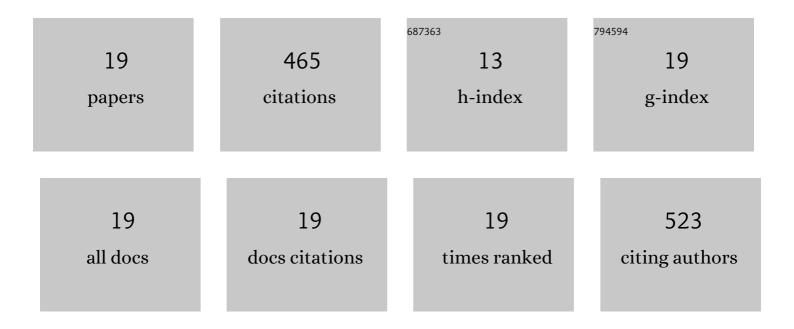
Xiaojing Tian

List of Publications by Year in descending order

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Χιλομίος Τιλι

| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | 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 |
| 2 | Label free-based proteomic analysis of Escherichia coli O157:H7 subjected to ohmic heating. Food Research International, 2020, 128, 108815. | 6.2 | 6 |
| 3 | 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 |
| 4 | 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 |
| 5 | Mitochondria changes and metabolome differences of bovine longissimus lumborum and psoas major during 24Âh postmortem. Meat Science, 2020, 166, 108112. | 5.5 | 25 |
| 6 | 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 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 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 | Inactivation of Microorganisms in Foods by Ohmic Heating: A Review. Journal of Food Protection, 2018, 81, 1093-1107. | 1.7 | 42 |
| 13 | Sublethal injury and recovery of Escherichia coli O157:H7 after ohmic heating. Food Control, 2018, 94, 85-92. | 5.5 | 31 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | A magnetic relaxation switch aptasensor for the rapid detection of Pseudomonas aeruginosa using superparamagnetic nanoparticles. Mikrochimica Acta, 2017, 184, 1539-1545. | 5.0 | 41 |
| 18 | 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 |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | 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 |