

# Xiufang Bi

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

1,239  
citations

516681

16  
h-index

377849

34  
g-index

40  
all docs

40  
docs citations

40  
times ranked

1318  
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes of quality of high hydrostatic pressure processed cloudy and clear strawberry juices during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 181-190.	5.6	176
2	Comparative study of enzymes, phenolics, carotenoids and color of apricot nectars treated by high hydrostatic pressure and high temperature short time. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 74-82.	5.6	133
3	Effects of high hydrostatic pressure and high temperature short time on antioxidant activity, antioxidant compounds and color of mango nectars. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 21, 35-43.	5.6	112
4	The effect of ultrasound on particle size, color, viscosity and polyphenol oxidase activity of diluted avocado puree. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 567-575.	8.2	105
5	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019, 24, 1695.	3.8	94
6	High pressure carbon dioxide treatment for fresh-cut carrot slices. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 298-304.	5.6	71
7	Comparison of High Hydrostatic Pressure, High-Pressure Carbon Dioxide and High-Temperature Short-Time Processing on Quality of Mulberry Juice. <i>Food and Bioprocess Technology</i> , 2016, 9, 217-231.	4.7	62
8	Effects of Different TiO <sub>2</sub> Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , 2020, 10, 1365.	4.1	56
9	Effects of combination treatments of lysozyme and high power ultrasound on the Salmonella typhimurium inactivation and quality of liquid whole egg. <i>Ultrasonics Sonochemistry</i> , 2020, 60, 104763.	8.2	45
10	Tenderization of Yak Meat by the Combination of Papain and High-Pressure Processing Treatments. <i>Food and Bioprocess Technology</i> , 2019, 12, 681-693.	4.7	37
11	Effect of High-pressure CO <sub>2</sub> Processing on Bacterial Spores. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1808-1825.	10.3	27
12	Comparison of High Hydrostatic Pressure, Ultrasound, and Heat Treatments on the Quality of Strawberry-Apple-Lemon Juice Blend. <i>Foods</i> , 2020, 9, 218.	4.3	24
13	The effect of high-power ultrasound on the quality of carrot juice. <i>Food Science and Technology International</i> , 2019, 25, 394-403.	2.2	23
14	Structural studies and molecular dynamic simulations of polyphenol oxidase treated by high pressure processing. <i>Food Chemistry</i> , 2022, 372, 131243.	8.2	22
15	Effect of high pressure carbon dioxide on the properties of water soluble pectin in peach juice. <i>Food Hydrocolloids</i> , 2014, 40, 173-181.	10.7	19
16	Comparison of Microbial Inactivation and Rheological Characteristics of Mango Pulp after High Hydrostatic Pressure Treatment and High Temperature Short Time Treatment. <i>Food and Bioprocess Technology</i> , 2013, 6, 2675.	4.7	18
17	The effect of high-power ultrasound on the rheological properties of strawberry pulp. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105144.	8.2	18
18	Inactivation of Escherichia coli by Ultrasound Combined with Nisin. <i>Journal of Food Protection</i> , 2018, 81, 993-1000.	1.7	16

