

Xia Zhang

List of Publications by Citations

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

48
papers

531
citations

13
h-index

20
g-index

51
ext. papers

747
ext. citations

5.5
avg, IF

4.03
L-index

#	Paper	IF	Citations
48	Investigation of the interaction of naringin palmitate with bovine serum albumin: spectroscopic analysis and molecular docking. <i>PLoS ONE</i> , 2013 , 8, e59106	3.7	49
47	Preliminary characterization, antioxidant and α -glucosidase inhibitory activities of polysaccharides from <i>Mallotus furetianus</i> . <i>Carbohydrate Polymers</i> , 2019 , 215, 307-315	10.3	48
46	Kaempferol Attenuates ROS-Induced Hemolysis and the Molecular Mechanism of Its Induction of Apoptosis on Bladder Cancer. <i>Molecules</i> , 2018 , 23,	4.8	42
45	Preliminary characterization and antioxidant and hypoglycemic activities in vivo of polysaccharides from <i>Huidouba</i> . <i>Food and Function</i> , 2018 , 9, 6337-6348	6.1	27
44	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	10.6	24
43	Reduction of N ϵ (carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. <i>Food Chemistry</i> , 2018 , 266, 427-434	8.5	21
42	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	8.5	20
41	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	8.5	19
40	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	7.9	19
39	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,	4.8	16
38	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
37	Correlation and in vitro mechanism of bactericidal activity on <i>E. coli</i> with whey protein isolate during ultrasonic treatment. <i>Microbial Pathogenesis</i> , 2018 , 115, 154-158	3.8	15
36	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic <i>E. coli</i> with WPI. <i>Microbial Pathogenesis</i> , 2018 , 117, 73-79	3.8	14
35	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	3.7	13
34	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	5.7	13
33	The fingerprint mapping and genotyping systems application on methicillin-resistant <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , 2018 , 125, 246-251	3.8	13
32	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. <i>Food Science and Biotechnology</i> , 2019 , 28, 1359-1366	3	12

31	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	3.7	11
30	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	8.5	11
29	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3069-3077	4.3	11
28	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	5.7	10
27	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	11.5	10
26	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	7.9	9
25	Determination of Free-Form and Peptide Bound Pyrroline in the Commercial Drinks Enriched with Different Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	9
24	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 317, 126454	8.5	8
23	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	3.4	8
22	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104910	8.9	8
21	The digestibility of hydrothermally-treated bovine serum albumin glycated by glyoxal.. <i>RSC Advances</i> , 2018 , 8, 35870-35877	3.7	7
20	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	5.7	6
19	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate.. <i>RSC Advances</i> , 2018 , 8, 13364-13369	3.7	5
18	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	8.5	5
17	Structural characterization of polysaccharide from Centipeda minima and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. <i>Journal of Functional Foods</i> , 2021 , 82, 104478	5.1	5
16	Study of reactions of N ^ε (carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 307, 125554	8.5	4
15	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	4.3	4
14	Determination of α dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-ESI/MS and GC-MS. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14988	2.1	3

13	Addition of glyceryl monostearate affects the crystallization behavior and polymorphism of palm stearin. <i>Bioprocess and Biosystems Engineering</i> , 2021 , 44, 941-949	3.7	3
12	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	3.9	2
11	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	3.4	2
10	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	4.3	1
9	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. <i>ACS Nano</i> , 2021 ,	16.7	1
8	ERK1/2 Pathway Is Involved in the Enhancement of Fatty Acids from Extract (PTE) on Hair Follicle Cell Proliferation. <i>BioMed Research International</i> , 2020 , 2020, 2916104	3	1
7	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	3.3	1
6	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	5.7	1
5	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	8.5	1
4	Antioxidant Profile of 1-Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. <i>Journal of Food Science</i> , 2019 , 84, 2091-2100	3.4	0
3	Molecular Pathways Involved in Promoting Activity of Timosaponin BII on Hair Growth in C57BL/6 Mice. <i>BioMed Research International</i> , 2020 , 2020, 9451596	3	0
2	A Timosaponin B-II 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	2.5	0
1	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	2.1	0