

Xihong Li

List of Publications by Year in Descending Order

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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	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
75	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
74	The Role of GM130 in Nervous System Diseases. <i>Frontiers in Neurology</i> , 2021 , 12, 743787	4.1	0
73	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
72	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
71	The Roles of Lpar1 in Central Nervous System Disorders and Diseases. <i>Frontiers in Neuroscience</i> , 2021 , 15, 710473	5.1	2
70	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
69	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
68	Automatic periodical SO2 fumigation improves the storage quality of tender ginger. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e14949	2.1	0
67	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
66	The Role of Mfsd2a in Nervous System Diseases. <i>Frontiers in Neuroscience</i> , 2021 , 15, 730534	5.1	2
65	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
64	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
63	Storage quality of Red Globe table grape (<i>Vitis vinifera</i> L.): Comparison between automatic periodical gaseous SO2 treatments and MAP combined with SO2 pad. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14507	2.1	2
62	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
61	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
60	Release of characteristic phenolics of quinoa based on extrusion technique. <i>Food Chemistry</i> , 2020 , 128780	5	2

59	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
58	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	
57	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	3.7	5
56	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
55	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
54	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
53	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
52	Incorporation of Tannic Acid in Food-Grade Guar Gum Fibrous Mats by Electrospinning Technique. <i>Polymers</i> , 2019 , 11,	4.5	13
51	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
50	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
49	Effect of sodium nitroprusside treatment on shikimate and phenylpropanoid pathways of apple fruit. <i>Food Chemistry</i> , 2019 , 290, 263-269	8.5	30
48	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
47	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
46	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
45	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
44	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
43	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
42	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

41	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
40	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
39	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
38	Transcriptomic and gene expression changes in response to postharvest surface pitting in Dingwu Longjube fruit. <i>Horticulture Environment and Biotechnology</i> , 2018 , 59, 59-70	2	4
37	Saccharomyces cerevisiae 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
36	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
35	Improving the Microbial Food Safety of Fresh Fruits and Vegetables with Aqueous and Vaporous Essential Oils. <i>ACS Symposium Series</i> , 2018 , 87-117	0.4	1
34	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
33	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
32	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
31	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
30	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
29	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. <i>Carbohydrate Polymers</i> , 2017 , 157, 1173-1179	10.3	22
28	Proteomic Response and Quality Maintenance in Postharvest Fruit of Strawberry (Fragaria Ananassa) to Exogenous Cytokinin. <i>Scientific Reports</i> , 2016 , 6, 27094	4.9	19
27	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
26	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
25	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. <i>Materials</i> , 2016 , 9,	3.5	18
24	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

23	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
22	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
21	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
20	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
19	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
18	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, 502-8	8.5	114
17	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	8.5	183
16	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	5.8	49
15	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
14	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
13	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
12	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
11	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
10	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
9	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
8	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
7	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
6	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

5	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
4	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
3	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
2	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
1	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