Yun Xiong

List of Publications by Year
in descending order

19 papers	895 citations	623734 14 h-index	794594 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. Food Control, 2020, 114, 107226.	5.5	168
2	Sorghum Grain: From Genotype, Nutrition, and Phenolic Profile to Its Health Benefits and Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 2025-2046.	11.7	163
3	Incorporating nisin and grape seed extract in chitosan-gelatine edible coating and its effect on cold storage of fresh pork. Food Control, 2020, 110, 107018.	5.5	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. Food Control, 2021, 125, 107994.	5.5	66
5	Effect of processing on the phenolic contents, antioxidant activity and volatile compounds of sorghum grain tea. Journal of Cereal Science, 2019, 85, 6-14.	3.7	62
6	3â€Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1533-1549.	11.7	49
7	Extrusion improves the phenolic profile and biological activities of hempseed (Cannabis sativa L.) hull. Food Chemistry, 2021, 346, 128606.	8.2	36
8	Cereal grain-based functional beverages: from cereal grain bioactive phytochemicals to beverage processing technologies, health benefits and product features. Critical Reviews in Food Science and Nutrition, 2022, 62, 2404-2431.	10.3	34
9	In Vitro Î±-Glucosidase and Î±-Amylase Inhibitory Activities of Free and Bound Phenolic Extracts from the Bran and Kernel Fractions of Five Sorghum Grain Genotypes. Foods, 2020, 9, 1301.	4.3	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. Food Research International, 2020, 137, 109671.	6.2	31
11	Comparison of the phenolic contents, antioxidant activity and volatile compounds of different sorghum varieties during tea processing. Journal of the Science of Food and Agriculture, 2020, 100, 978-985.	3.5	20
12	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. Food Control, 2022, 132, 108544.	5.5	17
13	Reducing salt content in beef frankfurter by edible coating to achieve inhomogeneous salt distribution. International Journal of Food Science and Technology, 2020, 55, 2911-2919.	2.7	15
14	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. Food Bioscience, 2021, 41, 101068.	4.4	15
15	Effect of extrusion technology on hempseed (Cannabis sativa L.) oil cake: Polyphenol profile and biological activities. Journal of Food Science, 2021, 86, 3159-3175.	3.1	12
16	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed (Cannabis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 69, 11259-11271.	5.2	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. Data in Brief, 2020, 33, 106584.	1.0	8
18	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. Food Bioscience, 2021, 42, 101171.	4.4	8

#	Article	IF	Citations
19	Effects of incorporation of hempseed meal on the quality attributes of chicken sausage. Future Foods, 2022, , 100169.	5.4	2