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19	Effect of Chitosan/Nano-TiO <sub>2</sub> Composite Coating on the Postharvest Quality of Blueberry Fruit. <i>Coatings</i> , 2021, 11, 512.	2.6	16
20	Sensitive colorimetric detection of <i>Salmonella enteric</i> serovar typhimurium based on a gold nanoparticle conjugated bifunctional oligonucleotide probe and aptamer. <i>Journal of Food Safety</i> , 2018, 38, e12482.	2.3	14
21	Changes in the Microbial Content and Quality Attributes of Carrot Juice Treated by a Combination of Ultrasound and Nisin During Storage. <i>Food and Bioprocess Technology</i> , 2020, 13, 1556-1565.	4.7	14
22	Comparison of Antimicrobial Activity of Chitosan Nanoparticles against Bacteria and Fungi. <i>Coatings</i> , 2021, 11, 769.	2.6	14
23	Physicochemical properties and bioactive compounds of fermented pomegranate juice as affected by high-pressure processing and thermal treatment. <i>International Journal of Food Properties</i> , 2019, 22, 1250-1269.	3.0	13
24	Effect of combined treatments of ultrasound and high hydrostatic pressure processing on the physicochemical properties, microbial quality and shelf-life of cold brew tea. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5977-5988.	2.7	13
25	Effects of high-power ultrasound on microflora, enzymes and some quality attributes of a strawberry drink. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5378-5385.	3.5	12
26	Antifungal Effect of Chitosan/Nano-TiO <sub>2</sub> Composite Coatings against <i>Colletotrichum gloeosporioides</i> , <i>Cladosporium oxysporum</i> and <i>Penicillium steckii</i> . <i>Molecules</i> , 2021, 26, 4401.	3.8	12
27	Decreased resistance of sublethally injured <i>Escherichia coli</i> O157:H7 to salt, mild heat, nisin and acids induced by high pressure carbon dioxide. <i>International Journal of Food Microbiology</i> , 2018, 269, 137-143.	4.7	11
28	Effects of high pressure processing (HPP) on microorganisms and the quality of mango smoothies during storage. <i>RSC Advances</i> , 2020, 10, 31333-31341.	3.6	9
29	Microstructure and quality of cabbage slices ( <i>Brassica oleracea</i> L. var. <i>capitata</i> L.) as affected by cryogenic quick-freezing treatment. <i>International Journal of Food Properties</i> , 2019, 22, 1815-1833.	3.0	8
30	Effects of Controlled Atmosphere on the Storage Quality and Aroma Compounds of Lemon Fruits Using the Designed Automatic Control Apparatus. <i>BioMed Research International</i> , 2019, 2019, 1-17.	1.9	8
31	iTRAQ-Based Proteomic Analysis of Sublethally Injured <i>Escherichia coli</i> O157:H7 Cells Induced by High Pressure Carbon Dioxide. <i>Frontiers in Microbiology</i> , 2017, 8, 2544.	3.5	7
32	Purification and characterization of a thaumatin-like protein-1 with polyphenol oxidase activity found in <i>Prunus mume</i> . <i>RSC Advances</i> , 2020, 10, 28746-28754.	3.6	6
33	Effect of different drying technologies on the characteristics and quality of lemon slices. <i>Journal of Food Science</i> , 2022, 87, 2980-2998.	3.1	6
34	Effects of Airflow Ultrafine-Grinding on the Physicochemical Characteristics of Tartary Buckwheat Powder. <i>Molecules</i> , 2021, 26, 5841.	3.8	5
35	Quality of fresh-cut purple cabbage stored at modified atmosphere packaging and cold-chain transportation. <i>International Journal of Food Properties</i> , 2020, 23, 138-153.	3.0	4
36	Comparison of high-pressure processing, ultrasound and heat treatments on the qualities of a gallic acid copigmented blueberry-grape-pineapple-cantaloupe juice blend. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6948-6962.	2.7	4

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37	Quality of bamboo shoots during storage as affected by high hydrostatic pressure processing. <i>International Journal of Food Properties</i> , 2021, 24, 656-676.	3.0	3
38	Photo-Induced Antifungal Activity of Chitosan Composite Film Solution with Nano-Titanium Dioxide and Nano-Silver. <i>Journal of Food Protection</i> , 2022, 85, 597-606.	1.7	1
39	Effects of ultrafiltration combined with high-pressure processing, ultrasound and heat treatments on the quality of a blueberry-grape-pineapple-cantaloupe juice blend. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4368-4379.	2.7	1
40	Effects of different antioxidants combined with high hydrostatic pressure on the color and anthocyanin retention of a blueberry juice blend during storage. <i>Food Science and Technology International</i> , 2022, , 108201322210983.	2.2	0