

Yage Xing

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.

46
papers

1,271
citations

18
h-index

35
g-index

52
ext. papers

1,551
ext. citations

3.8
avg, IF

4.34
L-index

#	Paper	IF	Citations
46	Antimicrobial activities of ZnO powder-coated PVC film to inactivate food pathogens. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2161-2168	3.8	211
45	Effects of chitosan coating enriched with cinnamon oil on qualitative properties of sweet pepper (<i>Capsicum annum</i> L.). <i>Food Chemistry</i> , 2011 , 124, 1443-1450	8.5	181
44	Effect of TiO ₂ nanoparticles on the antibacterial and physical properties of polyethylene-based film. <i>Progress in Organic Coatings</i> , 2012 , 73, 219-224	4.8	132
43	Effects of chitosan-based coating and modified atmosphere packaging (MAP) on browning and shelf life of fresh-cut lotus root (<i>Nelumbo nucifera</i> Gaerth). <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 684-689	6.8	89
42	Chitosan-Based Coating with Antimicrobial Agents: Preparation, Property, Mechanism, and Application Effectiveness on Fruits and Vegetables. <i>International Journal of Polymer Science</i> , 2016 , 2016, 1-24	2.4	63
41	Original article: Antifungal activities of cinnamon oil against <i>Rhizopus nigricans</i> , <i>Aspergillus flavus</i> and <i>Penicillium expansum</i> in vitro and in vivo fruit test. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1837-1842	3.8	62
40	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019 , 24,	4.8	53
39	Effect of chitosan/Nano-TiO ₂ composite coatings on the postharvest quality and physicochemical characteristics of mango fruits. <i>Scientia Horticulturae</i> , 2020 , 263, 109135	4.1	50
38	ANTIFUNGAL ACTIVITIES OF CLOVE OIL AGAINST RHIZOPUS NIGRICANS, ASPERGILLUS FLAVUS AND PENICILLIUM CITRINUM IN VITRO AND IN WOUNDED FRUIT TEST. <i>Journal of Food Safety</i> , 2012 , 32, 84-93	2	45
37	Effect of chitosan coating with cinnamon oil on the quality and physiological attributes of China jujube fruits. <i>BioMed Research International</i> , 2015 , 2015, 835151	3	43
36	Effects of chitosan-oil coating on blue mold disease and quality attributes of jujube fruits. <i>Food and Function</i> , 2011 , 2, 466-74	6.1	42
35	Preservation Mechanism of Chitosan-Based Coating with Cinnamon Oil for Fruits Storage Based on Sensor Data. <i>Sensors</i> , 2016 , 16,	3.8	26
34	Effects of combination treatments of lysozyme and high power ultrasound on the <i>Salmonella typhimurium</i> inactivation and quality of liquid whole egg. <i>Ultrasonics Sonochemistry</i> , 2020 , 60, 104763	8.9	25
33	Flavor Compounds in Pixian Broad-Bean Paste: Non-Volatile Organic Acids and Amino Acids. <i>Molecules</i> , 2018 , 23,	4.8	24
32	Effects of Different TiO Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , 2020 , 10,	5.4	22
31	Effect of porous starch concentrations on the microbiological characteristics of microencapsulated <i>Lactobacillus acidophilus</i> . <i>Food and Function</i> , 2014 , 5, 972-83	6.1	21
30	Effect of Chitosan Coating and Oil Fumigation on the Microbiological and Quality Safety of Fresh-Cut Pear. <i>Journal of Food Safety</i> , 2013 , 33, 179-189	2	21

