

Xiu-Ping Dong

List of Publications by Year in descending order

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78
papers

1,700
citations

257101

24
h-index

344852

36
g-index

78
all docs

78
docs citations

78
times ranked

1079
citing authors

#	ARTICLE	IF	CITATIONS
1	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. <i>Food Hydrocolloids</i> , 2020, 107, 105940.	5.6	157
2	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC-MS-GC-QTOF combined with purge and trap and solvent-assisted flavor evaporation. <i>Food Research International</i> , 2019, 115, 32-43.	2.9	69
3	Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber <i>Stichopus japonicus</i> . <i>Food Hydrocolloids</i> , 2012, 28, 182-188.	5.6	64
4	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , 2019, 286, 241-249.	4.2	64
5	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius surimi</i> . <i>LWT - Food Science and Technology</i> , 2020, 124, 109123.	2.5	58
6	Investigation of sweet potato starch as a structural enhancer for three-dimensional printing of <i>Scomberomorus niphonius surimi</i> . <i>Journal of Texture Studies</i> , 2019, 50, 316-324.	1.1	56
7	Purification and partial characterisation of a cathepsin L-like proteinase from sea cucumber (<i>Stichopus japonicus</i>) and its tissue distribution in body wall. <i>Food Chemistry</i> , 2014, 158, 192-199.	4.2	52
8	Effects of different salt concentrations and vacuum packaging on the shelf-stability of Russian sturgeon (<i>Acipenser gueldenstaedti</i>) stored at 4°C. <i>Food Control</i> , 2020, 109, 106865.	2.8	47
9	Structural and biochemical changes in dermis of sea cucumber (<i>Stichopus japonicus</i>) during autolysis in response to cutting the body wall. <i>Food Chemistry</i> , 2018, 240, 1254-1261.	4.2	42
10	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2017, 232, 10-18.	4.2	39
11	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2016, 212, 341-348.	4.2	38
12	Autophagy plays a potential role in the process of sea cucumber body wall melting induced by UV irradiation. <i>Wuhan University Journal of Natural Sciences</i> , 2008, 13, 232-238.	0.2	37
13	Identification of antioxidative oligopeptides derived from autolysis hydrolysates of sea cucumber (<i>Stichopus japonicus</i>) guts. <i>European Food Research and Technology</i> , 2012, 234, 895-904.	1.6	37
14	Effect of thermal treatment on the texture and microstructure of abalone muscle (<i>Haliotis discus</i>). <i>Food Science and Biotechnology</i> , 2011, 20, 1467-1473.	1.2	36
15	Effect of λ -carrageenan on quality improvement of 3D printed <i>Hypophthalmichthys molitrix</i> -sea cucumber compound surimi product. <i>LWT - Food Science and Technology</i> , 2022, 154, 112279.	2.5	36
16	Recent advances in fishy odour in aquatic fish products, from formation to control. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4959-4969.	1.3	36
17	Changes in Aroma Profile of Shiitake Mushroom (<i>Lentinus edodes</i>) during Different Stages of Hot Air Drying. <i>Foods</i> , 2020, 9, 444.	1.9	35
18	Action of trypsin on structural changes of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2018, 256, 113-118.	4.2	34

