

# Qinglian Xu

## List of Publications by Year in descending order

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33  
papers

954  
citations

687363

13  
h-index

434195

31  
g-index

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all docs

33  
docs citations

33  
times ranked

1108  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of chitosan coating enriched with cinnamon oil on qualitative properties of sweet pepper ( <i>Capsicum annuum</i> L.). <i>Food Chemistry</i> , 2011, 124, 1443-1450.	8.2	228
2	Chitosan-Based Coating with Antimicrobial Agents: Preparation, Property, Mechanism, and Application Effectiveness on Fruits and Vegetables. <i>International Journal of Polymer Science</i> , 2016, 2016, 1-24.	2.7	94
3	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019, 24, 1695.	3.8	94
4	Original article: Antifungal activities of cinnamon oil against <i>Rhizopus nigricans</i> , <i>Aspergillus flavus</i> and <i>Penicillium expansum</i> in vitro and in vivo fruit test. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1837-1842.	2.7	81
5	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.	1.9	62
6	Effects of Different TiO <sub>2</sub> Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , 2020, 10, 1365.	4.1	56
7	Effects of chitosan-oil coating on blue mold disease and quality attributes of jujube fruits. <i>Food and Function</i> , 2011, 2, 466.	4.6	53
8	Preservation Mechanism of Chitosan-Based Coating with Cinnamon Oil for Fruits Storage Based on Sensor Data. <i>Sensors</i> , 2016, 16, 1111.	3.8	36
9	Effect of Chitosan Coating and Oil Fumigation on the Microbiological and Quality Safety of Fresh-Cut Pear. <i>Journal of Food Safety</i> , 2013, 33, 179-189.	2.3	29
10	Effect of different coating materials on the biological characteristics and stability of microencapsulated <i>Lactobacillus acidophilus</i> . <i>RSC Advances</i> , 2015, 5, 22825-22837.	3.6	23
11	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.	2.9	21
12	Effect of skimmed milk powder concentrations on the biological characteristics of microencapsulated <i>Saccharomyces cerevisiae</i> by vacuum-spray-freeze-drying. <i>Drying Technology</i> , 2020, 38, 476-494.	3.1	19
13	Characterization and Antimicrobial Activity of Silver Nanoparticles Synthesized with the Peel Extract of Mango. <i>Materials</i> , 2021, 14, 5878.	2.9	17
14	Effect of Chitosan/Nano-TiO <sub>2</sub> Composite Coating on the Postharvest Quality of Blueberry Fruit. <i>Coatings</i> , 2021, 11, 512.	2.6	16
15	Comparison of Antimicrobial Activity of Chitosan Nanoparticles against Bacteria and Fungi. <i>Coatings</i> , 2021, 11, 769.	2.6	14
16	Scented Tartary Buckwheat Tea: Aroma Components and Antioxidant Activity. <i>Molecules</i> , 2019, 24, 4368.	3.8	13
17	Antifungal Effect of Chitosan/Nano-TiO <sub>2</sub> Composite Coatings against <i>Colletotrichum gloeosporioides</i> , <i>Cladosporium oxysporum</i> and <i>Penicillium steckii</i> . <i>Molecules</i> , 2021, 26, 4401.	3.8	12
18	Effects of Six Commercial <i>Saccharomyces cerevisiae</i> Strains on Phenolic Attributes, Antioxidant Activity, and Aroma of Kiwifruit ( <i>Actinidia deliciosa</i> cv.) Wine. <i>BioMed Research International</i> , 2017, 2017, 1-10.	1.9	11

#	ARTICLE	IF	CITATIONS
19	Quality of fresh cut lemon during different temperature as affected by chitosan coating with clove oil. <i>International Journal of Food Properties</i> , 2020, 23, 1214-1230.	3.0	11
20	Effect of different superfine grinding technologies on the physicochemical and antioxidant properties of tartary buckwheat bran powder. <i>RSC Advances</i> , 2021, 11, 30898-30910.	3.6	11
21	Microstructure and quality of cabbage slices ( <i>Brassica oleracea</i> L. var. <i>capitata</i> L.) as affected by cryogenic quick-freezing treatment. <i>International Journal of Food Properties</i> , 2019, 22, 1815-1833.	3.0	8
22	Effects of Controlled Atmosphere on the Storage Quality and Aroma Compounds of Lemon Fruits Using the Designed Automatic Control Apparatus. <i>BioMed Research International</i> , 2019, 2019, 1-17.	1.9	8
23	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.	3.0	7
24	Physical and chemical properties of purple cabbage as affected by drying conditions. <i>International Journal of Food Properties</i> , 2021, 24, 997-1010.	3.0	6
25	Effect of different drying technologies on the characteristics and quality of lemon slices. <i>Journal of Food Science</i> , 2022, 87, 2980-2998.	3.1	6
26	Effects of Airflow Ultrafine-Grinding on the Physicochemical Characteristics of Tartary Buckwheat Powder. <i>Molecules</i> , 2021, 26, 5841.	3.8	5
27	Quality of fresh-cut purple cabbage stored at modified atmosphere packaging and cold-chain transportation. <i>International Journal of Food Properties</i> , 2020, 23, 138-153.	3.0	4
28	Effects of different ozone treatments on the storage quality and stability of fresh peeled garlic. <i>RSC Advances</i> , 2021, 11, 22530-22543.	3.6	3
29	Quality of bamboo shoots during storage as affected by high hydrostatic pressure processing. <i>International Journal of Food Properties</i> , 2021, 24, 656-676.	3.0	3
30	Effect of Chitosan Composite Coatings with Salicylic Acid and Titanium Dioxide Nanoparticles on the Storage Quality of Blackcurrant Berries. <i>Coatings</i> , 2021, 11, 738.	2.6	2
31	Preparation and application characteristics of microencapsulated <i>Lactobacillus acidophilus</i> as probiotics for dogs. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2015, 28, 341-7.	0.2	1
32	SO <sub>2</sub> -Release Performances of Sulphite Microparticles under Different Relative Humidity: SO <sub>2</sub> -Release Performance. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings]</i> International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
33	Pollution Effectiveness of Dioctyl Phthalata on the Physiological Properties of Garlic Bolts: Pollution Effectiveness of Dioctyl Phthalata in Garlic Bolts. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings]</i> International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0