29	Tenderization of Yak Meat by the Combination of Papain and High-Pressure Processing Treatments. <i>Food and Bioprocess Technology</i> , 2019 , 12, 681-693	5.1	20
28	Effect of different coating materials on the biological characteristics and stability of microencapsulated <i>Lactobacillus acidophilus</i> . <i>RSC Advances</i> , 2015 , 5, 22825-22837	3.7	18
27	EXTENDING THE SHELF LIFE OF FRESH-CUT LOTUS ROOT WITH ANTIBROWNING AGENTS, CINNAMON OIL FUMIGATION AND MODERATE VACUUM PACKAGING. <i>Journal of Food Process Engineering</i> , 2012 , 35, 505-521	2.4	18
26	The effect of high-power ultrasound on the quality of carrot juice. <i>Food Science and Technology International</i> , 2019 , 25, 394-403	2.6	12
25	Comparison of High Hydrostatic Pressure, Ultrasound, and Heat Treatments on the Quality of Strawberry-Apple-Lemon Juice Blend. <i>Foods</i> , 2020 , 9,	4.9	11
24	Effect of skimmed milk powder concentrations on the biological characteristics of microencapsulated <i>Saccharomyces cerevisiae</i> by vacuum-spray-freeze-drying. <i>Drying Technology</i> , 2020 , 38, 476-494	2.6	10
23	Quality of fresh cut lemon during different temperature as affected by chitosan coating with clove oil. <i>International Journal of Food Properties</i> , 2020 , 23, 1214-1230	3	9
22	The effect of high-power ultrasound on the rheological properties of strawberry pulp. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105144	8.9	7
21	Physicochemical properties and bioactive compounds of fermented pomegranate juice as affected by high-pressure processing and thermal treatment. <i>International Journal of Food Properties</i> , 2019 , 22, 1250-1269	3	6
20	Effects of Six Commercial Strains on Phenolic Attributes, Antioxidant Activity, and Aroma of Kiwifruit (cv.) Wine. <i>BioMed Research International</i> , 2017 , 2017, 2934743	3	5
19	Changes in the Microbial Content and Quality Attributes of Carrot Juice Treated by a Combination of Ultrasound and Nisin During Storage. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1556-1565	5.1	5
18	Preparation, properties and in vivo antimicrobial activity in yacon roots of microencapsulation containing cinnamon oil. <i>Materials Technology</i> , 2016 , 31, 40-46	2.1	5
17	Effects of Controlled Atmosphere on the Storage Quality and Aroma Compounds of Lemon Fruits Using the Designed Automatic Control Apparatus. <i>BioMed Research International</i> , 2019 , 2019, 6917147	3	4
16	Transcriptomic and gene expression changes in response to postharvest surface pitting in Qingwu Longjuzube fruit. <i>Horticulture Environment and Biotechnology</i> , 2018 , 59, 59-70	2	4
15	Effect of Chitosan/Nano-TiO ₂ Composite Coating on the Postharvest Quality of Blueberry Fruit. <i>Coatings</i> , 2021 , 11, 512	2.9	4
14	Quality of fresh-cut purple cabbage stored at modified atmosphere packaging and cold-chain transportation. <i>International Journal of Food Properties</i> , 2020 , 23, 138-153	3	3
13	Comparison of Antimicrobial Activity of Chitosan Nanoparticles against Bacteria and Fungi. <i>Coatings</i> , 2021 , 11, 769	2.9	3
12	Scented Tartary Buckwheat Tea: Aroma Components and Antioxidant Activity. <i>Molecules</i> , 2019 , 24,	4.8	3

11	Microstructure and quality of cabbage slices (<i>Brassica oleracea</i> L. var. capitata L.) as affected by cryogenic quick-freezing treatment. <i>International Journal of Food Properties</i> , 2019 , 22, 1815-1833	3	2
10	Antifungal Effect of Chitosan/Nano-TiO Composite Coatings against , and. <i>Molecules</i> , 2021 , 26,	4.8	2
9	Incidence, Intraspecific Diversity and Toxigenic Profile of <i>Bacillus cereus</i> in the Yellow-Water, a Fermented Food Flavor Enhancer. <i>Food Science and Technology Research</i> , 2015 , 21, 275-279	0.8	1
8	Quality of bamboo shoots during storage as affected by high hydrostatic pressure processing. <i>International Journal of Food Properties</i> , 2021 , 24, 656-676	3	1
7	Effect of different superfine grinding technologies on the physicochemical and antioxidant properties of tartary buckwheat bran powder.. <i>RSC Advances</i> , 2021 , 11, 30898-30910	3.7	1
6	Effects of Airflow Ultrafine-Grinding on the Physicochemical Characteristics of Tartary Buckwheat Powder. <i>Molecules</i> , 2021 , 26,	4.8	1
5	Preparation and application characteristics of microencapsulated <i>Lactobacillus acidophilus</i> as probiotics for dogs. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2015 , 28, 341-7	0.4	1
4	Physical and chemical properties of purple cabbage as affected by drying conditions. <i>International Journal of Food Properties</i> , 2021 , 24, 997-1010	3	0
3	Effect of Chitosan Composite Coatings with Salicylic Acid and Titanium Dioxide Nanoparticles on the Storage Quality of Blackcurrant Berries. <i>Coatings</i> , 2021 , 11, 738	2.9	
2	Effects of different ozone treatments on the storage quality and stability of fresh peeled garlic.. <i>RSC Advances</i> , 2021 , 11, 22530-22543	3.7	
1	Effects of different antioxidants combined with high hydrostatic pressure on the color and anthocyanin retention of a blueberry juice blend during storage.. <i>Food Science and Technology International</i> , 2022 , 10820132221098314	2.6	