

Xiao-Wei Chen

List of Publications by Year in descending order

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Version: 2024-02-01

63
papers

2,072
citations

218592

26
h-index

254106

43
g-index

65
all docs

65
docs citations

65
times ranked

4610
citing authors

#	ARTICLE	IF	CITATIONS
1	Regulation of glucose and lipid metabolism in health and disease. <i>Science China Life Sciences</i> , 2019, 62, 1420-1458.	2.3	134
2	Ral and Rheb GTPase Activating Proteins Integrate mTOR and GTPase Signaling in Aging, Autophagy, and Tumor Cell Invasion. <i>Molecular Cell</i> , 2014, 53, 209-220.	4.5	112
3	SEC24A deficiency lowers plasma cholesterol through reduced PCSK9 secretion. <i>ELife</i> , 2013, 2, e00444.	2.8	104
4	Super-resolution imaging of fluorescent dipoles via polarized structured illumination microscopy. <i>Nature Communications</i> , 2019, 10, 4694.	5.8	88
5	A Ral GAP complex links PI 3-kinase/Akt signaling to RalA activation in insulin action. <i>Molecular Biology of the Cell</i> , 2011, 22, 141-152.	0.9	86
6	Zein based oil-in-glycerol emulgels enriched with β -carotene as margarine alternatives. <i>Food Chemistry</i> , 2016, 211, 836-844.	4.2	85
7	Exocyst function regulated by effector phosphorylation. <i>Nature Cell Biology</i> , 2011, 13, 580-588.	4.6	76
8	The cargo receptor SURF4 promotes the efficient cellular secretion of PCSK9. <i>ELife</i> , 2018, 7, .	2.8	72
9	Receptor-Mediated ER Export of Lipoproteins Controls Lipid Homeostasis in Mice and Humans. <i>Cell Metabolism</i> , 2021, 33, 350-366.e7.	7.2	70
10	Stabilization of foam and emulsion by subcritical water-treated soy protein: Effect of aggregation state. <i>Food Hydrocolloids</i> , 2019, 87, 619-628.	5.6	65
11	Controlled volatile release of structured emulsions based on phytosterols crystallization. <i>Food Hydrocolloids</i> , 2016, 56, 170-179.	5.6	62
12	Phytosterol structured algae oil nanoemulsions and powders: improving antioxidant and flavor properties. <i>Food and Function</i> , 2016, 7, 3694-3702.	2.1	61
13	Wheat gluten based percolating emulsion gels as simple strategy for structuring liquid oil. <i>Food Hydrocolloids</i> , 2016, 61, 747-755.	5.6	57
14	High-dimensional super-resolution imaging reveals heterogeneity and dynamics of subcellular lipid membranes. <i>Nature Communications</i> , 2020, 11, 5890.	5.8	56
15	Enzyme-assisted subcritical water extraction and characterization of soy protein from heat-denatured meal. <i>Journal of Food Engineering</i> , 2016, 169, 250-258.	2.7	55
16	Whole cereal protein-based Pickering emulsions prepared by zein-gliadin complex particles. <i>Journal of Cereal Science</i> , 2019, 87, 46-51.	1.8	52
17	Characterization of Orange Oil Powders and Oleogels Fabricated from Emulsion Templates Stabilized Solely by a Natural Triterpene Saponin. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2637-2646.	2.4	44
18	A Rab10:RalA G protein cascade regulates insulin-stimulated glucose uptake in adipocytes. <i>Molecular Biology of the Cell</i> , 2014, 25, 3059-3069.	0.9	42

