

# Yun Xiong

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/450307/publications.pdf>

Version: 2024-02-01

19  
papers

895  
citations

623188

14  
h-index

794141

19  
g-index

19  
all docs

19  
docs citations

19  
times ranked

933  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of oregano essential oil and resveratrol nanoemulsion loaded pectin edible coating on the preservation of pork loin in modified atmosphere packaging. <i>Food Control</i> , 2020, 114, 107226.	2.8	168
2	Sorghum Grain: From Genotype, Nutrition, and Phenolic Profile to Its Health Benefits and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 2025-2046.	5.9	163
3	Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork. <i>Food Control</i> , 2020, 110, 107018.	2.8	147
4	Incorporation of salmon bone gelatine with chitosan, gallic acid and clove oil as edible coating for the cold storage of fresh salmon fillet. <i>Food Control</i> , 2021, 125, 107994.	2.8	66
5	Effect of processing on the phenolic contents, antioxidant activity and volatile compounds of sorghum grain tea. <i>Journal of Cereal Science</i> , 2019, 85, 6-14.	1.8	62
6	3-Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 1533-1549.	5.9	49
7	Extrusion improves the phenolic profile and biological activities of hempseed ( <i>Cannabis sativa</i> L.) hull. <i>Food Chemistry</i> , 2021, 346, 128606.	4.2	36
8	Cereal grain-based functional beverages: from cereal grain bioactive phytochemicals to beverage processing technologies, health benefits and product features. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2404-2431.	5.4	34
9	In Vitro $\alpha$ -Glucosidase and $\alpha$ -Amylase Inhibitory Activities of Free and Bound Phenolic Extracts from the Bran and Kernel Fractions of Five Sorghum Grain Genotypes. <i>Foods</i> , 2020, 9, 1301.	1.9	31
10	Comprehensive profiling of phenolic compounds by HPLC-DAD-ESI-QTOF-MS/MS to reveal their location and form of presence in different sorghum grain genotypes. <i>Food Research International</i> , 2020, 137, 109671.	2.9	31
11	Comparison of the phenolic contents, antioxidant activity and volatile compounds of different sorghum varieties during tea processing. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 978-985.	1.7	20
12	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. <i>Food Control</i> , 2022, 132, 108544.	2.8	17
13	Reducing salt content in beef frankfurter by edible coating to achieve inhomogeneous salt distribution. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2911-2919.	1.3	15
14	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. <i>Food Bioscience</i> , 2021, 41, 101068.	2.0	15
15	Effect of extrusion technology on hempseed ( <i>Cannabis sativa</i> L.) oil cake: Polyphenol profile and biological activities. <i>Journal of Food Science</i> , 2021, 86, 3159-3175.	1.5	12
16	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed ( <i>Cannabis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 69, 11259-11271.	2.4	11
17	HPLC-DAD-ESI-QTOF-MS/MS qualitative analysis data and HPLC-DAD quantification data of phenolic compounds of grains from five Australian sorghum genotypes. <i>Data in Brief</i> , 2020, 33, 106584.	0.5	8
18	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. <i>Food Bioscience</i> , 2021, 42, 101171.	2.0	8

#	ARTICLE	IF	CITATIONS
19	Effects of incorporation of hempseed meal on the quality attributes of chicken sausage. Future Foods, 2022, , 100169.	2.4	2