Wenshui Xia

List of Publications by Year
in descending order

83	3,531	117625	144013
papers	citations	34 h-index	57 g-index

83	83	83	3087
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biological activities of chitosan and chitooligosaccharides. Food Hydrocolloids, 2011, 25, 170-179.	10.7	689
2	Biochemical and physical changes of grass carp (Ctenopharyngodon idella) fillets stored at â^'3 and 0Â°C. Food Chemistry, 2013, 140, 105-114.	8.2	204
3	The effects of edible chitosan-based coatings on flavor quality of raw grass carp (Ctenopharyngodon) Tj ETQq1 1 0.784314 rgBT /Ove	8.2	166
4	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. Carbohydrate Polymers, 2015, 132, 574-581.	10.2	152
5	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. Food Research International, 2018, 111, 565-573.	6.2	109
6	Synthesis, Characterization, and Antimicrobial Activity of Kojic Acid Grafted Chitosan Oligosaccharide. Journal of Agricultural and Food Chemistry, 2014, 62, 297-303.	5.2	95
7	Preparation, characterization and antibacterial activity of water-soluble O-fumaryl-chitosan. Carbohydrate Polymers, 2011, 83, 1169-1173.	10.2	90
8	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. Food Control, 2013, 33, 344-351.	5.5	83
9	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. Food Control, 2013, 30, 590-595.	5.5	74
10	Recent advances in quality retention of non-frozen fish and fishery products: A review. Critical Reviews in Food Science and Nutrition, 2020, 60, 1747-1759.	10.3	74
11	Molecular forces involved in heat-induced freshwater surimi gel: Effects of various bond disrupting agents on the gel properties and protein conformation changes. Food Hydrocolloids, 2017, 69, 193-201.	10.7	70
12	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). International Journal of Food Science and Technology, 2016, 51, 1630-1637.	2.7	69
13	Characterization of fermented silver carp sausages inoculated with mixed starter culture. LWT - Food Science and Technology, 2008, 41, 730-738.	5.2	63
14	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp (Ctenopharyngodon idella) fillet. Food Chemistry, 2019, 301, 125278.	8.2	63
15	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. Carbohydrate Polymers, 2017, 176, 356-364.	10.2	62
16	Purification and characterization of two types of chitosanase from Aspergillus sp. CJ22-326. Food Research International, 2005, 38, 315-322.	6.2	61
17	Physical and chemical changes of silver carp sausages during fermentation with Pediococcus pentosaceus. Food Chemistry, 2010, 122, 633-637.	8.2	58
18	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp (Ctenopharyngodon idellus) fillets stored at 4â€¯Â°C. Food Chemistry, 2018, 262, 1-6.	8.2	57

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19	Bio-based edible coatings for the preservation of fishery products: A Review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2481-2493.	10.3	54
20	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish (Takifugu obscurus) fillets during frozen storage. Food Chemistry, 2019, 278, 452-459.	8.2	52
21	Inhibition of microbial spoilage of grass carp (Ctenopharyngodon idellus) fillets with a chitosan-based coating during refrigerated storage. International Journal of Food Microbiology, 2018, 285, 61-68.	4.7	49
22	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. International Journal of Food Properties, 2017, 20, S166-S176.	3.0	48
23	Technological roles of microorganisms in fish fermentation: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 1000-1012.	10.3	48
24	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. Food Chemistry, 2020, 309, 125513.	8.2	45
25	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets (Ctenopharyngodon idellus). Food Chemistry, 2021, 345, 128862.	8.2	45
26	Endogenous proteolytic enzymes â€“ A study of their impact on cod (Gadus morhua) muscle proteins and textural properties in a fermented product. Food Chemistry, 2015, 172, 551-558.	8.2	44
27	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp (Aristichthys nobilis) muscle. International Journal of Food Properties, 2018, 21, 2110-2120.	3.0	40
28	Lipolysis and lipid oxidation caused by Staphylococcus xylosus 135 and Saccharomyces cerevisiae 31 isolated from Suan yu, a traditional Chinese lowâ€salt fermented fish. International Journal of Food Science and Technology, 2016, 51, 419-426.	2.7	38
29	Optimization of the Maillard reaction of xylose with cysteine for modulating aroma compound formation in fermented tilapia fish head hydrolysate using response surface methodology. Food Chemistry, 2020, 331, 127353.	8.2	38
30	Changes of biogenic amines in <scp>C</scp>hinese lowâ€salt fermented fish pieces (<scp>S</scp>uan yu) inoculated with mixed starter cultures. International Journal of Food Science and Technology, 2013, 48, 685-692.	2.7	37
31	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp (Ctenopharyngodon idellus) fillets stored at 4Â°C. International Journal of Food Properties, 2017, 20, 390-401.	3.0	37
32	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp (Cyprinus carpio L.). Food Research International, 2022, 155, 111128.	6.2	37
33	Differential role of endogenous cathepsin and microorganism in texture softening of iceâ€stored grass carp (Ctenopharyngodon idella) fillets. Journal of the Science of Food and Agriculture, 2016, 96, 3233-3239.	3.5	36
34	The impact of desmin on texture and waterâ€holding capacity of iceâ€stored grass carp (Ctenopharyngodon idella) fillet. International Journal of Food Science and Technology, 2017, 52, 464-471.	2.7	36
35	One-step procedure for enhancing the antibacterial and antioxidant properties of a polysaccharide polymer: Kojic acid grafted onto chitosan. International Journal of Biological Macromolecules, 2018, 113, 1125-1133.	7.5	35
36	Inhibitory effect of aqueous extract of Allium species on endogenous cathepsin activities and textural deterioration of ice-stored grass carp fillets. Food and Bioprocess Technology, 2015, 8, 2171-2175.	4.7	30

