

Xiaofang Zeng

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

748
citations

687363

13
h-index

794594

19
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21
all docs

21
docs citations

21
times ranked

660
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in Analysis of Contaminants in Foodstuffs on the Basis of Orbitrap Mass Spectrometry: a Review. <i>Food Analytical Methods</i> , 2022, 15, 803-819.	2.6	4
2	pH-driven-assembled soy peptide nanoparticles as particulate emulsifier for oil-in-water Pickering emulsion and their potential for encapsulation of vitamin D3. <i>Food Chemistry</i> , 2022, 383, 132489.	8.2	20
3	Umami and umami-enhancing peptides from myofibrillar protein hydrolysates in low-sodium dry-cured Spanish mackerel (<i>Scomberomorus niphonius</i>) under the action of <i>Lactobacillus plantarum</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 5494-5503.	2.7	6
4	Analysis of secondary metabolite gene clusters and chitin biosynthesis pathways of <i>Monascus purpureus</i> with high production of pigment and citrinin based on whole-genome sequencing. <i>PLoS ONE</i> , 2022, 17, e0263905.	2.5	1
5	Umami-enhancing effect of typical kokumi-active β -glutamyl peptides evaluated via sensory analysis and molecular modeling approaches. <i>Food Chemistry</i> , 2021, 338, 128018.	8.2	50
6	Key aroma compounds of Chinese dry-cured Spanish mackerel (<i>Scomberomorus niphonius</i>) and their potential metabolic mechanisms. <i>Food Chemistry</i> , 2021, 342, 128381.	8.2	72
7	Effect of marinating and frying on the flavor of braised pigeon. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15219.	2.0	12
8	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. <i>Food Chemistry</i> , 2021, 361, 130147.	8.2	62
9	Variations of volatile flavour compounds in <i>Cordyceps militaris</i> chicken soup after enzymolysis pretreatment by <i>SPME</i> combined with <i>GC-MS</i> , <i>GC-MS</i> and <i>GC-TOF MS</i> and <i>GC-IMS</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 509-516.	2.7	45
10	Analysis of heterocyclic aromatic amine profiles in Chinese traditional bacon and sausage based on ultrahigh-performance liquid chromatography-quadrupole-Orbitrap high-resolution mass spectrometry (UHPLC-Q-Orbitrap-HRMS). <i>Food Chemistry</i> , 2020, 310, 125937.	8.2	69
11	Metabolomic analyses of dry lemon slice during storage by NMR. <i>Food Frontiers</i> , 2020, 1, 180-191.	7.4	10
12	Enzymatic hydrolysis pretreatment for enhancing the protein solubility and physicochemical quality of <i>Cordyceps militaris</i> chicken soup. <i>Food Science and Nutrition</i> , 2020, 8, 2436-2444.	3.4	11
13	Rapid determination of nine N-nitrosamines in dry-cured mackerel (<i>Scomberomorus niphonius</i>) using salting out homogeneous phase extraction with acetonitrile followed by GC-MS/MS. <i>LWT - Food Science and Technology</i> , 2020, 130, 109716.	5.2	34
14	Potential carcinogenic heterocyclic aromatic amines (HAAs) in foodstuffs: Formation, extraction, analytical methods, and mitigation strategies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 365-404.	11.7	90
15	Ice-bath assisted sodium hydroxide purification coupled with GC-MS/MS analysis for simultaneous quantification of ethyl carbamate and 12 N-nitrosoamines in yellow rice wine and beer. <i>Food Chemistry</i> , 2019, 300, 125200.	8.2	29
16	β -[Glu] _(n=1,2) -Phe-/Met-/Val stimulates gastrointestinal hormone (CCK and GLP-1) secretion by activating the calcium-sensing receptor. <i>Food and Function</i> , 2019, 10, 4071-4080.	4.6	18
17	Modified QuEChERS purification and Fe ₃ O ₄ nanoparticle decoloration for robust analysis of 14 heterocyclic aromatic amines and acrylamide in coffee products using UHPLC-MS/MS. <i>Food Chemistry</i> , 2019, 285, 77-85.	8.2	75
18	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. <i>Food Chemistry</i> , 2018, 258, 206-213.	8.2	69

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19	Identification of a flavonoid C-glycoside as potent antioxidant. <i>Free Radical Biology and Medicine</i> , 2017, 110, 92-101.	2.9	68
20	Monitoring the variations in physicochemical characteristics of squab meat during the braising cooking process. <i>Food Science and Nutrition</i> , 0, , .	3.4	3
21	Effects of different breeds and ages of meat pigeons on quality and flavor of pigeon soup. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	0