

Guowen Zhang

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120
papers

5,087
citations

41
h-index

68
g-index

127
ext. papers

6,101
ext. citations

5.6
avg, IF

6.2
L-index

#	Paper	IF	Citations
120	Study of the interaction between icariin and human serum albumin by fluorescence spectroscopy. <i>Journal of Molecular Structure</i> , 2008 , 881, 132-138	3.4	253
119	Inhibitory kinetics and mechanism of kaempferol on α -glucosidase. <i>Food Chemistry</i> , 2016 , 190, 207-215	8.5	184
118	α -glucosidase inhibition by luteolin: kinetics, interaction and molecular docking. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 213-23	7.9	161
117	Probing the binding of the flavonoid diosmetin to human serum albumin by multispectroscopic techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2721-9	5.7	160
116	Inhibitory Mechanism of Apigenin on α -glucosidase and Synergy Analysis of Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 6939-49	5.7	150
115	Novel insights into the inhibitory mechanism of kaempferol on xanthine oxidase. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 526-34	5.7	149
114	Molecular spectroscopic studies of farrerol interaction with calf thymus DNA. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8944-52	5.7	145
113	Inhibitory effect of morin on tyrosinase: insights from spectroscopic and molecular docking studies. <i>Food Chemistry</i> , 2014 , 163, 226-33	8.5	144
112	Mechanistic and conformational studies on the interaction of food dye amaranth with human serum albumin by multispectroscopic methods. <i>Food Chemistry</i> , 2013 , 136, 442-9	8.5	138
111	Optimized ultrasonic-assisted extraction of flavonoids from <i>Prunella vulgaris</i> L. and evaluation of antioxidant activities in vitro. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 18-25	6.8	129
110	Quercetin as a tyrosinase inhibitor: Inhibitory activity, conformational change and mechanism. <i>Food Research International</i> , 2017 , 100, 226-233	7	112
109	Multispectroscopic studies on the interaction of maltol, a food additive, with bovine serum albumin. <i>Food Chemistry</i> , 2012 , 133, 264-70	8.5	112
108	Effect of luteolin on xanthine oxidase: inhibition kinetics and interaction mechanism merging with docking simulation. <i>Food Chemistry</i> , 2013 , 141, 3766-73	8.5	105
107	Optimization of microwave-assisted enzymatic extraction of polyphenols from waste peanut shells and evaluation of its antioxidant and antibacterial activities in vitro. <i>Food and Bioprocess Processing</i> , 2013 , 91, 158-168	4.9	98
106	Simultaneous spectrophotometric determination of maltol, ethyl maltol, vanillin and ethyl vanillin in foods by multivariate calibration and artificial neural networks. <i>Food Chemistry</i> , 2005 , 89, 465-473	8.5	98
105	Dietary Flavonoids as Xanthine Oxidase Inhibitors: Structure-Affinity and Structure-Activity Relationships. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 7784-94	5.7	94
104	Spectroscopic studies of DNA interactions with food colorant indigo carmine with the use of ethidium bromide as a fluorescence probe. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 10867-75	5.7	91

