

Xihong Li

List of Publications by Year in descending order

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86
papers

2,250
citations

304368

22
h-index

233125

45
g-index

87
all docs

87
docs citations

87
times ranked

2707
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterisation of phenolics, betanins and antioxidant activities in seeds of three <i>Chenopodium quinoa</i> Willd. genotypes. <i>Food Chemistry</i> , 2015, 166, 380-388.	4.2	259
2	Antimicrobial activities of ZnO powder-coated PVC film to inactivate food pathogens. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2161-2168.	1.3	243
3	Characterisation of fatty acid, carotenoid, tocopherol/tocotrienol compositions and antioxidant activities in seeds of three <i>Chenopodium quinoa</i> Willd. genotypes. <i>Food Chemistry</i> , 2015, 174, 502-508.	4.2	157
4	Bound Phenolics of Quinoa Seeds Released by Acid, Alkaline, and Enzymatic Treatments and Their Antioxidant and β -Glucosidase and Pancreatic Lipase Inhibitory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1712-1719.	2.4	146
5	Effect of nano-ZnO-coated active packaging on quality of fresh-cut Fuji apple. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1947-1955.	1.3	116
6	Cold plasma-activated hydrogen peroxide aerosol inactivates <i>Escherichia coli</i> O157:H7, <i>Salmonella Typhimurium</i> , and <i>Listeria innocua</i> and maintains quality of grape tomato, spinach and cantaloupe. <i>International Journal of Food Microbiology</i> , 2017, 249, 53-60.	2.1	87
7	Label-free quantitative proteomics to investigate strawberry fruit proteome changes under controlled atmosphere and low temperature storage. <i>Journal of Proteomics</i> , 2015, 120, 44-57.	1.2	74
8	Assessing the Fatty Acid, Carotenoid, and Tocopherol Compositions of Amaranth and Quinoa Seeds Grown in Ontario and Their Overall Contribution to Nutritional Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1103-1110.	2.4	72
9	Effect of Chitosan Coating with Cinnamon Oil on the Quality and Physiological Attributes of China Jujube Fruits. <i>BioMed Research International</i> , 2015, 2015, 1-10.	0.9	62
10	Natural surface coating to inactivate <i>Salmonella enterica</i> serovar Typhimurium and maintain quality of cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2015, 193, 59-67.	2.1	58
11	Effect of sodium nitroprusside treatment on shikimate and phenylpropanoid pathways of apple fruit. <i>Food Chemistry</i> , 2019, 290, 263-269.	4.2	56
12	ANTIFUNGAL ACTIVITIES OF CLOVE OIL AGAINST <i>RHIZOPUS NIGRICANS</i> AND <i>ASPERGILLUS FLAVUS</i> AND <i>PENICILLIUM CITRINUM</i> IN VITRO AND IN WOUNDED FRUIT TEST. <i>Journal of Food Safety</i> , 2012, 32, 84-93.	1.1	53
13	Effect of trisodium phosphate dipping treatment on the quality and energy metabolism of apples. <i>Food Chemistry</i> , 2019, 274, 324-329.	4.2	53
14	Ultrasound treatment inhibits browning and improves antioxidant capacity of fresh-cut sweet potato during cold storage. <i>RSC Advances</i> , 2020, 10, 9193-9202.	1.7	45
15	Quantitative changes in proteins responsible for flavonoid and anthocyanin biosynthesis in strawberry fruit at different ripening stages: A targeted quantitative proteomic investigation employing multiple reaction monitoring. <i>Journal of Proteomics</i> , 2015, 122, 1-10.	1.2	41
16	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe ³⁺ complexes. <i>Carbohydrate Polymers</i> , 2017, 157, 1173-1179.	5.1	33
17	Original article: Incorporations of blueberry extracts into soybean-protein isolate film preserve qualities of packaged lard. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1801-1806.	1.3	31
18	Changes in the sucrose metabolism in apple fruit following postharvest acibenzolar-S-methyl treatment. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1519-1524.	1.7	28

