -Deuterio Carboxylic Acid Derivatives via Et ₃ N Catalyzed H/D Exchange. Advanced Synthesis and Catalysis, 2022, 364, 2184-2189. | 4.3 | 2 |