

Xiaoyan Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

47
papers

1,173
citations

471509

17
h-index

395702

33
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47
all docs

47
docs citations

47
times ranked

1175
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of superfine grinding on properties of ginger powder. <i>Journal of Food Engineering</i> , 2009, 91, 217-222.	5.2	196
2	Surface characterization of corn stalk superfine powder studied by FTIR and XRD. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 104, 207-212.	5.0	148
3	XRD, SEM, and XPS Analysis of Soybean Protein Powders Obtained Through Extraction Involving Reverse Micelles. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 975-983.	1.9	82
4	FTIR, XRD and SEM Analysis of Ginger Powders with Different Size. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2017-2026.	2.0	68
5	Effect of UV-C treatment on the quality of fresh-cut lotus (<i>Nelumbo nucifera</i> Gaertn.) root. <i>Food Chemistry</i> , 2019, 278, 659-664.	8.2	54
6	Relationships between genome methylation, levels of non-coding RNAs, mRNAs and metabolites in ripening tomato fruit. <i>Plant Journal</i> , 2020, 103, 980-994.	5.7	46
7	Fingerprints and changes analysis of volatile compounds in fresh-cut yam during yellowing process by using HS-GC-IMS. <i>Food Chemistry</i> , 2022, 369, 130939.	8.2	37
8	Enzyme-assisted extraction of astaxanthin from <i>Haematococcus pluvialis</i> and its stability and antioxidant activity. <i>Food Science and Biotechnology</i> , 2019, 28, 1637-1647.	2.6	35
9	Effect of extraction and drying methods on antioxidant activity of astaxanthin from <i>Haematococcus pluvialis</i> . <i>Food and Bioproducts Processing</i> , 2016, 99, 197-203.	3.6	34
10	Surface characterization of ginger powder examined by X-ray photoelectron spectroscopy and scanning electron microscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 79, 494-500.	5.0	31
11	Influence of pH and salt concentration on functional properties of walnut protein from different extraction methods. <i>Journal of Food Science and Technology</i> , 2017, 54, 2833-2841.	2.8	30
12	Comparison of structures of walnut protein fractions obtained through reverse micelles and alkaline extraction with isoelectric precipitation. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 1214-1220.	7.5	27
13	Surface characterization of 7S and 11S globulin powders from soy protein examined by X-ray photoelectron spectroscopy and scanning electron microscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 86, 260-266.	5.0	26
14	Extraction, structural and functional properties of <i>Haematococcus pluvialis</i> protein after pigment removal. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 1073-1083.	7.5	24
15	Low frequency ultrasound treatment enhances antibrowning effect of ascorbic acid in fresh-cut potato slices. <i>Food Chemistry</i> , 2022, 380, 132190.	8.2	23
16	Combination of untargeted metabolomics approach and molecular networking analysis to identify unique natural components in wild <i>Morchella</i> sp. by UPLC-Q-TOF-MS. <i>Food Chemistry</i> , 2022, 366, 130642.	8.2	21
17	Transcriptome and metabolome profiling to elucidate mechanisms underlying the blue discoloration of radish roots during storage. <i>Food Chemistry</i> , 2021, 362, 130076.	8.2	20
18	Astaxanthin from <i>Haematococcus pluvialis</i> Microencapsulated by Spray Drying: Characterization and Antioxidant Activity. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 93-102.	1.9	19

