Xiao-Qiang Chen

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/1668577/publications.pdf

Version: 2024-02-01

27 papers	759 citations	471509 17 h-index	552781 26 g-index
27 all docs	27 docs citations	27 times ranked	672 citing authors

#	Article	IF	Citations
1	TiO2 nanoparticles negatively impact the bioavailability and antioxidant activity of tea polyphenols. Food Chemistry, 2022, 371, 131045.	8.2	14
2	Characterization of Theabrownins Prepared From Tea Polyphenols by Enzymatic and Chemical Oxidation and Their Inhibitory Effect on Colon Cancer Cells. Frontiers in Nutrition, 2022, 9, 849728.	3.7	7
3	Purification, characterization, and emulsification stability of high- and low-molecular-weight fractions of polysaccharide conjugates extracted from green tea. Food Hydrocolloids, 2022, 129, 107667.	10.7	22
4	Theabrownins Produced via Chemical Oxidation of Tea Polyphenols Inhibit Human Lung Cancer Cells in vivo and in vitro by Suppressing the PI3K/AKT/mTOR Pathway Activation and Promoting Autophagy. Frontiers in Nutrition, 2022, 9, 858261.	3.7	6
5	Double-enzymes-mediated Fe2+/Fe3+ conversion as magnetic relaxation switch for pesticide residues sensing. Journal of Hazardous Materials, 2021, 403, 123619.	12.4	34
6	Enzyme-induced Cu2+/Cu+ conversion as the electrochemical signal for sensitive detection of ethyl carbamate. Analytica Chimica Acta, 2021, 1151, 338256.	5.4	14
7	A comprehensive review on polysaccharide conjugates derived from tea leaves: Composition, structure, function and application. Trends in Food Science and Technology, 2021, 114, 83-99.	15.1	49
8	Impact of Polyphenol Interactions with Titanium Dioxide Nanoparticles on Their Bioavailability and Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2021, 69, 9661-9670.	5.2	21
9	Polysaccharide conjugates from Chin brick tea (Camellia sinensis) improve the physicochemical stability and bioaccessibility of Î²-carotene in oil-in-water nanoemulsions. Food Chemistry, 2021, 357, 129714.	8.2	33
10	Influence of thermal treatment on the physicochemical and functional properties of tea polysaccharide conjugates. LWT - Food Science and Technology, 2021, 150, 111967.	5.2	9
11	Effect of ultra-high pressure treatment on the characteristics of a tea polysaccharide conjugate aqueous solution. Industrial Crops and Products, 2021, 171, 113859.	5.2	7
12	Effect of metal ions and pH on the emulsifying properties of polysaccharide conjugates prepared from low-grade green tea. Food Hydrocolloids, 2020, 102, 105624.	10.7	44
13	Emulsifying Properties of Polysaccharide Conjugates Prepared from Chin-Brick Tea. Journal of Agricultural and Food Chemistry, 2019, 67, 10165-10173.	5.2	48
14	Characteristics of the emulsion stabilized by polysaccharide conjugates alkali-extracted from green tea residue and its protective effect on catechins. Industrial Crops and Products, 2019, 140, 111611.	5.2	48
15	Surface-Imprinted Gold Nanoparticle-Based Surface-Enhanced Raman Scattering for Sensitive and Specific Detection of Patulin in Food Samples. Food Analytical Methods, 2019, 12, 1648-1657.	2.6	56
16	Effects of Tea-Polysaccharide Conjugates and Metal Ions on Precipitate Formation by Epigallocatechin Gallate and Caffeine, the Key Components of Green Tea Infusion. Journal of Agricultural and Food Chemistry, 2019, 67, 3744-3751.	5.2	38
17	Combined Lowering Effect of Phytosterol Esters and Tea Extracts on Lipid Profiles in SD Rats. Food Science and Technology Research, 2018, 24, 875-882.	0.6	6
18	Analysis of Protein Moiety of Polysaccharide Conjugates Water-extracted from Low Grade Green Tea. Chemical Research in Chinese Universities, 2018, 34, 691-696.	2.6	17

#	Article	IF	Citations
19	Physicochemical properties and cell-based bioactivity of Puâ€™erh tea polysaccharide conjugates. International Journal of Biological Macromolecules, 2017, 104, 1294-1301.	7.5	32
20	The Effects of Grass Carp Skin Gelatin and Whey Protein Interactions on Rheological and Textural Properties and Nanostructure. Journal of Aquatic Food Product Technology, 2017, 26, 790-800.	1.4	1
21	Some Physical Properties of Protein Moiety of Alkali-Extracted Tea Polysaccharide Conjugates Were Shielded by Its Polysaccharide. Molecules, 2017, 22, 914.	3.8	23
22	Preventive Effects of Catechins on Cardiovascular Disease. Molecules, 2016, 21, 1759.	3.8	71
23	Effects of Danhong Injection (ä¸¹ç¤¢æ³¨å°„æ¶²) and its main components on anticoagulation and fibrinolysis in cultured vein endothelial cells. Chinese Journal of Integrative Medicine, 2016, 22, 276-283.	1.6	10
24	Physicochemical characteristics of polysaccharide conjugates prepared from fresh tea leaves and their improving impaired glucose tolerance. Carbohydrate Polymers, 2014, 112, 77-84.	10.2	57
25	Effect of FTY720 on Some Physiological Indexes of Non-Obese Diabetic (NOD) Mice. International Journal of Molecular Sciences, 2012, 13, 6129-6137.	4.1	0
26	Suppression of diabetes in non-obese diabetic (NOD) mice by oral administration of water-soluble and alkali-soluble polysaccharide conjugates prepared from green tea. Carbohydrate Polymers, 2010, 82, 28-33.	10.2	48
27	Thermal Effects on the Stability and Antioxidant Activity of an Acid Polysaccharide Conjugate Derived from Green Tea. Journal of Agricultural and Food Chemistry, 2009, 57, 5795-5798.	5.2	44