

# Wenshui Xia

## List of Publications by Citations

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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.

74  
papers

2,261  
citations

24  
h-index

46  
g-index

83  
ext. papers

2,912  
ext. citations

5.4  
avg, IF

5.41  
L-index

#	Paper	IF	Citations
74	Biological activities of chitosan and chitooligosaccharides. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 170-179	10.6	581
73	Biochemical and physical changes of grass carp ( <i>Ctenopharyngodon idella</i> ) fillets stored at -3 and 0 °C. <i>Food Chemistry</i> , <b>2013</b> , 140, 105-14	8.5	142
72	The effects of edible chitosan-based coatings on flavor quality of raw grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during refrigerated storage. <i>Food Chemistry</i> , <b>2018</b> , 242, 412-420	8.5	113
71	Synthesis and antioxidant properties of chitosan and carboxymethyl chitosan-stabilized selenium nanoparticles. <i>Carbohydrate Polymers</i> , <b>2015</b> , 132, 574-81	10.3	99
70	Synthesis, characterization, and antimicrobial activity of kojic acid grafted chitosan oligosaccharide. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 297-303	5.7	72
69	Preparation, characterization and antibacterial activity of water-soluble O-fumaryl-chitosan. <i>Carbohydrate Polymers</i> , <b>2011</b> , 83, 1169-1173	10.3	71
68	Dynamics and diversity of microbial community succession during fermentation of Suan yu, a Chinese traditional fermented fish, determined by high throughput sequencing. <i>Food Research International</i> , <b>2018</b> , 111, 565-573	7	65
67	Effect of autochthonous starter cultures on microbiological and physico-chemical characteristics of Suan yu, a traditional Chinese low salt fermented fish. <i>Food Control</i> , <b>2013</b> , 33, 344-351	6.2	56
66	Purification and characterization of two types of chitosanase from <i>Aspergillus</i> sp. CJ22-326. <i>Food Research International</i> , <b>2005</b> , 38, 315-322	7	51
65	Effect of autochthonous starter cultures on the volatile flavour compounds of Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1630-1637	3.8	51
64	Chemical and microbial properties of Chinese traditional low-salt fermented whole fish product Suan yu. <i>Food Control</i> , <b>2013</b> , 30, 590-595	6.2	50
63	Characterization of fermented silver carp sausages inoculated with mixed starter culture. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 730-738	5.4	47
62	Physical and chemical changes of silver carp sausages during fermentation with <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , <b>2010</b> , 122, 633-637	8.5	44
61	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent. <i>Carbohydrate Polymers</i> , <b>2017</b> , 176, 356-364	10.3	42
60	Molecular forces involved in heat-induced freshwater surimi gel: Effects of various bond disrupting agents on the gel properties and protein conformation changes. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 193-201	10.6	38
59	Inhibitory effects of chitosan-based coatings on endogenous enzyme activities, proteolytic degradation and texture softening of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4 °C. <i>Food Chemistry</i> , <b>2018</b> , 262, 1-6	8.5	38
58	Recent advances in quality retention of non-frozen fish and fishery products: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1747-1759	11.5	32

