

Changmou Xu

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

896
citations

567281

15
h-index

713466

21
g-index

24
all docs

24
docs citations

24
times ranked

1292
citing authors

#	ARTICLE	IF	CITATIONS
1	High pressure processing (HPP) improved safety and quality of emerging aronia berry juice: a pilot scale shelf-life study. <i>Journal of Food Science and Technology</i> , 2022, 59, 755-767.	2.8	5
2	The application of machine-learning and Raman spectroscopy for the rapid detection of edible oils type and adulteration. <i>Food Chemistry</i> , 2022, 373, 131471.	8.2	38
3	Identification of key astringent compounds in aronia berry juice. <i>Food Chemistry</i> , 2022, 393, 133431.	8.2	5
4	Biofortification with selenium and lithium improves nutraceutical properties of major winery grapes in the Midwestern United States. <i>International Journal of Food Science and Technology</i> , 2021, 56, 825-837.	2.7	13
5	An overview of the perception and mitigation of astringency associated with phenolic compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1036-1074.	11.7	54
6	Natural Phenolic Compounds as Anti-obesity and Anti-cardiovascular Disease Agent. , 2021, , 205-221.		1
7	Phytochemical characterization of ultrasound-processed sorghum sprouts for the use in functional foods. <i>International Journal of Food Properties</i> , 2020, 23, 853-863.	3.0	20
8	Comparison of wheat, soybean, rice, and pea protein properties for effective applications in food products. <i>Journal of Food Biochemistry</i> , 2020, 44, e13157.	2.9	88
9	Evaluation of phenolic compounds, antioxidant and antiproliferative activities of 31 grape cultivars with different genotypes. <i>Journal of Food Biochemistry</i> , 2019, 43, e12626.	2.9	21
10	Trends in phytochemical research. <i>Journal of Food Biochemistry</i> , 2019, 43, e12913.	2.9	6
11	Applications of extracts from skin and seed muscadine grape (<i>Vitis rotundifolia</i> Michx.) waste on bacterial growth, autoxidation, and color in atlantic salmon (<i>Salmo salar</i> L.). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13976.	2.0	6
12	Phytochemical profiles, and antimicrobial and antioxidant activities of greater galangal [<i>Alpinia galanga</i> (Linn.) Swartz.] flowers. <i>Food Chemistry</i> , 2018, 255, 300-308.	8.2	34
13	Characterization of Food Structures and Functionalities. <i>International Journal of Analytical Chemistry</i> , 2018, 2018, 1-2.	1.0	2
14	The growing season impacts the accumulation and composition of flavonoids in grape skins in two-crop-a-year viticulture. <i>Journal of Food Science and Technology</i> , 2017, 54, 2861-2870.	2.8	38
15	Fruit quality, nutraceutical and antimicrobial properties of 58 muscadine grape varieties (<i>Vitis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 101	8.2	48
16	Profile of Polyphenol Compounds of Five Muscadine Grapes Cultivated in the United States and in Newly Adapted Locations in China. <i>International Journal of Molecular Sciences</i> , 2017, 18, 631.	4.1	22
17	Application of muscadine grape (<i>Vitis rotundifolia</i> Michx.) pomace extract to reduce carcinogenic acrylamide. <i>Food Chemistry</i> , 2015, 182, 200-208.	8.2	53
18	Identification and Characterization of Tocotrienols in Muscadine Grape Seed Oil and their Inhibitory Effects on Adipogenesis and Inflammation. <i>FASEB Journal</i> , 2015, 29, 390.8.	0.5	0

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19	Enzyme release of phenolics from muscadine grape (<i>Vitis rotundifolia</i> Michx.) skins and seeds. <i>Food Chemistry</i> , 2014, 157, 20-29.	8.2	49
20	Antioxidant, Antibacterial, and Antibiofilm Properties of Polyphenols from Muscadine Grape (<i>Vitis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf <i>Food Chemistry</i> , 2014, 62, 6640-6649.	5.2	93
21	Influence of Growing Season on Phenolic Compounds and Antioxidant Properties of Grape Berries from Vines Grown in Subtropical Climate. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 1078-1086.	5.2	89
22	Phenolic compounds and antioxidant properties of different grape cultivars grown in China. <i>Food Chemistry</i> , 2010, 119, 1557-1565.	8.2	177
23	Extraction, distribution and characterisation of phenolic compounds and oil in grapeseeds. <i>Food Chemistry</i> , 2010, 122, 688-694.	8.2	34
24	High Pressure Processing (HPP) Improved the Safety and Quality of Aronia Berry Puree: Validated by a Commercially Applicable Shelf Life Study. <i>ACS Food Science & Technology</i> , 0, , .	2.7	0