

Xia Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

50
papers

944
citations

471061

17
h-index

500791

28
g-index

51
all docs

51
docs citations

51
times ranked

1076
citing authors

#	ARTICLE	IF	CITATIONS
1	Preliminary characterization, antioxidant and α -glucosidase inhibitory activities of polysaccharides from <i>Mallotus furetianus</i> . <i>Carbohydrate Polymers</i> , 2019, 215, 307-315.	5.1	95
2	Kaempferol Attenuates ROS-Induced Hemolysis and the Molecular Mechanism of Its Induction of Apoptosis on Bladder Cancer. <i>Molecules</i> , 2018, 23, 2592.	1.7	88
3	Investigation of the Interaction of Naringin Palmitate with Bovine Serum Albumin: Spectroscopic Analysis and Molecular Docking. <i>PLoS ONE</i> , 2013, 8, e59106.	1.1	59
4	Application of ultrasound pretreatment and glycation in regulating the heat-induced amyloid-like aggregation of β -lactoglobulin. <i>Food Hydrocolloids</i> , 2018, 80, 122-129.	5.6	46
5	Effect of interesterified blend-based fast-frozen special fat on the physical properties and microstructure of frozen dough. <i>Food Chemistry</i> , 2019, 272, 76-83.	4.2	39
6	Preliminary characterization and antioxidant and hypoglycemic activities <i>in vivo</i> of polysaccharides from <i>Huidouba</i> . <i>Food and Function</i> , 2018, 9, 6337-6348.	2.1	37
7	A review on furan: Formation, analysis, occurrence, carcinogenicity, genotoxicity and reduction methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 395-406.	5.4	34
8	Structural characterization and α -glucosidase inhibitory activity of polysaccharides extracted from Chinese traditional medicine <i>Huidouba</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 117, 815-819.	3.6	30
9	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 927-934.	2.4	28
10	Reduction of N ϵ -(carboxymethyl) lysine by (α)-epicatechin and (α)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. <i>Food Chemistry</i> , 2018, 266, 427-434.	4.2	27
11	Structural characterization of polysaccharide from <i>Centipeda minima</i> and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. <i>Journal of Functional Foods</i> , 2021, 82, 104478.	1.6	26
12	Mechanistic insight into the relationship between triacylglycerol and crystallization of lipase-catalyzed interesterified blend of palm stearin and vegetable oil. <i>Food Chemistry</i> , 2018, 260, 306-316.	4.2	25
13	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. <i>ACS Nano</i> , 2021, 15, 18794-18821.	7.3	22
14	Physicochemical Properties and Chemical Stability of β -Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. <i>Molecules</i> , 2018, 23, 495.	1.7	21
15	Digestibility of glycated milk proteins and the peptidomics of their <i>in vitro</i> digests. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3069-3077.	1.7	20
16	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7062-7071.	2.4	20
17	Heat-induced amyloid-like aggregation of β -lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 302-309.	3.6	18
18	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. <i>Food Science and Biotechnology</i> , 2019, 28, 1359-1366.	1.2	18

