

# Xin Jin

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

378  
citations

933447

10  
h-index

794594

19  
g-index

21  
all docs

21  
docs citations

21  
times ranked

325  
citing authors

#	ARTICLE	IF	CITATIONS
1	Investigation on water status and distribution in broccoli and the effects of drying on water status using NMR and MRI methods. <i>Food Research International</i> , 2017, 96, 191-197.	6.2	168
2	An understanding of the changes in water holding capacity of rehydrated shiitake mushroom ( <i>Lentinula edodes</i> ) from cell wall, cell membrane and protein. <i>Food Chemistry</i> , 2021, 351, 129230.	8.2	24
3	Texture improvement and deformation inhibition of hot air-dried apple cubes via osmotic pretreatment coupled with instant control pressure drop (DIC). <i>LWT - Food Science and Technology</i> , 2019, 101, 351-359.	5.2	23
4	Investigation on the rehydration mechanism of freeze-dried and hot-air dried shiitake mushrooms from pores and cell wall fibrous material. <i>Food Chemistry</i> , 2022, 383, 132360.	8.2	16
5	Evaluation of sensory, textural, and nutritional attributes of shiitake mushrooms ( <i>Lentinula</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 e13029.	2.9	14
6	Effects of ultrasound-assisted methods on the drying processes and quality of apple slices in microwave drying. <i>Drying Technology</i> , 2020, 38, 1806-1816.	3.1	14
7	Effect of the moisture equilibrium process on the expansion behavior of instant controlled pressure drop (DIC) drying of dried apple cubes. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1635-1642.	3.5	14
8	Study on the mechanism of volume expansion and texture formation of apple cube dried by instant controlled pressure drop drying (DIC). <i>Journal of Food Engineering</i> , 2021, 293, 110379.	5.2	14
9	Investigation of the effects of mechanical treatments on cellular structure integrity and vitamin C extractability of broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) by LF-NMR. <i>Food and Function</i> , 2018, 9, 2942-2950.	4.6	13
10	Effect of pectin osmosis or degradation on the water migration and texture properties of apple cube dried by instant controlled pressure drop drying (DIC). <i>LWT - Food Science and Technology</i> , 2020, 125, 109202.	5.2	12
11	Apple juice concentrate impregnation enhances nutritional and textural attributes of the instant controlled pressure drop (DIC)-dried carrot chips. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6248-6257.	3.5	10
12	Recent developments and trends of instant controlled pressure drop drying-a review. <i>Drying Technology</i> , 2021, 39, 1704-1719.	3.1	9
13	Investigation on the relationship between the integrity of food matrix and nutrient extraction yield of broccoli. <i>LWT - Food Science and Technology</i> , 2017, 85, 170-174.	5.2	8
14	Characterization of Water Binding Properties of Apple Pectin Modified by Instant Controlled Pressure Drop Drying (DIC) by LF-NMR and DSC Methods. <i>Food and Bioprocess Technology</i> , 2020, 13, 265-274.	4.7	8
15	Study on the Rehydration Quality Improvement of shiitake Mushroom by Combined Drying Methods. <i>Foods</i> , 2021, 10, 769.	4.3	8
16	Transcriptomic and Metabolomic Analyses Provide Insights into the Growth and Development Advantages of Triploid <i>Apostichopus japonicus</i> . <i>Marine Biotechnology</i> , 2022, 24, 151-162.	2.4	8
17	Characterization of moisture transfer during intermittent drying process for broccoli from LF-NMR experiments. <i>Drying Technology</i> , 2022, 40, 127-139.	3.1	4
18	Gene expression patterns of sea urchins ( <i>Strongylocentrotus intermedius</i> ) exposed to different combinations of temperature and hypoxia. <i>Comparative Biochemistry and Physiology Part D: Genomics and Proteomics</i> , 2022, 41, 100953.	1.0	3

#	ARTICLE	IF	CITATIONS
19	Interaction between large deformation and moisture transport during dehydration of vegetables. Food Structure, 2022, 32, 100269.	4.5	3
20	Microstructure evolution affecting the rehydration of dried mushrooms during instant controlled pressure drop combined hot air drying (DIC-HA). Innovative Food Science and Emerging Technologies, 2022, 79, 103056.	5.6	3
21	Understanding the mechanism of moisture migration impact on the texture and color characters of dried apple cubes. Journal of Food Processing and Preservation, 0, , e16031.	2.0	2