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37	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. LWT - Food Science and Technology, 2020, 122, 109016.	5.2	30
38	Effects of citronellol grafted chitosan oligosaccharide derivatives on regulating anti-inflammatory activity. Carbohydrate Polymers, 2021, 262, 117972.	10.2	30
39	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. Food Research International, 2018, 109, 481-488.	6.2	29
40	Valorization of Nile tilapia (Oreochromis niloticus) fish head for a novel fish sauce by fermentation with selected lactic acid bacteria. LWT - Food Science and Technology, 2020, 129, 109539.	5.2	29
41	Effect of immersion freezing with edible solution on freezing efficiency and physical properties of obscure pufferfish (Takifugu Obscurus) fillets. LWT - Food Science and Technology, 2020, 118, 108762.	5.2	28
42	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). Food Chemistry, 2018, 244, 44-49.	8.2	27
43	Quality of giant freshwater prawn (Macrobrachium rosenbergii) during the storage at âˆ'18Â°C as affected by different methods of freezing. International Journal of Food Properties, 2018, 21, 2100-2109.	3.0	20
44	Aroma profiles of commercial Chinese traditional fermented fish (Suan yu) in Western Hunan: GC-MS, odor activity value and sensory evaluation by partial least squares regression. International Journal of Food Properties, 2020, 23, 213-226.	3.0	20
45	The impact of collagen on softening of grass carp (Ctenopharyngodon idella) fillets stored under superchilled and iceÂstorage. International Journal of Food Science and Technology, 2015, 50, 2427-2435.	2.7	19
46	Effect of Xanthan Gum/Soybean Fiber Ratio in the Batter on Oil Absorption and Quality Attributes of Fried Breaded Fish Nuggets. Journal of Food Science, 2018, 83, 1832-1838.	3.1	19
47	Biogenic and volatile amines in Chinese mitten crab (Eriocheir sinensis) stored at different temperatures. International Journal of Food Science and Technology, 2009, 44, 1547-1552.	2.7	17
48	Freshness assessment of grass carp (Ctenopharyngodon idellus) fillets during stroage at 4ÂÂ°C by physicochemical, microbiological and sensorial evaluations. Journal of Food Safety, 2017, 37, e12305.	2.3	17
49	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of lowâ€salt fermented fish. International Journal of Food Science and Technology, 2019, 54, 723-733.	2.7	17
50	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). International Journal of Food Properties, 2017, 20, S663-S672.	3.0	16
51	Technological properties and probiotic potential of yeasts isolated from traditional lowâ€salt fermented Chinese fish Suan yu. Journal of Food Biochemistry, 2019, 43, e12865.	2.9	13
52	The role of endogenous proteases in degrading grass carp (Ctenopharyngodon idella) myofibrillar structural proteins during ice storage. LWT - Food Science and Technology, 2022, 154, 112743.	5.2	13
53	Comparative study on quality characteristics of pickled and fermented sturgeon (Acipenser sinensis) meat in retort cooking. International Journal of Food Science and Technology, 2019, 54, 2553-2562.	2.7	12
54	Effect of starter cultures and spices on physicochemical properties and microbial communities of fermented fish (Suanyu) after fermentation and storage. Food Research International, 2022, 159, 111631.	6.2	12

