

Qi-Xing Jiang

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105
papers

1,977
citations

26
h-index

38
g-index

113
ext. papers

2,734
ext. citations

4.8
avg, IF

5.47
L-index

#	Paper	IF	Citations
105	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (<i>Ctenopharyngodon idellus</i>) fillets during refrigerated storage. <i>Food Chemistry</i> , 2018 , 242, 412-420	8.5	113
104	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. <i>Carbohydrate Polymers</i> , 2015 , 132, 574-81	10.3	99
103	The shelf life extension of refrigerated grass carp (<i>Ctenopharyngodon idellus</i>) fillets by chitosan coating combined with glycerol monolaurate. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 448-454	7.9	65
102	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <i>Food Research International</i> , 2018 , 111, 565-573	7	65
101	Physicochemical and structural characteristics of chitosan nanopowders prepared by ultrafine milling. <i>Carbohydrate Polymers</i> , 2012 , 87, 309-313	10.3	57
100	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. <i>Food Control</i> , 2013 , 33, 344-351	6.2	56
99	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1630-1637	3.8	51
98	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. <i>Food Control</i> , 2013 , 30, 590-595	6.2	50
97	The contribution of autochthonous microflora on free fatty acids release and flavor development in low-salt fermented fish. <i>Food Chemistry</i> , 2018 , 256, 259-267	8.5	48
96	Chitosan oligosaccharide-N-chlorokojic acid mannich base polymer as a potential antibacterial material. <i>Carbohydrate Polymers</i> , 2018 , 182, 225-234	10.3	48
95	Influence of pH Shift on Functional Properties of Protein Isolated of Tilapia (<i>Oreochromis niloticus</i>) Muscles and of Soy Protein Isolate. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2192-2200	5.1	44
94	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. <i>Carbohydrate Polymers</i> , 2017 , 176, 356-364	10.3	42
93	Pressure-induced changes of silver carp (<i>Hypophthalmichthys molitrix</i>) myofibrillar protein structure. <i>European Food Research and Technology</i> , 2014 , 238, 753-761	3.4	42
92	Aggregation and structural changes of silver carp actomyosin as affected by mild acidification with D-gluconic acid lactone. <i>Food Chemistry</i> , 2012 , 134, 1005-10	8.5	41
91	Development and properties of bacterial cellulose, curcumin, and chitosan composite biodegradable films for active packaging materials. <i>Carbohydrate Polymers</i> , 2021 , 260, 117778	10.3	40
90	Molecular forces involved in heat-induced freshwater surimi gel: Effects of various bond disrupting agents on the gel properties and protein conformation changes. <i>Food Hydrocolloids</i> , 2017 , 69, 193-201	10.6	38
89	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4 °C. <i>Food Chemistry</i> , 2018 , 262, 1-6	8.5	38

88	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1747-1759	11.5	32
87	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish (<i>Takifugu obscurus</i>) fillets during frozen storage. <i>Food Chemistry</i> , 2019 , 278, 452-459	8.5	31
86	Effect of kojic acid-grafted-chitosan oligosaccharides as a novel antibacterial agent on cell membrane of gram-positive and gram-negative bacteria. <i>Journal of Bioscience and Bioengineering</i> , 2015 , 120, 335-9	3.3	30
85	Effects of chitosan coating combined with essential oils on quality and antioxidant enzyme activities of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 404-412	3.8	29
84	Contribution of Mixed Starter Cultures to Flavor Profile of Suanyu [A Traditional Chinese Low-Salt Fermented Whole Fish. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13131	2.1	28
83	Endogenous proteolytic enzymes--a study of their impact on cod (<i>Gadus morhua</i>) muscle proteins and textural properties in a fermented product. <i>Food Chemistry</i> , 2015 , 172, 551-8	8.5	28
82	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp (<i>Aristichthys nobilis</i>) muscle. <i>International Journal of Food Properties</i> , 2018 , 21, 2110-2120	3	28
81	Inhibition of microbial spoilage of grass carp (<i>Ctenopharyngodon idellus</i>) fillets with a chitosan-based coating during refrigerated storage. <i>International Journal of Food Microbiology</i> , 2018 , 285, 61-68	5.8	27
80	Changes of biogenic amines in Chinese low-salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 685-692	3.8	27
79	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>International Journal of Food Properties</i> , 2017 , 20, 390-401	3.1	26
78	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>Food Chemistry</i> , 2019 , 301, 125278	8.5	24
77	Lipolysis and lipid oxidation caused by <i>Staphylococcus xylosum</i> 135 and <i>Saccharomyces cerevisiae</i> 31 isolated from Suan yu, a traditional Chinese low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 419-426	3.8	24
76	The impact of desmin on texture and water-holding capacity of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillet. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 464-471	3.8	23
75	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. <i>International Journal of Food Properties</i> , 2017 , 20, S166-S176	3	23
74	One-step procedure for enhancing the antibacterial and antioxidant properties of a polysaccharide polymer: Kojic acid grafted onto chitosan. <i>International Journal of Biological Macromolecules</i> , 2018 , 113, 1125-1133	7.9	23
73	Inhibitory effect of aqueous extract of <i>Allium</i> species on endogenous cathepsin activities and textural deterioration of ice-stored grass carp fillets. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2171-2175	5.1	23
72	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. <i>Food Chemistry</i> , 2020 , 309, 125513	8.5	23
71	Correlations between microbiota succession and flavor formation during fermentation of Chinese low-salt fermented common carp (<i>Cyprinus carpio</i> L.) inoculated with mixed starter cultures. <i>Food Microbiology</i> , 2020 , 90, 103487	6	22

