Xiao-Wei Chen

List of Publications by Year in Descending Order

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	Molecular insights into the loss of phytosterols during the neutralisation of corn oil. *LWT - Food Science and Technology*, **2022**, 154, 112767	5.4	0
58	Enzymatic synthesis of hydrophilic phytosterol polyol esters and assessment of their bioaccessibility and uptake using an in vitro digestion/Caco-2 cell model. *Food Chemistry*, **2022**, 370, 131324	8.5	1
57	Thermal degradation of stigmasterol under the deodorisation temperature exposure alone and in edible corn oil. *Food Chemistry*, **2022**, 370, 131030	8.5	0
56	Lipophilic antioxidant dodecyl caffeate preparation by the esterification of caffeic acid with dodecanol using ionic liquid [Hnmp]HSO as a catalyst.. *RSC Advances*, **2022**, 12, 9744-9754	3.7	0
55	One-pot ultrasonic cavitational emulsification of phytosterols oleogel-based flavor emulsions and oil powder stabilized by natural saponin. *Food Research International*, **2021**, 150, 110757	7	3
54	Evaluation of 3-monochloropropanol esters and glycidyl esters during the production and concentration of diacylglycerol by two-stage short-path molecular distillation. *LWT - Food Science and Technology*, **2021**, 144, 111145	5.4	2
53	COPII mitigates ER stress by promoting formation of ER whorls. *Cell Research*, **2021**, 31, 141-156	24.7	5
52	Receptor-Mediated ER Export of Lipoproteins Controls Lipid Homeostasis in Mice and Humans. *Cell Metabolism*, **2021**, 33, 350-366.e7	24.6	22
51	Effect of unsaturation of free fatty acids and phytosterols on the formation of esterified phytosterols during deodorization of corn oil. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2736-2743	4.3	3
50	Comparative Study on Functional Components, Physicochemical Properties and Antioxidant Activity of Amaranthus Caudatus L. Oils Obtained by Different Solvents Extraction. *Journal of Oleo Science*, **2021**, 70, 155-164	1.6	
49	Phytosterols in edible oil: Distribution, analysis and variation during processing. *Grain & Oil Science and Technology*, **2021**, 4, 33-44	4.4	7
48	Biodiesel preparation from Semen Abutili (Abutilon theophrasti Medic.) seed oil using low-cost liquid lipase Eversa transform 2.0 as a catalyst. *Industrial Crops and Products*, **2021**, 169, 113643	5.9	8
47	Enhanced environment friendly surfactant production by the glycerolysis of castor oil using amino acid ionic liquid as a catalyst. *Industrial Crops and Products*, **2021**, 170, 113680	5.9	2
46	Enhancement of the hydrophilic feruloyl glycerol synthesis using A-35 as a catalyst and its functional characteristics. *Food and Function*, **2021**, 12, 9763-9772	6.1	2
45	The Patatin-Like Phospholipase Domain Containing Protein 7 Facilitates VLDL Secretion by Modulating ApoE Stability. *Hepatology*, **2020**, 72, 1569-1585	11.2	6
44	ChREBP- regulates thermogenesis in brown adipose tissue. *Journal of Endocrinology*, **2020**, 245, 343-356	4.7	6
43	High-dimensional super-resolution imaging reveals heterogeneity and dynamics of subcellular lipid membranes. *Nature Communications*, **2020**, 11, 5890	17.4	20

42	Oil-Water Interfacial-Directed Spontaneous Self-Assembly of Natural Saponin for Controlling Interface Permeability in Colloidal Emulsions. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13854-13862	5.7	9
41	Molecular reaction mechanism for elimination of zearalenone during simulated alkali neutralization process of corn oil. *Food Chemistry*, **2020**, 307, 125546	8.5	14
40	Corn protein hydrolysate as a new structural modifier for soybean protein isolate based O/W emulsions. *LWT - Food Science and Technology*, **2020**, 118, 108763	5.4	8
39	Fabrication of Novel Hierarchical Multicompartment Highly Stable Triple Emulsions for the Segregation and Protection of Multiple Cargos by Spatial Co-encapsulation. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10904-10912	5.7	6
38	Whole cereal protein-based Pickering emulsions prepared by zein-gliadin complex particles. *Journal of Cereal Science*, **2019**, 87, 46-51	3.8	36
37	Dry fractionation of surface abrasion for polyphenol-enriched buckwheat protein combined with hydrothermal treatment. *Food Chemistry*, **2019**, 285, 414-422	8.5	18
36	Characterization of Orange Oil Powders and Oleogels Fabricated from Emulsion Templates Stabilized Solely by a Natural Triterpene Saponin. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2637-2646	5.7	23
35	Zein-based core-shell microcapsules for the potential delivery of algae oil and lipophilic compounds. *Food and Function*, **2019**, 10, 1504-1512	6.1	8
34	Stabilization of foam and emulsion by subcritical water-treated soy protein: Effect of aggregation state. *Food Hydrocolloids*, **2019**, 87, 619-628	10.6	37
33	Multicompartment emulsion droplets for programmed release of hydrophobic cargoes. *Food and Function*, **2019**, 10, 4522-4532	6.1	3
32	Super-resolution imaging of fluorescent dipoles via polarized structured illumination microscopy. *Nature Communications*, **2019**, 10, 4694	17.4	37
31	Regulation of glucose and lipid metabolism in health and disease. *Science China Life Sciences*, **2019**, 62, 1420-1458	8.5	65
30	Engineering phytosterol-based oleogels for potential application as sustainable petrolatum replacement.. *RSC Advances*, **2019**, 10, 244-252	3.7	2
29	Influences of different pectins on the emulsifying performance of conjugates formed between pectin and whey protein isolate. *International Journal of Biological Macromolecules*, **2019**, 123, 246-254	7.9	22
28	Enzyme-assisted development of biofunctional polyphenol-enriched buckwheat protein: physicochemical properties, in vitro digestibility, and antioxidant activity. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3176-3185	4.3	5
27	Phytosterol-based oleogels self-assembled with monoglyceride for controlled volatile release. *Journal of the Science of Food and Agriculture*, **2018**, 98, 582-589	4.3	18
26	Enhanced synthesis of feruloylated acylglycerols by the lipase-catalyzed transesterification of glyceryl monoferulate with different acyl donors using ionic liquids as reaction solvents. *Journal of Biotechnology*, **2018**, 280, 31-37	3.7	9
25	RalA controls glucose homeostasis by regulating glucose uptake in brown fat. *Proceedings of the National Academy of Sciences of the United States of America*, **2018**, 115, 7819-7824	11.5	26

