

Xiaoyan Zhao

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1889037/publications.pdf>

Version: 2024-02-01

47
papers

1,173
citations

471509

17
h-index

395702

33
g-index

47
all docs

47
docs citations

47
times ranked

1175
citing authors

#	ARTICLE	IF	CITATIONS
1	Adhesion mechanism and biofilm formation of Escherichia coli O157:H7 in infected cucumber (Cucumis) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	12
2	Fingerprints and changes analysis of volatile compounds in fresh-cut yam during yellowing process by using HS-GC-IMS. Food Chemistry, 2022, 369, 130939.	8.2	37
3	Inhibitory effect of modified atmosphere packaging on Escherichia coli O157:H7 in fresh-cut cucumbers (Cucumis sativus L.) and effectively maintain quality during storage. Food Chemistry, 2022, 369, 130969.	8.2	18
4	Combination of untargeted metabolomics approach and molecular networking analysis to identify unique natural components in wild Morchella sp. by UPLC-Q-TOF-MS. Food Chemistry, 2022, 366, 130642.	8.2	21
5	Effect of vacuum impregnation on enzymatic browning of fresh-cut potatoes during refrigerated storage. International Journal of Food Science and Technology, 2022, 57, 983-994.	2.7	2
6	Low frequency ultrasound treatment enhances antibrowning effect of ascorbic acid in fresh-cut potato slices. Food Chemistry, 2022, 380, 132190.	8.2	23
7	Shifts in the Bacterial Community Related to Quality Properties of Vacuum-Packaged Peeled Potatoes during Storage. Foods, 2022, 11, 1147.	4.3	7
8	Protective Effects of Dietary Resveratrol against Chronic Low-Grade Inflammation Mediated through the Gut Microbiota in High-Fat Diet Mice. Nutrients, 2022, 14, 1994.	4.1	10
9	The Effects of Processing on Bioactive Compounds and Biological Activities of Sorghum Grains. Molecules, 2022, 27, 3246.	3.8	8
10	Effects of light-emitting diode illumination on the quality of fresh-cut cherry tomatoes during refrigerated storage. International Journal of Food Science and Technology, 2021, 56, 2041-2052.	2.7	10
11	Comparison of blue discoloration in radish root among different varieties and blue pigment stability analysis. Food Chemistry, 2021, 340, 128164.	8.2	7
12	Nutritional quality and volatile flavor substances of "laba" garlic products produced by either soaking or fumigating with acetic acid. Journal of Food Processing and Preservation, 2021, 45, e15116.	2.0	2
13	Improved backward extraction of walnut protein using AOT reverse micelles with microwave and its characteristics. Journal of Food Processing and Preservation, 2021, 45, e15470.	2.0	10
14	Monitoring of transfer and internalization of Escherichia coli from inoculated knives to fresh cut cucumbers (Cucumis sativus L.) using bioluminescence imaging. Scientific Reports, 2021, 11, 11425.	3.3	1
15	Study of texture properties of "laba"™ garlic in different color states and their change mechanisms. International Journal of Food Science and Technology, 2021, 56, 4710-4721.	2.7	9
16	Transcriptome and metabolome profiling to elucidate mechanisms underlying the blue discoloration of radish roots during storage. Food Chemistry, 2021, 362, 130076.	8.2	20
17	Inhibitory mechanism of low-oxygen-storage treatment in postharvest internal bluing of radish (Raphanus sativus) roots. Food Chemistry, 2021, 364, 130423.	8.2	2
18	Bioactive Compounds and Biological Activities of Sorghum Grains. Foods, 2021, 10, 2868.	4.3	15

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	Comparison of processing technology on quality of "Laba" garlic products. <i>CYTA - Journal of Food</i> , 2019, 17, 151-157.	1.9	1
27	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
28	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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	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

#	ARTICLE	IF	CITATIONS
37	Magnetic-Field-Assisted Extraction of Astaxanthin from <i>Haematococcus pluvialis</i> . Journal of Food Processing and Preservation, 2016, 40, 463-472.	2.0	18
38	Functional and conformational characterisation of walnut protein obtained through AOT reverse micelles. International Journal of Food Science and Technology, 2015, 50, 2351-2359.	2.7	9
39	FTIR, XRD and SEM Analysis of Ginger Powders with Different Size. Journal of Food Processing and Preservation, 2015, 39, 2017-2026.	2.0	68
40	XRD, SEM, and XPS Analysis of Soybean Protein Powders Obtained Through Extraction Involving Reverse Micelles. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 975-983.	1.9	82
41	Surface properties of walnut protein from AOT reverse micelles. International Journal of Food Science and Technology, 2014, 49, 626-633.	2.7	14
42	Surface characterization of corn stalk superfine powder studied by FTIR and XRD. Colloids and Surfaces B: Biointerfaces, 2013, 104, 207-212.	5.0	148
43	Surface characterization of 7S and 11S globulin powders from soy protein examined by X-ray photoelectron spectroscopy and scanning electron microscopy. Colloids and Surfaces B: Biointerfaces, 2011, 86, 260-266.	5.0	26
44	Surface characterization of ginger powder examined by X-ray photoelectron spectroscopy and scanning electron microscopy. Colloids and Surfaces B: Biointerfaces, 2010, 79, 494-500.	5.0	31
45	Effect of superfine grinding on properties of ginger powder. Journal of Food Engineering, 2009, 91, 217-222.	5.2	196
46	Effect of reverse micelle on conformation of soy globulins: A Raman study. Food Chemistry, 2009, 116, 176-182.	8.2	15
47	Stability, structure, and antioxidant activity of astaxanthin crystal from <i>Haematococcus pluvialis</i> . JAOCS, Journal of the American Oil Chemists' Society, 0, , .	1.9	2