

Xiong Xiong

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

428
citations

840776

11
h-index

752698

20
g-index

23
all docs

23
docs citations

23
times ranked

261
citing authors

#	ARTICLE	IF	CITATIONS
1	Real-time Loop-Mediated Isothermal Amplification (LAMP) Using Self-quenching Fluorogenic Probes: the Application in Skipjack Tuna (<i>Katsuwonus pelamis</i>) Authentication. <i>Food Analytical Methods</i> , 2022, 15, 658-665.	2.6	8
2	Rapid identification of Atlantic salmon (<i>Salmo salar</i>) based on loop-mediated isothermal amplification (LAMP) using self-quenching fluorogenic approach. <i>Journal of Food Composition and Analysis</i> , 2022, 105, 104224.	3.9	8
3	Establishment of a rapid method for skipjack tuna (<i>Katsuwonus pelamis</i>) authentication using molecular beacons in loop-mediated isothermal amplification. <i>Food Chemistry</i> , 2022, 382, 132365.	8.2	12
4	Visual detection of rainbow trout (<i>Oncorhynchus mykiss</i>) and Atlantic salmon (<i>Salmo salar</i>) simultaneously by duplex loop-mediated isothermal amplification. <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100107.	2.1	5
5	Presence, formation, and elimination of foodborne pathogen persisters. <i>JSFA Reports</i> , 2022, 2, 4-16.	0.8	3
6	Using real time fluorescence loop-mediated isothermal amplification for rapid species authentication of Atlantic salmon (<i>Salmo salar</i>). <i>Journal of Food Composition and Analysis</i> , 2021, 95, 103659.	3.9	14
7	Duplex real-time PCR combined with melting curve analysis for rapid detection of Atlantic salmon (<i>Salmo salar</i>) and rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103765.	3.9	9
8	One-step triplex high-resolution melting (HRM) analysis for rapid identification of Atlantic cod (<i>Gadus morhua</i>), Alaska pollock (<i>Gadus chalcogrammus</i>) and haddock (<i>Melanogrammus aeglefinus</i>). <i>International Journal of Food Science and Technology</i> , 2021, 56, 2876-2885.	2.7	3
9	Development of loop-mediated isothermal amplification (LAMP) assay for rapid screening of skipjack tuna (<i>Katsuwonus pelamis</i>) in processed fish products. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104038.	3.9	18
10	Development of a rapid method for codfish identification in processed fish products based on SYBR Green real-time PCR. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1843-1850.	2.7	6
11	Exploring the possible reasons for fish fraud in China based on results from monitoring sardine products sold on Chinese markets using DNA barcoding and real time PCR. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 193-204.	2.3	14
12	Molecular identification of dried squid products sold in China using DNA barcoding and SYBR green real time PCR. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2020, 37, 1061-1074.	2.3	8
13	Rainbow trout (<i>Oncorhynchus mykiss</i>) identification in processed fish products using loop-mediated isothermal amplification and polymerase chain reaction assays. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4696-4704.	3.5	17
14	High resolution melting (HRM) analysis of a 12S rRNA mini barcode as a novel approach for codfish species authentication in processed fish products. <i>European Food Research and Technology</i> , 2020, 246, 891-899.	3.3	20
15	Tracing Atlantic Salmon (<i>Salmo salar</i>) in Processed Fish Products Using the Novel Loop-Mediated Isothermal Amplification (LAMP) and PCR Assays. <i>Food Analytical Methods</i> , 2020, 13, 1235-1245.	2.6	18
16	Fluorescent difference between two rhodamine-PAHs polystyrene solid-phase sensors for Hg(II) detection based on crystal structure and density functional theory calculation. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 234, 118277.	3.9	9
17	Comparative Evaluation of Web Page and Label Presentation for Imported Seafood Products Sold on Chinese E-Commerce Platform and Molecular Identification Using DNA Barcoding. <i>Journal of Food Protection</i> , 2020, 83, 256-265.	1.7	13
18	DNA Barcoding Revealed Mislabeling and Potential Health Concerns with Roasted Fish Products Sold across China. <i>Journal of Food Protection</i> , 2019, 82, 1200-1209.	1.7	20

#	ARTICLE	IF	CITATIONS
19	Development and Validation of a Fast DNA Extraction Protocol for Fish Products. Food Analytical Methods, 2019, 12, 1998-2008.	2.6	4
20	Multiple fish species identified from China's roasted Xue Yu fillet products using DNA and mini-DNA barcoding: Implications on human health and marine sustainability. Food Control, 2018, 88, 123-130.	5.5	55
21	The uncertainty of seafood labeling in China: A case study on Cod, Salmon and Tuna. Marine Policy, 2016, 68, 123-135.	3.2	83
22	DNA barcoding reveals chaotic labeling and misrepresentation of cod (鳕鱼, Xue) products sold on the Chinese market. Food Control, 2016, 60, 519-532.	5.5	53
23	Development of a Simple and Cost-Effective Bead-Milling Method for DNA Extraction from Fish Muscles. Food Analytical Methods, 2014, 7, 946-955.	2.6	28