

# Xiaodong Xia

## List of Publications by Year in descending order

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90  
papers

2,369  
citations

218381

26  
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253896

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docs citations

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times ranked

2467  
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial activity of syringic acid against <i>Cronobacter sakazakii</i> and its effect on cell membrane. <i>Food Chemistry</i> , 2016, 197, 100-106.	4.2	157
2	Antimicrobial Activity and Possible Mechanism of Action of Citral against <i>Cronobacter sakazakii</i> . <i>PLoS ONE</i> , 2016, 11, e0159006.	1.1	151
3	Antimicrobial effect and mode of action of chlorogenic acid on <i>Staphylococcus aureus</i> . <i>European Food Research and Technology</i> , 2014, 238, 589-596.	1.6	115
4	Punicalagin Inhibits <i>Salmonella</i> Virulence Factors and Has Anti-Quorum-Sensing Potential. <i>Applied and Environmental Microbiology</i> , 2014, 80, 6204-6211.	1.4	97
5	Antimicrobial Activity of Ferulic Acid Against <i>Cronobacter sakazakii</i> and Possible Mechanism of Action. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 196-204.	0.8	93
6	Determination of nitrofurans metabolites residues in aquatic products by ultra-performance liquid chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2016, 192, 612-617.	4.2	76
7	Antimicrobial Activity of Punicalagin Against <i>Staphylococcus aureus</i> and Its Effect on Biofilm Formation. <i>Foodborne Pathogens and Disease</i> , 2017, 14, 282-287.	0.8	73
8	Oxidative stress is involved in Patulin induced apoptosis in HEK293 cells. <i>Toxicon</i> , 2015, 94, 1-7.	0.8	64
9	Inhibition of <i>Cronobacter sakazakii</i> Virulence Factors by Citral. <i>Scientific Reports</i> , 2017, 7, 43243.	1.6	57
10	Counts, Serotypes, and Antimicrobial Resistance of <i>Salmonella</i> Isolates on Retail Raw Poultry in the People's Republic of China. <i>Journal of Food Protection</i> , 2014, 77, 894-902.	0.8	51
11	The application of slightly acidic electrolyzed water in pea sprout production to ensure food safety, biological and nutritional quality of the sprout. <i>Food Control</i> , 2019, 104, 83-90.	2.8	50
12	Molecular characterization of <i>Salmonella enterica</i> serovar Enteritidis on retail raw poultry in six provinces and two National cities in China. <i>Food Microbiology</i> , 2015, 46, 74-80.	2.1	47
13	Apigenin attenuates patulin-induced apoptosis in HEK293 cells by modulating ROS-mediated mitochondrial dysfunction and caspase signal pathway. <i>Toxicon</i> , 2017, 137, 106-113.	0.8	46
14	3-Monochloro-1,2-propanediol (3-MCPD) induces apoptosis via mitochondrial oxidative phosphorylation system impairment and the caspase cascade pathway. <i>Toxicology</i> , 2016, 372, 1-11.	2.0	42
15	Antibiofilm activity of shikonin against <i>Listeria monocytogenes</i> and inhibition of key virulence factors. <i>Food Control</i> , 2021, 120, 107558.	2.8	42
16	Urolithin A attenuates oxLDL-induced endothelial dysfunction partly by modulating microRNA-27 and ERK/PPAR $\beta$ pathway. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1933-1943.	1.5	41
17	Effects of Tomato Variety, Temperature Differential, and Post-Stem Removal Time on Internalization of <i>Salmonella Enterica</i> Serovar Thompson in Tomatoes. <i>Journal of Food Protection</i> , 2012, 75, 297-303.	0.8	40
18	Attenuation of Multiple <i>Vibrio parahaemolyticus</i> Virulence Factors by Citral. <i>Frontiers in Microbiology</i> , 2019, 10, 894.	1.5	40

