

Xiao-Wei Chen

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.

59

papers

1,198

citations

21

h-index

32

g-index

65

ext. papers

1,656

ext. citations

7.6

avg, IF

4.85

L-index

#	Paper	IF	Citations
59	Ral and Rheb GTPase activating proteins integrate mTOR and GTPase signaling in aging, autophagy, and tumor cell invasion. <i>Molecular Cell</i> , 2014 , 53, 209-20	17.6	89
58	SEC24A deficiency lowers plasma cholesterol through reduced PCSK9 secretion. <i>ELife</i> , 2013 , 2, e00444	8.9	79
57	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, 141-52	3.5	74
56	Regulation of glucose and lipid metabolism in health and disease. <i>Science China Life Sciences</i> , 2019 , 62, 1420-1458	8.5	65
55	Exocyst function is regulated by effector phosphorylation. <i>Nature Cell Biology</i> , 2011 , 13, 580-8	23.4	62
54	Zein based oil-in-glycerol emulgels enriched with β -carotene as margarine alternatives. <i>Food Chemistry</i> , 2016 , 211, 836-44	8.5	55
53	Controlled volatile release of structured emulsions based on phytosterols crystallization. <i>Food Hydrocolloids</i> , 2016 , 56, 170-179	10.6	43
52	The cargo receptor SURF4 promotes the efficient cellular secretion of PCSK9. <i>ELife</i> , 2018 , 7,	8.9	42
51	Wheat gluten based percolating emulsion gels as simple strategy for structuring liquid oil. <i>Food Hydrocolloids</i> , 2016 , 61, 747-755	10.6	41
50	Enzyme-assisted subcritical water extraction and characterization of soy protein from heat-denatured meal. <i>Journal of Food Engineering</i> , 2016 , 169, 250-258	6	38
49	Stabilization of foam and emulsion by subcritical water-treated soy protein: Effect of aggregation state. <i>Food Hydrocolloids</i> , 2019 , 87, 619-628	10.6	37
48	Super-resolution imaging of fluorescent dipoles via polarized structured illumination microscopy. <i>Nature Communications</i> , 2019 , 10, 4694	17.4	37
47	Whole cereal protein-based Pickering emulsions prepared by zein-gliadin complex particles. <i>Journal of Cereal Science</i> , 2019 , 87, 46-51	3.8	36
46	Phytosterol structured algae oil nanoemulsions and powders: improving antioxidant and flavor properties. <i>Food and Function</i> , 2016 , 7, 3694-702	6.1	36
45	A Rab10:RalA G protein cascade regulates insulin-stimulated glucose uptake in adipocytes. <i>Molecular Biology of the Cell</i> , 2014 , 25, 3059-69	3.5	31
44	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	11.5	26
43	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	6.1	24

42	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	8.5	24
41	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	5.7	23
40	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	7.9	22
39	Receptor-Mediated ER Export of Lipoproteins Controls Lipid Homeostasis in Mice and Humans. <i>Cell Metabolism</i> , 2021 , 33, 350-366.e7	24.6	22
38	Mea6 controls VLDL transport through the coordinated regulation of COPII assembly. <i>Cell Research</i> , 2016 , 26, 787-804	24.7	21
37	High-dimensional super-resolution imaging reveals heterogeneity and dynamics of subcellular lipid membranes. <i>Nature Communications</i> , 2020 , 11, 5890	17.4	20
36	Dry fractionation of surface abrasion for polyphenol-enriched buckwheat protein combined with hydrothermal treatment. <i>Food Chemistry</i> , 2019 , 285, 414-422	8.5	18
35	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	4.3	18
34	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	4.2	18
33	Functionalized Ionic Liquid-Catalyzed 1-Feruloyl-sn-glycerol Synthesis. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2014 , 91, 759-765	1.8	17
32	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	3.4	17
31	Molecular reaction mechanism for elimination of zearalenone during simulated alkali neutralization process of corn oil. <i>Food Chemistry</i> , 2020 , 307, 125546	8.5	14
30	Stabilization and functionalization of aqueous foams by Quillaja saponin-coated nanodroplets. <i>Food Research International</i> , 2017 , 99, 679-687	7	12
29	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	3.7	9
28	Oil-Water Interfacial-Directed Spontaneous Self-Assembly of Natural Saponin for Controlling Interface Permeability in Colloidal Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 13854-13862	5.7	9
27	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	6.1	9
26	Zein-based core-shell microcapsules for the potential delivery of algae oil and lipophilic compounds. <i>Food and Function</i> , 2019 , 10, 1504-1512	6.1	8
25	Rald β engagement with the exocyst: breaking up is hard to do. <i>Cell Cycle</i> , 2011 , 10, 2299-304	4.7	8

24	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	5.4	8
23	Chemoproteomic Profiling Reveals Ethacrynic Acid Targets Adenine Nucleotide Translocases to Impair Mitochondrial Function. <i>Molecular Pharmaceutics</i> , 2018 , 15, 2413-2422	5.6	8
22	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	5.9	8
21	TIRFing out studies on Glut4 trafficking. <i>Developmental Cell</i> , 2007 , 12, 4-5	10.2	7
20	Phytosterols in edible oil: Distribution, analysis and variation during processing. <i>Grain & Oil Science and Technology</i> , 2021 , 4, 33-44	4.4	7
19	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	5.7	6
18	The Patatin-Like Phospholipase Domain Containing Protein 7 Facilitates VLDL Secretion by Modulating ApoE Stability. <i>Hepatology</i> , 2020 , 72, 1569-1585	11.2	6
17	ChREBP ⁺ regulates thermogenesis in brown adipose tissue. <i>Journal of Endocrinology</i> , 2020 , 245, 343-356	4.7	6
16	Selective Separation of Mono Glyceryl Ferulate Using Water from an Ionic Liquid Solution of Enzymatic Transesterification. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1339-1345	1.8	5
15	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	4.3	5
14	COPII mitigates ER stress by promoting formation of ER whorls. <i>Cell Research</i> , 2021 , 31, 141-156	24.7	5
13	Multicompartment emulsion droplets for programmed release of hydrophobic cargoes. <i>Food and Function</i> , 2019 , 10, 4522-4532	6.1	3
12	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	7	3
11	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	4.3	3
10	Engineering phytosterol-based oleogels for potential application as sustainable petrolatum replacement. <i>RSC Advances</i> , 2019 , 10, 244-252	3.7	2
9	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	5.4	2
8	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	5.9	2
7	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	6.1	2

6	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	8.5	1
5	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> , 1	2.3	1
4	Molecular insights into the loss of phytosterols during the neutralisation of corn oil. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112767	5.4	0
3	Thermal degradation of stigmasterol under the deodorisation temperature exposure alone and in edible corn oil. <i>Food Chemistry</i> , 2022 , 370, 131030	8.5	0
2	Lipophilic antioxidant dodecyl caffeate preparation by the esterification of caffeic acid with dodecanol using ionic liquid [Hnmp]HSO as a catalyst.. <i>RSC Advances</i> , 2022 , 12, 9744-9754	3.7	0
1	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	1.6	