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19	Influences of different pectins on the emulsifying performance of conjugates formed between pectin and whey protein isolate. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 246-254.	3.6	37
20	Phytosterols in edible oil: Distribution, analysis and variation during processing. <i>Grain & Oil Science and Technology</i> , 2021, 4, 33-44.	2.0	37
21	RalA controls glucose homeostasis by regulating glucose uptake in brown fat. <i>Proceedings of the National Academy of Sciences of the United States of America</i> , 2018, 115, 7819-7824.	3.3	36
22	COP11 mitigates ER stress by promoting formation of ER whorls. <i>Cell Research</i> , 2021, 31, 141-156.	5.7	36
23	Mea6 controls VLDL transport through the coordinated regulation of COP11 assembly. <i>Cell Research</i> , 2016, 26, 787-804.	5.7	34
24	Hierarchical high internal phase emulsions and transparent oleogels stabilized by quillaja saponin-coated nanodroplets for color performance. <i>Food and Function</i> , 2017, 8, 823-831.	2.1	34
25	Tunable volatile release from organogel-emulsions based on the self-assembly of β -sitosterol and β -oryzanol. <i>Food Chemistry</i> , 2017, 221, 1491-1498.	4.2	34
26	Phytosterol-based oleogels self-assembled with monoglyceride for controlled volatile release. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 582-589.	1.7	33
27	Subcritical Water Induced Complexation of Soy Protein and Rutin: Improved Interfacial Properties and Emulsion Stability. <i>Journal of Food Science</i> , 2016, 81, C2149-57.	1.5	31
28	Molecular reaction mechanism for elimination of zearalenone during simulated alkali neutralization process of corn oil. <i>Food Chemistry</i> , 2020, 307, 125546.	4.2	27
29	Dry fractionation of surface abrasion for polyphenol-enriched buckwheat protein combined with hydrothermal treatment. <i>Food Chemistry</i> , 2019, 285, 414-422.	4.2	26
30	Oil-Water Interfacial-Directed Spontaneous Self-Assembly of Natural Quillaja Saponin for Controlling Interface Permeability in Colloidal Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13854-13862.	2.4	25
31	Biodiesel preparation from Semen Abutili (<i>Abutilon theophrasti</i> Medic.) seed oil using low-cost liquid lipase Eversa [®] transform 2.0 as a catalyst. <i>Industrial Crops and Products</i> , 2021, 169, 113643.	2.5	25
32	Kinetics of enzymatic synthesis of monoferuloyl glycerol and diferuloyl glycerol by transesterification in [BMIM]PF ₆ . <i>Biochemical Engineering Journal</i> , 2015, 97, 25-31.	1.8	22
33	Functionalized Ionic Liquid-Catalyzed Feruloyl-glycerol Synthesis. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 759-765.	0.8	21
34	Quillaja saponin-based hollow salt particles as solid carriers for enhancing sensory aroma with reduced sodium intake. <i>Food and Function</i> , 2018, 9, 191-199.	2.1	19
35	The Patatin-Like Phospholipase Domain Containing Protein 7 Facilitates VLDL Secretion by Modulating ApoE Stability. <i>Hepatology</i> , 2020, 72, 1569-1585.	3.6	19
36	ChREBP- β regulates thermogenesis in brown adipose tissue. <i>Journal of Endocrinology</i> , 2020, 245, 343-356.	1.2	19