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19	Combination of Low Fluctuation of Temperature with TiO ₂ Photocatalytic/Ozone for the Quality Maintenance of Postharvest Peach. <i>Foods</i> , 2020, 9, 234.	1.9	28
20	Proteomic Response and Quality Maintenance in Postharvest Fruit of Strawberry (<i>Fragaria ananassa</i>) to Exogenous Cytokinin. <i>Scientific Reports</i> , 2016, 6, 27094.	1.6	27
21	Effect of 1-methylcyclopropene and calcium chloride treatments on quality maintenance of 'Lingwu Long' Jujube fruit. <i>Journal of Food Science and Technology</i> , 2014, 51, 700-707.	1.4	25
22	Effects of ascorbic acid and high oxygen modified atmosphere packaging during storage of fresh-cut eggplants. <i>Food Science and Technology International</i> , 2014, 20, 99-108.	1.1	24
23	Targeted quantitative proteomic investigation employing multiple reaction monitoring on quantitative changes in proteins that regulate volatile biosynthesis of strawberry fruit at different ripening stages. <i>Journal of Proteomics</i> , 2015, 126, 288-295.	1.2	22
24	EXTENDING THE SHELF LIFE OF FRESH-CUT LOTUS ROOT WITH ANTIBROWNING AGENTS, CINNAMON OIL FUMIGATION AND MODERATE VACUUM PACKAGING. <i>Journal of Food Process Engineering</i> , 2012, 35, 505-521.	1.5	21
25	Effect of heat treatment on physiochemical, colour, antioxidant and microstructural characteristics of apples during storage. <i>International Journal of Food Science and Technology</i> , 2013, 48, 727-734.	1.3	20
26	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe ⁺⁺⁺ Complexes. <i>Materials</i> , 2016, 9, 757.	1.3	20
27	Incorporation of Tannic Acid in Food-Grade Guar Gum Fibrous Mats by Electrospinning Technique. <i>Polymers</i> , 2019, 11, 141.	2.0	20
28	Association between vitamin D status and sepsis in children: A meta-analysis of observational studies. <i>Clinical Nutrition</i> , 2020, 39, 1735-1741.	2.3	19
29	The ligand-gated ion channel P2X ₇ receptor mediates NLRP3/caspase-1-mediated pyroptosis in cerebral cortical neurons of juvenile rats with sepsis. <i>Brain Research</i> , 2020, 1748, 147109.	1.1	18
30	Effects of poly(1,2-propylene glycol adipate) and nano-CaCO ₃ on DOP migration and mechanical properties of flexible PVC. <i>Journal of Applied Polymer Science</i> , 2012, 124, 1737-1743.	1.3	17
31	Storage temperature without fluctuation enhances shelf life and improves postharvest quality of peach. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13881.	0.9	17
32	The Role of Mfsd2a in Nervous System Diseases. <i>Frontiers in Neuroscience</i> , 2021, 15, 730534.	1.4	16
33	Phytochemical and microbiological changes of honey pomelo (<i>Citrus grandis</i> L.) slices stored under super atmospheric oxygen, low oxygen and passive modified atmospheres. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2205-2211.	1.3	15
34	Recombinant CC16 regulates inflammation, oxidative stress, apoptosis and autophagy via the inhibition of the p38MAPK signaling pathway in the brain of neonatal rats with sepsis. <i>Brain Research</i> , 2019, 1725, 146473.	1.1	15
35	Effect of ozonation and UV irradiation on aflatoxin degradation of peanuts. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13914.	0.9	15
36	Release of characteristic phenolics of quinoa based on extrusion technique. <i>Food Chemistry</i> , 2022, 374, 128780.	4.2	15

