

# Xi Feng

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1066855/publications.pdf>

Version: 2024-02-01

33  
papers

909  
citations

471509

17  
h-index

477307

29  
g-index

34  
all docs

34  
docs citations

34  
times ranked

754  
citing authors

#	ARTICLE	IF	CITATIONS
1	Active edible coatings and films with Mediterranean herbs to improve food shelf-life. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2391-2403.	10.3	21
2	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
3	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
4	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
5	Application of gas chromatography-mass spectrometry (GC-MS)-based metabolomics for the study of fermented cereal and legume foods: A review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1514-1534.	2.7	44
6	Effect of irradiation on the quality parameters of raw beef. <i>Iowa State University Animal Industry Report</i> , 2021, 17, .	0.0	1
7	Effects of drying on the structural characteristics and antioxidant activities of polysaccharides from <i>Stropharia rugosoannulata</i> . <i>Journal of Food Science and Technology</i> , 2021, 58, 3622-3631.	2.8	18
8	Structure characterization and in vitro immunomodulatory activities of carboxymethyl pachyman. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 94-103.	7.5	14
9	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
10	Immunomodulatory Activity of Carboxymethyl Pachyman on Immunosuppressed Mice Induced by Cyclophosphamide. <i>Molecules</i> , 2021, 26, 5733.	3.8	9
11	Effects of Drying Process on the Volatile and Non-Volatile Flavor Compounds of <i>Lentinula edodes</i> . <i>Foods</i> , 2021, 10, 2836.	4.3	27
12	Anti-Inflammatory Activity of Four Triterpenoids Isolated from <i>Poriae Cutis</i> . <i>Foods</i> , 2021, 10, 3155.	4.3	9
13	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 492-504.	3.2	31
14	Isolation, characterization and antioxidant of polysaccharides from <i>Stropharia rugosoannulata</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 155, 883-889.	7.5	44
15	Effects of freeze drying and hot-air drying on the physicochemical properties and bioactivities of polysaccharides from <i>Lentinula edodes</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 145, 476-483.	7.5	42
16	Effects of low-dose $\text{I}^{137}$ -irradiation on the water state of fresh <i>Lentinula edodes</i> . <i>LWT - Food Science and Technology</i> , 2020, 118, 108764.	5.2	21
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	Bioconversion of rice straw agro-residues by <i>Lentinula edodes</i> and evaluation of non-volatile taste compounds in mushrooms. <i>Scientific Reports</i> , 2020, 10, 1814.	3.3	23
20	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
21	Effects of drying methods on non-volatile taste components of <i>Stropharia rugoso-annulata</i> mushrooms. <i>LWT - Food Science and Technology</i> , 2020, 127, 109428.	5.2	50
22	Characterization of Jinhua ham aroma profiles in specific to aging time by gas chromatography-ion mobility spectrometry (GC-IMS). <i>Meat Science</i> , 2020, 168, 108178.	5.5	101
23	Separation, Identification, and Antioxidant Activity of Polyphenols from Lotus Seed Epicarp. <i>Molecules</i> , 2019, 24, 4007.	3.8	12
24	Remediation and Mechanisms of Cadmium Biosorption by a Cadmium-Binding Protein from <i>Lentinula edodes</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11373-11379.	5.2	32
25	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
26	Impact of electron-beam irradiation on the quality characteristics of raw ground beef. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 54, 87-92.	5.6	23
27	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
28	How can heat stress affect chicken meat quality? – a review. <i>Poultry Science</i> , 2019, 98, 1551-1556.	3.4	144
29	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
30	Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. <i>Meat Science</i> , 2018, 140, 14-25.	5.5	65
31	Effect of irradiation on the parameters that influence quality characteristics of raw beef round eye. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 115-121.	5.6	21
32	Effect of irradiation on the degradation of nucleotides in turkey meat. <i>LWT - Food Science and Technology</i> , 2016, 73, 88-94.	5.2	28
33	Mechanisms of volatile production from non-sulfur amino acids by irradiation. <i>Radiation Physics and Chemistry</i> , 2016, 119, 64-73.	2.8	24