

Xiaojing Tian

List of Publications by Year in descending order

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19
papers

465
citations

687363

13
h-index

794594

19
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19
all docs

19
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19
times ranked

523
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative transcriptomic study of <i>Escherichia coli</i> O157:H7 in response to ohmic heating and conventional heating. <i>Food Research International</i> , 2021, 140, 109989.	6.2	4
2	Label free-based proteomic analysis of <i>Escherichia coli</i> O157:H7 subjected to ohmic heating. <i>Food Research International</i> , 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. <i>Journal of Food Science and Technology</i> , 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. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14377.	2.0	12
5	Mitochondria changes and metabolome differences of bovine longissimus lumborum and psoas major during 24h postmortem. <i>Meat Science</i> , 2020, 166, 108112.	5.5	25
6	Evaluation of structural changes and intracellular substance leakage of <i>Escherichia coli</i> O157:H7 induced by ohmic heating. <i>Journal of Applied Microbiology</i> , 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. <i>Food Chemistry</i> , 2019, 301, 125262.	8.2	15
8	Comparative study of survival of <i>Escherichia coli</i> O157:H7 inoculated in pork batter after ohmic cooking and water bath cooking. <i>International Journal of Food Microbiology</i> , 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. <i>Meat Science</i> , 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. <i>Food Research International</i> , 2019, 116, 1336-1343.	6.2	20
11	New Insights Into the Response of Metabolome of <i>Escherichia coli</i> O157:H7 to Ohmic Heating. <i>Frontiers in Microbiology</i> , 2018, 9, 2936.	3.5	16
12	Inactivation of Microorganisms in Foods by Ohmic Heating: A Review. <i>Journal of Food Protection</i> , 2018, 81, 1093-1107.	1.7	42
13	Sublethal injury and recovery of <i>Escherichia coli</i> O157:H7 after ohmic heating. <i>Food Control</i> , 2018, 94, 85-92.	5.5	31
14	Comparative proteomic analysis of <i>Escherichia coli</i> O157:H7 following ohmic and water bath heating by capillary-HPLC-MS/MS. <i>International Journal of Food Microbiology</i> , 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. <i>Food Chemistry</i> , 2018, 269, 427-435.	8.2	27
16	Comparative proteomics to reveal muscle-specific beef color stability of Holstein cattle during post-mortem storage. <i>Food Chemistry</i> , 2017, 229, 769-778.	8.2	51
17	A magnetic relaxation switch aptasensor for the rapid detection of <i>Pseudomonas aeruginosa</i> using superparamagnetic nanoparticles. <i>Mikrochimica Acta</i> , 2017, 184, 1539-1545.	5.0	41
18	Unraveling proteome changes of Holstein beef <i>M. semitendinosus</i> and its relationship to meat discoloration during post-mortem storage analyzed by label-free mass spectrometry. <i>Journal of Proteomics</i> , 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