

Xiaoxu Zhang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7353699/publications.pdf>

Version: 2024-02-01

24
papers

434
citations

759233

12
h-index

752698

20
g-index

25
all docs

25
docs citations

25
times ranked

599
citing authors

#	ARTICLE	IF	CITATIONS
1	Cyanidin 3- <i>O</i> - β -Galactoside Alleviated Cognitive Impairment in Mice by Regulating Brain Energy Metabolism During Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1111-1121.	5.2	7
2	Pentafluorophenyl Group as Activating Group: Synthesis of α -Deuterio Carboxylic Acid Derivatives via Et ₃ N Catalyzed H/D Exchange. <i>Advanced Synthesis and Catalysis</i> , 2022, 364, 2184-2189.	4.3	2
3	Quantitative Profiling of Bile Acids in Feces of Humans and Rodents by Ultra-High-Performance Liquid Chromatography α Quadrupole Time-of-Flight Mass Spectrometry. <i>Metabolites</i> , 2022, 12, 633.	2.9	5
4	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
5	Metformin and cyanidin 3- <i>O</i> -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
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	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
8	A study on volatile metabolites screening by HS α SPME α GC α MS and HS α GC α MS for discrimination and characterization of white and yellowed rice. <i>Cereal Chemistry</i> , 2020, 97, 496-504.	2.2	55
9	Comparison of Phenolic Compounds and the Antioxidant Activities of Fifteen Chrysanthemum morifolium Ramat cv. α Hangbaiju α ™ in China. <i>Antioxidants</i> , 2019, 8, 325.	5.1	36
10	A comparison of electronic nose and gas chromatography α 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
11	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
12	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
13	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
14	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
15	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
16	Classification of Different Dried Vine Fruit Varieties in China by HS-SPME-GC-MS Combined with Chemometrics. <i>Food Analytical Methods</i> , 2017, 10, 2856-2867.	2.6	6
17	Effect of pre-fermentation saign α e treatment on phenolic compound profile in wine made of Cabernet Sauvignon. <i>Journal of Food Biochemistry</i> , 2017, 41, e12380.	2.9	8
18	The influence of ripening stage and region on the chemical compounds in mulberry fruits (<i>Morus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	6.2	11

#	ARTICLE	IF	CITATIONS
19	The effect of dipping pretreatment on ochratoxin A accumulation in sultanas and currants. Food Science and Biotechnology, 2016, 25, 929-934.	2.6	4
20	Phenolic Profiles, Antioxidant Activities, and Neuroprotective Properties of Mulberry (<i>Morus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 81, C2439-C2446.	3.1	28
21	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
22	Ochratoxin A in Chinese dried jujube: method development and survey. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 512-517.	2.3	13
23	Ochratoxin A in dried vine fruits from Chinese markets. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 157-161.	2.8	18
24	Occurrence of Ochratoxin A in Chinese wines: influence of local meteorological parameters. European Food Research and Technology, 2013, 236, 277-283.	3.3	23