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55	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. International Journal of Food Properties, 2014, 17, 1828-1840.	3.0	10
56	Contribution of mixed commercial starter cultures to the quality improvement of fish-chili paste, a Chinese traditional fermented condiment. Food Bioscience, 2022, 46, 101559.	4.4	10
57	A Novel Chitosanase from Penicillium oxalicum M2 for Chitooligosaccharide Production: Purification, Identification and Characterization. Molecular Biotechnology, 2022, 64, 947-957.	2.4	10
58	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp (Ctenopharyngodon idellus) fillets. International Journal of Food Science and Technology, 2021, 56, 1801-1808.	2.7	9
59	The impact of crucial protein degradation in intramuscular connective tissue on softening of iceâ€stored grass carp (Ctenopharyngodon idella) fillets. International Journal of Food Science and Technology, 2021, 56, 3527-3535.	2.7	9
60	Modification of volatile profiles of silver carp surimi gel by immersion treatment with hydrogen peroxide (H₂O₂). International Journal of Food Science and Technology, 2021, 56, 5726-5737.	2.7	9
61	The Effects of Chitosan Coating on Biogenic Amines Inhibition and Microbial Succession of Refrigerated Grass Carp (Ctenopharyngodon idellus) Fillets. Journal of Aquatic Food Product Technology, 2017, 26, 1266-1279.	1.4	8
62	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. Journal of Food Processing and Preservation, 2018, 42, e13694.	2.0	8
63	Effect of the wheat starch/wheat protein ratio in a batter on fat absorption and quality attributes of fried battered and breaded fish nuggets. Journal of Food Science, 2020, 85, 2098-2104.	3.1	8
64	Reduction of biogenic amines accumulation with improved flavor of low-salt fermented bream (Parabramis pekinensis) by two-stage fermentation with different temperature. Food Bioscience, 2021, 44, 101438.	4.4	8
65	Expression, purification, and characterization of exo-Î²-d-glucosaminidase of Aspergillus sp. CJ22-326 from Escherichia coli. Carbohydrate Research, 2009, 344, 1046-1049.	2.3	7
66	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. International Journal of Food Science and Technology, 2018, 53, 2633-2641.	2.7	7
67	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. Journal of Food Processing and Preservation, 2020, 44, e14403.	2.0	6
68	Effects of superchilling on quality of crayfish (Procambarus clarkii): water migration, biogenic amines accumulation, and nucleotides catabolism. International Journal of Food Science and Technology, 2022, 57, 506-515.	2.7	6
69	Characteristics of silver carp surimi gel under high temperature (â‰¥100â€‰Â°C): quality changes, water distribution and proteinâ€‰pattern. International Journal of Food Science and Technology, 2022, 57, 4613-4627.	2.7	6
70	Profound changes of mitochondria during postmortem condition used as freshness indicator in grass carp (Ctenopharyngodon idella) muscle. Food Bioscience, 2022, 48, 101749.	4.4	6
71	Cloning and characterization of a novel GH75 family chitosanase from Penicillium oxalicum M2. Process Biochemistry, 2022, 120, 41-52.	3.7	6
72	The impacts of salt with Chinese liquor on the inhibition of microbial spoilage and quality attributes of grass carp (Ctenopharyngodon idellus) fillets stored at 4Â°C. Journal of Food Processing and Preservation, 2020, 44, e14817.	2.0	5

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73	Endogenous proteases in giant freshwater prawn (Macrobrachium rosenbergii): changes and its impacts on texture deterioration during frozen storage. International Journal of Food Science and Technology, 2021, 56, 5824-5832.	2.7	5
74	Impact of protein oxidation induced by different cooking methods in channel fish (Ietalurus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 Science and Technology, 2022, 57, 6016-6027.	2.7	5
75	Changes in myofibrillar structure of silver carp (Hypophthalmichthys molitrix) as affected by endogenous proteolysis under acidic condition. International Journal of Food Science and Technology, 2016, 51, 2171-2177.	2.7	4
76	Bacterial community succession and biogenic amine changes during fermentation of fishâ€chili paste inoculated with different commercial starter cultures. International Journal of Food Science and Technology, 2021, 56, 6752-6764.	2.7	4
77	Synthesis and antibacterial properties of new monomethyl fumaric acidâ€modified chitosan oligosaccharide derivatives. International Journal of Food Science and Technology, 2022, 57, 2872-2878.	2.7	4
78	Assessment of gelatinolytic proteinases in chilled grass carp (Ctenopharyngodon idellus) fillets: characterization and contribution to texture softening. Journal of the Science of Food and Agriculture, 2021, , .	3.5	3
79	The role of endogenous serine proteinase on disintegration of collagen fibers from grass carp (Ctenopharyngodon idellus). LWT - Food Science and Technology, 2022, 156, 113003.	5.2	3
80	Physicochemical and microbiological changes in postmortem crayfish (Procambarus clarkii) stored at 4â€‰Â°C and 25â€‰Â°C. International Journal of Food Science and Technology, 2022, 57, 2992-3000.	2.7	3
81	The role of cathepsin L on structural changes of collagen fibers involved in textural deterioration of chilled grass carp (Ctenopharyngodon idella) fillets. Journal of the Science of Food and Agriculture, 2022, 102, 5858-5866.	3.5	3
82	Effect of immersion freezing with the edible medium on protein structure, chemical bonding and particle size in grass carp (Ctenopharyngodon idellus) during frozen storage. International Journal of Food Science and Technology, 2022, 57, 6201-6210.	2.7	3
83	Microbiological, physicochemical and structural characteristics of natural salted casings treated with antibacterial agents. International Journal of Food Science and Technology, 2022, 57, 4483-4494.	2.7	0