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19	Magnetic-Field-Assisted Extraction of Astaxanthin from <i>H. aematococcus pluvialis</i> . <i>Journal of Food Processing and Preservation</i> , 2016, 40, 463-472.	2.0	18
20	Surface structure and volatile characteristic of peanut proteins obtained through AOT reverse micelles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 173, 860-868.	5.0	18
21	Inhibitory effect of modified atmosphere packaging on <i>Escherichia coli</i> O157:H7 in fresh-cut cucumbers (<i>Cucumis sativus</i> L.) and effectively maintain quality during storage. <i>Food Chemistry</i> , 2022, 369, 130969.	8.2	18
22	Effect of reverse micelle on conformation of soy globulins: A Raman study. <i>Food Chemistry</i> , 2009, 116, 176-182.	8.2	15
23	Effects of ultrafine grinding time on the functional and flavor properties of soybean protein isolate. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 196, 111345.	5.0	15
24	Bioactive Compounds and Biological Activities of Sorghum Grains. <i>Foods</i> , 2021, 10, 2868.	4.3	15
25	Surface properties of walnut protein from AOT reverse micelles. <i>International Journal of Food Science and Technology</i> , 2014, 49, 626-633.	2.7	14
26	Effect of pressure grinding technology on the physicochemical and antioxidant properties of <i>Tremella aurantialba</i> powder. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13833.	2.0	13
27	Effects of ultrafine grinding on physicochemical, functional and surface properties of ginger stem powders. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5558-5568.	3.5	13
28	Adhesion mechanism and biofilm formation of <i>Escherichia coli</i> O157:H7 in infected cucumber (<i>Cucumis</i>) Tj ETQq0 0 0 rgBT /Overlock 10	4.2	12
29	Effects of light-emitting diode illumination on the quality of fresh-cut cherry tomatoes during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2041-2052.	2.7	10
30	Improved backward extraction of walnut protein using AOT reverse micelles with microwave and its characteristics. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15470.	2.0	10
31	Protective Effects of Dietary Resveratrol against Chronic Low-Grade Inflammation Mediated through the Gut Microbiota in High-Fat Diet Mice. <i>Nutrients</i> , 2022, 14, 1994.	4.1	10
32	Functional and conformational characterisation of walnut protein obtained through AOT reverse micelles. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2351-2359.	2.7	9
33	Study of texture properties of "laba"™ garlic in different color states and their change mechanisms. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4710-4721.	2.7	9
34	The Effects of Processing on Bioactive Compounds and Biological Activities of Sorghum Grains. <i>Molecules</i> , 2022, 27, 3246.	3.8	8
35	Comparison of blue discoloration in radish root among different varieties and blue pigment stability analysis. <i>Food Chemistry</i> , 2021, 340, 128164.	8.2	7
36	Shifts in the Bacterial Community Related to Quality Properties of Vacuum-Packaged Peeled Potatoes during Storage. <i>Foods</i> , 2022, 11, 1147.	4.3	7

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37	Optimization of AOT reversed micelle forward extraction of 7S globulin subunits from soybean proteins. <i>Journal of Food Science and Technology</i> , 2018, 55, 4909-4917.	2.8	6
38	Effect of high-pressure carbon dioxide on the quality of cold and hot break tomato pulps. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13959.	2.0	5
39	Effect of dense phase carbon dioxide treatment on physicochemical and textural properties of pickled carrot. <i>CYTA - Journal of Food</i> , 2019, 17, 988-996.	1.9	4
40	DNA Binding Characteristics and Protective Effects of Yellow Pigment from Freshly Cut Yam (<i>Dioscorea opposita</i>). <i>Molecules</i> , 2020, 25, 175.	3.8	4
41	Effect of packaging methods and storage conditions on quality characteristics of flour product naan. <i>Journal of Food Science and Technology</i> , 2019, 56, 5362-5373.	2.8	2
42	Nutritional quality and volatile flavor substances of "Laba" garlic products produced by either soaking or fumigating with acetic acid. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15116.	2.0	2
43	Inhibitory mechanism of low-oxygen-storage treatment in postharvest internal bluing of radish (<i>Raphanus sativus</i>) roots. <i>Food Chemistry</i> , 2021, 364, 130423.	8.2	2
44	Effect of vacuum impregnation on enzymatic browning of fresh-cut potatoes during refrigerated storage. <i>International Journal of Food Science and Technology</i> , 2022, 57, 983-994.	2.7	2
45	Stability, structure, and antioxidant activity of astaxanthin crystal from <i>Haematococcus pluvialis</i> . <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 0, , .	1.9	2
46	Comparison of processing technology on quality of "Laba" garlic products. <i>CYTA - Journal of Food</i> , 2019, 17, 151-157.	1.9	1
47	Monitoring of transfer and internalization of <i>Escherichia coli</i> from inoculated knives to fresh cut cucumbers (<i>Cucumis sativus</i> L.) using bioluminescence imaging. <i>Scientific Reports</i> , 2021, 11, 11425.	3.3	1