103	Binding characteristics of sodium saccharin with calf thymus DNA in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 991-1000	5.7	89
102	Spectroscopic investigation of the interaction between chrysin and bovine serum albumin. <i>Journal of Molecular Structure</i> , 2009 , 921, 346-351	3.4	87
101	Interaction of the irisfloreutin with bovine serum albumin: A fluorescence quenching study. <i>Journal of Molecular Structure</i> , 2008 , 891, 93-97	3.4	87
100	Galangin inhibits α -glucosidase activity and formation of non-enzymatic glycation products. <i>Food Chemistry</i> , 2019 , 271, 70-79	8.5	84
99	Spectroscopic studies on the interaction of morin Eu(III) complex with calf thymus DNA. <i>Journal of Molecular Structure</i> , 2009 , 923, 114-119	3.4	82
98	New Insights into the Inhibition Mechanism of Betulinic Acid on α -Glucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7065-7075	5.7	80
97	Interaction of alpinetin with bovine serum albumin: Probing of the mechanism and binding site by spectroscopic methods. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2010 , 76, 410-7	4.4	79
96	Study of interaction between kaempferol Eu^{3+} complex and DNA with the use of the Neutral Red dye as a fluorescence probe. <i>Sensors and Actuators B: Chemical</i> , 2010 , 144, 239-246	8.5	73
95	Potential toxicity of phthalic acid esters plasticizer: interaction of dimethyl phthalate with trypsin in vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 75-84	5.7	70
94	Spectroscopic studies on the interaction between carbaryl and calf thymus DNA with the use of ethidium bromide as a fluorescence probe. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2012 , 108, 53-61	6.7	69
93	Studies on the interaction of aminocarb with calf thymus DNA by spectroscopic methods. <i>Pesticide Biochemistry and Physiology</i> , 2010 , 98, 206-212	4.9	66
92	Inhibitory mechanism of two allosteric inhibitors, oleanolic acid and ursolic acid on α -glucosidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1844-1855	7.9	65
91	Inhibitory mechanism of morin on α -glucosidase and its anti-glycation properties. <i>Food and Function</i> , 2016 , 7, 3953-63	6.1	65
90	Spectroscopic studies of the interaction between pirimicarb and calf thymus DNA. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2011 , 78, 687-94	4.4	64
89	Probing the binding of insecticide permethrin to calf thymus DNA by spectroscopic techniques merging with chemometrics method. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2638-47	5.7	61
88	Myricetin inhibits the generation of superoxide anion by reduced form of xanthine oxidase. <i>Food Chemistry</i> , 2017 , 221, 1569-1577	8.5	59
87	Probing the binding of vitexin to human serum albumin by multispectroscopic techniques. <i>Journal of Luminescence</i> , 2011 , 131, 880-887	3.8	49
86	Mechanistic insights into the inhibition of quercetin on xanthine oxidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 405-412	7.9	48

85	Inhibition of chrysin on xanthine oxidase activity and its inhibition mechanism. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 274-82	7.9	47
84	Spectroscopic studies on the interaction of sodium benzoate, a food preservative, with calf thymus DNA. <i>Food Chemistry</i> , 2013 , 141, 41-7	8.5	47
83	Interaction of prometryn to human serum albumin: insights from spectroscopic and molecular docking studies. <i>Pesticide Biochemistry and Physiology</i> , 2014 , 108, 66-73	4.9	45
82	Fluorescence spectrometric studies on the binding of puerarin to human serum albumin using warfarin, ibuprofen and digitoxin as site markers with the aid of chemometrics. <i>Journal of Luminescence</i> , 2011 , 131, 2716-2724	3.8	45
81	Probing the binding mode of psoralen to calf thymus DNA. <i>International Journal of Biological Macromolecules</i> , 2014 , 67, 228-37	7.9	44
80	Exploring inhibitory mechanism of gallic catechin gallate on α -amylase and α -glucosidase relevant to postprandial hyperglycemia. <i>Journal of Functional Foods</i> , 2018 , 48, 200-209	5.1	43
79	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , 2017 , 232, 67-78	8.5	39
78	Inhibitory mechanism of vitexin on α -glucosidase and its synergy with acarbose. <i>Food Hydrocolloids</i> , 2020 , 105, 105824	10.6	38
77	Authentication of vegetable oils on the basis of their physico-chemical properties with the aid of chemometrics. <i>Talanta</i> , 2006 , 70, 293-300	6.2	38
76	Determination of metolcarb binding to DNA by spectroscopic and chemometrics methods with the use of acridine orange as a probe. <i>Sensors and Actuators B: Chemical</i> , 2014 , 191, 464-472	8.5	35
75	Groove binding interaction between daphnetin and calf thymus DNA. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 185-94	7.9	35
74	Binding properties of herbicide chlorpropham to DNA: spectroscopic, chemometrics and modeling investigations. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2014 , 138, 109-17	6.7	33
73	Inhibitory mechanism of epicatechin gallate on α -amylase and α -glucosidase and its combinational effect with acarbose or epigallocatechin gallate. <i>Journal of Molecular Liquids</i> , 2019 , 290, 111202	6	32
72	Galangin competitively inhibits xanthine oxidase by a ping-pong mechanism. <i>Food Research International</i> , 2016 , 89, 152-160	7	32
71	Deciphering the groove binding modes of tau-fluvalinate and flumethrin with calf thymus DNA. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2016 , 155, 28-37	4.4	32
70	Relationships of dietary flavonoid structure with its tyrosinase inhibitory activity and affinity. <i>LWT - Food Science and Technology</i> , 2019 , 107, 25-34	5.4	31
69	An inhibition mechanism of dihydromyricetin on tyrosinase and the joint effects of vitamins B, D or E. <i>Food and Function</i> , 2017 , 8, 2601-2610	6.1	30
68	New insights into the binding mechanism between osthole and β -lactoglobulin: Spectroscopic, chemometrics and docking studies. <i>Food Research International</i> , 2019 , 120, 226-234	7	29

