

# Xiu-Ping Dong

## List of Publications by Year in Descending Order

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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.

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	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107468	10.6	1
72	Enzyme treatment-induced tenderization of puffer fish meat and its relation to physicochemical changes of myofibril protein. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 155, 112891	5.4	2
71	Dynamic release and perception of key odorants in grilled eel during chewing.. <i>Food Chemistry</i> , <b>2022</b> , 378, 132073	8.5	
70	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> , <b>2022</b> , 370, 131371	8.5	2
69	Dynamic sensations of fresh and roasted salmon ( <i>Salmo salar</i> ) during chewing. <i>Food Chemistry</i> , <b>2022</b> , 368, 130844	8.5	0
68	Hot-Air Drying Characteristics of Sea Cucumber ( <i>Apostichopus japonicus</i> ) and Its Rehydration Properties. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-9	2.7	0
67	Application of Artificial Neural Network in the Baking Process of Salmon. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-12	2.7	1
66	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> , <b>2022</b> , 327, 111053	6	1
65	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , <b>2021</b> , 374, 131652	8.5	1
64	Marine Bioactive Compounds as Nutraceutical and Functional Food Ingredients for Potential Oral Health.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 686663	6.2	1
63	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> , <b>2021</b> , 373, 131435	8.5	1
62	Significantly Different Lipid Profile Analysis of under Low-Temperature Storage by UPLC-Q-Exactive Orbitrap/MS. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
61	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> , <b>2021</b> , 143, 110229	7	4
60	Sensory evaluation of fresh/frozen mackerel products: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 3504-3530	16.4	3
59	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> , <b>2021</b> , 101, 2108-2116	4.3	4
58	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> , <b>2021</b> , 52, 197-206	3.6	4
57	Estimating freshness of ice storage rainbow trout using bioelectrical impedance analysis. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 154-163	3.2	1

56	The effects of different extraction methods on the aroma fingerprint, recombination and visualization of clam soup. <i>Food and Function</i> , <b>2021</b> , 12, 1626-1638	6.1	2
55	Validating the textural characteristics of soft fish-based paste through International Dysphagia Diet Standardisation Initiative recommended tests. <i>Journal of Texture Studies</i> , <b>2021</b> , 52, 240-250	3.6	4
54	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> , <b>2021</b> , 24, 1061-1073	3.73	0
53	Rapid Identification of Different Cinnamon Using Coated Direct Inlet Probe Coupled with Atmospheric-Pressure Chemical Ionization Mass Spectrometry. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 1402-1414	3.414	0
52	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> , <b>2021</b> , 69, 2325-2336	5.7	1
51	Effect of Carrageenan on quality improvement of 3D printed Hypophthalmichthys molitrix-sea cucumber compound surimi product. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 154, 112279	5.4	3
50	Recent advances in fishy odour in aquatic fish products, from formation to control. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 4959	3.8	1
49	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> , <b>2021</b> , 147, 110560	7	0
48	Impact of homogenization on the physicochemical properties of the cod protein gel. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111841	5.4	2
47	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber ( <i>Stichopus japonicus</i> ). <i>Food Chemistry</i> , <b>2021</b> , 357, 129606	8.5	0
46	The role of hydrocolloids on the 3D printability of meat products. <i>Food Hydrocolloids</i> , <b>2021</b> , 119, 106879	10.6	5
45	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> , <b>2020</b> , 100, 4583-4591	4.3	6
44	Low-temperature steaming improves eating quality of whitefish. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 830-840	3.6	1
43	Impact of microbial transglutaminase on 3D printing quality of <i>Scomberomorus niphonius</i> surimi. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 124, 109123	5.4	24
42	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 601-611	3.6	1
41	Feasibility study of hydrocolloid incorporated 3D printed pork as dysphagia food. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105940	10.6	53
40	Changes in Aroma Profile of Shiitake Mushroom ( <i>Lentinula edodes</i> ) during Different Stages of Hot Air Drying. <i>Foods</i> , <b>2020</b> , 9,	4.9	16
39	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> , <b>2020</b> , 133, 109205	7	5