70	Synthesis of varisized chitosan-selenium nanocomposites through heating treatment and evaluation of their antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 751-758	7.9	22
69	Effects of inoculating autochthonous starter cultures on N-nitrosodimethylamine and its precursors formation during fermentation of Chinese traditional fermented fish. <i>Food Chemistry</i> , 2019 , 271, 174-181	8.5	22
68	Facile synthesis and antibacterial activity of geraniol conjugated chitosan oligosaccharide derivatives. <i>Carbohydrate Polymers</i> , 2021 , 251, 117099	10.3	22
67	Effect of mixed kojis on physiochemical and sensory properties of rapid-fermented fish sauce made with freshwater fish by-products. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2088-2096	3.8	21
66	Differential role of endogenous cathepsin and microorganism in texture softening of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 3233-9	4.3	21
65	A comparison of endogenous and microbial proteolytic activities during fast fermentation of silver carp inoculated with <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , 2016 , 207, 86-92	8.5	20
64	Acid-induced aggregation of actomyosin from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Food Hydrocolloids</i> , 2012 , 27, 309-315	10.6	20
63	Synthesis, characterization and bioactivities of N,O-carbonylated chitosan. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 220-6	7.9	20
62	Transcriptome analysis of the effects of chitosan on the hyperlipidemia and oxidative stress in high-fat diet fed mice. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 104-110	7.9	18
61	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). <i>Food Chemistry</i> , 2018 , 244, 44-49	8.5	17
60	Phospholipid molecular species composition of Chinese traditional low-salt fermented fish inoculated with different starter cultures. <i>Food Research International</i> , 2018 , 111, 87-96	7	17
59	The impact of collagen on softening of grass carp (<i>Ctenopharyngodon idella</i>) fillets stored under superchilled and ice storage. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2427-2435	3.8	17
58	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets (<i>Ctenopharyngodon idellus</i>). <i>Food Chemistry</i> , 2021 , 345, 128862	8.5	15
57	Biochemical and Sensory Characteristics of Whole Carp Inoculated With Autochthonous Starter Cultures. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 52-67	1.6	14
56	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. <i>Food Research International</i> , 2018 , 109, 481-488	7	14
55	In vitro antioxidant activity of protein fractions extracted from seinat (<i>Cucumis melo</i> var. <i>tibish</i>) seeds. <i>CYTA - Journal of Food</i> , 2015 , 13, 472-481	2.3	13
54	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. <i>LWT - Food Science and Technology</i> , 2020 , 122, 109016	5.4	13
53	Physicochemical and functional properties of flour and protein isolates extracted from seinat (<i>Cucumis melo</i> var. <i>tibish</i>) seeds. <i>Food Science and Biotechnology</i> , 2014 , 23, 345-353	3	13

