

Xihong Li

List of Publications by Citations

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Version: 2024-04-24

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

76
papers

1,496
citations

19
h-index

37
g-index

87
ext. papers

1,845
ext. citations

3.4
avg, IF

4.66
L-index

#	Paper	IF	Citations
76	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	3.8	211
75	Characterisation of phenolics, betanins and antioxidant activities in seeds of three Chenopodium quinoa Willd. genotypes. <i>Food Chemistry</i> , 2015 , 166, 380-388	8.5	183
74	Characterisation of fatty acid, carotenoid, tocopherol/tocotrienol compositions and antioxidant activities in seeds of three Chenopodium quinoa Willd. genotypes. <i>Food Chemistry</i> , 2015 , 174, 502-8	8.5	114
73	Bound Phenolics of Quinoa Seeds Released by Acid, Alkaline, and Enzymatic Treatments and Their Antioxidant and α -Glucosidase and Pancreatic Lipase Inhibitory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1712-9	5.7	93
72	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	3.8	88
71	Cold plasma-activated hydrogen peroxide aerosol inactivates Escherichia coli O157:H7, Salmonella Typhimurium, and Listeria innocua and maintains quality of grape tomato, spinach and cantaloupe. <i>International Journal of Food Microbiology</i> , 2017 , 249, 53-60	5.8	55
70	Natural surface coating to inactivate Salmonella enterica serovar Typhimurium and maintain quality of cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2015 , 193, 59-67	5.8	49
69	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, 1103-10	5.7	47
68	ANTIFUNGAL ACTIVITIES OF CLOVE OIL AGAINST RHIZOPUS NIGRICANS, ASPERGILLUS FLAVUS AND PENICILLIUM CITRINUM IN VITRO AND IN WOUNDED FRUIT TEST. <i>Journal of Food Safety</i> , 2012 , 32, 84-93	2	45
67	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	3.9	44
66	Effect of chitosan coating with cinnamon oil on the quality and physiological attributes of China jujube fruits. <i>BioMed Research International</i> , 2015 , 2015, 835151	3	43
65	Effect of trisodium phosphate dipping treatment on the quality and energy metabolism of apples. <i>Food Chemistry</i> , 2019 , 274, 324-329	8.5	36
64	Effect of sodium nitroprusside treatment on shikimate and phenylpropanoid pathways of apple fruit. <i>Food Chemistry</i> , 2019 , 290, 263-269	8.5	30
63	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	3.9	30
62	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	3.8	26
61	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. <i>Carbohydrate Polymers</i> , 2017 , 157, 1173-1179	10.3	22
60	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, 288-95	3.9	19

59	Ultrasound treatment inhibits browning and improves antioxidant capacity of fresh-cut sweet potato during cold storage.. <i>RSC Advances</i> , 2020 , 10, 9193-9202	3.7	19
58	Proteomic Response and Quality Maintenance in Postharvest Fruit of Strawberry (<i>Fragaria Ananassa</i>) to Exogenous Cytokinin. <i>Scientific Reports</i> , 2016 , 6, 27094	4.9	19
57	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, 700-7	3.3	19
56	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	4.3	18
55	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	2.6	18
54	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	2.4	18
53	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. <i>Materials</i> , 2016 , 9,	3.5	18
52	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	2.9	16
51	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	3.8	15
50	Incorporation of Tannic Acid in Food-Grade Guar Gum Fibrous Mats by Electrospinning Technique. <i>Polymers</i> , 2019 , 11,	4.5	13
49	Association between vitamin D status and sepsis in children: A meta-analysis of observational studies. <i>Clinical Nutrition</i> , 2020 , 39, 1735-1741	5.9	13
48	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	3.8	12
47	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	1.7	10
46	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	3.4	10
45	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	1.9	8
44	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	3.7	8
43	Effect of ozonation and UV irradiation on aflatoxin degradation of peanuts. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13914	2.1	8
42	Combination of Low Fluctuation of Temperature with TiO Photocatalytic/Ozone for the Quality Maintenance of Postharvest Peach. <i>Foods</i> , 2020 , 9,	4.9	8

