Qinglian Xu

List of Publications by Year
in descending order

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		687363	434195
33	954	13	31
papers	citations	h-index	g-index

33	33	33	1108
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of different drying technologies on the characteristics and quality of lemon slices. Journal of Food Science, 2022, 87, 2980-2998.	3.1	6
2	Effects of different ozone treatments on the storage quality and stability of fresh peeled garlic. RSC Advances, 2021, 11, 22530-22543.	3.6	3
3	Quality of bamboo shoots during storage as affected by high hydrostatic pressure processing. International Journal of Food Properties, 2021, 24, 656-676.	3.0	3
4	Effect of different superfine grinding technologies on the physicochemical and antioxidant properties of tartary buckwheat bran powder. RSC Advances, 2021, 11, 30898-30910.	3.6	11
5	Effect of Chitosan/Nano-TiO2 Composite Coating on the Postharvest Quality of Blueberry Fruit. Coatings, 2021, 11, 512.	2.6	16
6	Comparison of Antimicrobial Activity of Chitosan Nanoparticles against Bacteria and Fungi. Coatings, 2021, 11, 769.	2.6	14
7	Effect of Chitosan Composite Coatings with Salicylic Acid and Titanium Dioxide Nanoparticles on the Storage Quality of Blackcurrant Berries. Coatings, 2021, 11, 738.	2.6	2
8	Antifungal Effect of Chitosan/Nano-TiO2 Composite Coatings against Colletotrichum gloeosporioides, Cladosporium oxysporum and Penicillium steckii. Molecules, 2021, 26, 4401.	3.8	12
9	Effects of Airflow Ultrafine-Grinding on the Physicochemical Characteristics of Tartary Buckwheat Powder. Molecules, 2021, 26, 5841.	3.8	5
10	Physical and chemical properties of purple cabbage as affected by drying conditions. International Journal of Food Properties, 2021, 24, 997-1010.	3.0	6
11	Characterization and Antimicrobial Activity of Silver Nanoparticles Synthesized with the Peel Extract of Mango. Materials, 2021, 14, 5878.	2.9	17
12	Effect of skimmed milk powder concentrations on the biological characteristics of microencapsulatedSaccharomyces cerevisiaeby vacuum-spray-freeze-drying. Drying Technology, 2020, 38, 476-494.	3.1	19
13	Effects of Different TiO2 Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. Nanomaterials, 2020, 10, 1365.	4.1	56
14	Quality of fresh cut lemon during different temperature as affected by chitosan coating with clove oil. International Journal of Food Properties, 2020, 23, 1214-1230.	3.0	11
15	Quality of fresh-cut purple cabbage stored at modified atmosphere packaging and cold-chain transportation. International Journal of Food Properties, 2020, 23, 138-153.	3.0	4
16	Microstructure and quality of cabbage slices (Brassica oleracea L. var. capitata L.) as affected by cryogenic quick-freezing treatment. International Journal of Food Properties, 2019, 22, 1815-1833.	3.0	8
17	Effects of Controlled Atmosphere on the Storage Quality and Aroma Compounds of Lemon Fruits Using the Designed Automatic Control Apparatus. BioMed Research International, 2019, 2019, 1-17.	1.9	8
18	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. Molecules, 2019, 24, 1695.	3.8	94

#	Article	IF	Citations
19	Scented Tartary Buckwheat Tea: Aroma Components and Antioxidant Activity. Molecules, 2019, 24, 4368.	3.8	13
20	Effects of Six CommercialSaccharomyces cerevisiaeStrains on Phenolic Attributes, Antioxidant Activity, and Aroma of Kiwifruit (Actinidia deliciosacv.) Wine. BioMed Research International, 2017, 2017, 1-10.	1.9	11
21	Chitosan-Based Coating with Antimicrobial Agents: Preparation, Property, Mechanism, and Application Effectiveness on Fruits and Vegetables. International Journal of Polymer Science, 2016, 2016, 1-24.	2.7	94
22	Preservation Mechanism of Chitosan-Based Coating with Cinnamon Oil for Fruits Storage Based on Sensor Data. Sensors, 2016, 16, 1111.	3.8	36
23	Preparation, properties andin vivoantimicrobial activity in yacon roots of microencapsulation containing cinnamon oil. Materials Technology, 2016, 31, 40-46.	3.0	7
24	Effect of Chitosan Coating with Cinnamon Oil on the Quality and Physiological Attributes of China Jujube Fruits. BioMed Research International, 2015, 2015, 1-10.	1.9	62
25	Effect of different coating materials on the biological characteristics and stability of microencapsulated Lactobacillus acidophilus. RSC Advances, 2015, 5, 22825-22837.	3.6	23
26	Preparation and application characteristics of microencapsulated Lactobacillus acidophilus as probiotics for dogs. Pakistan Journal of Pharmaceutical Sciences, 2015, 28, 341-7.	0.2	1
27	Effect of Chitosan Coating and Oil Fumigation on the Microbiological and Quality Safety of Freshâ€Cut Pear. Journal of Food Safety, 2013, 33, 179-189.	2.3	29
28	EXTENDING THE SHELF LIFE OF FRESHâ€CUT LOTUS ROOT WITH ANTIBROWNING AGENTS, CINNAMON OIL FUMIGATION AND MODERATE VACUUM PACKAGING. Journal of Food Process Engineering, 2012, 35, 505-521.	2.9	21
29	Effects of chitosan-oil coating on blue mold disease and quality attributes of jujube fruits. Food and Function, 2011, 2, 466.	4.6	53
30	Effects of chitosan coating enriched with cinnamon oil on qualitative properties of sweet pepper (Capsicum annuum L.). Food Chemistry, 2011, 124, 1443-1450.	8.2	228
31	Original article: Antifungal activities of cinnamon oil against Rhizopus nigricans, Aspergillus flavus and Penicillium expansum in vitro and in vivo fruit test. International Journal of Food Science and Technology, 2010, 45, 1837-1842.	2.7	81
32	SO2-Release Performances of Sulphite Microparticles under Different Relative Humidity: SO2-Release Performance. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0
33	Pollution Effectiveness of Dioctyl Phathalata on the Physiological Properties of Garlic Bolts: Pollution Effectiveness of Dioctyl Phathalata in Garlic Bolts. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0