57	Differential roles of ice crystal, endogenous proteolytic activities and oxidation in softening of obscure pufferfish ( <i>Takifugu obscurus</i> ) fillets during frozen storage. <i>Food Chemistry</i> , <b>2019</b> , 278, 452-459	8.5	31
56	Bio-based edible coatings for the preservation of fishery products: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2481-2493	11.5	30
55	Endogenous proteolytic enzymes--a study of their impact on cod ( <i>Gadus morhua</i> ) muscle proteins and textural properties in a fermented product. <i>Food Chemistry</i> , <b>2015</b> , 172, 551-8	8.5	28
54	Effect of heating temperature and duration on the texture and protein composition of Bighead Carp ( <i>Aristichthys nobilis</i> ) muscle. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2110-2120	3	28
53	Inhibition of microbial spoilage of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets with a chitosan-based coating during refrigerated storage. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 285, 61-68	5.8	27
52	Changes of biogenic amines in Chinese low-salt fermented fish pieces (Suan yu) inoculated with mixed starter cultures. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 685-692	3.8	27
51	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 390-401	3.0	26
50	The relationship between degradation of myofibrillar structural proteins and texture of superchilled grass carp ( <i>Ctenopharyngodon idella</i> ) fillet. <i>Food Chemistry</i> , <b>2019</b> , 301, 125278	8.5	24
49	Lipolysis and lipid oxidation caused by <i>Staphylococcus xylosum</i> 135 and <i>Saccharomyces cerevisiae</i> 31 isolated from Suan yu, a traditional Chinese low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 419-426	3.8	24
48	The impact of desmin on texture and water-holding capacity of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillet. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 464-471	3.8	23
47	Proteolysis during fermentation of Suanyu as a traditional fermented fish product of China. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S166-S176	3	23
46	One-step procedure for enhancing the antibacterial and antioxidant properties of a polysaccharide polymer: Kojic acid grafted onto chitosan. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 113, 1125-1133	7.9	23
45	Inhibitory effect of aqueous extract of <i>Allium</i> species on endogenous cathepsin activities and textural deterioration of ice-stored grass carp fillets. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 2171-2175	5.1	23
44	Cinnamyl alcohol modified chitosan oligosaccharide for enhancing antimicrobial activity. <i>Food Chemistry</i> , <b>2020</b> , 309, 125513	8.5	23
43	Differential role of endogenous cathepsin and microorganism in texture softening of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 3233-9	4.3	21
42	Technological roles of microorganisms in fish fermentation: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 1000-1012	11.5	20
41	Biosynthesis of acetate esters by dominate strains, isolated from Chinese traditional fermented fish (Suan yu). <i>Food Chemistry</i> , <b>2018</b> , 244, 44-49	8.5	17
40	The impact of collagen on softening of grass carp ( <i>Ctenopharyngodon idella</i> ) fillets stored under superchilled and ice storage. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2427-2435	3.8	17

39	Biogenic and volatile amines in Chinese mitten crab ( <i>Eriocheir sinensis</i> ) stored at different temperatures. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1547-1552	3.8	15
38	A strategy of ultrasound-assisted processing to improve the performance of bio-based coating preservation for refrigerated carp fillets ( <i>Ctenopharyngodon idellus</i> ). <i>Food Chemistry</i> , <b>2021</b> , 345, 128862	8.5	15
37	Valorization of Nile tilapia ( <i>Oreochromis niloticus</i> ) fish head for a novel fish sauce by fermentation with selected lactic acid bacteria. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 129, 109539	5.4	14
36	Optimization of the Maillard reaction of xylose with cysteine for modulating aroma compound formation in fermented tilapia fish head hydrolysate using response surface methodology. <i>Food Chemistry</i> , <b>2020</b> , 331, 127353	8.5	14
35	Synergistic action of cathepsin B, L, D and calpain in disassembly and degradation of myofibrillar protein of grass carp. <i>Food Research International</i> , <b>2018</b> , 109, 481-488	7	14
34	Effect of commercial starter cultures on the quality characteristics of fermented fish-chili paste. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 122, 109016	5.4	13
33	Esterase activities of autochthonous starter cultures to increase volatile flavour compounds in Chinese traditional fermented fish (Suan yu). <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S663-S672	3.2	12
32	The impact of fermentation at elevated temperature on quality attributes and biogenic amines formation of low-salt fermented fish. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 723-733	3.8	12
31	Freshness assessment of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets during storage at 4°C by physicochemical, microbiological and sensorial evaluations. <i>Journal of Food Safety</i> , <b>2017</b> , 37, e12305	2	11
30	Comparative study on quality characteristics of pickled and fermented sturgeon ( <i>Acipenser sinensis</i> ) meat in retort cooking. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2553-2562	3.8	10
29	Quality of giant freshwater prawn ( <i>Macrobrachium rosenbergii</i> ) during the storage at -18°C as affected by different methods of freezing. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2100-2109	3	10
28	Effect of immersion freezing with edible solution on freezing efficiency and physical properties of obscure pufferfish ( <i>Takifugu obscurus</i> ) fillets. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108762	5.4	9
27	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. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 213-226	3	8
26	Effect of Xanthan Gum/Soybean Fiber Ratio in the Batter on Oil Absorption and Quality Attributes of Fried Breaded Fish Nuggets. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1832-1838	3.4	8
25	Effects of citronellol grafted chitosan oligosaccharide derivatives on regulating anti-inflammatory activity. <i>Carbohydrate Polymers</i> , <b>2021</b> , 262, 117972	10.3	8
24	Technological properties and probiotic potential of yeasts isolated from traditional low-salt fermented Chinese fish Suan yu. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12865	3.3	7
23	Expression, purification, and characterization of exo-beta-D-glucosaminidase of <i>Aspergillus</i> sp. CJ22-326 from <i>Escherichia coli</i> . <i>Carbohydrate Research</i> , <b>2009</b> , 344, 1046-9	2.9	7
22	The Effects of Chitosan Coating on Biogenic Amines Inhibition and Microbial Succession of Refrigerated Grass Carp ( <i>Ctenopharyngodon idellus</i> ) Fillets. <i>Journal of Aquatic Food Product Technology</i> , <b>2017</b> , 26, 1266-1279	1.6	5

