Xiaofen Du

List of Publications by Year
in descending order

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30 papers	653 citations	759055 12 h-index	580701 25 g-index
30 all docs	30 docs citations	30 times ranked	668 citing authors

#	Article	IF	Citations
1	Evaluation of Volatiles from Two Subtropical Strawberry Cultivars Using GCâ€“Olfactometry, GC-MS Odor Activity Values, and Sensory Analysis. Journal of Agricultural and Food Chemistry, 2011, 59, 12569-12577.	2.4	124
2	Aroma Active Volatiles in Four Southern Highbush Blueberry Cultivars Determined by Gas Chromatographyâ€“Olfactometry (GC-O) and Gas Chromatographyâ€“Mass Spectrometry (GC-MS). Journal of Agricultural and Food Chemistry, 2014, 62, 4537-4543.	2.4	82
3	Identification of sulphur volatiles and GC-olfactometry aroma profiling in two fresh tomato cultivars. Food Chemistry, 2015, 171, 306-314.	4.2	71
4	Volatile Composition of Four Southern Highbush Blueberry Cultivars and Effect of Growing Location and Harvest Date. Journal of Agricultural and Food Chemistry, 2011, 59, 8347-8357.	2.4	66
5	Identification of New Strawberry Sulfur Volatiles and Changes during Maturation. Journal of Agricultural and Food Chemistry, 2011, 59, 1293-1300.	2.4	40
6	Quantification of 2,5-dimethyl-4-hydroxy-3(2H)-furanone using solid-phase extraction and direct microvial insert thermal desorption gas chromatographyâ€“mass spectrometry. Journal of Chromatography A, 2008, 1208, 197-201.	1.8	33
7	Aroma and flavor profile of raw and roasted Agaricus bisporus mushrooms using a panel trained with aroma chemicals. LWT - Food Science and Technology, 2021, 138, 110596.	2.5	31
8	Bound Volatile Precursors in Genotypes in the Pedigree of â€˜Marionâ€™ Blackberry (RubusSp.). Journal of Agricultural and Food Chemistry, 2010, 58, 3694-3699.	2.4	21
9	Investigating sensory properties of seven watermelon varieties and factors impacting refreshing perception using quantitative descriptive analysis. Food Research International, 2020, 138, 109681.	2.9	21
10	Changes in strawberry volatile sulfur compounds due to genotype, fruit maturity and sample preparation. Flavour and Fragrance Journal, 2012, 27, 398-404.	1.2	20
11	Distribution of Volatile Composition in â€˜Marionâ€™ (Rubus SpeciesHyb) Blackberry Pedigree. Journal of Agricultural and Food Chemistry, 2010, 58, 1860-1869.	2.4	15
12	Exploring Plant Performance, Fruit Physicochemical Characteristics, Volatile Profiles, and Sensory Properties of Day-Neutral and Short-Day Strawberry Cultivars Grown in Texas. Journal of Agricultural and Food Chemistry, 2021, 69, 13299-13314.	2.4	15
13	Consumer acceptance of watermelon fleshâ€rind blends and the effect of rind on refreshing perception. Journal of Food Science, 2021, 86, 1384-1392.	1.5	13
14	Consumer acceptance of egg white partially substituted with mushrooms and mushroomâ€“egg white flavor pairing. Food Science and Nutrition, 2021, 9, 1410-1421.	1.5	11
15	Egg White Partially Substituted with Mushroom: Taste Impartment with Mushroom Amino Acids, 5â€²-Nucleotides, Soluble Sugars, and Organic Acids, and Impact Factors. ACS Food Science & Technology, 2021, 1, 1333-1348.	1.3	11
16	Flavor Chemistry of Small Fruits: Blackberry, Raspberry, and Blueberry. ACS Symposium Series, 2010, , 27-43.	0.5	10
17	SautÃ©ing and roasting effect on free amino acid profiles in portobello and shiitake mushrooms, and the effect of mushroom- and cooking-related volatile aroma compounds on meaty flavor enhancement. International Journal of Gastronomy and Food Science, 2022, 28, 100550.	1.3	10
18	Comparison of Fast Gas Chomatographyâ€“Surface Acoustic Wave (FGC-SAW) Detection and GC-MS for Characterizing Blueberry Cultivars and Maturity. Journal of Agricultural and Food Chemistry, 2012, 60, 5099-5106.	2.4	8

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19	Flavor impartment of mushroom on egg whites and sensory properties of egg whites with mushroom topping using quantitative descriptive analysis. Journal of the Science of Food and Agriculture, 2022, 102, 73-84.	1.7	8
20	Examining the consumer view of refreshing perception, relevant fruits, vegetables, soft drinks, and beers, and consumer age and gender segmentations. Food Science and Nutrition, 2022, 10, 2516-2531.	1.5	8
21	Watermelon Rind and Flesh Volatile Profiles and Cultivar Difference. Horticulturae, 2022, 8, 99.	1.2	7
22	Free Amino Acids and Volatile Aroma Compounds in Watermelon Rind, Flesh, and Three Rind-Flesh Juices. Molecules, 2022, 27, 2536.	1.7	7
23	Egg White Partially Substituted with Mushroom: Volatile Aroma Impartment from Mushroom and Impact of Mushroom Type, Proportion, and Cooking Method. ACS Food Science & Technology, 2021, 1, 1629-1641.	1.3	5
24	Fresh Cucumber Fruit Physicochemical Properties, Consumer Acceptance, and Impact of Variety and Harvest Date. ACS Food Science & Technology, 2022, 2, 616-629.	1.3	4
25	Consumer Hedonic Ratings and Associated Sensory Characteristics and Emotional Responses to Fourteen Pecan Varieties Grown in Texas. Plants, 2022, 11, 1814.	1.6	4
26	Using texture analyzer to characterize pecan and olive oil tactile properties, compare to viscometer analysis, and link to fatty acid profile and total polyphenols. Journal of Texture Studies, 2022, , .	1.1	3
27	Consumer Expectation of Flavored Water Function, Sensory Quality, and Sugar Reduction, and the Impact of Demographic Variables and Woman Consumer Segment. Foods, 2022, 11, 1434.	1.9	3
28	Sensory Profiles of 10 Cucumber Varieties Using a Panel Trained with Chemical References. ACS Food Science & Technology, 2022, 2, 815-824.	1.3	2
29	Fractionation and Identification of Aroma-Active Constituents in Thornless Trailing â€˜Black Diamondâ€™ Blackberry. ACS Symposium Series, 2010, , 45-61.	0.5	0
30	Comparison of Fast Gas Chromatographyâ^'Surface Acoustic Wave Sensor (FGC-SAW) and Capillary GC-MS for Determining Strawberry and Orange Juice Volatiles. ACS Symposium Series, 2012, , 177-189.	0.5	0