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37	Stabilization and functionalization of aqueous foams by Quillaja saponin-coated nanodroplets. <i>Food Research International</i> , 2017, 99, 679-687.	2.9	17
38	One-pot ultrasonic cavitation emulsification of phytosterols oleogel-based flavor emulsions and oil powder stabilized by natural saponin. <i>Food Research International</i> , 2021, 150, 110757.	2.9	17
39	Fabrication of Novel Hierarchical Multicompartment Highly Stable Triple Emulsions for the Segregation and Protection of Multiple Cargos by Spatial Co-encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10904-10912.	2.4	15
40	Zein-based core-shell microcapsules for the potential delivery of algae oil and lipophilic compounds. <i>Food and Function</i> , 2019, 10, 1504-1512.	2.1	15
41	Corn protein hydrolysate as a new structural modifier for soybean protein isolate based O/W emulsions. <i>LWT - Food Science and Technology</i> , 2020, 118, 108763.	2.5	15
42	Engineering phytosterol-based oleogels for potential application as sustainable petrolatum replacement. <i>RSC Advances</i> , 2020, 10, 244-252.	1.7	14
43	Fabrication and Characterization of Tunable High Internal Phase Emulsion Gels (HIPE-Gels) Formed by Natural Triterpenoid Saponin and Plant Soy Protein. <i>ACS Food Science & Technology</i> , 2022, 2, 1103-1113.	1.3	14
44	Enzymatic synthesis of hydrophilic phytosterol polyol esters and assessment of their bioaccessibility and uptake using an in vitro digestion/Caco-2 cell model. <i>Food Chemistry</i> , 2022, 370, 131324.	4.2	13
45	Effect of unsaturation of free fatty acids and phytosterols on the formation of esterified phytosterols during deodorization of corn oil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2736-2743.	1.7	12
46	Ral's engagement with the exocyst: Breaking up is hard to do. <i>Cell Cycle</i> , 2011, 10, 2299-2304.	1.3	10
47	Chemoproteomic Profiling Reveals Ethacrynic Acid Targets Adenine Nucleotide Translocases to Impair Mitochondrial Function. <i>Molecular Pharmaceutics</i> , 2018, 15, 2413-2422.	2.3	10
48	Enhanced synthesis of feruloylated acylglycerols by the lipase-catalyzed transesterification of glyceryl monoferulate with different acyl donors using ionic liquids as reaction solvents. <i>Journal of Biotechnology</i> , 2018, 280, 31-37.	1.9	10
49	TIRFing out Studies on Glut4 Trafficking. <i>Developmental Cell</i> , 2007, 12, 4-5.	3.1	9
50	Enzyme-assisted development of biofunctional polyphenol-enriched buckwheat protein: physicochemical properties, in vitro digestibility, and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3176-3185.	1.7	9
51	Enhanced environment friendly surfactant production by the glycerolysis of castor oil using amino acid ionic liquid as a catalyst. <i>Industrial Crops and Products</i> , 2021, 170, 113680.	2.5	7
52	Systematic comparison of structural and lipid oxidation in oil-in-water and water-in-oil biphasic emulgels: effect of emulsion type, oil phase composition, and oil fraction. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4200-4209.	1.7	7
53	Structuring of Edible Liquid Oil into Smart Thermo-Triggered Soft Matters for Controlled Bioactive Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 309-318.	2.4	7
54	Multicompartment emulsion droplets for programmed release of hydrophobic cargoes. <i>Food and Function</i> , 2019, 10, 4522-4532.	2.1	6

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55	Selective Separation of Mono Glycerol Ferulate Using Water from an Ionic Liquid Solution of Enzymatic Transesterification. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1339-1345.	0.8	5
56	Evaluation of 3-monochloropropanol esters and glycidyl esters during the production and concentration of diacylglycerol by two-stage short-path molecular distillation. <i>LWT - Food Science and Technology</i> , 2021, 144, 111145.	2.5	4
57	Enhancement of the hydrophilic feruloyl glycerol synthesis using A-35 as a catalyst and its functional characteristics. <i>Food and Function</i> , 2021, 12, 9763-9772.	2.1	4
58	Catalyst-free synthesis of phytosterol diacid monoesters and their competitive effect on the solubilization of cholesterol in model bile mixed micelles. <i>Journal of Food Science</i> , 2022, 87, 1035-1046.	1.5	3
59	Lipophilic antioxidant dodecyl caffeate preparation by the esterification of caffeic acid with dodecanol using ionic liquid [Hnmp]HSO ₄ as a catalyst. <i>RSC Advances</i> , 2022, 12, 9744-9754.	1.7	3
60	Enzymatic conversion of soapstock fatty acids from oil refining waste to biosurfactant using a low-cost liquid lipase and a new application as an antioxidant. <i>Biomass Conversion and Biorefinery</i> , 2024, 14, 3839-3851.	2.9	3
61	Comparative Study on Functional Components, Physicochemical Properties and Antioxidant Activity of <i>Amaranthus Caudatus</i> L. Oils Obtained by Different Solvents Extraction. <i>Journal of Oleo Science</i> , 2021, 70, 155-164.	0.6	2
62	Thermal degradation of stigmasterol under the deodorisation temperature exposure alone and in edible corn oil. <i>Food Chemistry</i> , 2022, 370, 131030.	4.2	2
63	Molecular insights into the loss of phytosterols during the neutralisation of corn oil. <i>LWT - Food Science and Technology</i> , 2022, 154, 112767.	2.5	2