52	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Properties</i> , 2017 , 20, S663-S672	3.2	12
51	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 723-733	3.8	12
50	Recovery of Chitin from Antarctic Krill (<i>Euphausia superba</i>) Shell Waste by Microbial Deproteinization and Demineralization. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 1210-1220	1.6	11
49	Effects of freezing method on water distribution, microstructure, and taste active compounds of frozen channel catfish (<i>Ictalurus punctatus</i>). <i>Journal of Food Process Engineering</i> , 2019 , 42, e12937	2.4	11
48	Contribution of myofibril filament disassembly to textural deterioration of ice-stored grass carp fillet: Significance of endogenous proteolytic activity, loss of heat shock protein and dephosphorylation of myosin light chain. <i>Food Chemistry</i> , 2018 , 269, 511-518	8.5	11
47	Freshness assessment of grass carp (<i>Ctenopharyngodon idellus</i>) fillets during storage at 4°C by physicochemical, microbiological and sensorial evaluations. <i>Journal of Food Safety</i> , 2017 , 37, e12305	2	11
46	Comparative study on quality characteristics of pickled and fermented sturgeon (<i>Acipenser sinensis</i>) meat in retort cooking. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2553-2562	3.8	10
45	Effect of chitosan with different molecular weight on the stability, antioxidant and anticancer activities of well-dispersed selenium nanoparticles. <i>IET Nanobiotechnology</i> , 2019 , 13, 30-35	2	10
44	Quality of giant freshwater prawn (<i>Macrobrachium rosenbergii</i>) during the storage at -18°C as affected by different methods of freezing. <i>International Journal of Food Properties</i> , 2018 , 21, 2100-2109	3	10
43	Binding of a novel bacteriostatic agent chitosan oligosaccharides-bojic acid graft copolymer to bovine serum albumin: spectroscopic and conformation investigations. <i>European Food Research and Technology</i> , 2015 , 240, 109-118	3.4	9
42	Effect of Steam Cooking on Textural Properties and Taste Compounds of Shrimp (<i>Metapenaeus ensis</i>). <i>Food Science and Technology Research</i> , 2016 , 22, 75-81	0.8	9
41	Aroma profiles of commercial Chinese traditional fermented fish (Suan yu) in Western Hunan: GC-MS, odor activity value and sensory evaluation by partial least squares regression. <i>International Journal of Food Properties</i> , 2020 , 23, 213-226	3	8
40	Inhibitory Effect of Edible Additives on Collagenase Activity and Softening of Chilled Grass Carp Fillets. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12836	2.1	7
39	Broad-spectrum inhibition of proteolytic enzymes by allicin and application in mitigating textural deterioration of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 902-910	3.8	7
38	Purification and Characterization of an Extracellular Acidic Protease of <i>Pediococcus pentosaceus</i> Isolated from Fermented Fish. <i>Food Science and Technology Research</i> , 2015 , 21, 739-744	0.8	6
37	Textural and physicochemical properties of surimi gels prepared with potassium and calcium chloride as substitutes for sodium chloride. <i>International Journal of Food Properties</i> , 2016 , 1-14	3	6
36	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp (<i>Aristichthys nobilis</i>). <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 916-927	1.6	6
35	Nutrient Compositions and Properties of Antarctic Krill (<i>Euphausia superba</i>) Muscle and Processing By-Products. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 434-443	1.6	5