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37	Low-dose Dexamethasone Increases Autophagy in Cerebral Cortical Neurons of Juvenile Rats with Sepsis Associated Encephalopathy. <i>Neuroscience</i> , 2019, 419, 83-99.	1.1	13
38	Bioactive peptides of plant origin: distribution, functionality, and evidence of benefits in food and health. <i>Food and Function</i> , 2022, 13, 3133-3158.	2.1	13
39	Characterization of a new yellow pigment from model reaction system related to garlic greening. <i>European Food Research and Technology</i> , 2010, 230, 973-979.	1.6	12
40	Postharvest intermittent heat treatment alleviates chilling injury in cold-stored sweet potato roots through the antioxidant metabolism regulation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14274.	0.9	12
41	Constant temperature during postharvest storage delays fruit ripening and enhances the antioxidant capacity of mature green tomato. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14831.	0.9	12
42	Methyl jasmonate alleviates chilling injury and keeps intact pericarp structure of pomegranate during low temperature storage. <i>Food Science and Technology International</i> , 2021, 27, 22-31.	1.1	12
43	A label-free quantitative proteomic investigation reveals stage-responsive ripening genes in apricot fruits. <i>Journal of Horticultural Science and Biotechnology</i> , 2017, 92, 261-269.	0.9	11
44	A prospective study of the use of antibiotics in the Emergency Department of a Chinese University Hospital. <i>International Journal of Pharmacy Practice</i> , 2017, 25, 89-92.	0.3	11
45	Effect of aqueous ozone on quality and shelf life of Chinese winter jujube. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14244.	0.9	10
46	Storage quality of "Red Globe" table grape (<i>Vitis vinifera</i> L.): Comparison between automatic periodical gaseous SO ₂ treatments and MAP combined with SO ₂ pad. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14507.	0.9	10
47	The Roles of Lpar1 in Central Nervous System Disorders and Diseases. <i>Frontiers in Neuroscience</i> , 2021, 15, 710473.	1.4	10
48	Transcriptomic and gene expression changes in response to postharvest surface pitting in "Lingwu Long" jujube fruit. <i>Horticulture Environment and Biotechnology</i> , 2018, 59, 59-70.	0.7	9
49	Effect of different drying methods on the quality and microstructure of fresh jujube crisp slices. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15162.	0.9	9
50	Effect of high O ₂ treatments on physiochemical, lycopene and microstructural characteristics of cherry tomatoes during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14216.	0.9	8
51	Optimization of the extrusion process for the development of extruded snacks using peanut, buckwheat, and rice blend. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14264.	0.9	8
52	Effect of different high oxygen treatments on preservation of seedless long jujube in low temperature storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14314.	0.9	8
53	Constant storage temperature delays firmness decreasing and pectin solubilization of apple during post-harvest storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15655.	0.9	8
54	Preparation, properties and <i>in vivo</i> antimicrobial activity in yacon roots of microencapsulation containing cinnamon oil. <i>Materials Technology</i> , 2016, 31, 40-46.	1.5	7