67	Spectroscopic studies of cyanazine binding to calf thymus DNA with the use of ethidium bromide as a probe. <i>Sensors and Actuators B: Chemical</i> , 2013 , 182, 453-460	8.5	29
66	Multispectroscopic studies of paeoniflorin binding to calf thymus DNA in vitro. <i>Journal of Luminescence</i> , 2013 , 134, 303-309	3.8	28
65	Binding properties of food colorant allura red with human serum albumin in vitro. <i>Molecular Biology Reports</i> , 2014 , 41, 3381-91	2.8	27
64	Study of DNA interactions with bifenthrin by spectroscopic techniques and molecular modeling. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013 , 112, 7-14	4.4	27
63	Inhibition mechanism of baicalein and baicalin on xanthine oxidase and their synergistic effect with allopurinol. <i>Journal of Functional Foods</i> , 2018 , 50, 172-182	5.1	27
62	Deciphering the inhibitory mechanism of genistein on xanthine oxidase in vitro. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015 , 153, 463-72	6.7	24
61	Mechanism and conformational studies of farrerol binding to bovine serum albumin by spectroscopic methods. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2011 , 82, 424-31	4.4	24
60	Interaction between 8-methoxypsoralen and trypsin: Monitoring by spectroscopic, chemometrics and molecular docking approaches. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 173, 188-195	4.4	23
59	Characterization of the interaction between resmethrin and calf thymus DNA in vitro. <i>New Journal of Chemistry</i> , 2015 , 39, 3665-3674	3.6	22
58	Binding characteristics of psoralen with trypsin: Insights from spectroscopic and molecular modeling studies. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015 , 151, 498-505	4.4	21
57	Study on the interaction of triadimenol with calf thymus DNA by multispectroscopic methods and molecular modeling. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2012 , 96, 1012-9	4.4	21
56	Phytochemical profiles of rice and their cellular antioxidant activity against ABAP induced oxidative stress in human hepatocellular carcinoma HepG2 cells. <i>Food Chemistry</i> , 2020 , 318, 126484	8.5	20
55	Spectroscopic and molecular simulation studies on the interaction of di-(2-ethylhexyl) phthalate and human serum albumin. <i>Luminescence</i> , 2015 , 30, 198-206	2.5	20
54	Colorimetric detection of cadmium in water using L-cysteine Functionalized gold/silver nanoparticles. <i>Analytical Letters</i> , 2018 , 51, 2906-2919	2.2	20
53	Interaction of isoeugenol with calf thymus DNA and its protective effect on DNA oxidative damage. <i>Journal of Molecular Liquids</i> , 2019 , 282, 356-365	6	19
52	Inhibition of α -glucosidase by vitamin D3 and the effect of vitamins B1 and B2. <i>Food and Function</i> , 2016 , 7, 982-91	6.1	19
51	Intercalation binding of food antioxidant butylated hydroxyanisole to calf thymus DNA. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2014 , 141, 253-61	6.7	19
50	Binding properties of butylated hydroxytoluene with calf thymus DNA in vitro. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2013 , 126, 112-8	6.7	19