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19	The antimicrobial activity of coenzyme Q0 against planktonic and biofilm forms of Cronobacter sakazakii. Food Microbiology, 2020, 86, 103337.	2.1	40
20	Jellyfish skin polysaccharides enhance intestinal barrier function and modulate the gut microbiota in mice with DSS-induced colitis. Food and Function, 2021, 12, 10121-10135.	2.1	37
21	Characterization of an NDM-5 carbapenemase-producing Escherichia coli ST156 isolate from a poultry farm in Zhejiang, China. BMC Microbiology, 2019, 19, 82.	1.3	35
22	Tannin-Rich Fraction from Pomegranate Rind Inhibits Quorum Sensing in <i>Chromobacterium violaceum</i> and Biofilm Formation in <i>Escherichia coli</i> . Foodborne Pathogens and Disease, 2016, 13, 28-35.	0.8	33
23	Inhibition of ER stress attenuates kidney injury and apoptosis induced by 3-MCPD via regulating mitochondrial fission/fusion and Ca <sup>2+</sup> homeostasis. Cell Biology and Toxicology, 2021, 37, 795-809.	2.4	32
24	Prevalence and Characterization of <i>Cronobacter sakazakii</i> in Retail Milk-Based Infant and Baby Foods in Shaanxi, China. Foodborne Pathogens and Disease, 2016, 13, 221-227.	0.8	31
25	Inhibitory Effect of Thymoquinone on <i>Listeria monocytogenes</i> ATCC 19115 Biofilm Formation and Virulence Attributes Critical for Human Infection. Frontiers in Cellular and Infection Microbiology, 2019, 9, 304.	1.8	31
26	Thymoquinone Inhibits Biofilm Formation and Attachment-Invasion in Host Cells of <i>Vibrio parahaemolyticus</i> . Foodborne Pathogens and Disease, 2019, 16, 671-678.	0.8	30
27	Disinfectant Resistance Profiles and Biofilm Formation Capacity of <i>Escherichia coli</i> Isolated from Retail Chicken. Microbial Drug Resistance, 2019, 25, 703-711.	0.9	30
28	Dioscin relieves diabetic nephropathy via suppressing oxidative stress and apoptosis, and improving mitochondrial quality and quantity control. Food and Function, 2022, 13, 3660-3673.	2.1	29
29	Transcriptomic analysis of PhoR reveals its role in regulation of swarming motility and T3SS expression in <i>Vibrio parahaemolyticus</i> . Microbiological Research, 2020, 235, 126448.	2.5	25
30	Effect of slightly acidic electrolyzed water on natural Enterobacteriaceae reduction and seed germination in the production of alfalfa sprouts. Food Microbiology, 2021, 97, 103414.	2.1	25
31	Quality and consumer acceptance of radio frequency and traditional heat pasteurised kiwi puree during storage. International Journal of Food Science and Technology, 2018, 53, 209-218.	1.3	24
32	Carriage of Distinct $\phi$ -Harboring Plasmids by Unusual Serotypes of <i>Salmonella</i> . Advanced Biology, 2020, 4, e1900219.	3.0	23
33	Alliin Inhibits Microbial Growth and Oxidative Browning of Fresh-Cut Lettuce ( <i>Lactuca sativa</i> ) During Refrigerated Storage. Food and Bioprocess Technology, 2014, 7, 1597-1605.	2.6	22
34	Prevalence, Antimicrobial Susceptibility, and Enterotoxin Gene Detection of <i>Staphylococcus aureus</i> Isolates in Ready-to-Eat Foods in Shaanxi, People's Republic of China. Journal of Food Protection, 2014, 77, 331-334.	0.8	21
35	Thymoquinone Inhibits Virulence Related Traits of <i>Cronobacter sakazakii</i> ATCC 29544 and Has Anti-biofilm Formation Potential. Frontiers in Microbiology, 2017, 8, 2220.	1.5	21
36	Glutathione Reduction of Patulin-Evoked Cytotoxicity in HEK293 Cells by the Prevention of Oxidative Damage and the Mitochondrial Apoptotic Pathway. Journal of Agricultural and Food Chemistry, 2018, 66, 7775-7785.	2.4	21

