# Xin Jin

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2075643/publications.pdf

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| 21 | 378 | 933447 10 | 794594 19 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 21 | 21 | 21 | 325 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Characterization of moisture transfer during intermittent drying process for broccoli from LF-NMR experiments. Drying Technology, 2022, 40, 127-139. | 3.1 | 4 |
| 2 | Gene expression patterns of sea urchins (Strongylocentrotus intermedius) exposed to different combinations of temperature and hypoxia. Comparative Biochemistry and Physiology Part D: Genomics and Proteomics, 2022, 41, 100953. | 1.0 | 3 |
| 3 | Investigation on the rehydration mechanism of freeze-dried and hot-air dried shiitake mushrooms from pores and cell wall fibrous material. Food Chemistry, 2022, 383, 132360. | 8.2 | 16 |
| 4 | Transcriptomic and Metabolomic Analyses Provide Insights into the Growth and Development Advantages of Triploid Apostichopus japonicus. Marine Biotechnology, 2022, 24, 151-162. | 2.4 | 8 |
| 5 | Interaction between large deformation and moisture transport during dehydration of vegetables. Food Structure, 2022, 32, 100269. | 4.5 | 3 |
| 6 | 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 |
| 7 | Study on the mechanism of volume expansion and texture formation of apple cube dried by instant controlled pressure drop drying (DIC). Journal of Food Engineering, 2021, 293, 110379. | 5.2 | 14 |
| 8 | Study on the Rehydration Quality Improvement of shiitake Mushroom by Combined Drying Methods. Foods, 2021, 10, 769. | 4.3 | 8 |
| 9 | Recent developments and trends of instant controlled pressure drop drying-a review. Drying Technology, 2021, 39, 1704-1719. | 3.1 | 9 |
| 10 | An understanding of the changes in water holding capacity of rehydrated shiitake mushroom (Lentinula edodes) from cell wall, cell membrane and protein. Food Chemistry, 2021, 351, 129230. | 8.2 | 24 |
| 11 | Effects of ultrasound-assisted methods on the drying processes and quality of apple slices in microwave drying. Drying Technology, 2020, 38, 1806-1816. | 3.1 | 14 |
| 12 | Effect of the moisture equilibrium process on the expansion behavior of instant controlled pressure drop (DIC) drying of dried apple cubes. Journal of the Science of Food and Agriculture, 2020, 100, 1635-1642. | 3.5 | 14 |
| 13 | Characterization of Water Binding Properties of Apple Pectin Modified by Instant Controlled Pressure Drop Drying (DIC) by LF-NMR and DSC Methods. Food and Bioprocess Technology, 2020, 13, 265-274. | 4.7 | 8 |
| 14 | Effect of pectin osmosis or degradation on the water migration and texture properties of apple cube dried by instant controlled pressure drop drying (DIC). LWT - Food Science and Technology, 2020, 125, 109202. | 5.2 | 12 |
| 15 | Apple juice concentrate impregnation enhances nutritional and textural attributes of the instant controlled pressure drop (DIC)â€dried carrot chips. Journal of the Science of Food and Agriculture, 2019, 99, 6248-6257. | 3.5 | 10 |
| 16 | Evaluation of sensory, textural, and nutritional attributes of shiitake mushrooms (Lentinula) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 e13029. | 2.9 | 14 |
| 17 | Texture improvement and deformation inhibition of hot air-dried apple cubes via osmotic pretreatment coupled with instant control pressure drop (DIC). LWT - Food Science and Technology, 2019, 101, 351-359. | 5.2 | 23 |
| 18 | Investigation of the effects of mechanical treatments on cellular structure integrity and vitamin C extractability of broccoli (Brassica oleracea L. var. italica) by LF-NMR. Food and Function, 2018, 9, 2942-2950. | 4.6 | 13 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Investigation on water status and distribution in broccoli and the effects of drying on water status using NMR and MRI methods. Food Research International, 2017, 96, 191-197. | 6.2 | 168 |
| 20 | Investigation on the relationship between the integrity of food matrix and nutrient extraction yield of broccoli. LWT - Food Science and Technology, 2017, 85, 170-174. | 5.2 | 8 |
| 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 |