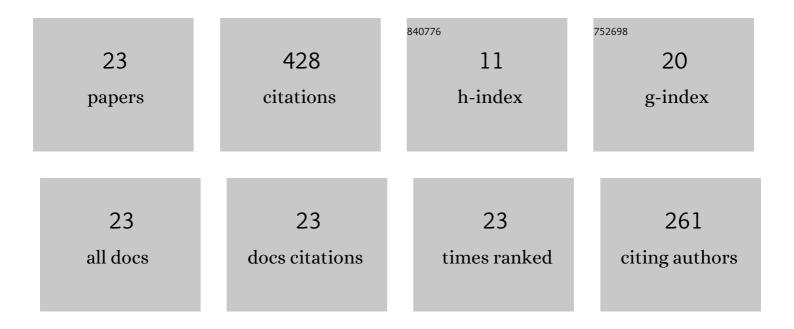
Xiong Xiong

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Real-time Loop-Mediated Isothermal Amplification (LAMP) Using Self-quenching Fluorogenic Probes: the Application in Skipjack Tuna (Katsuwonus pelamis) Authentication. Food Analytical Methods, 2022, 15, 658-665.	2.6	8
2	Rapid identification of Atlantic salmon (Salmo salar) based on loop-mediated isothermal amplification (LAMP) using self-quenching fluorogenic approach. Journal of Food Composition and Analysis, 2022, 105, 104224.	3.9	8
3	Establishment of a rapid method for skipjack tuna (Katsuwonus pelamis) authentication using molecular beacons in loop-mediated isothermal amplification. Food Chemistry, 2022, 382, 132365.	8.2	12
4	Visual detection of rainbow trout (Oncorhynchus mykiss) and Atlantic salmon (Salmo salar) simultaneously by duplex loop-mediated isothermal amplification. Food Chemistry Molecular Sciences, 2022, 4, 100107.	2.1	5
5	Presence, formation, and elimination of foodborne pathogen persisters. JSFA Reports, 2022, 2, 4-16.	0.8	3
6	Using real time fluorescence loop-mediated isothermal amplification for rapid species authentication of Atlantic salmon (Salmo salar). Journal of Food Composition and Analysis, 2021, 95, 103659.	3.9	14
7	Duplex real-time PCR combined with melting curve analysis for rapid detection of Atlantic salmon (Salmo salar) and rainbow trout (Oncorhynchus mykiss). Journal of Food Composition and Analysis, 2021, 97, 103765.	3.9	9
8	Oneâ€step triplex highâ€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>). International Journal of Food Science and Technology, 2021, 56, 2876-2885.	2.7	3
9	Development of loop-mediated isothermal amplification (LAMP) assay for rapid screening of skipjack tuna (Katsuwonus pelamis) in processed fish products. Journal of Food Composition and Analysis, 2021, 102, 104038.	3.9	18
10	Development of a rapid method for codfish identification in processed fish products based on SYBR Green realâ€ŧime PCR. International Journal of Food Science and Technology, 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. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 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. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2020, 37, 1061-1074.	2.3	8
13	Rainbow trout (Oncorhynchus mykiss) identification in processed fish products using loopâ€mediated isothermal amplification and polymerase chain reaction assays. Journal of the Science of Food and Agriculture, 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. European Food Research and Technology, 2020, 246, 891-899.	3.3	20
15	Tracing Atlantic Salmon (Salmo salar) in Processed Fish Products Using the Novel Loop-Mediated Isothermal Amplification (LAMP) and PCR Assays. Food Analytical Methods, 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. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 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. Journal of Food Protection, 2020, 83, 256-265.	1.7	13
18	DNA Barcoding Revealed Mislabeling and Potential Health Concerns with Roasted Fish Products Sold across China. Journal of Food Protection, 2019, 82, 1200-1209.	1.7	20

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#	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, 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