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19	Improvement of physical properties of palm stearin and soybean oil blends by enzymatic interesterification and their application in fast frozen food. <i>RSC Advances</i> , 2017, 7, 34435-34441.	1.7	18
20	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic E. coli with WPI. <i>Microbial Pathogenesis</i> , 2018, 117, 73-79.	1.3	17
21	Development of a novel Maillard reaction-based time-temperature indicator for monitoring the fluorescent AGE content in reheated foods. <i>RSC Advances</i> , 2020, 10, 10402-10410.	1.7	17
22	Frontal polymerization synthesis and characterization of Konjac glucomannan-graft-acrylic acid polymers. <i>Journal of Polymer Science Part A</i> , 2009, 47, 3391-3398.	2.5	16
23	Correlation and in vitro mechanism of bactericidal activity on E. coli with whey protein isolate during ultrasonic treatment. <i>Microbial Pathogenesis</i> , 2018, 115, 154-158.	1.3	16
24	A New Compound Isolated from the Reduced Ribose-Tryptophan Maillard Reaction Products Exhibits Distinct Anti-inflammatory Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6752-6761.	2.4	16
25	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104910.	3.8	16
26	Kinetic investigation of the trapping of N ^ε -(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control N ^ε -(carboxymethyl)lysine levels in foods. <i>Food Chemistry</i> , 2018, 244, 25-28.	4.2	15
27	The fingerprint mapping and genotyping systems application on methicillin-resistant <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , 2018, 125, 246-251.	1.3	14
28	Natural Borneol Enhances Paclitaxel-Induced Apoptosis of ESCC Cells by Inactivation of the PI3K/AKT. <i>Journal of Food Science</i> , 2018, 83, 1436-1443.	1.5	13
29	Structural characterization and in vitro hypoglycaemic activity of glucomannan from <i>Anemarrhena asphodeloides</i> Bunge. <i>Food and Function</i> , 2022, 13, 1797-1807.	2.1	13
30	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , 2020, 317, 126454.	4.2	11
31	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1053.	1.8	10
32	Storage stability studies on interesterified blend-based fast-frozen special fats for oxidative stability, crystallization characteristics and physical properties. <i>Food Chemistry</i> , 2020, 306, 125563.	4.2	10
33	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. <i>European Food Research and Technology</i> , 2020, 246, 2065-2077.	1.6	9
34	The digestibility of hydrothermally-treated bovine serum albumin glycated by glyoxal. <i>RSC Advances</i> , 2018, 8, 35870-35877.	1.7	8
35	Heat-induced amyloid-like aggregation of β -lactoglobulin affected by glycation by α -dicarbonyl compounds in a model study. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 607-613.	1.7	8
36	Determination of α -dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-HR/MS and GC-TQ/MS. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14988.	0.9	8

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37	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate. <i>RSC Advances</i> , 2018, 8, 13364-13369.	1.7	7
38	Addition of glyceryl monostearate affects the crystallization behavior and polymorphism of palm stearin. <i>Bioprocess and Biosystems Engineering</i> , 2021, 44, 941-949.	1.7	7
39	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. <i>Industrial & Engineering Chemistry Research</i> , 2018, 57, 10841-10850.	1.8	6
40	Study of reactions of N ^μ -(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. <i>Food Chemistry</i> , 2020, 307, 125554.	4.2	6
41	Modulating the in vitro gastrointestinal digestibility of crystalline oil-in-water emulsion: Different fat crystal sizes and polymorphic forms under the same SFC. <i>Food Chemistry</i> , 2022, 368, 130723.	4.2	5
42	Molecular Pathways Involved in Promoting Activity of Timosaponin BII on Hair Growth in C57BL/6 Mice. <i>BioMed Research International</i> , 2020, 2020, 1-7.	0.9	4
43	ERK1/2 Pathway Is Involved in the Enhancement of Fatty Acids from <i>Phaeodactylum tricornutum</i> Extract (PTE) on Hair Follicle Cell Proliferation. <i>BioMed Research International</i> , 2020, 2020, 1-11.	0.9	4
44	Effects of different extraction methods on the structure, antioxidant activity, α-amylase, and α-glucosidase inhibitory activity of polysaccharides from <i>Potentilla discolor</i> Bunge. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15826.	0.9	4
45	Antioxidant Profile of 1-Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. <i>Journal of Food Science</i> , 2019, 84, 2091-2100.	1.5	3
46	A Timosaponin B containing scalp care solution for improvement of scalp hydration, dandruff reduction, and hair loss prevention: A comparative study on healthy volunteers before and after application. <i>Journal of Cosmetic Dermatology</i> , 2021, 20, 819-824.	0.8	3
47	Comparison of trapping efficiency of dicarbonyl trapping agents and reducing agents on reduction of furanoic compounds in commercially available soy sauce varieties. <i>Journal of Food Science and Technology</i> , 2021, 58, 2538-2546.	1.4	3
48	Interesterified blend-based and physical blend-based special fats: storage stability under fluctuating temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6219-6226.	1.7	2
49	Potential prebiotic functions of a characterised <i>Ehretia macrophylla</i> Wall. fruit polysaccharide. <i>International Journal of Food Science and Technology</i> , 2022, 57, 35-47.	1.3	1
50	Two Dipeptide-Bound Pyrrolines with Ile or Ala: A Study on Their Synthesis, Transport across Caco-2 Cell Monolayers, and Interaction with Aminopeptidase N. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10962-10973.	2.4	1