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37	Escherichia fergusonii, an Underrated Repository for Antimicrobial Resistance in Food Animals. Microbiology Spectrum, 2022, 10, e0161721.	1.2	21
38	Punicalagin inhibits biofilm formation and virulence gene expression of Vibrio parahaemolyticus. Food Control, 2022, 139, 109045.	2.8	21
39	Molecular Characterization of <i>qnrVC</i> Genes and Their Novel Alleles in Vibrio spp. Isolated from Food Products in China. Antimicrobial Agents and Chemotherapy, 2018, 62, .	1.4	19
40	Protective effects of apigenin against 3-MCPD-induced renal injury in rat. Chemico-Biological Interactions, 2018, 296, 9-17.	1.7	19
41	The role of PhoP/PhoQ two component system in regulating stress adaptation in Cronobacter sakazakii. Food Microbiology, 2021, 100, 103851.	2.1	19
42	Antibiofilm effect of sodium butyrate against Vibrio parahaemolyticus. Food Control, 2022, 131, 108422.	2.8	19
43	Emergence of <i>fexA</i> in Mediating Resistance to Florfenicols in Campylobacter. Antimicrobial Agents and Chemotherapy, 2020, 64, .	1.4	18
44	Inactivation of Pseudomonas aeruginosa Biofilms by 405-Nanometer-Light-Emitting Diode Illumination. Applied and Environmental Microbiology, 2020, 86, .	1.4	18
45	The renoprotective effect of diosgenin on aristolochic acid I-induced renal injury in rats: impact on apoptosis, mitochondrial dynamics and autophagy. Food and Function, 2020, 11, 7456-7467.	2.1	16
46	Dual-modified starch nanospheres encapsulated with curcumin by self-assembly: Structure, physicochemical properties and anti-inflammatory activity. International Journal of Biological Macromolecules, 2021, 191, 305-314.	3.6	16
47	Inactivation mechanism of slightly acidic electrolyzed water on Bacillus cereus spores. Food Microbiology, 2022, 103, 103951.	2.1	16
48	Presence and Antimicrobial Susceptibility of Escherichia coli Recovered from Retail Chicken in China. Journal of Food Protection, 2014, 77, 1773-1777.	0.8	15
49	Tannin-Rich Pomegranate Rind Extracts Reduce Adhesion to and Invasion of Caco-2 Cells by Listeria monocytogenes and Decrease Its Expression of Virulence Genes. Journal of Food Protection, 2015, 78, 128-133.	0.8	15
50	Antibiotic Susceptibility and Molecular Screening of Class I Integron in <i>Salmonella</i> Isolates Recovered from Retail Raw Chicken Carcasses in China. Microbial Drug Resistance, 2017, 23, 230-235.	0.9	15
51	Antibiofilm activity of coenzyme Q0 against Salmonella Typhimurium and its effect on adhesion, invasion and survival, replication. Applied Microbiology and Biotechnology, 2019, 103, 8545-8557.	1.7	15
52	Inhibitory Effect of Coenzyme Q0 on the Growth of <i>Staphylococcus aureus</i> . Foodborne Pathogens and Disease, 2019, 16, 317-324.	0.8	14
53	Distribution and Molecular Characterization of Hypermutators in Retail Food in China. Journal of Food Protection, 2015, 78, 1481-1487.	0.8	13
54	NKL-24: A novel antimicrobial peptide derived from zebrafish NK-lysin that inhibits bacterial growth and enhances resistance against Vibrio parahaemolyticus infection in Yesso scallop, Patinopecten yessoensis. Fish and Shellfish Immunology, 2020, 106, 431-440.	1.6	13

