

Yun Xiong

List of Publications by Year in Descending Order

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Version: 2024-04-26

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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.

18
papers

438
citations

10
h-index

19
g-index

19
ext. papers

634
ext. citations

6.4
avg, IF

4.78
L-index

#	Paper	IF	Citations
18	Effect of sorghum bran incorporation on the physicochemical and microbial properties of beef sausage during cold storage. <i>Food Control</i> , 2022 , 132, 108544	6.2	4
17	Cellular antioxidant activities of phenolic extracts from five sorghum grain genotypes. <i>Food Bioscience</i> , 2021 , 41, 101068	4.9	6
16	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	3.4	4
15	Extrusion improves the phenolic profile and biological activities of hempseed (<i>Cannabis sativa</i> L.) hull. <i>Food Chemistry</i> , 2021 , 346, 128606	8.5	16
14	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	6.2	21
13	In vitro and cellular antioxidant activities of 3-deoxyanthocyanidin colourants. <i>Food Bioscience</i> , 2021 , 42, 101171	4.9	4
12	Enhanced Lignanamide Absorption and Antioxidative Effect of Extruded Hempseed (L.) Hull in Caco-2 Intestinal Cell Culture. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 11259-11271	5.7	3
11	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	6.2	89
10	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	3.8	7
9	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	6.2	75
8	-Glucosidase and -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,	4.9	13
7	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	7	18
6	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	1.2	3
5	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> , 2020 , 1-25	11.5	10
4	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	4.3	12
3	3-Deoxyanthocyanidin Colorant: Nature, Health, Synthesis, and Food Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1533-1549	16.4	31
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	16.4	85

- 1 Effect of processing on the phenolic contents, antioxidant activity and volatile compounds of sorghum grain tea. *Journal of Cereal Science*, **2019**, 85, 6-14 3.8 37