Xiaojing Tian

List of Publications by Year in descending order

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19 papers	465 citations	687363 13 h-index	794594 19 g-index
19 all docs	19 docs citations	19 times ranked	523 citing authors

#	Article	IF	Citations
1	Unraveling proteome changes of Holstein beef M. semitendinosus and its relationship to meat discoloration during post-mortem storage analyzed by label-free mass spectrometry. Journal of Proteomics, 2017, 154, 85-93.	2.4	69
2	Comparative proteomics to reveal muscle-specific beef color stability of Holstein cattle during post-mortem storage. Food Chemistry, 2017, 229, 769-778.	8.2	51
3	Inactivation of Microorganisms in Foods by Ohmic Heating: A Review. Journal of Food Protection, 2018, 81, 1093-1107.	1.7	42
4	A magnetic relaxation switch aptasensor for the rapid detection of Pseudomonas aeruginosa using superparamagnetic nanoparticles. Mikrochimica Acta, 2017, 184, 1539-1545.	5.0	41
5	Bacterial diversity analysis of pork longissimus lumborum following long term ohmic cooking and water bath cooking by amplicon sequencing of 16S rRNA gene. Meat Science, 2017, 123, 97-104.	5.5	40
6	Targeted metabolomics to reveal muscle-specific energy metabolism between bovine longissimus lumborum and psoas major during early postmortem periods. Meat Science, 2019, 156, 166-173.	5.5	33
7	Sublethal injury and recovery of Escherichia coli O157:H7 after ohmic heating. Food Control, 2018, 94, 85-92.	5.5	31
8	Label-free proteomic strategy to compare the proteome differences between longissimus lumborum and psoas major muscles during early postmortem periods. Food Chemistry, 2018, 269, 427-435.	8.2	27
9	Mitochondria changes and metabolome differences of bovine longissimus lumborum and psoas major during 24Âh postmortem. Meat Science, 2020, 166, 108112.	5.5	25
10	Effects of proteome changes on the tenderness of yak rumen smooth muscle during postmortem storage based on the label-free mass spectrometry. Food Research International, 2019, 116, 1336-1343.	6.2	20
11	New Insights Into the Response of Metabolome of Escherichia coli O157:H7 to Ohmic Heating. Frontiers in Microbiology, 2018, 9, 2936.	3.5	16
12	Comparative proteomic analysis of Escherichia coli O157:H7 following ohmic and water bath heating by capillary-HPLC-MS/MS. International Journal of Food Microbiology, 2018, 285, 42-49.	4.7	16
13	Comparative transcriptomics to reveal muscle-specific molecular differences in the early postmortem of Chinese Jinjiang yellow cattle. Food Chemistry, 2019, 301, 125262.	8.2	15
14	Comparative analysis of quality uniformity of ohmic and water bath heating treated pork batter with different fat content. Journal of Food Processing and Preservation, 2020, 44, e14377.	2.0	12
15	Evaluation of structural changes and intracellular substance leakage of Escherichia coli O157:H7 induced by ohmic heating. Journal of Applied Microbiology, 2019, 127, 1430-1441.	3.1	11
16	Label free-based proteomic analysis of Escherichia coli O157:H7 subjected to ohmic heating. Food Research International, 2020, 128, 108815.	6.2	6
17	Comparative study of survival of Escherichia coli O157:H7 inoculated in pork batter after ohmic cooking and water bath cooking. International Journal of Food Microbiology, 2019, 304, 11-18.	4.7	5
18	Comparative transcriptomic study of Escherichia coli O157:H7 in response to ohmic heating and conventional heating. Food Research International, 2021, 140, 109989.	6.2	4

#	Article	IF	Citations
19	Comparative analysis of quality and microbial safety of ohmic and water bath cooked pork batter during refrigerated storage. Journal of Food Science and Technology, 2020, 57, 2461-2471.	2.8	1