Qiuyu Xia

List of Publications by Year
in descending order

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18 papers	343 citations	759233 12 h-index	839539 18 g-index
18 all docs	18 docs citations	18 times ranked	234 citing authors

#	Article	IF	Citations
1	Non-thermal processing technologies for the recovery of bioactive compounds from marine by-products. LWT - Food Science and Technology, 2021, 147, 111549.	5.2	37
2	Insight into the correlations among rheological behaviour, protein molecular structure and 3D printability during the processing of surimi from golden pompano (Trachinotus ovatus). Food Chemistry, 2022, 371, 131046.	8.2	33
3	LF-NMR as a tool for predicting the 3D printability of surimi-starch systems. Food Chemistry, 2022, 374, 131727.	8.2	32
4	Insight into muscle quality of golden pompano (Trachinotus ovatus) frozen with liquid nitrogen at different temperatures. Food Chemistry, 2022, 374, 131737.	8.2	32
5	Extraction of fish oil from fish heads using ultra-high pressure pre-treatment prior to enzymatic hydrolysis. Innovative Food Science and Emerging Technologies, 2021, 70, 102670.	5.6	28
6	Investigation on the correlation between changes in water and texture properties during the processing of surimi from golden pompano (Trachinotus ovatus). Journal of Food Science, 2021, 86, 376-384.	3.1	25
7	Comparison of the Proximate Composition and Nutritional Profile of Byproducts and Edible Parts of Five Species of Shrimp. Foods, 2021, 10, 2603.	4.3	25
8	Microencapsulation of lipase produced omega-3 concentrates resulted in complex coacervates with unexpectedly high oxidative stability. Journal of Functional Foods, 2017, 35, 499-506.	3.4	24
9	The relationship between rheological and textural properties of shrimp surimi adding starch and 3D printability based on principal component analysis. Food Science and Nutrition, 2021, 9, 2985-2999.	3.4	24
10	Lipase-catalysed synthesis of palm oil-omega-3 structured lipids. Food and Function, 2019, 10, 3142-3149.	4.6	20
11	An efficient and expeditious synthesis of phytostanyl esters in a solventâ€free system. European Journal of Lipid Science and Technology, 2012, 114, 896-904.	1.5	13
12	Investigation of enhanced oxidation stability of microencapsulated enzymatically produced tuna oil concentrates using complex coacervation. Food and Function, 2020, 11, 10748-10757.	4.6	13
13	Quality and volatile compound analysis of shrimp heads during different temperature storage. Food Chemistry: X, 2021, 12, 100156.	4.3	12
14	REACTIVE OXYGEN SPECIES SCAVENGING ACTIVITY AND DNA PROTECTING EFFECT OF FRESH AND NATURALLY FERMENTED COCONUT SAP. Journal of Food Biochemistry, 2011, 35, 1381-1388.	2.9	9
15	Investigating the Mechanism for the Enhanced Oxidation Stability of Microencapsulated Omega-3 Concentrates. Marine Drugs, 2019, 17, 143.	4.6	7
16	Effects of Different Pretreatments to Fresh Fruit on Chemical and Thermal Characteristics of Crude Palm Oil. Journal of Food Science, 2017, 82, 2857-2863.	3.1	5
17	Radial adsorption behaviour of high pressure carbon dioxide in shrimp surimi. Innovative Food Science and Emerging Technologies, 2021, 72, 102744.	5.6	3
18	Effect of drying method and wall material composition on the characteristics of camellia seed oil microcapsule powder. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 353-364.	1.9	1