

Xiu-Ping Dong

List of Publications by Citations

Source: <https://exaly.com/author-pdf/5112820/xiu-ping-dong-publications-by-citations.pdf>

Version: 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

73
papers

781
citations

18
h-index

25
g-index

78
ext. papers

1,232
ext. citations

5.1
avg, IF

4.39
L-index

#	Paper	IF	Citations
73	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. <i>Food Hydrocolloids</i> , 2020 , 107, 105940	10.6	53
72	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	10.6	50
71	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, 192-9	8.5	36
70	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , 2019 , 286, 241-249	8.5	36
69	Fresh and grilled eel volatile fingerprinting by e-Nose, GC-O, GC-MS and GC-MS-QTOF combined with purge and trap and solvent-assisted flavor evaporation. <i>Food Research International</i> , 2019 , 115, 32-43	7	32
68	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	3	32
67	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	3.6	30
66	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	0.4	30
65	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	3.4	29
64	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, 341-8	8.5	27
63	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	8.5	26
62	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	3.2	26
61	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	8.5	25
60	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius surimi</i> . <i>LWT - Food Science and Technology</i> , 2020 , 124, 109123	5.4	24
59	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	3.4	24
58	Action of trypsin on structural changes of collagen fibres from sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2018 , 256, 113-118	8.5	23
57	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, 2669-75	4.3	20

56	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	6.2	20
55	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	3.4	18
54	Changes in Aroma Profile of Shiitake Mushroom () during Different Stages of Hot Air Drying. <i>Foods</i> , 2020 , 9,	4.9	16
53	Effect of temperature-time pretreatments on the texture and microstructure of abalone (<i>Haliotis discus hanai</i>). <i>Journal of Texture Studies</i> , 2018 , 49, 503-511	3.6	14
52	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	7.9	13
51	Physicochemical properties and tastes of gels from Japanese Spanish mackerel (<i>Scomberomorus niphonius</i>) surimi by different washing processes. <i>Journal of Texture Studies</i> , 2018 , 49, 578-585	3.6	11
50	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (<i>Stichopus japonicus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5752-5759	4.3	10
49	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	4.3	10
48	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , 2016 , 21,	4.8	9
47	Structural analysis of a polysaccharide from <i>Patinopecten yessoensis</i> viscera. <i>European Food Research and Technology</i> , 2009 , 229, 971-974	3.4	8
46	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia superba</i>) Oil. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1247-1255	2.1	8
45	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	3	7
44	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	3	7
43	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	1.9	7
42	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	3	7
41	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	3.4	6
40	Effect of low-temperature vacuum heating on physicochemical properties of sturgeon (<i>Acipenser gueldenstaedti</i>) fillets. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4583-4591	4.3	6
39	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , 2019 , 84, 92-100	3.4	6

38	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (<i>Stichopus japonicus</i>) and its mechanism. <i>Food Research International</i> , 2020 , 133, 109205	7	5
37	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	7	5
36	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	5.4	5
35	The role of hydrocolloids on the 3D printability of meat products. <i>Food Hydrocolloids</i> , 2021 , 119, 106879	10.6	5
34	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1439-1448	2.8	4
33	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	7	4
32	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	4.3	4
31	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	3.6	4
30	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	3.6	4
29	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	1.9	3
28	Sensory evaluation of fresh/frozen mackerel products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3504-3530	16.4	3
27	Effect of Carrageenan on quality improvement of 3D printed <i>Hypophthalmichthys molitrix</i> -sea cucumber compound surimi product. <i>LWT - Food Science and Technology</i> , 2021 , 154, 112279	5.4	3
26	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	3.2	2
25	Enzyme treatment-induced tenderization of puffer fish meat and its relation to physicochemical changes of myofibril protein. <i>LWT - Food Science and Technology</i> , 2022 , 155, 112891	5.4	2
24	Significantly Different Lipid Profile Analysis of under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , 2021 , 10,	4.9	2
23	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	8.5	2
22	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	6.1	2
21	Impact of homogenization on the physicochemical properties of the cod protein gel. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111841	5.4	2

20	Low-temperature steaming improves eating quality of whitefish. <i>Journal of Texture Studies</i> , 2020 , 51, 830-840	3.6	1
19	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	3.6	1
18	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. <i>Food Hydrocolloids</i> , 2022 , 127, 107468	10.6	1
17	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , 2021 , 374, 131652	8.5	1
16	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health.. <i>Frontiers in Nutrition</i> , 2021 , 8, 686663	6.2	1
15	Free amino acid, 5'-Nucleotide, and lipid distribution in different tissues of blue mussel (<i>Mytilus edulis</i> L.) determined by mass spectrometry based metabolomics. <i>Food Chemistry</i> , 2021 , 373, 131435	8.5	1
14	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	2.1	1
13	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	1.9	1
12	Estimating freshness of ice storage rainbow trout using bioelectrical impedance analysis. <i>Food Science and Nutrition</i> , 2021 , 9, 154-163	3.2	1
11	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	5.7	1
10	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	3.8	1
9	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , 2022 , 2022, 1-12	2.7	1
8	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	6	1
7	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	3.7	0
6	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	3.4	0
5	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	7	0
4	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber (<i>Stichopus japonicas</i>). <i>Food Chemistry</i> , 2021 , 357, 129606	8.5	0
3	Dynamic sensations of fresh and roasted salmon (<i>Salmo salar</i>) during chewing. <i>Food Chemistry</i> , 2022 , 368, 130844	8.5	0

- 2 Hot-Air Drying Characteristics of Sea Cucumber (*Apostichopus japonicus*) and Its Rehydration Properties. *Journal of Food Quality*, **2022**, 2022, 1-9 2.7 0
- 1 Dynamic release and perception of key odorants in grilled eel during chewing.. *Food Chemistry*, **2022**, 378, 132073 8.5