

Xiaofen Du

List of Publications by Citations

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Version: 2024-04-27

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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.

24
papers

390
citations

10
h-index

19
g-index

30
ext. papers

536
ext. citations

4.2
avg, IF

3.89
L-index

#	Paper	IF	Citations
24	Evaluation of volatiles from two subtropical strawberry cultivars using GC-olfactometry, GC-MS odor activity values, and sensory analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12569-77	5.7	94
23	Aroma active volatiles in four southern highbush blueberry cultivars determined by gas chromatography-olfactometry (GC-O) and gas chromatography-mass spectrometry (GC-MS). <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4537-43	5.7	53
22	Identification of sulphur volatiles and GC-olfactometry aroma profiling in two fresh tomato cultivars. <i>Food Chemistry</i> , 2015 , 171, 306-14	8.5	42
21	Volatile composition of four southern highbush blueberry cultivars and effect of growing location and harvest date. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8347-57	5.7	39
20	Identification of new strawberry sulfur volatiles and changes during maturation. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1293-300	5.7	31
19	Quantification of 2,5-dimethyl-4-hydroxy-3(2H)-furanone using solid-phase extraction and direct microvial insert thermal desorption gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , 2008 , 1208, 197-201	4.5	30
18	Bound volatile precursors in genotypes in the pedigree of 'Marion' blackberry (<i>Rubus</i> sp.). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3694-9	5.7	17
17	Changes in strawberry volatile sulfur compounds due to genotype, fruit maturity and sample preparation. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 398-404	2.5	16
16	Distribution of volatile composition in 'marion' (<i>rubus</i> species hyb) blackberry pedigree. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 1860-9	5.7	14
15	Aroma and flavor profile of raw and roasted <i>Agaricus bisporus</i> mushrooms using a panel trained with aroma chemicals. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110596	5.4	12
14	Investigating sensory properties of seven watermelon varieties and factors impacting refreshing perception using quantitative descriptive analysis. <i>Food Research International</i> , 2020 , 138, 109681	7	7
13	Consumer acceptance of egg white partially substituted with mushrooms and mushroom-egg white flavor pairing. <i>Food Science and Nutrition</i> , 2021 , 9, 1410-1421	3.2	7
12	Comparison of fast gas chromatography-surface acoustic wave (FGC-SAW) detection and GC-MS for characterizing blueberry cultivars and maturity. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 5099-106	5.7	6
11	Flavor Chemistry of Small Fruits: Blackberry, Raspberry, and Blueberry. <i>ACS Symposium Series</i> , 2010 , 27-43	4.4	4
10	Flavor impartment of mushroom on egg whites and sensory properties of egg whites with mushroom topping using quantitative descriptive analysis. <i>Journal of the Science of Food and Agriculture</i> , 2022 , 102, 73-84	4.3	4
9	Consumer acceptance of watermelon flesh-rind blends and the effect of rind on refreshing perception. <i>Journal of Food Science</i> , 2021 , 86, 1384-1392	3.4	3
8	Watermelon Rind and Flesh Volatile Profiles and Cultivar Difference. <i>Horticulturae</i> , 2022 , 8, 99	2.5	2

7	Exploring Plant Performance, Fruit Physicochemical Characteristics, Volatile Profiles, and Sensory Properties of Day-Neutral and Short-Day Strawberry Cultivars Grown in Texas. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13299-13314	5.7	2
6	Egg White Partially Substituted with Mushroom: Taste Impairment with Mushroom Amino Acids, 5'-Nucleotides, Soluble Sugars, and Organic Acids, and Impact Factors. <i>ACS Food Science & Technology</i> , 2021 , 1, 1333-1348		2
5	Egg White Partially Substituted with Mushroom: Volatile Aroma Impairment from Mushroom and Impact of Mushroom Type, Proportion, and Cooking Method. <i>ACS Food Science & Technology</i> , 2021 , 1, 1629-1641		1
4	Sautéing 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. <i>International Journal of Gastronomy and Food Science</i> , 2022 , 28, 100550	2.8	1
3	Consumer Expectation of Flavored Water Function, Sensory Quality, and Sugar Reduction, and the Impact of Demographic Variables and Woman Consumer Segment. <i>Foods</i> , 2022 , 11, 1434	4.9	0
2	Comparison of Fast Gas Chromatography Surface Acoustic Wave Sensor (FGC-SAW) and Capillary GC-MS for Determining Strawberry and Orange Juice Volatiles. <i>ACS Symposium Series</i> , 2012 , 177-189	0.4	
1	Fractionation and Identification of Aroma-Active Constituents in Thornless Trailing Black Diamond Blackberry. <i>ACS Symposium Series</i> , 2010 , 45-61	0.4	