Xia Zhang

List of Publications by Year
in descending order

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50	944	471509	501196
papers	citations	17	28
		h-index	g-index

51	51	51	1076
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Potential prebiotic functions of a characterised Ehretia macrophylla Wall. fruit polysaccharide. International Journal of Food Science and Technology, 2022, 57, 35-47.	2.7	1
2	Modulating the in vitro gastrointestinal digestibility of crystalline oil-in-water emulsion: Different fat crystal sizes and polymorphic forms under the same SFC. Food Chemistry, 2022, 368, 130723.	8.2	5
3	Structural characterization and in vitro hypoglycaemic activity of glucomannan from Anemarrhena asphodeloides Bunge. Food and Function, 2022, 13, 1797-1807.	4.6	13
4	A review on furan: Formation, analysis, occurrence, carcinogenicity, genotoxicity and reduction methods. Critical Reviews in Food Science and Nutrition, 2021, 61, 395-406.	10.3	34
5	A Timosaponin Bâ€Ⅱ containing scalp care solution for improvement of scalp hydration, dandruff reduction, and hair loss prevention: A comparative study on healthy volunteers before and after application. Journal of Cosmetic Dermatology, 2021, 20, 819-824.	1.6	3
6	Comparison of trapping efficiency of dicarbonyl trapping agents and reducing agents on reduction of furanoic compounds in commercially available soy sauce varieties. Journal of Food Science and Technology, 2021, 58, 2538-2546.	2.8	3
7	Addition of glyceryl monostearate affects the crystallization behavior and polymorphism of palm stearin. Bioprocess and Biosystems Engineering, 2021, 44, 941-949.	3.4	7
8	Structural characterization of polysaccharide from Centipeda minima and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. Journal of Functional Foods, 2021, 82, 104478.	3.4	26
9	Effects of different extraction methods on the structure, antioxidant activity, Î±â€amylase, and Î±â€glucosidase inhibitory activity of polysaccharides from Potentilla discolor Bunge. Journal of Food Processing and Preservation, 2021, 45, e15826.	2.0	4
10	Two Dipeptide-Bound Pyrralines with Ile or Ala: A Study on Their Synthesis, Transport across Caco-2 Cell Monolayers, and Interaction with Aminopeptidase N. Journal of Agricultural and Food Chemistry, 2021, 69, 10962-10973.	5.2	1
11	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. ACS Nano, 2021, 15, 18794-18821.	14.6	22
12	Heatâ€induced amyloidâ€like aggregation of Î²â€lactoglobulin affected by glycation by Î±â€dicarbonyl compounds in a model study. Journal of the Science of Food and Agriculture, 2020, 100, 607-613.	3.5	8
13	Storage stability studies on interesterified blend-based fast-frozen special fats for oxidative stability, crystallization characteristics and physical properties. Food Chemistry, 2020, 306, 125563.	8.2	10
14	Study of reactions of NÎµ-(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. Food Chemistry, 2020, 307, 125554.	8.2	6
15	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. Ultrasonics Sonochemistry, 2020, 63, 104910.	8.2	16
16	Molecular Pathways Involved in Promoting Activity of Timosaponin BII on Hair Growth in C57BL/6 Mice. BioMed Research International, 2020, 2020, 1-7.	1.9	4
17	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. European Food Research and Technology, 2020, 246, 2065-2077.	3.3	9
18	ERK1/2 Pathway Is Involved in the Enhancement of Fatty Acids from Phaeodactylum tricornutum Extract (PTE) on Hair Follicle Cell Proliferation. BioMed Research International, 2020, 2020, 1-11.	1.9	4