38	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> , <b>2020</b> , 44, e14967	2.1	1
37	The effect of fish freshness on myosin denaturation in flounder <i>Paralichthys olivaceus</i> muscle during frozen storage. <i>Fisheries Science</i> , <b>2020</b> , 86, 1111-1120	1.9	1
36	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> , <b>2020</b> , 138, 109665	7	5
35	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> , <b>2020</b> , 100, 2544-2553	4.3	10
34	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> , <b>2020</b> , 109, 106865	6.2	20
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> , <b>2020</b> , 128, 109444	5.4	5
32	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> , <b>2019</b> , 99, 5752-5759	4.3	10
31	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> , <b>2019</b> , 84, 1138-1144	3.4	6
30	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. <i>Analytical Methods</i> , <b>2019</b> , 11, 2443-2449	3.2	2
29	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> , <b>2019</b> , 50, 316-324	3.6	30
28	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> , <b>2019</b> , 115, 32-43	7	32
27	Flavor formation in different production steps during the processing of cold-smoked Spanish mackerel. <i>Food Chemistry</i> , <b>2019</b> , 286, 241-249	8.5	36
26	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , <b>2019</b> , 84, 92-100	3.4	6
25	Action of trypsin on structural changes of collagen fibres from sea cucumber ( <i>Stichopus japonicus</i> ). <i>Food Chemistry</i> , <b>2018</b> , 256, 113-118	8.5	23
24	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1439-1448	2.8	4
23	The effect of different pretreatments on the quality of ready-to-eat jellyfish <i>Rhopilema esculentum</i> Kishinouye products. <i>Fisheries Science</i> , <b>2018</b> , 84, 413-422	1.9	3
22	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> , <b>2018</b> , 240, 1254-1261	8.5	25
21	Effect of temperature-time pretreatments on the texture and microstructure of abalone ( <i>Haliotis discus hanai</i> ). <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 503-511	3.6	14

20	Microstructural characteristics of turbot ( <i>Scophthalmus maximus</i> ) muscle: effect of salting and processing. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1291-1302	3	7
19	Effects of deodorization by powdered activated carbon, $\beta$ -cyclodextrin and yeast on odor and functional properties of tiger puffer ( <i>Takifugu rubripes</i> ) skin gelatin. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 116-123	7.9	13
18	Nutritional value and flavor of turbot ( <i>Scophthalmus maximus</i> ) muscle as affected by cooking methods. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1972-1985	3	7
17	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> , <b>2018</b> , 49, 578-585	3.6	11
16	Physicochemical, micro-structural, and textural properties of different parts from farmed common carp ( <i>Cyprinus carpio</i> ). <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 946-955	3	7
15	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber ( <i>Stichopus japonicus</i> ). <i>Food Chemistry</i> , <b>2017</b> , 232, 10-18	8.5	26
14	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> , <b>2016</b> , 11, 257-265	3.2	26
13	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> , <b>2016</b> , 212, 341-8	8.5	27
12	Unfolding/Refolding Study on Collagen from Sea Cucumber Based on 2D Fourier Transform Infrared Spectroscopy. <i>Molecules</i> , <b>2016</b> , 21,	4.8	9
11	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill ( <i>Euphausia superba</i> ) Oil. <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 1247-1255	2.1	8
10	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> , <b>2014</b> , 158, 192-9	8.5	36
9	Effect of pH on the physicochemical and heat-induced gel properties of scallop <i>Patinopecten yessoensis</i> actomyosin. <i>Fisheries Science</i> , <b>2014</b> , 80, 1073-1082	1.9	7
8	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> , <b>2013</b> , 237, 331-339	3.4	18
7	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> , <b>2013</b> , 93, 2669-75	4.3	20
6	Identification of antioxidative oligopeptides derived from autolysis hydrolysates of sea cucumber ( <i>Stichopus japonicus</i> ) guts. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 895-904	3.4	29
5	Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber <i>Stichopus japonicus</i> . <i>Food Hydrocolloids</i> , <b>2012</b> , 28, 182-188	10.6	50
4	Effect of thermal treatment on the texture and microstructure of abalone muscle ( <i>Haliotis discus</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1467-1473	3	32
3	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> , <b>2010</b> , 230, 737-743	3.4	24

- 2 Structural analysis of a polysaccharide from *Patinopecten yessoensis* viscera. *European Food Research and Technology*, **2009**, 229, 971-974 3.4 8
- 1 Autophagy plays a potential role in the process of sea cucumber body wall melting induced by UV irradiation. *Wuhan University Journal of Natural Sciences*, **2008**, 13, 232-238 0.4 30