

Xi Feng

List of Publications by Year in descending order

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33
papers

909
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471509

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477307

29
g-index

34
all docs

34
docs citations

34
times ranked

754
citing authors

#	ARTICLE	IF	CITATIONS
1	How can heat stress affect chicken meat quality? â€“ a review. Poultry Science, 2019, 98, 1551-1556.	3.4	144
2	Characterization of Jinhua ham aroma profiles in specific to aging time by gas chromatography-ion mobility spectrometry (GC-IMS). Meat Science, 2020, 168, 108178.	5.5	101
3	Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. Meat Science, 2018, 140, 14-25.	5.5	65
4	Effects of drying methods on non-volatile taste components of <i>Stropharia rugoso-annulata</i> mushrooms. LWT - Food Science and Technology, 2020, 127, 109428.	5.2	50
5	Isolation, characterization and antioxidant of polysaccharides from <i>Stropharia rugosoannulata</i> . International Journal of Biological Macromolecules, 2020, 155, 883-889.	7.5	44
6	Application of gas chromatographyâ€“mass spectrometry (GCâ€“MS)â€“based metabolomics for the study of fermented cereal and legume foods: A review. International Journal of Food Science and Technology, 2021, 56, 1514-1534.	2.7	44
7	Effects of freeze drying and hot-air drying on the physicochemical properties and bioactivities of polysaccharides from <i>Lentinula edodes</i> . International Journal of Biological Macromolecules, 2020, 145, 476-483.	7.5	42
8	Remediation and Mechanisms of Cadmium Biosorption by a Cadmium-Binding Protein from <i>Lentinula edodes</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 11373-11379.	5.2	32
9	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. Journal of Food Measurement and Characterization, 2020, 14, 492-504.	3.2	31
10	Effect of irradiation on the degradation of nucleotides in turkey meat. LWT - Food Science and Technology, 2016, 73, 88-94.	5.2	28
11	Effects of Drying Process on the Volatile and Non-Volatile Flavor Compounds of <i>Lentinula edodes</i> . Foods, 2021, 10, 2836.	4.3	27
12	Mechanisms of volatile production from non-sulfur amino acids by irradiation. Radiation Physics and Chemistry, 2016, 119, 64-73.	2.8	24
13	Impact of electron-beam irradiation on the quality characteristics of raw ground beef. Innovative Food Science and Emerging Technologies, 2019, 54, 87-92.	5.6	23
14	Bioconversion of rice straw agro-residues by <i>Lentinula edodes</i> and evaluation of non-volatile taste compounds in mushrooms. Scientific Reports, 2020, 10, 1814.	3.3	23
15	Effect of irradiation on the parameters that influence quality characteristics of raw beef round eye. Innovative Food Science and Emerging Technologies, 2018, 45, 115-121.	5.6	21
16	Effects of low-dose $\hat{1}^3$ -irradiation on the water state of fresh <i>Lentinula edodes</i> . LWT - Food Science and Technology, 2020, 118, 108764.	5.2	21
17	Active edible coatings and films with Mediterranean herbs to improve food shelf-life. Critical Reviews in Food Science and Nutrition, 2022, 62, 2391-2403.	10.3	21
18	Effects of drying on the structural characteristics and antioxidant activities of polysaccharides from <i>Stropharia rugosoannulata</i> . Journal of Food Science and Technology, 2021, 58, 3622-3631.	2.8	18

#	ARTICLE	IF	CITATIONS
19	Application of SPME-GC-TOFMS, E-nose, and sensory evaluation to investigate the flavor characteristics of Chinese Yunnan coffee at three different conditions (beans, ground powder, and brewed coffee). <i>Flavour and Fragrance Journal</i> , 2020, 35, 541-560.	2.6	17
20	Recent advances in the extraction of polyphenols from eggplant and their application in foods. <i>LWT - Food Science and Technology</i> , 2021, 146, 111381.	5.2	15
21	Purification and Characterization of a Cadmium-Binding Protein from <i>Lentinula edodes</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1261-1268.	5.2	14
22	Effect of Ultrasound and Cellulase Pre-treatment on the Water Distribution, Physical Properties, and Nutritional Components of <i>Lentinula edodes</i> Chips. <i>Food and Bioprocess Technology</i> , 2020, 13, 625-636.	4.7	14
23	Structure characterization and in vitro immunomodulatory activities of carboxymethyl pachymanan. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 94-103.	7.5	14
24	Separation, Identification, and Antioxidant Activity of Polyphenols from Lotus Seed Epicarp. <i>Molecules</i> , 2019, 24, 4007.	3.8	12
25	Effects of GGT and C-S Lyase on the Generation of Endogenous Formaldehyde in <i>Lentinula edodes</i> at Different Growth Stages. <i>Molecules</i> , 2019, 24, 4203.	3.8	12
26	Rapid discrimination of Chinese dry-cured hams based on Tri-step infrared spectroscopy and computer vision technology. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 228, 117842.	3.9	11
27	Immunomodulatory Activity of Carboxymethyl Pachymanan on Immunosuppressed Mice Induced by Cyclophosphamide. <i>Molecules</i> , 2021, 26, 5733.	3.8	9
28	Anti-Inflammatory Activity of Four Triterpenoids Isolated from <i>Poriae Cutis</i> . <i>Foods</i> , 2021, 10, 3155.	4.3	9
29	A review of factors influencing the quality and sensory evaluation techniques applied to Greek yogurt. <i>Journal of Dairy Research</i> , 2022, 89, 213-219.	1.4	9
30	Identification of a Heat-Inducible Element of Cysteine Desulfurase Gene Promoter in <i>Lentinula edodes</i> . <i>Molecules</i> , 2019, 24, 2223.	3.8	6
31	Applications of lemon or cinnamon essential oils in strawberry fruit preservation: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
32	Effects of different carriers on physicochemical and antioxidant properties of freeze-dried mulberry powder. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
33	Effect of irradiation on the quality parameters of raw beef. <i>Iowa State University Animal Industry Report</i> , 2021, 17, .	0.0	1