49	Synthesis, characterization and xanthine oxidase inhibition of Cu(II)-chrysin complex. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 178, 71-78	4.4	18
48	Inhibitory mechanism of epicatechin gallate on tyrosinase: inhibitory interaction, conformational change and computational simulation. <i>Food and Function</i> , 2020 , 11, 4892-4902	6.1	17
47	Kaempferol inhibits the activity of pancreatic lipase and its synergistic effect with orlistat. <i>Journal of Functional Foods</i> , 2020 , 72, 104041	5.1	17
46	Changes in physicochemical properties, gel structure and in vitro digestion of marinated egg white gel during braising. <i>Food Chemistry</i> , 2020 , 330, 127321	8.5	17
45	Binding of 8-methoxypsoralen to DNA in vitro: Monitoring by spectroscopic and chemometrics approaches. <i>Journal of Luminescence</i> , 2014 , 154, 116-123	3.8	17
44	Determination of acetamiprid partial-intercalative binding to DNA by use of spectroscopic, chemometrics, and molecular docking techniques. <i>Analytical and Bioanalytical Chemistry</i> , 2013 , 405, 8871-83	4.4	17
43	Simultaneous spectrophotometric determination of atrazine and cyanazine by chemometric methods. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2011 , 78, 238-42	4.4	17
42	Characterization of the groove binding between di-(2-ethylhexyl) phthalate and calf thymus DNA. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 736-746	7.9	16
41	Intercalation of herbicide propyzamide into DNA using acridine orange as a fluorescence probe. <i>Sensors and Actuators B: Chemical</i> , 2015 , 206, 630-639	8.5	16
40	Interaction characterization of 5-Hydroxymethyl-2-furaldehyde with human serum albumin: Binding characteristics, conformational change and mechanism. <i>Journal of Molecular Liquids</i> , 2020 , 297, 111835	6	16
39	Inhibitory effect of epicatechin gallate on protein glycation. <i>Food Research International</i> , 2019 , 122, 230-240	7.4	15
38	Mechanism of fisetin suppressing superoxide anion and xanthine oxidase activity. <i>Journal of Functional Foods</i> , 2019 , 58, 1-10	5.1	14
37	Intercalation of the daphnetin-Cu(II) complex with calf thymus DNA. <i>RSC Advances</i> , 2016 , 6, 5408-5418	3.7	14
36	Molecular characteristics of gallic acid affecting protein glycation. <i>Food Hydrocolloids</i> , 2020 , 105, 105782	10.6	13
35	Comparing the inhibitory abilities of epigallocatechin-3-gallate and gallic acid against tyrosinase and their combined effects with kojic acid. <i>Food Chemistry</i> , 2021 , 349, 129172	8.5	13
34	Exploring the binding interaction of Maillard reaction by-product 5-hydroxymethyl-2-furaldehyde with calf thymus DNA. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3192-3202	4.3	13
33	Inhibitory effect of corosolic acid on α -glucosidase: kinetics, interaction mechanism, and molecular simulation. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5881-5889	4.3	12
32	Influence of transglutaminase-assisted ultrasound treatment on the structure and functional properties of soy protein isolate. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14203	2.1	11

