

Zhu Song

List of Publications by Year in descending order

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Version: 2024-02-01

32
papers

701
citations

623734

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all docs

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32
times ranked

833
citing authors

#	ARTICLE	IF	CITATIONS
1	Fingerprint analysis of polysaccharides from different Ganoderma by HPLC combined with chemometrics methods. <i>Carbohydrate Polymers</i> , 2014, 114, 432-439.	10.2	84
2	Lipase-catalyzed synthesis of acetylated EGCG and antioxidant properties of the acetylated derivatives. <i>Food Research International</i> , 2014, 56, 279-286.	6.2	65
3	Interactions in starch co-gelatinized with phenolic compound systems: Effect of complexity of phenolic compounds and amylose content of starch. <i>Carbohydrate Polymers</i> , 2020, 247, 116667.	10.2	64
4	The inhibitory mechanism of chlorogenic acid and its acylated derivatives on α -amylase and α -glucosidase. <i>Food Chemistry</i> , 2022, 372, 131334.	8.2	46
5	Bioactive exopolysaccharides from a <i>S. thermophilus</i> strain: Screening, purification and characterization. <i>International Journal of Biological Macromolecules</i> , 2016, 86, 402-407.	7.5	41
6	Antioxidant Activity of Selenium-Enriched Peptides from the Protein Hydrolysate of <i>Cardamine violifolia</i> . <i>Journal of Food Science</i> , 2019, 84, 3504-3511.	3.1	39
7	Effects of different exogenous selenium on Se accumulation, nutrition quality, elements uptake, and antioxidant response in the hyperaccumulation plant <i>Cardamine violifolia</i> . <i>Ecotoxicology and Environmental Safety</i> , 2020, 204, 111045.	6.0	35
8	Influence of alkalization treatment on the color quality and the total phenolic and anthocyanin contents in cocoa powder. <i>Food Science and Biotechnology</i> , 2014, 23, 59-63.	2.6	34
9	Optimization of lipase-catalyzed synthesis of acetylated EGCG by response surface methodology. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 97, 87-94.	1.8	28
10	Formation and stability of W/O microemulsion formed by food grade ingredients and its oral delivery of insulin in mice. <i>Journal of Functional Foods</i> , 2017, 30, 134-141.	3.4	27
11	Antioxidant activities of chlorogenic acid derivatives with different acyl donor chain lengths and their stabilities during in vitro simulated gastrointestinal digestion. <i>Food Chemistry</i> , 2021, 357, 129904.	8.2	27
12	Antibacterial, Antibiofilm Effect of Burdock (<i>Arctium lappa</i> L.) Leaf Fraction and Its Efficiency in Meat Preservation. <i>Journal of Food Protection</i> , 2016, 79, 1404-1409.	1.7	26
13	Protective effects of selenium-enriched peptides from <i>Cardamine violifolia</i> against high-fat diet induced obesity and its associated metabolic disorders in mice. <i>RSC Advances</i> , 2020, 10, 31411-31424.	3.6	19
14	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. <i>Carbohydrate Polymers</i> , 2021, 268, 118264.	10.2	18
15	Identification of Adulterated Cocoa Powder Using Chromatographic Fingerprints of Polysaccharides Coupled with Principal Component Analysis. <i>Food Analytical Methods</i> , 2015, 8, 2360-2367.	2.6	15
16	The Composition Analysis of Maca (<i>Lepidium meyenii</i> Walp.) from Xinjiang and Its Antifatigue Activity. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	2.6	14
17	Bioavailability and antioxidant activity of nanotechnology-based botanic antioxidants. <i>Journal of Food Science</i> , 2021, 86, 284-292.	3.1	13
18	Identification and characterization of an angiotensin-I converting enzyme inhibitory peptide from enzymatic hydrolysate of rape (<i>Brassica napus</i> L.) bee pollen. <i>LWT - Food Science and Technology</i> , 2021, 147, 111502.	5.2	12

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19	Study of acetylated EGCG synthesis by enzymatic transesterification in organic media. <i>Arabian Journal of Chemistry</i> , 2020, 13, 8824-8834.	4.9	11
20	Formation, structural characteristics and physicochemical properties of beeswax oleogels prepared with tea polyphenol loaded gelators. <i>Food and Function</i> , 2021, 12, 1662-1671.	4.6	10
21	Influence of Selenium Biofortification on the Growth and Bioactive Metabolites of <i>Ganoderma lucidum</i> . <i>Foods</i> , 2021, 10, 1860.	4.3	10
22	Selenium Speciation in Selenium-Enriched Plant Foods. <i>Food Analytical Methods</i> , 2022, 15, 1377-1389.	2.6	10
23	Antioxidant activities of lipophilic (âˆ™)-epigallocatechin gallate derivatives in vitro and in lipid-based food systems. <i>Food Bioscience</i> , 2021, 42, 101055.	4.4	9
24	Embedding inulin fructotransferase from <i>Arthrobacter aurescens</i> into novel curdlan-based mesoporous silica microspheres for efficient production of Difructose Anhydride III. <i>Food Chemistry</i> , 2019, 299, 125128.	8.2	8
25	Identification and Antioxidant Abilities of Enzymatic-Transesterification (âˆ™)-Epigallocatechin-3-O-gallate Stearyl Derivatives in Non-Aqueous Systems. <i>Antioxidants</i> , 2021, 10, 1282.	5.1	8
26	Simultaneous analysis of thirteen phytohormones in fruits and vegetables by SPE-HPLCâ€™DAD. <i>Food Science and Biotechnology</i> , 2020, 29, 1587-1595.	2.6	6
27	Determination of preservative residues and microbial contents of commercial Chinese duck neck meat. <i>CYTA - Journal of Food</i> , 2017, 15, 357-360.	1.9	5
28	Stevia polyphenols: A stable antioxidant that presents a synergistic effect with vitamin C. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15317.	2.0	5
29	Efficient enzymatic modification of epigallocatechin gallate in ionic liquids. <i>Green Chemistry Letters and Reviews</i> , 2021, 14, 415-424.	4.7	5
30	Novel biocatalytic strategy of levan: His-ELP-intein-tagged protein purification and biomimetic mineralization. <i>Carbohydrate Polymers</i> , 2022, 288, 119398.	10.2	3
31	Structural characterization and antioxidant property of enzymaticâ€™transesterification derivatives of (âˆ™)-â€™epigallocatechinâ€™gallate and vinyl laurate. <i>Journal of Food Science</i> , 2021, 86, 4717-4729.	3.1	2
32	Modulating Structure and Properties of Glutinous Rice Flour and Its Dumpling Products by Annealing. <i>Processes</i> , 2021, 9, 2248.	2.8	2