24	The cargo receptor SURF4 promotes the efficient cellular secretion of PCSK9. *ELife*, **2018**, 7,	8.9	42
23	Quillaja saponin-based hollow salt particles as solid carriers for enhancing sensory aroma with reduced sodium intake. *Food and Function*, **2018**, 9, 191-199	6.1	9
22	Chemoproteomic Profiling Reveals Ethacrynic Acid Targets Adenine Nucleotide Translocases to Impair Mitochondrial Function. *Molecular Pharmaceutics*, **2018**, 15, 2413-2422	5.6	8
21	Hierarchical high internal phase emulsions and transparent oleogels stabilized by quillaja saponin-coated nanodroplets for color performance. *Food and Function*, **2017**, 8, 823-831	6.1	24
20	Stabilization and functionalization of aqueous foams by Quillaja saponin-coated nanodroplets. *Food Research International*, **2017**, 99, 679-687	7	12
19	Tunable volatile release from organogel-emulsions based on the self-assembly of β-sitosterol and γ-oryzanol. *Food Chemistry*, **2017**, 221, 1491-1498	8.5	24
18	Enzyme-assisted subcritical water extraction and characterization of soy protein from heat-denatured meal. *Journal of Food Engineering*, **2016**, 169, 250-258	6	38
17	Phytosterol structured algae oil nanoemulsions and powders: improving antioxidant and flavor properties. *Food and Function*, **2016**, 7, 3694-702	6.1	36
16	Wheat gluten based percolating emulsion gels as simple strategy for structuring liquid oil. *Food Hydrocolloids*, **2016**, 61, 747-755	10.6	41
15	Mea6 controls VLDL transport through the coordinated regulation of COPII assembly. *Cell Research* , **2016**, 26, 787-804	24.7	21
14	Zein based oil-in-glycerol emulgels enriched with β-carotene as margarine alternatives. *Food Chemistry*, **2016**, 211, 836-44	8.5	55
13	Controlled volatile release of structured emulsions based on phytosterols crystallization. *Food Hydrocolloids*, **2016**, 56, 170-179	10.6	43
12	Subcritical Water Induced Complexation of Soy Protein and Rutin: Improved Interfacial Properties and Emulsion Stability. *Journal of Food Science*, **2016**, 81, C2149-57	3.4	17
11	Kinetics of enzymatic synthesis of monoferuloyl glycerol and diferuloyl glycerol by transesterification in [BMIM]PF6. *Biochemical Engineering Journal*, **2015**, 97, 25-31	4.2	18
10	Ral and Rheb GTPase activating proteins integrate mTOR and GTPase signaling in aging, autophagy, and tumor cell invasion. *Molecular Cell*, **2014**, 53, 209-20	17.6	89
9	Selective Separation of Mono Glyceryl Ferulate Using Water from an Ionic Liquid Solution of Enzymatic Transesterification. *JAOCS, Journal of the American Oil ChemistspSociety*, **2014**, 91, 1339-1345	1.8	5
8	A Rab10:RalA G protein cascade regulates insulin-stimulated glucose uptake in adipocytes. *Molecular Biology of the Cell*, **2014**, 25, 3059-69	3.5	31
7	Functionalized Ionic Liquid-Catalyzed 1-Feruloyl-sn-glycerol Synthesis. *JAOCS, Journal of the American Oil ChemistspSociety*, **2014**, 91, 759-765	1.8	17

6	SEC24A deficiency lowers plasma cholesterol through reduced PCSK9 secretion. *ELife*, **2013**, 2, e00444	8.9	79
5	Exocyst function is regulated by effector phosphorylation. *Nature Cell Biology*, **2011**, 13, 580-8	23.4	62
4	RalB engagement with the exocyst: breaking up is hard to do. *Cell Cycle*, **2011**, 10, 2299-304	4.7	8
3	A Ral GAP complex links PI 3-kinase/Akt signaling to RalA activation in insulin action. *Molecular Biology of the Cell*, **2011**, 22, 141-52	3.5	74
2	TIRFing out studies on Glut4 trafficking. *Developmental Cell*, **2007**, 12, 4-5	10.2	7
1	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. *Biomass Conversion and Biorefinery*,1	2.3	1