41	Storage temperature without fluctuation enhances shelf-life and improves postharvest quality of peach. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13881	2.1	8
40	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	2.1	7
39	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	2.1	6
38	Effect of 1-MCP on postharvest quality of French prune during storage at low temperature. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14011	2.1	5
37	Effect of aqueous ozone on quality and shelf life of Chinese winter jujube. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14244	2.1	5
36	Low-dose Dexamethasone Increases Autophagy in Cerebral Cortical Neurons of Juvenile Rats with Sepsis Associated Encephalopathy. <i>Neuroscience</i> , 2019 , 419, 83-99	3.9	5
35	The ligand-gated ion channel P2X7 receptor mediates NLRP3/caspase-1-mediated pyroptosis in cerebral cortical neurons of juvenile rats with sepsis. <i>Brain Research</i> , 2020 , 1748, 147109	3.7	5
34	Preparation, properties and in vivo antimicrobial activity in yacon roots of microencapsulation containing cinnamon oil. <i>Materials Technology</i> , 2016 , 31, 40-46	2.1	5
33	Role of HMGB1 translocation to neuronal nucleus in rat model with septic brain injury. <i>Neuroscience Letters</i> , 2017 , 645, 90-96	3.3	4
32	Improvement in the Oxidative Stability of Flaxseed Oil Using an Edible Guar Gum-Tannic Acid Nanofibrous Mat. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800438	3	4
31	Effect of hot water treatment on chilling injury and lignification of cold-stored fresh areca nut (L.). <i>Journal of Food Science and Technology</i> , 2020 , 57, 4337-4344	3.3	4
30	Transcriptomic and gene expression changes in response to postharvest surface pitting in Qingwu Longjujube fruit. <i>Horticulture Environment and Biotechnology</i> , 2018 , 59, 59-70	2	4
29	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	2.6	4
28	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	2.1	3
27	<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	2.1	3
26	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	4.5	3
25	Variation in Antioxidant Metabolites and Enzymes of Red Fuji Apple Pulp and Peel During Cold Storage. <i>International Journal of Food Properties</i> , 2014 , 17, 1067-1080	3	3
24	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	2.1	3

23	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	2.1	3
22	Elucidation of colour development and microstructural characteristics of <i>Allium sativum</i> fumigated with acetic acid. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1083-1088	3.8	2
21	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	2.1	2
20	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	2.1	2
19	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	2.1	2
18	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	3.4	2
17	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 ,		2
16	Release of characteristic phenolics of quinoa based on extrusion technique. <i>Food Chemistry</i> , 2020 , 1287805	2.1	2
15	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	2.1	2
14	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	2.1	2
13	The Roles of Lpar1 in Central Nervous System Disorders and Diseases. <i>Frontiers in Neuroscience</i> , 2021 , 15, 710473	5.1	2
12	The Role of Mfsd2a in Nervous System Diseases. <i>Frontiers in Neuroscience</i> , 2021 , 15, 730534	5.1	2
11	Data in support of comparative analysis of strawberry proteome in response to controlled atmosphere and low temperature storage using a label-free quantification. <i>Data in Brief</i> , 2015 , 3, 185-8	1.2	1
10	Improving the Microbial Food Safety of Fresh Fruits and Vegetables with Aqueous and Vaporious Essential Oils. <i>ACS Symposium Series</i> , 2018 , 87-117	0.4	1
9	1-MCP and pulsed controlled atmosphere affect internal storage disorders and desired quality of watercored Fuji apples. <i>Journal of Food Safety</i> , 2021 , 41, e12935	2	0
8	The Role of GM130 in Nervous System Diseases. <i>Frontiers in Neurology</i> , 2021 , 12, 743787	4.1	0
7	Quality improvement of fresh extruded rice-shaped kernels by microwave-aided puffing technology. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14991	2.1	0
6	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	2.1	0

5	Automatic periodical SO ₂ fumigation improves the storage quality of tender ginger. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e14949	2.1	0
4	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. <i>Food Science and Technology Research</i> , 2021 , 27, 211-219	0.8	0
3	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.). <i>Food Science and Technology Research</i> , 2021 , 27, 85-94	0.8	0
2	Effectiveness and safety of Danmu extract syrup for acute upper respiratory tract infection in children: A real-world, prospective cohort study.. <i>Journal of Evidence-Based Medicine</i> , 2022 , 15, 19-29	6.1	0
1	Effect of 100 kPa O ₂ pretreatments time on physiology and quality of vacuum packed and coated fresh-cut apples. <i>Journal of Food Safety</i> , 2020 , 40, e12722	2	