

Xiufang Bi

List of Publications by Citations

Source: <https://exaly.com/author-pdf/1848303/xiufang-bi-publications-by-citations.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

36
papers

798
citations

13
h-index

27
g-index

40
ext. papers

1,013
ext. citations

4.9
avg, IF

4.16
L-index

#	Paper	IF	Citations
36	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	6.8	147
35	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	6.8	109
34	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	6.8	85
33	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	8.9	72
32	High pressure carbon dioxide treatment for fresh-cut carrot slices. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 298-304	6.8	58
31	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019 , 24,	4.8	53
30	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	5.1	40
29	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	8.9	25
28	Effects of Different TiO Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , 2020 , 10,	5.4	22
27	Effect of High-pressure CO ₂ Processing on Bacterial Spores. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 1808-25	11.5	21
26	Tenderization of Yak Meat by the Combination of Papain and High-Pressure Processing Treatments. <i>Food and Bioprocess Technology</i> , 2019 , 12, 681-693	5.1	20
25	Effect of high pressure carbon dioxide on the properties of water soluble pectin in peach juice. <i>Food Hydrocolloids</i> , 2014 , 40, 173-181	10.6	18
24	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> , 2012 , 6, 2675	5.1	13
23	The effect of high-power ultrasound on the quality of carrot juice. <i>Food Science and Technology International</i> , 2019 , 25, 394-403	2.6	12
22	Inactivation of Escherichia coli by Ultrasound Combined with Nisin. <i>Journal of Food Protection</i> , 2018 , 81, 993-1000	2.5	12
21	Comparison of High Hydrostatic Pressure, Ultrasound, and Heat Treatments on the Quality of Strawberry-Apple-Lemon Juice Blend. <i>Foods</i> , 2020 , 9,	4.9	11
20	Sensitive colorimetric detection of Salmonella enteric serovar typhimurium based on a gold nanoparticle conjugated bifunctional oligonucleotide probe and aptamer. <i>Journal of Food Safety</i> , 2018 , 38, e12482	2	9

19	The effect of high-power ultrasound on the rheological properties of strawberry pulp. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105144	8.9	7
18	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	4.3	7
17	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	6
16	iTRAQ-Based Proteomic Analysis of Sublethally Injured O157:H7 Cells Induced by High Pressure Carbon Dioxide. <i>Frontiers in Microbiology</i> , 2017 , 8, 2544	5.7	5
15	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	5.1	5
14	Effects of high pressure processing (HPP) on microorganisms and the quality of mango smoothies during storage.. <i>RSC Advances</i> , 2020 , 10, 31333-31341	3.7	5
13	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	3.8	5
12	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, 6917147	3	4
11	Decreased resistance of sublethally injured Escherichia coli 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	5.8	4
10	Effect of Chitosan/Nano-TiO ₂ Composite Coating on the Postharvest Quality of Blueberry Fruit. <i>Coatings</i> , 2021 , 11, 512	2.9	4
9	Structural studies and molecular dynamic simulations of polyphenol oxidase treated by high pressure processing. <i>Food Chemistry</i> , 2022 , 372, 131243	8.5	4
8	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	3
7	Comparison of Antimicrobial Activity of Chitosan Nanoparticles against Bacteria and Fungi. <i>Coatings</i> , 2021 , 11, 769	2.9	3
6	Microstructure and quality of cabbage slices (<i>Brassica oleracea</i> L. var. capitata L.) as affected by cryogenic quick-freezing treatment. <i>International Journal of Food Properties</i> , 2019 , 22, 1815-1833	3	2
5	Antifungal Effect of Chitosan/Nano-TiO Composite Coatings against , and. <i>Molecules</i> , 2021 , 26,	4.8	2
4	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	1
3	Effects of Airflow Ultrafine-Grinding on the Physicochemical Characteristics of Tartary Buckwheat Powder. <i>Molecules</i> , 2021 , 26,	4.8	1
2	Purification and characterization of a thaumatin-like protein-1 with polyphenol oxidase activity found in .. <i>RSC Advances</i> , 2020 , 10, 28746-28754	3.7	0

- 1 Effects of different antioxidants combined with high hydrostatic pressure on the color and anthocyanin retention of a blueberry juice blend during storage.. *Food Science and Technology International*, **2022**, 10820132221098314 2.6