34	The Effects of Chitosan Coating on Biogenic Amines Inhibition and Microbial Succession of Refrigerated Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 1266-1279	1.6	5
33	Combined Effect of Microwave and Steam Cooking on Phytochemical Compounds and Antioxidant Activity of Purple Sweet Potatoes. <i>Food Science and Technology Research</i> , 2017 , 23, 193-201	0.8	5
32	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. <i>International Journal of Food Properties</i> , 2014 , 17, 1828-1840	3	5
31	The characterization and biological activities of synthetic N, O-selenized chitosan derivatives. <i>International Journal of Biological Macromolecules</i> , 2021 , 173, 504-512	7.9	5
30	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp (<i>Ctenopharyngodon idellus</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1801-1808	3.8	5
29	Comparison of methodological proposal in sensory evaluation for Chinese mitten crab (<i>Eriocheir sinensis</i>) by data mining and sensory panel. <i>Food Chemistry</i> , 2021 , 356, 129698	8.5	5
28	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp (<i>Ctenopharyngodon idella</i>) protein hydrolysates produced by in vitro digestion. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1260-1268	3.8	4
27	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14403	2.1	4
26	Effects of blanching on extraction and stability of anthocyanins from blueberry peel. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2854-2861	2.8	4
25	High hydrostatic pressure inactivation kinetics of the endogenous lipoxygenase in crude silver carp (<i>Hypophthalmichthys molitrix</i>) extract. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1142-1147	3.8	4
24	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13694	2.1	4
23	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2633-2641	3.8	4
22	Comparative Study on Nutritional Value and Fatty Acid Profiles of Brains and Eyes from Four Freshwater Fishes. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2014 , 91, 1471-1476	1.8	3
21	Acid-induced Gel Formation of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Myofibrils as Affected by Salt Concentration. <i>Food Science and Technology Research</i> , 2013 , 19, 295-301	0.8	3
20	Effect of freezing methods on quality changes of grass carp during frozen storage. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13539	2.4	3
19	Changes in myofibrillar structure of silver carp (<i>Hypophthalmichthys molitrix</i>) as affected by endogenous proteolysis under acidic condition. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 2171-2177	3.8	3
18	Improvement of Antioxidant Activity of Grass Carp (<i>Ctenopharyngodon idella</i>) Protein Hydrolysate by Washing and Membrane Removal Pretreatments and Ultrasonic Treatment. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 580-591	1.6	2
17	Preliminary Purification and Characterization of Adhesive Proteins from Freshwater Mussels 2014 , 90, 607-617		2

16	Improving the quality characteristics of rice mash grass carp using different microbial inoculation strategies. <i>Food Bioscience</i> , 2021 , 44, 101443	4.9	2
15	Multifunctional bioactive coatings based on water-soluble chitosan with pomegranate peel extract for fish flesh preservation. <i>Food Chemistry</i> , 2021 , 374, 131619	8.5	2
14	Enhancement of storage stability of surimi particles stabilized novel pickering emulsions: Effect of different sequential ultrasonic processes. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105802	8.9	2
13	Preparation of High-Quality Fermented Fish Product. <i>Journal of Visualized Experiments</i> , 2019 ,	1.6	1
12	Lipid Extracts from the Brains of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Induce Apoptosis in MCF-7 Cells through the Generation of Reactive Oxygen Species and the Mitochondrial Pathway. <i>Nutrition and Cancer</i> , 2017 , 69, 1053-1061	2.8	1
11	Improvement of the quality stability of vacuum-packaged fermented fish (Suanyu) stored at room temperature by irradiation and thermal treatments. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 224-232	3.8	1
10	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp (<i>Ctenopharyngodon idella</i>) fillets. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3527-3535	3.8	1
9	Effect of High Pressure Processing on the Quality and Endogenous Enzyme Activities of Grass Carp (<i>Ctenopharyngodon idellus</i>) Fillets Stored at 4°C. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 1093-1105	1.6	1
8	Assessment of gelatinolytic proteinases in chilled grass carp (<i>Ctenopharyngodon idellus</i>) fillets: characterization and contribution to texture softening. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	1
7	The apoptosis of grass carp (<i>Ctenopharyngodon idella</i>) muscle during postmortem condition regulated by the cytokines via TOR and NF-κB signaling pathways. <i>Food Chemistry</i> , 2022 , 369, 130911	8.5	1
6	Effect of fermentation on immunological properties of allergens from black carp (<i>Mylopharyngodon piceus</i>) sausages. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3162-3172 ⁰	3.8	0
5	Effect of Incorporated Surimi on the Wheat Dough Rheological Properties and Noodle Quality. <i>Food Science and Technology Research</i> , 2014 , 20, 1191-1197	0.8	0
4	Protective effects of lipid extract from brains of silver carp against oxidative damage in HEK-293 cells. <i>RSC Advances</i> , 2017 , 7, 30855-30861	3.7	0
3	The impacts of salt with Chinese liquor on the inhibition of microbial spoilage and quality attributes of grass carp (<i>Ctenopharyngodon idellus</i>) fillets stored at 4°C. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14817	2.1	0
2	Endogenous proteases in giant freshwater prawn (<i>Macrobrachium rosenbergii</i>): changes and its impacts on texture deterioration during frozen storage. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 5824	3.8	0
1	Prediction of the Thermophysical Properties of Bighead Carp (<i>Aristichthys nobilis</i>) Fillets After Curing and Deep-Fat Frying. <i>Journal of Aquatic Food Product Technology</i> , 2015 , 24, 762-781	1.6	0