Xiaofen Du

List of Publications by Year in Descending Order

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	Watermelon Rind and Flesh Volatile Profiles and Cultivar Difference. *Horticulturae*, **2022**, 8, 99	2.5	2
23	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	4.3	4
22	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	4.9	0
21	Sautⅈng 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	2.8	1
20	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
19	Consumer acceptance of watermelon flesh-rind blends and the effect of rind on refreshing perception. *Journal of Food Science*, **2021**, 86, 1384-1392	3.4	3
18	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	5.7	2
17	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	5.4	12
16	Consumer acceptance of egg white partially substituted with mushrooms and mushroom-egg white flavor pairing. *Food Science and Nutrition*, **2021**, 9, 1410-1421	3.2	7
15	Egg White Partially Substituted with Mushroom: Taste Impartment with Mushroom Amino Acids, 5?-Nucleotides, Soluble Sugars, and Organic Acids, and Impact Factors. *ACS Food Science & Technology*, **2021**, 1, 1333-1348		2
14	Investigating sensory properties of seven watermelon varieties and factors impacting refreshing perception using quantitative descriptive analysis. *Food Research International*, **2020**, 138, 109681	7	7
13	Identification of sulphur volatiles and GC-olfactometry aroma profiling in two fresh tomato cultivars. *Food Chemistry*, **2015**, 171, 306-14	8.5	42
12	Aroma active volatiles in four southern highbush blueberry cultivars determined by gas chromatography-olfactometry (GC-O) and gas chromatography-mass spectrometry (GC-MS). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 4537-43	5.7	53
11	Comparison of fast gas chomatography-surface acoustic wave (FGC-SAW) detection and GC-MS for characterizing blueberry cultivars and maturity. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 5099-106	5.7	6
10	Comparison of Fast Gas Chromatography−Surface Acoustic Wave Sensor (FGC-SAW) and Capillary GC-MS for Determining Strawberry and Orange Juice Volatiles. *ACS Symposium Series*, **2012**, 177-189	0.4	
9	Changes in strawberry volatile sulfur compounds due to genotype, fruit maturity and sample preparation. *Flavour and Fragrance Journal*, **2012**, 27, 398-404	2.5	16
8	Identification of new strawberry sulfur volatiles and changes during maturation. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 1293-300	5.7	31

7	Evaluation of volatiles from two subtropical strawberry cultivars using GC-olfactometry, GC-MS odor activity values, and sensory analysis. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12569-77	5.7	94
6	Volatile composition of four southern highbush blueberry cultivars and effect of growing location and harvest date. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 8347-57	5.7	39
5	Flavor Chemistry of Small Fruits: Blackberry, Raspberry, and Blueberry. *ACS Symposium Series*, **2010**, 27-43	0.4	4
4	Distribution of volatile composition in 'marion' (rubus species hyb) blackberry pedigree. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 1860-9	5.7	14
3	Bound volatile precursors in genotypes in the pedigree of 'Marion' blackberry (Rubus sp.). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3694-9	5.7	17
2	Fractionation and Identification of Aroma-Active Constituents in Thornless Trailing Black Diamond Blackberry. *ACS Symposium Series*, **2010**, 45-61	0.4	
1	Quantification of 2,5-dimethyl-4-hydroxy-3(2H)-furanone using solid-phase extraction and direct microvial insert thermal desorption gas chromatography-mass spectrometry. *Journal of Chromatography A*, **2008**, 1208, 197-201	4.5	30