

Xiufang Bi

List of Publications by Year in Descending Order

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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	Structural studies and molecular dynamic simulations of polyphenol oxidase treated by high pressure processing. <i>Food Chemistry</i> , 2022 , 372, 131243	8.5	4
35	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 , 10820132221098314	2.6	
34	Effect of Chitosan/Nano-TiO ₂ Composite Coating on the Postharvest Quality of Blueberry Fruit. <i>Coatings</i> , 2021 , 11, 512	2.9	4
33	Comparison of Antimicrobial Activity of Chitosan Nanoparticles against Bacteria and Fungi. <i>Coatings</i> , 2021 , 11, 769	2.9	3
32	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
31	Antifungal Effect of Chitosan/Nano-TiO Composite Coatings against , and. <i>Molecules</i> , 2021 , 26,	4.8	2
30	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
29	Effects of Airflow Ultrafine-Grinding on the Physicochemical Characteristics of Tartary Buckwheat Powder. <i>Molecules</i> , 2021 , 26,	4.8	1
28	The effect of high-power ultrasound on the rheological properties of strawberry pulp. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105144	8.9	7
27	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
26	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
25	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
24	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
23	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
22	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
21	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
20	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

19	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
18	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019 , 24,	4.8	53
17	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
16	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
15	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
14	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
13	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	5.8	4
12	Inactivation of <i>Escherichia coli</i> by Ultrasound Combined with Nisin. <i>Journal of Food Protection</i> , 2018 , 81, 993-1000	2.5	12
11	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	9
10	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
9	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
8	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
7	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
6	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
5	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
4	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
3	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
2	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

- 1 High pressure carbon dioxide treatment for fresh-cut carrot slices. *Innovative Food Science and Emerging Technologies*, **2011**, 12, 298-304

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