

Zhu Song

List of Publications by Year in descending order

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papers

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times ranked

833
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| # | ARTICLE | IF | CITATIONS |
|----|--|------|-----------|
| 1 | 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 |
| 2 | Selenium Speciation in Selenium-Enriched Plant Foods. <i>Food Analytical Methods</i> , 2022, 15, 1377-1389. | 2.6 | 10 |
| 3 | Novel biocatalytic strategy of levan: His-ELP-intein-tagged protein purification and biomimetic mineralization. <i>Carbohydrate Polymers</i> , 2022, 288, 119398. | 10.2 | 3 |
| 4 | 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 |
| 5 | Bioavailability and antioxidant activity of nanotechnology-based botanic antioxidants. <i>Journal of Food Science</i> , 2021, 86, 284-292. | 3.1 | 13 |
| 6 | 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 |
| 7 | Efficient enzymatic modification of epigallocatechin gallate in ionic liquids. <i>Green Chemistry Letters and Reviews</i> , 2021, 14, 415-424. | 4.7 | 5 |
| 8 | 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 |
| 9 | Antioxidant activities of lipophilic (α)-epigallocatechin gallate derivatives in vitro and in lipid-based food systems. <i>Food Bioscience</i> , 2021, 42, 101055. | 4.4 | 9 |
| 10 | Influence of Selenium Biofortification on the Growth and Bioactive Metabolites of <i>Ganoderma lucidum</i> . <i>Foods</i> , 2021, 10, 1860. | 4.3 | 10 |
| 11 | Identification and Antioxidant Abilities of Enzymatic-Transesterification (α)-Epigallocatechin-3-O-gallate Stearyl Derivatives in Non-Aqueous Systems. <i>Antioxidants</i> , 2021, 10, 1282. | 5.1 | 8 |
| 12 | 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 |
| 13 | Structural characterization and antioxidant property of enzymatic transesterification derivatives of (α)-epigallocatechin-3-O-gallate and vinyl laurate. <i>Journal of Food Science</i> , 2021, 86, 4717-4729. | 3.1 | 2 |
| 14 | 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 |
| 15 | Modulating Structure and Properties of Glutinous Rice Flour and Its Dumpling Products by Annealing. <i>Processes</i> , 2021, 9, 2248. | 2.8 | 2 |
| 16 | Simultaneous analysis of thirteen phytohormones in fruits and vegetables by SPE-HPLC-DAD. <i>Food Science and Biotechnology</i> , 2020, 29, 1587-1595. | 2.6 | 6 |
| 17 | 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 |
| 18 | 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 |

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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 | 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 |
| 21 | 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 |
| 22 | 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 |
| 23 | 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 |
| 24 | 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 |
| 25 | 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 |
| 26 | 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 |
| 27 | 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 |
| 28 | 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 |
| 29 | 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 |
| 30 | Fingerprint analysis of polysaccharides from different <i>Ganoderma</i> by HPLC combined with chemometrics methods. <i>Carbohydrate Polymers</i> , 2014, 114, 432-439. | 10.2 | 84 |
| 31 | 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 |
| 32 | 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 |