21	Effect of Thermal Sterilization on the Selected Quality Attributes of Sweet and Sour Carp. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 1828-1840	3	5
20	Relevance of collagen solubility and gelatinolytic proteinase activity for texture softening in chilled grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 1801-1808	3.8	5
19	Effects of three carp species on texture, color, and aroma properties of Suan yu, a Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14403	2.1	4
18	Effects of inoculating autochthonous starter cultures on biogenic amines accumulation of Chinese traditional fermented fish. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13694	2.1	4
17	Characterisation of dominant autochthonous strains for nitrite degradation of Chinese traditional fermented fish. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2633-2641	3.8	4
16	A Novel Chitosanase from <i>Penicillium oxalicum</i> M2 for Chitooligosaccharide Production: Purification, Identification and Characterization.. <i>Molecular Biotechnology</i> , <b>2022</b> , 1	3	4
15	Changes in myofibrillar structure of silver carp ( <i>Hypophthalmichthys molitrix</i> ) as affected by endogenous proteolysis under acidic condition. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2171-2177	3.8	3
14	Identification of characteristic flavor and microorganisms related to flavor formation in fermented common carp ( <i>Cyprinus carpio</i> L.).. <i>Food Research International</i> , <b>2022</b> , 155, 111128	7	3
13	Effect of the wheat starch/wheat protein ratio in a batter on fat absorption and quality attributes of fried battered and breaded fish nuggets. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2098-2104	3.4	1
12	The role of endogenous proteases in degrading grass carp ( <i>Ctenopharyngodon idella</i> ) myofibrillar structural proteins during ice storage. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 112743	5.4	1
11	Modification of volatile profiles of silver carp surimi gel by immersion treatment with hydrogen peroxide (H <sub>2</sub> O <sub>2</sub> ). <i>International Journal of Food Science and Technology</i> ,	3.8	1
10	The impact of crucial protein degradation in intramuscular connective tissue on softening of ice-stored grass carp ( <i>Ctenopharyngodon idella</i> ) fillets. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 3527-3535	3.8	1
9	Bacterial community succession and biogenic amine changes during fermentation of fish-chili paste inoculated with different commercial starter cultures. <i>International Journal of Food Science and Technology</i> ,	3.8	1
8	Assessment of gelatinolytic proteinases in chilled grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets: characterization and contribution to texture softening. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> ,	4.3	1
7	Contribution of mixed commercial starter cultures to the quality improvement of fish-chili paste, a Chinese traditional fermented condiment. <i>Food Bioscience</i> , <b>2022</b> , 101559	4.9	0
6	Reduction of biogenic amines accumulation with improved flavor of low-salt fermented bream ( <i>Parabramis pekinensis</i> ) by two-stage fermentation with different temperature. <i>Food Bioscience</i> , <b>2021</b> , 44, 101438	4.9	0
5	The role of endogenous serine proteinase on disintegration of collagen fibers from grass carp ( <i>Ctenopharyngodon idellus</i> ). <i>LWT - Food Science and Technology</i> , <b>2022</b> , 156, 113003	5.4	0
4	The impacts of salt with Chinese liquor on the inhibition of microbial spoilage and quality attributes of grass carp ( <i>Ctenopharyngodon idellus</i> ) fillets stored at 4°C. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14817	2.1	0

3	Endogenous proteases in giant freshwater prawn ( <i>Macrobrachium rosenbergii</i> ): changes and its impacts on texture deterioration during frozen storage. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 5824	3.8	○
2	Profound changes of mitochondria during postmortem condition used as freshness indicator in grass carp ( <i>Ctenopharyngodon idella</i> ) muscle. <i>Food Bioscience</i> , <b>2022</b> , 48, 101749	4.9	○
1	Cloning and characterization of a novel GH75 family chitosanase from <i>Penicillium oxalicum</i> M2. <i>Process Biochemistry</i> , <b>2022</b> , 120, 41-52	4.8	○