

Xiaopu Ren

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2179310/publications.pdf>

Version: 2024-02-01

10
papers

143
citations

1307594

7
h-index

1372567

10
g-index

10
all docs

10
docs citations

10
times ranked

206
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibitory effects of hyperoside and quercitrin from <i>Zanthoxylum bungeanum</i> Maxim. leaf on 2-amino-1-methyl-6-phenylimidazo [4,5-b]pyridine formation by trapping phenylacetaldehyde. <i>European Food Research and Technology</i> , 2022, 248, 25-34.	3.3	3
2	Inhibitory Effect of <i>Tamarix ramosissima</i> Extract on the Formation of Heterocyclic Amines in Roast Lamb Patties by Retarding the Consumption of Precursors and Preventing Free Radicals. <i>Foods</i> , 2022, 11, 1000.	4.3	6
3	Emulsification of oil-in-water emulsions with eggplant (<i>Solanum melongena</i> L.). <i>Journal of Colloid and Interface Science</i> , 2020, 563, 17-26.	9.4	21
4	Comparison of lipid radical scavenging capacity of spice extract in situ in roast beef with DPPH and peroxy radical scavenging capacities in vitro models. <i>LWT - Food Science and Technology</i> , 2020, 130, 109626.	5.2	12
5	Isorhamnetin and Hispidulin from <i>Tamarix ramosissima</i> Inhibit 2-Amino-1-Methyl-6-Phenylimidazo[4,5-b]Pyridine (PhIP) Formation by Trapping Phenylacetaldehyde as a Key Mechanism. <i>Foods</i> , 2020, 9, 420.	4.3	14
6	Formation and Inhibition of Lipid Alkyl Radicals in Roasted Meat. <i>Foods</i> , 2020, 9, 572.	4.3	15
7	Lipolytic degradation, water and flavor properties of low sodium dry cured beef. <i>International Journal of Food Properties</i> , 2019, 22, 1322-1339.	3.0	17
8	Protein degradation, color and textural properties of low sodium dry cured beef. <i>International Journal of Food Properties</i> , 2019, 22, 487-498.	3.0	12
9	Isorhamnetin, Hispidulin, and Cirsimaritin Identified in <i>Tamarix ramosissima</i> Barks from Southern Xinjiang and Their Antioxidant and Antimicrobial Activities. <i>Molecules</i> , 2019, 24, 390.	3.8	37
10	The postmortem Ca^{2+} -calpain activity, protein degradation and tenderness of sheep meat from Duolang and Hu breeds. <i>International Journal of Food Science and Technology</i> , 2018, 53, 904-912.	2.7	6