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55	Diosgenin Protects Against Kidney Injury and Mitochondrial Apoptosis Induced by 3- $\beta$ -MCPD Through the Regulation of ER Stress, Ca <sup>2+</sup> Homeostasis, and Bcl2 Expression. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 2001202.	1.5	13
56	The anti-infective activity of punicalagin against <i>Salmonella enterica</i> subsp. <i>enterica</i> serovar typhimurium in mice. <i>Food and Function</i> , 2015, 6, 2357-2364.	2.1	12
57	Genetic Characterization of bla <sub>CTX</sub> -55 -Bearing Plasmids Harbored by Food-Borne Cephalosporin-Resistant <i>Vibrio parahaemolyticus</i> Strains in China. <i>Frontiers in Microbiology</i> , 2019, 10, 1338.	1.5	12
58	Mevalonate Blockade in Cancer Cells Triggers CLEC9A+ Dendritic Cell-Mediated Antitumor Immunity. <i>Cancer Research</i> , 2021, 81, 4514-4528.	0.4	12
59	Two IncHI2 Plasmid-Mediated Colistin-Resistant <i>Escherichia coli</i> Strains from the Broiler Chicken Supply Chain in Zhejiang Province, China. <i>Journal of Food Protection</i> , 2020, 83, 1402-1410.	0.8	12
60	Effects of 405-nm LED Treatment on the Resistance of <i>Listeria monocytogenes</i> to Subsequent Environmental Stresses. <i>Frontiers in Microbiology</i> , 2019, 10, 1907.	1.5	11
61	Fish oil extracted from <i>Coregonus peled</i> improves obese phenotype and changes gut microbiota in a high-fat diet-induced mouse model of recurrent obesity. <i>Food and Function</i> , 2020, 11, 6158-6169.	2.1	11
62	Punicalagin Prevents Hepatic Steatosis through Improving Lipid Homeostasis and Inflammation in Liver and Adipose Tissue and Modulating Gut Microbiota in Western Diet-Fed Mice. <i>Molecular Nutrition and Food Research</i> , 2021, 65, e2001031.	1.5	11
63	The reduction of <i>Salmonella</i> on chicken skin by the combination of sodium dodecyl sulfate with antimicrobial chemicals and coating wax microemulsions. <i>Poultry Science</i> , 2019, 98, 2615-2621.	1.5	10
64	Involvement of NADPH oxidase in patulin-induced oxidative damage and cytotoxicity in HEK293 cells. <i>Food and Chemical Toxicology</i> , 2021, 150, 112055.	1.8	10
65	Drp1-mediated mitochondrial fission induced autophagy attenuates cell apoptosis caused by 3-chloropropane-1,2-diol in HEK293 cells. <i>Food and Chemical Toxicology</i> , 2020, 145, 111740.	1.8	9
66	<i>Cronobacter sakazakii</i> ATCC 29544 Translocated Human Brain Microvascular Endothelial Cells via Endocytosis, Apoptosis Induction, and Disruption of Tight Junction. <i>Frontiers in Microbiology</i> , 2021, 12, 675020.	1.5	9
67	Similar Antimicrobial Resistance of <i>Escherichia coli</i> Strains Isolated from Retail Chickens and Poultry Farms. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 489-496.	0.8	9
68	Impact of dietary components on enteric infectious disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4010-4035.	5.4	9
69	Enhanced biofilm formation in dual-species culture of <i>Listeria monocytogenes</i> and <i>Ralstonia insidiosus</i> . <i>AIMS Microbiology</i> , 2017, 3, 774-783.	1.0	9
70	One-step synthesis of melamine-sponge functionalized carbon nitride for excellent water sterilization via photogenerated holes and photothermal conversion. <i>Journal of Colloid and Interface Science</i> , 2022, 610, 893-904.	5.0	9
71	Efficacy of 405-nm LED illumination and citral used alone and in combination for the inactivation of <i>Cronobacter sakazakii</i> in reconstituted powdered infant formula. <i>Food Research International</i> , 2022, 154, 111027.	2.9	9
72	Prevalence, distribution, and diversity of <i>Escherichia coli</i> in plants manufacturing goat milk powder in Shaanxi, China. <i>Journal of Dairy Science</i> , 2015, 98, 2260-2267.	1.4	8

