

Qiuyu Xia

List of Publications by Year in descending order

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Version: 2024-02-01

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