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19	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016, 11, 257-265.	1.4	32
20	Nutritional value and flavor of turbot (<i>Scophthalmus maximus</i>) muscle as affected by cooking methods. <i>International Journal of Food Properties</i> , 2018, 21, 1972-1985.	1.3	30
21	Impact of different drying processes on the lipid deterioration and color characteristics of <i>Penaeus vannamei</i> . <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2544-2553.	1.7	29
22	Extraction of lipid from sea urchin (<i>Strongylocentrotus nudus</i>) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. <i>European Food Research and Technology</i> , 2010, 230, 737-743.	1.6	28
23	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (<i>Stichopus</i>)	1.7	28
24	Effects of deodorization by powdered activated carbon, β -cyclodextrin and yeast on odor and functional properties of tiger puffer (<i>Takifugu rubripes</i>) skin gelatin. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 116-123.	3.6	27
25	The role of hydrocolloids on the 3D printability of meat products. <i>Food Hydrocolloids</i> , 2021, 119, 106879.	5.6	25
26	Effects of super-chilling storage on shelf-life and quality indicators of <i>Coregonus peled</i> based on proteomics analysis. <i>Food Research International</i> , 2021, 143, 110229.	2.9	24
27	Effects of krill oil intake on plasma cholesterol and glucose levels in rats fed a high-cholesterol diet. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2669-2675.	1.7	23
28	Physicochemical properties and tastes of gels from Japanese Spanish mackerel (<i>Scomberomorus</i>)	1.1	22
29	Role of dietary fiber and flaxseed oil in altering the physicochemical properties and 3D printability of cod protein composite gel. <i>Journal of Food Engineering</i> , 2022, 327, 111053.	2.7	22
30	Extraction, structural characterization and antioxidant activity of polyhydroxylated 1,4-naphthoquinone pigments from spines of sea urchin <i>Glyptocidaris crenularis</i> and <i>Strongylocentrotus intermedius</i> . <i>European Food Research and Technology</i> , 2013, 237, 331-339.	1.6	21
31	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. <i>Food Hydrocolloids</i> , 2022, 127, 107468.	5.6	21
32	Effect of temperature-time pretreatments on the texture and microstructure of abalone (<i>Haliotis</i>)	1.1	18
33	Effects of microbial transglutaminase on gel formation of frozen-stored longtail southern cod (<i>Patagonotothen ramsayi</i>) mince. <i>LWT - Food Science and Technology</i> , 2020, 128, 109444.	2.5	17
34	Quantitative proteomics reveals the relationship between protein changes and off-flavor in Russian sturgeon (<i>Acipenser gueldenstaedti</i>) fillets treated with low temperature vacuum heating. <i>Food Chemistry</i> , 2022, 370, 131371.	4.2	17
35	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016, 21, 1546.	1.7	16
36	Effect of low-temperature vacuum heating on physicochemical properties of sturgeon (<i>Acipenser</i>)	1.7	16

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37	Sensory evaluation of fresh/frozen mackerel products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3504-3530.	5.9	16
38	Microstructural characteristics of turbot (<i>Scophthalmus maximus</i>) muscle: effect of salting and processing. <i>International Journal of Food Properties</i> , 2018, 21, 1291-1302.	1.3	15
39	Changes in food quality and microbial composition of Russian sturgeon (<i>Acipenser gueldenstaedti</i>) fillets treated with low temperature vacuum heating method during storage at 4°C. <i>Food Research International</i> , 2020, 138, 109665.	2.9	15
40	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp (<i>Cyprinus carpio</i>). <i>International Journal of Food Properties</i> , 2017, 20, 946-955.	1.3	14
41	Validating the textural characteristics of soft fish-based paste through International Dysphagia Diet Standardisation Initiative recommended tests. <i>Journal of Texture Studies</i> , 2021, 52, 240-250.	1.1	14
42	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. <i>Journal of Food Science</i> , 2019, 84, 1138-1144.	1.5	13
43	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , 2019, 84, 92-100.	1.5	13
44	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (<i>Stichopus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T	2.9	13
45	Simultaneous Determination of Acrylamide, 5-Hydroxymethylfurfural, and Heterocyclic Aromatic Amines in Thermally Processed Foods by Ultrahigh-Performance Liquid Chromatography Coupled with a Q Exactive HF-X Mass Spectrometer. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2325-2336.	2.4	13
46	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano (<i>Trachinotus blochii</i>) surimi quality. <i>Journal of Texture Studies</i> , 2021, 52, 197-206.	1.1	12
47	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. <i>Food and Function</i> , 2021, 12, 1626-1638.	2.1	12
48	Impact of homogenization on the physicochemical properties of the cod protein gel. <i>LWT - Food Science and Technology</i> , 2021, 149, 111841.	2.5	12
49	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 462 T	0.9	11
50	Low-temperature steaming improves eating quality of whitefish. <i>Journal of Texture Studies</i> , 2020, 51, 830-840.	1.1	11
51	Effect of chickpea (<i>Cicer arietinum</i> L.) protein isolate on the heat-induced gelation properties of pork myofibrillar protein. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2108-2116.	1.7	11
52	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1439-1448.	1.6	10
53	Comparison of amino acid, 5'-nucleotide and lipid metabolism of oysters (<i>Crassostrea gigas</i> Thunberg) captured in different seasons. <i>Food Research International</i> , 2021, 147, 110560.	2.9	10
54	Enzyme treatment-induced tenderization of puffer fish meat and its relation to physicochemical changes of myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2022, 155, 112891.	2.5	10