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73	First detection of a bla CTX-M-15 -carrying plasmid in <i>Vibrio alginolyticus</i> . <i>Journal of Global Antimicrobial Resistance</i> , 2018, 13, 206-208.	0.9	8
74	Complete Genome Sequence of Colistin-Resistant <i>Escherichia fergusonii</i> Strain EFCF056. <i>Microbiology Resource Announcements</i> , 2020, 9, .	0.3	8
75	Citral Attenuated Intestinal Inflammation Induced by <i>Cronobacter sakazakii</i> in Newborn Mice. <i>Foodborne Pathogens and Disease</i> , 2020, 17, 243-252.	0.8	7
76	Self-Compounded Nanocomposites: toward Multifunctional Membranes with Superior Mechanical, Gas/Oil Barrier, UV-Shielding, and Photothermal Conversion Properties. <i>ACS Applied Materials &amp; Interfaces</i> , 2021, 13, 28668-28678.	4.0	7
77	Punicalagin Damages the Membrane of <i>Salmonella Typhimurium</i> . <i>Journal of Food Protection</i> , 2020, 83, 2102-2106.	0.8	7
78	Inactivation of Nondessicated and Dessicated <i>Cronobacter sakazakii</i> in Reconstituted Infant Formula by Combination of Citral and Mild Heat. <i>Journal of Food Protection</i> , 2017, 80, 1193-1197.	0.8	6
79	Antibacterial Activity and Mechanism of Coenzyme Q <sub>0</sub> Against <i>Escherichia coli</i> . <i>Foodborne Pathogens and Disease</i> , 2021, 18, 398-404.	0.8	6
80	Dietary Acrylamide Intake Alters Gut Microbiota in Mice and Increases Its Susceptibility to <i>Salmonella Typhimurium</i> Infection. <i>Foods</i> , 2021, 10, 2990.	1.9	6
81	Presence and Antimicrobial Resistance of <i>Escherichia coli</i> in Ready-to-Eat Foods in Shaanxi, China. <i>Journal of Food Protection</i> , 2017, 80, 420-424.	0.8	5
82	Data-Independent Acquisition-Based Quantitative Proteomic Analysis Reveals the Protective Effect of Apigenin on Palmitate-Induced Lipotoxicity in Human Aortic Endothelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8836-8846.	2.4	5
83	Comparison of Inactivation Effect of Slightly Acidic Electrolyzed Water and Sodium Hypochlorite on <i>Bacillus cereus</i> Spores. <i>Foodborne Pathogens and Disease</i> , 2021, 18, 192-201.	0.8	5
84	Survey of Microbial Contamination and Characterization of <i>Escherichia coli</i> in Kiwifruit Orchards in Shaanxi, China, 2013. <i>Foodborne Pathogens and Disease</i> , 2015, 12, 857-863.	0.8	4
85	Effects of 405 ± 5-nm LED Illumination on Environmental Stress Tolerance of <i>Salmonella Typhimurium</i> in Sliced Beef. <i>Foods</i> , 2022, 11, 136.	1.9	4
86	Involvement of PhoP/PhoQ two-component system in biofilm formation in <i>Cronobacter sakazakii</i> . <i>Food Control</i> , 2022, 133, 108621.	2.8	3
87	Citral mitigates inflammation of Caco-2 cells induced by <i>Cronobacter sakazakii</i> . <i>Food and Function</i> , 2022, 13, 3540-3550.	2.1	2
88	Inactivation of <i>Shigella flexneri</i> by 405-nm Light-Emitting Diode Treatment and Possible Mechanism of Action. <i>Foodborne Pathogens and Disease</i> , 2022, 19, 349-358.	0.8	1
89	Efficacy of combination of slightly acidic electrolyzed water and ultrasound for inactivation of <i>Vibrio parahaemolyticus</i> in vitro and in sliced tilapia. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
90	Editorial: Interactions Between Bioactive Food Ingredients and Intestinal Microbiota. <i>Frontiers in Microbiology</i> , 2022, 13, 902962.	1.5	0