31	Detection of interaction between lysionotin and bovine serum albumin using spectroscopic techniques combined with molecular modeling. <i>Molecular Biology Reports</i> , 2014 , 41, 1693-702	2.8	11
30	The inhibitory kinetics and mechanism of dietary vitamins D3 and B2 on xanthine oxidase. <i>Food and Function</i> , 2016 , 7, 2849-61	6.1	10
29	Interaction Between Toddalolatone and Human Serum Albumin. <i>Journal of Solution Chemistry</i> , 2014 , 43, 727-745	1.8	9
28	Partial intercalative binding of the food colorant erythrosine to herring sperm DNA. <i>RSC Advances</i> , 2015 , 5, 98366-98376	3.7	8
27	Insights into the mechanism of groove binding between 4-octylphenol and calf thymus DNA. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 238, 118454	4.4	8
26	Interaction between quinoline yellow and human serum albumin: spectroscopic, chemometric and molecular docking studies. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 73-82	4.3	8
25	Vitexin Inhibits Protein Glycation through Structural Protection, Methylglyoxal Trapping, and Alteration of Glycation Site. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 2462-2476	5.7	8
24	Characterizing the binding of tert-butylhydroquinone and its oxidation product tert-butylquinone with calf thymus DNA in vitro. <i>Journal of Molecular Liquids</i> , 2020 , 302, 112338	6	6
23	Revealing the groove binding characteristics of plant growth regulator 3-indoleacetic acid with calf thymus DNA. <i>Journal of Molecular Liquids</i> , 2021 , 326, 115265	6	6
22	Binding mechanism of 4-octylphenol with human serum albumin: Spectroscopic investigations, molecular docking and dynamics simulation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 255, 119662	4.4	6
21	Improvement of gel properties and digestibility of the water-soluble polymer of tea polyphenol-egg white under thermal treatment. <i>Food Chemistry</i> , 2022 , 372, 131319	8.5	5
20	Mechanistic insights into the inhibition of pancreatic lipase by apigenin: inhibitory interaction, conformational change and molecular docking studies. <i>Journal of Molecular Liquids</i> , 2021 , 116505	6	5
19	Colorimetric detection of the β -agonist ractopamine in animal feed, tissue and urine samples using gold-silver alloy nanoparticles modified with sulfanilic acid. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 35-45	3.2	5
18	Novel insights into the interaction mechanism of 5-hydroxymethyl-2-furaldehyde with β -casein and its effects on the structure and function of β -casein. <i>LWT - Food Science and Technology</i> , 2021 , 152, 112360	5.4	5
17	Deciphering the intercalative binding modes of benzoyl peroxide with calf thymus DNA. <i>Luminescence</i> , 2017 , 32, 988-998	2.5	4
16	Groove Binding of Vanillin and Ethyl Vanillin to Calf Thymus DNA. <i>Journal of Fluorescence</i> , 2017 , 27, 1815-1828	4	4
15	Intercalation of 2-butyl-4-methylphenol to G-C rich region of DNA and the role of hydroxypropyl- β -cyclodextrin. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2015 , 151, 125-34	6.7	4
14	The inhibition of oleanolic acid on protein non-enzymatic glycation. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109253	5.4	3

13	Spectroscopic and Chemometrics Analysis of the Hydrolytic Process of Folpet and Its Interaction with DNA. <i>Journal of Solution Chemistry</i> , 2014 , 43, 1388-1401	1.8	3
12	Effects of interaction between hesperetin/hesperidin and glutenin on the structure and functional properties of glutenin. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112983	5.4	3
11	Groove binding between ferulic acid and calf thymus DNA: spectroscopic methodology combined with chemometrics and molecular docking studies. <i>Journal of Biomolecular Structure and Dynamics</i> , 2020 , 38, 2029-2037	3.6	2
10	Mechanism of ultrasound and tea polyphenol assisted ultrasound modification of egg white protein gel. <i>Ultrasonics Sonochemistry</i> , 2021 , 81, 105857	8.9	1
9	Groove binding of indole-3-butyric acid to calf thymus DNA: Spectroscopic and in silico approaches. <i>Journal of Molecular Liquids</i> , 2022 , 347, 118323	6	1
8	Change of benzo(a)pyrene during frying and its groove binding to calf thymus DNA. <i>Food Chemistry</i> , 2021 , 350, 129276	8.5	1
7	Epicatechin Gallate as Xanthine Oxidase Inhibitor: Inhibitory Kinetics, Binding Characteristics, Synergistic Inhibition, and Action Mechanism. <i>Foods</i> , 2021 , 10,	4.9	1
6	Study on the mechanism of enhanced gel strength of heat-induced egg white by shikimic acid braising.. <i>Poultry Science</i> , 2022 , 101, 101774	3.9	0
5	Multi-Spectroscopic and Molecular Simulation Approaches to Characterize the Intercalation Binding of 1-Naphthaleneacetic Acid With Calf Thymus DNA.. <i>Frontiers in Toxicology</i> , 2021 , 3, 620501	1.6	0
4	Effects of stewing with tea polyphenol on the gel properties, microstructure, and secondary structure of boiled egg white. <i>Journal of Food Science</i> , 2021 , 86, 4262-4274	3.4	0
3	Mechanism of the amelioration of the protein digestibility of whole marinated eggs by strong alkali pickling: Physicochemical properties, gel structure, and proteomics. <i>Food Research International</i> , 2022 , 156, 111348	7	0
2	A combination of alkaline pH-shifting/acidic pH and thermal treatments improves the solubility and emulsification properties of wheat glutenin. <i>Food Chemistry</i> , 2022 , 393, 133358	8.5	0
1	Response to the comments published in Food Res Int. 2022,153,110944.. <i>Food Research International</i> , 2022 , 153, 110954	7	