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55	Free amino acid, 5â€²-Nucleotide, and lipid distribution in different tissues of blue mussel (<i>Mytilus edulis</i>) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	9
56	Gelation properties and protein conformation of grass carp fish ball as influenced by egg white protein. <i>Journal of Texture Studies</i> , 2022, 53, 277-286.	1.1	9
57	The effects of polyphenols on fresh quality and the mechanism of partial freezing of tilapia fillets. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6014-6023.	1.7	9
58	Structural analysis of a polysaccharide from <i>Patinopecten yessoensis</i> viscera. <i>European Food Research and Technology</i> , 2009, 229, 971-974.	1.6	8
59	Effect of pH on the physicochemical and heat-induced gel properties of scallop <i>Patinopecten yessoensis</i> actomyosin. <i>Fisheries Science</i> , 2014, 80, 1073-1082.	0.7	8
60	The effect of different salt concentration and time combinations in physicochemical properties and microstructure of Russian sturgeon (<i>Acipenser gueldenstaedtii</i>) fillets under vacuum impregnation. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14967.	0.9	8
61	Estimating freshness of ice storage rainbow trout using bioelectrical impedance analysis. <i>Food Science and Nutrition</i> , 2021, 9, 154-163.	1.5	8
62	Effects of microbial transglutaminase on textural, water distribution, and microstructure of frozenâ€stored longtail southern cod (<i>Patagonotothen ramsayi</i>) fish mince gel. <i>Journal of Texture Studies</i> , 2022, 53, 844-853.	1.1	8
63	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health. <i>Frontiers in Nutrition</i> , 2021, 8, 686663.	1.6	6
64	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. <i>Analytical Methods</i> , 2019, 11, 2443-2449.	1.3	5
65	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2021, 357, 129606.	4.2	5
66	Hot-Air Drying Characteristics of Sea Cucumber (<i>Apostichopus japonicus</i>) and Its Rehydration Properties. <i>Journal of Food Quality</i> , 2022, 2022, 1-9.	1.4	5
67	Monitoring the lipid oxidation and flavor of Russian sturgeon fillets treated with low temperature vacuum heating: formation and relationship. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4609-4619.	1.7	5
68	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. <i>Fisheries Science</i> , 2018, 84, 413-422.	0.7	4
69	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , 2020, 51, 601-611.	1.1	4
70	Dynamic sensations of fresh and roasted salmon (<i>Salmo salar</i>) during chewing. <i>Food Chemistry</i> , 2022, 368, 130844.	4.2	4
71	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , 2022, 374, 131652.	4.2	4
72	The effect of fish freshness on myosin denaturation in flounder <i>Paralichthys olivaceus</i> muscle during frozen storage. <i>Fisheries Science</i> , 2020, 86, 1111-1120.	0.7	3

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73	Water holding capacity and microstructure of sturgeon (<i>Acipenser gueldenstaedti</i>) fillets as affected by low temperature vacuum heating. <i>International Journal of Food Properties</i> , 2021, 24, 1061-1073.	1.3	3
74	Significantly Different Lipid Profile Analysis of <i>Litopenaeus vannamei</i> under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , 2021, 10, 2624.	1.9	2
75	Dynamic release and perception of key odorants in grilled eel during chewing. <i>Food Chemistry</i> , 2022, 378, 132073.	4.2	2
76	Rapid Identification of Different Cinnamon Using Coated Direct Inlet Probe Coupled with Atmospheric-Pressure Chemical Ionization Mass Spectrometry. <i>Food Analytical Methods</i> , 2021, 14, 1402-1414.	1.3	1
77	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , 2022, 2022, 1-12.	1.4	1
78	Effects of modified starch and homogeneous process on quality and volatile compounds of squid ink sauces. <i>Journal of Food Safety</i> , 2022, 42, .	1.1	1