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19	Determination of Î±â€dicarbonyl compounds and 5â€hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLCâ€“HR/MS and GCâ€“TQ/MS. Journal of Food Processing and Preservation, 2020, 44, e14988.	2.0	8
20	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. Journal of Agricultural and Food Chemistry, 2020, 68, 7062-7071.	5.2	20
21	Development of a novel Maillard reaction-based timeâ€“temperature indicator for monitoring the fluorescent AGE content in reheated foods. RSC Advances, 2020, 10, 10402-10410.	3.6	17
22	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. Food Chemistry, 2020, 317, 126454.	8.2	11
23	Effect of interesterified blend-based fast-frozen special fat on the physical properties and microstructure of frozen dough. Food Chemistry, 2019, 272, 76-83.	8.2	39
24	Antioxidant Profile of 1â€Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. Journal of Food Science, 2019, 84, 2091-2100.	3.1	3
25	Interesterified blendâ€based and physical blendâ€based special fats: storage stability under fluctuating temperatures. Journal of the Science of Food and Agriculture, 2019, 99, 6219-6226.	3.5	2
26	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. Food Science and Biotechnology, 2019, 28, 1359-1366.	2.6	18
27	Preliminary characterization, antioxidant and Î±-glucosidase inhibitory activities of polysaccharides from Mallotus furetianus. Carbohydrate Polymers, 2019, 215, 307-315.	10.2	95
28	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. Journal of Agricultural and Food Chemistry, 2019, 67, 927-934.	5.2	28
29	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. Journal of the Science of Food and Agriculture, 2019, 99, 3069-3077.	3.5	20
30	Application of ultrasound pretreatment and glycation in regulating the heat-induced amyloid-like aggregation of Î²-lactoglobulin. Food Hydrocolloids, 2018, 80, 122-129.	10.7	46
31	Mechanistic insight into the relationship between triacylglycerol and crystallization of lipase-catalyzed interesterified blend of palm stearin and vegetable oil. Food Chemistry, 2018, 260, 306-316.	8.2	25
32	Natural Borneol Enhances Paclitaxelâ€Induced Apoptosis of ESCC Cells by Inactivation of the PI3K/AKT. Journal of Food Science, 2018, 83, 1436-1443.	3.1	13
33	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate. RSC Advances, 2018, 8, 13364-13369.	3.6	7
34	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic E. coli with WPI. Microbial Pathogenesis, 2018, 117, 73-79.	2.9	17
35	Correlation and in vitro mechanism of bactericidal activity on E. coli with whey protein isolate during ultrasonic treatment. Microbial Pathogenesis, 2018, 115, 154-158.	2.9	16
36	Kinetic investigation of the trapping of NÎµ-(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control NÎµ-(carboxymethyl)lysine levels in foods. Food Chemistry, 2018, 244, 25-28.	8.2	15

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37	The digestibility of hydrothermally-treated bovine serum albumin glycated by glyoxal. RSC Advances, 2018, 8, 35870-35877.	3.6	8
38	Preliminary characterization and antioxidant and hypoglycemic activities in vivo of polysaccharides from Huidouba. Food and Function, 2018, 9, 6337-6348.	4.6	37
39	The fingerprint mapping and genotyping systems application on methicillin-resistant Staphylococcus aureus. Microbial Pathogenesis, 2018, 125, 246-251.	2.9	14
40	Kaempferol Attenuates ROS-Induced Hemolysis and the Molecular Mechanism of Its Induction of Apoptosis on Bladder Cancer. Molecules, 2018, 23, 2592.	3.8	88
41	Structural characterization and Î±-glucosidase inhibitory activity of polysaccharides extracted from Chinese traditional medicine Huidouba. International Journal of Biological Macromolecules, 2018, 117, 815-819.	7.5	30
42	Reduction of NÎµ-(carboxymethyl) lysine by (â^')-epicatechin and (â^')-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. Food Chemistry, 2018, 266, 427-434.	8.2	27
43	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. Industrial & Engineering Chemistry Research, 2018, 57, 10841-10850.	3.7	6
44	Physicochemical Properties and Chemical Stability of Î²-Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. Molecules, 2018, 23, 495.	3.8	21
45	Heat-induced amyloid-like aggregation of Î²-lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. International Journal of Biological Macromolecules, 2018, 120, 302-309.	7.5	18
46	A New Compound Isolated from the Reduced Riboseâ€“Tryptophan Maillard Reaction Products Exhibits Distinct Anti-inflammatory Activity. Journal of Agricultural and Food Chemistry, 2018, 66, 6752-6761.	5.2	16
47	Improvement of physical properties of palm stearin and soybean oil blends by enzymatic interesterification and their application in fast frozen food. RSC Advances, 2017, 7, 34435-34441.	3.6	18
48	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. International Journal of Molecular Sciences, 2016, 17, 1053.	4.1	10
49	Investigation of the Interaction of Naringin Palmitate with Bovine Serum Albumin: Spectroscopic Analysis and Molecular Docking. PLoS ONE, 2013, 8, e59106.	2.5	59
50	Frontal polymerization synthesis and characterization of Konjac glucomannanâ€graftâ€acrylic acid polymers. Journal of Polymer Science Part A, 2009, 47, 3391-3398.	2.3	16