Xiaofang Zeng

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6947104/publications.pdf

Version: 2024-02-01

21 papers	748 citations	687363 13 h-index	794594 19 g-index
21 all docs	21 docs citations	21 times ranked	660 citing authors

#	Article	IF	Citations
1	Potential carcinogenic heterocyclic aromatic amines (HAAs) in foodstuffs: Formation, extraction, analytical methods, and mitigation strategies. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 365-404.	11.7	90
2	Modified QuEChERS purification and Fe3O4 nanoparticle decoloration for robust analysis of 14 heterocyclic aromatic amines and acrylamide in coffee products using UHPLC-MS/MS. Food Chemistry, 2019, 285, 77-85.	8.2	75
3	Key aroma compounds of Chinese dry-cured Spanish mackerel (Scomberomorus niphonius) and their potential metabolic mechanisms. Food Chemistry, 2021, 342, 128381.	8.2	72
4	Solid phase extraction with high polarity Carb/PSA as composite fillers prior to UPLC-MS/MS to determine six bisphenols and alkylphenols in trace level hotpot seasoning. Food Chemistry, 2018, 258, 206-213.	8.2	69
5	Analysis of heterocyclic aromatic amine profiles in Chinese traditional bacon and sausage based on ultrahigh-performance liquid chromatographyâ€“quadrupole-Orbitrap high-resolution mass spectrometry (UHPLCâ€“Q-Orbitrap-HRMS). Food Chemistry, 2020, 310, 125937.	8.2	69
6	Identification of a flavonoid C -glycoside as potent antioxidant. Free Radical Biology and Medicine, 2017, 110, 92-101.	2.9	68
7	High-throughput quantification of eighteen heterocyclic aromatic amines in roasted and pan-fried meat on the basis of high performance liquid chromatography-quadrupole-orbitrap high resolution mass spectrometry. Food Chemistry, 2021, 361, 130147.	8.2	62
8	Umami-enhancing effect of typical kokumi-active Î³-glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. Food Chemistry, 2021, 338, 128018.	8.2	50
9	Variations of volatile flavour compounds in Cordyceps militaris chicken soup after enzymolysis pretreatment by <scp>SPME</scp> combined with <scp>GC</scp>â€<scp>MS</scp>,<scp>GC</scp>ÂÃ—Â<scp>GC</scp>â€<scp>TOF MS</scp> and <scp>GC</scp>â€<scp>IMS</scp>. International Journal of Food Science and Technology, 2020, 55, 509-516.	2.7	45
10	Rapid determination of nine N-nitrosamines in dry-cured mackerel (Scomberomorus niphonius) using salting out homogeneous phase extraction with acetonitrile followed by GC-MS/MS. LWT - Food Science and Technology, 2020, 130, 109716.	5.2	34
11	Ice-bath assisted sodium hydroxide purification coupled with GCâ€“MS/MS analysis for simultaneous quantification of ethyl carbamate and 12 N-nitrosoamines in yellow rice wine and beer. Food Chemistry, 2019, 300, 125200.	8.2	29
12	pH-driven-assembled soy peptide nanoparticles as particulate emulsifier for oil-in-water Pickering emulsion and their potential for encapsulation of vitamin D3. Food Chemistry, 2022, 383, 132489.	8.2	20
13	Î³-[Glu]_(n=1,2)-Phe/-Met/-Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. Food and Function, 2019, 10, 4071-4080.	4.6	18
14	Effect of marinating and frying on the flavor of braised pigeon. Journal of Food Processing and Preservation, 2021, 45, e15219.	2.0	12
15	Enzymatic hydrolysis pretreatment for enhancing the protein solubility and physicochemical quality of Cordyceps militaris chicken soup. Food Science and Nutrition, 2020, 8, 2436-2444.	3.4	11
16	Metabolomic analyses of dry lemon slice during storage by NMR. Food Frontiers, 2020, 1, 180-191.	7.4	10
17	Umami and umamiâ€enhancing peptides from myofibrillar protein hydrolysates in lowâ€sodium dryâ€cured Spanish mackerel (Scomberomorus niphonius) under the action of Lactobacillus plantarum. International Journal of Food Science and Technology, 2022, 57, 5494-5503.	2.7	6
18	Advances in Analysis of Contaminants in Foodstuffs on the Basis of Orbitrap Mass Spectrometry: a Review. Food Analytical Methods, 2022, 15, 803-819.	2.6	4

#	Article	IF	Citations
19	Monitoring the variations in physicochemical characteristics of squab meat during the braising cooking process. Food Science and Nutrition, 0, , .	3.4	3
20	Analysis of secondary metabolite gene clusters and chitin biosynthesis pathways of Monascus purpureus with high production of pigment and citrinin based on whole-genome sequencing. PLoS ONE, 2022, 17, e0263905.	2.5	1
21	Effects of different breeds and ages of meat pigeons on quality and flavor of pigeon soup. Journal of Food Processing and Preservation, 0, , .	2.0	0