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55	Effect of Chitosan Coating Combined with Sulfur Dioxide Fumigation on the Storage Quality of Fresh Areca Nut. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12974.	0.9	7
56	Effect of 1-ε-MCP on postharvest quality of French prune during storage at low temperature. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14011.	0.9	7
57	Improvement in the Oxidative Stability of Flaxseed Oil Using an Edible Guar Gum-ε-Tannic Acid Nanofibrous Mat. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800438.	1.0	7
58	Effect of hot water treatment on chilling injury and lignification of cold-stored fresh areca nut (<i>Areca catechu</i> L.). <i>Journal of Food Science and Technology</i> , 2020, 57, 4337-4344.	1.4	7
59	Variation in Antioxidant Metabolites and Enzymes of ε-Red Fujiε™ Apple Pulp and Peel During Cold Storage. <i>International Journal of Food Properties</i> , 2014, 17, 1067-1080.	1.3	6
60	<i>Saccharomyces cerevisiae</i> YE-7 reduces the risk of apple blue mold disease by inhibiting the fungal incidence and patulin biosynthesis. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13360.	0.9	6
61	The Role of GM130 in Nervous System Diseases. <i>Frontiers in Neurology</i> , 2021, 12, 743787.	1.1	6
62	Role of HMGB1 translocation to neuronal nucleus in rat model with septic brain injury. <i>Neuroscience Letters</i> , 2017, 645, 90-96.	1.0	5
63	UV-ε irradiation delays browning of fresh ε-Fujiε-apples. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	5
64	Effect on garlic greening and thermal stability of 1-(2-hydroxybenzene-1-carboxy-ethyl) pyrrole. <i>European Food Research and Technology</i> , 2011, 232, 389-395.	1.6	4
65	Combination of precooling with ozone fumigation or low fluctuation of temperature for the quality modifications of postharvest sweet cherries. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15504.	0.9	4
66	Elucidation of colour development and microstructural characteristics of <i>Aspergillus sativum</i> fumigated with acetic acid. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1083-1088.	1.3	3
67	Persimmon peel deastringency by CO ₂ and ethanol combination: Product quality and polyphenols bioavailability. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13665.	0.9	3
68	Association of acetaminophen exposure with increased risk of eczema in children: A meta-analysis. <i>Journal of the American Academy of Dermatology</i> , 2019, 81, 642-644.	0.6	3
69	Effect of 100εkPa O ₂ pretreatments time on physiology and quality of vacuum packed and coated fresh ε-apples. <i>Journal of Food Safety</i> , 2020, 40, e12722.	1.1	3
70	Quality improvement of fresh extruded rice ε-shaped kernels by microwave-aided puffing technology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14991.	0.9	3
71	ε-MCP and pulsed controlled atmosphere affect internal storage disorders and desired quality of watercored ε-Fujiε-apples. <i>Journal of Food Safety</i> , 2021, 41, e12935.	1.1	3
72	Storage Effects on Total Phenolics, Antioxidant Capacity in Indica-Japonica Genotype Rice Grain. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering</i> , 2010, , .	0.0	2

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73	Automatic periodical SO ₂ fumigation improves the storage quality of tender ginger. Journal of Food Processing and Preservation, 2021, 45, e14949.	0.9	2
74	Quality maintenance of 1-Methylcyclopropene combined with titanium dioxide photocatalytic reaction on postharvest cherry tomatoes. Journal of Food Processing and Preservation, 2022, 46, .	0.9	2
75	Effectiveness and safety of Danmu extract syrup for acute upper respiratory tract infection in children: A real-world, prospective cohort study. Journal of Evidence-Based Medicine, 2022, 15, 19-29.	0.7	2
76	Antibacterial Activity of ZnO Films in Rice. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	1
77	Data in support of comparative analysis of strawberry proteome in response to controlled atmosphere and low temperature storage using a label-free quantification. Data in Brief, 2015, 3, 185-188.	0.5	1
78	Improving the Microbial Food Safety of Fresh Fruits and Vegetables with Aqueous and Vaporous Essential Oils. ACS Symposium Series, 2018, , 87-117.	0.5	1
79	Effect of water feed rate and temperature on physicochemical and viscosity properties of fresh extruded rice-shaped kernels (FER) containing naked oat, rice and defatted flaxseed flour. Food Science and Technology Research, 2021, 27, 211-219.	0.3	1
80	Effect of natural selenium-enriched rice flour addition on product properties of fresh extruded rice-shaped kernels (FER) based on naked oat (<i>Avena nuda</i> L.). Food Science and Technology Research, 2021, 27, 85-94.	0.3	1
81	Automatic periodical sulfur dioxide fumigation in combination with CO ₂ enriched atmosphere extends the storage life of durian (<i>Durio zibethinus</i> Murr.). Journal of Food Processing and Preservation, 0, , .	0.9	1
82	SO ₂ -Release Performances of Sulphite Microparticles under Different Relative Humidity: SO ₂ -Release Performance. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
83	Pollution Effectiveness of Dioctyl Phthalata on the Physiological Properties of Garlic Bolts: Pollution Effectiveness of Dioctyl Phthalata in Garlic Bolts. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
84	Bioremediation of Atrazine Contaminated Soil by Arthrobacter SP. Strain AD4. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
85	Effect of 1-methylcyclopropene on bioavailability of in vitro digests from ‘Fuji’ apple. , 2010, , .		0
86	Effects of different temperature and humidity on the quality of Chinese yam (<i>Rhizoma dioscoreae</i>) during storage. , 2011, , .		0