

Guowen Zhang

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/8352733/guowen-zhang-publications-by-year.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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

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 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
119	Response to the comments published in Food Res Int. 2022,153,110944.. <i>Food Research International</i> , 2022 , 153, 110954	7	
118	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
117	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
116	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
115	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
114	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
113	Mechanism of ultrasound and tea polyphenol assisted ultrasound modification of egg white protein gel. <i>Ultrasonics Sonochemistry</i> , 2021 , 81, 105857	8.9	1
112	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
111	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
110	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
109	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
108	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
107	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
106	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
105	Epicatechin Gallate as Xanthine Oxidase Inhibitor: Inhibitory Kinetics, Binding Characteristics, Synergistic Inhibition, and Action Mechanism. <i>Foods</i> , 2021 , 10,	4.9	1
104	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

103	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, 112360-112368	5.4	5
102	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
101	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
100	Inhibitory mechanism of vitexin on β -glucosidase and its synergy with acarbose. <i>Food Hydrocolloids</i> , 2020 , 105, 105824	10.6	38
99	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
98	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
97	Molecular characteristics of gallic acid affecting protein glycation. <i>Food Hydrocolloids</i> , 2020 , 105, 105782	10.6	13
96	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
95	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
94	The inhibition of oleic acid on protein non-enzymatic glycation. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109253	5.4	3
93	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
92	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
91	Inhibitory effect of corosolic acid on β -glucosidase: kinetics, interaction mechanism, and molecular simulation. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5881-5889	4.3	12
90	Inhibitory mechanism of epicatechin gallate on α -amylase and β -glucosidase and its combinational effect with acarbose or epigallocatechin gallate. <i>Journal of Molecular Liquids</i> , 2019 , 290, 111202	6	32
89	Mechanism of fisetin suppressing superoxide anion and xanthine oxidase activity. <i>Journal of Functional Foods</i> , 2019 , 58, 1-10	5.1	14
88	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
87	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
86	Inhibitory effect of epicatechin gallate on protein glycation. <i>Food Research International</i> , 2019 , 122, 230-240	7.4	15

85	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
84	Galangin inhibits β -glucosidase activity and formation of non-enzymatic glycation products. <i>Food Chemistry</i> , 2019 , 271, 70-79	8.5	84
83	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
82	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
81	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
80	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
79	Mechanistic insights into the inhibition of quercetin on xanthine oxidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 405-412	7.9	48
78	Inhibitory mechanism of two allosteric inhibitors, oleanolic acid and ursolic acid on β -glucosidase. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1844-1855	7.9	65
77	Exploring inhibitory mechanism of gallic acid on α -amylase and α -glucosidase relevant to postprandial hyperglycemia. <i>Journal of Functional Foods</i> , 2018 , 48, 200-209	5.1	43
76	New Insights into the Inhibition Mechanism of Betulinic Acid on β -Glucosidase. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7065-7075	5.7	80
75	Colorimetric detection of cadmium in water using L-cysteine Functionalized gold-silver nanoparticles. <i>Analytical Letters</i> , 2018 , 51, 2906-2919	2.2	20
74	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
73	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
72	Deciphering the intercalative binding modes of benzoyl peroxide with calf thymus DNA. <i>Luminescence</i> , 2017 , 32, 988-998	2.5	4
71	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
70	Groove Binding of Vanillin and Ethyl Vanillin to Calf Thymus DNA. <i>Journal of Fluorescence</i> , 2017 , 27, 1815-1828	4	4
69	Phytochemical profiles and antioxidant activity of processed brown rice products. <i>Food Chemistry</i> , 2017 , 232, 67-78	8.5	39
68	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

67	Myricetin inhibits the generation of superoxide anion by reduced form of xanthine oxidase. <i>Food Chemistry</i> , 2017 , 221, 1569-1577	8.5	59
66	Quercetin as a tyrosinase inhibitor: Inhibitory activity, conformational change and mechanism. <i>Food Research International</i> , 2017 , 100, 226-233	7	112
65	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
64	Inhibitory mechanism of morin on α -glucosidase and its anti-glycation properties. <i>Food and Function</i> , 2016 , 7, 3953-63	6.1	65
63	Galangin competitively inhibits xanthine oxidase by a ping-pong mechanism. <i>Food Research International</i> , 2016 , 89, 152-160	7	32
62	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
61	Inhibitory kinetics and mechanism of kaempferol on α -glucosidase. <i>Food Chemistry</i> , 2016 , 190, 207-215	8.5	184
60	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
59	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
58	Intercalation of the daphnetin-Cu(II) complex with calf thymus DNA. <i>RSC Advances</i> , 2016 , 6, 5408-5418	3.7	14
57	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
56	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
55	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
54	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
53	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
52	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
51	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
50	Partial intercalative binding of the food colorant erythrosine to herring sperm DNA. <i>RSC Advances</i> , 2015 , 5, 98366-98376	3.7	8

49	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
48	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
47	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
46	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
45	Groove binding interaction between daphnetin and calf thymus DNA. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 185-94	7.9	35
44	α-Glucosidase inhibition by luteolin: kinetics, interaction and molecular docking. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 213-23	7.9	161
43	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
42	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
41	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
40	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
39	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
38	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
37	Interaction Between Toddalolotone and Human Serum Albumin. <i>Journal of Solution Chemistry</i> , 2014 , 43, 727-745	1.8	9
36	Probing the binding mode of psoralen to calf thymus DNA. <i>International Journal of Biological Macromolecules</i> , 2014 , 67, 228-37	7.9	44
35	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
34	Inhibitory effect of morin on tyrosinase: insights from spectroscopic and molecular docking studies. <i>Food Chemistry</i> , 2014 , 163, 226-33	8.5	144
33	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
32	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

31	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
30	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 Technology</i> , 2013 , 91, 158-168	4.9	98
29	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
28	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
27	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
26	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
25	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
24	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
23	Multispectroscopic studies of paeoniflorin binding to calf thymus DNA in vitro. <i>Journal of Luminescence</i> , 2013 , 134, 303-309	3.8	28
22	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
21	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
20	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
19	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
18	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
17	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
16	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
15	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
14	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

13	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
12	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
11	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
10	Probing the binding of vitexin to human serum albumin by multispectroscopic techniques. <i>Journal of Luminescence</i> , 2011 , 131, 880-887	3.8	49
9	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
8	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
7	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
6	Spectroscopic studies on the interaction of morin $\text{Eu}(\text{III})$ complex with calf thymus DNA. <i>Journal of Molecular Structure</i> , 2009 , 923, 114-119	3.4	82
5	Spectroscopic investigation of the interaction between chrysin and bovine serum albumin. <i>Journal of Molecular Structure</i> , 2009 , 921, 346-351	3.4	87
4	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
3	Interaction of the irisfloreantin with bovine serum albumin: A fluorescence quenching study. <i>Journal of Molecular Structure</i> , 2008 , 891, 93-97	3.4	87
2	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
1	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