

Guo-yuan Xiong

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

741
citations

686830

13
h-index

676716

22
g-index

22
all docs

22
docs citations

22
times ranked

635
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of sodium alginate and carboxymethyl cellulose edible coating with epigallocatechin gallate on quality and shelf life of fresh pork. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 178-184.	3.6	105
2	Preparation and antioxidant activity of sodium alginate and carboxymethyl cellulose edible films with epigallocatechin gallate. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 1038-1044.	3.6	100
3	pH-responsive double-layer indicator films based on konjac glucomannan/camellia oil and carrageenan/anthocyanin/curcumin for monitoring meat freshness. <i>Food Hydrocolloids</i> , 2021, 118, 106695.	5.6	94
4	Influence of ultrasound-assisted sodium bicarbonate marination on the curing efficiency of chicken breast meat. <i>Ultrasonics Sonochemistry</i> , 2020, 60, 104808.	3.8	65
5	Evaluation of protein structural changes and water mobility in chicken liver paste batters prepared with plant oil substituting pork back-fat combined with pre-emulsification. <i>Food Chemistry</i> , 2016, 196, 388-395.	4.2	64
6	Emulsified blend film based on konjac glucomannan/carrageenan/ camellia oil: Physical, structural, and water barrier properties. <i>Carbohydrate Polymers</i> , 2021, 251, 117100.	5.1	61
7	Effect of konjac glucomannan/carrageenan-based edible emulsion coatings with camellia oil on quality and shelf-life of chicken meat. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 331-339.	3.6	45
8	Effects of ultrasound pretreatment on the extent of Maillard reaction and the structure, taste and volatile compounds of chicken liver protein. <i>Food Chemistry</i> , 2020, 331, 127369.	4.2	36
9	Novel emulsion film based on gelatin/polydextrose/camellia oil incorporated with <i>Lactobacillus pentosus</i> : Physical, structural, and antibacterial properties. <i>Food Hydrocolloids</i> , 2021, 121, 107063.	5.6	27
10	Comparative study of extraction efficiency and composition of protein recovered from chicken liver by acid-alkaline treatment. <i>Process Biochemistry</i> , 2016, 51, 1629-1635.	1.8	23
11	Gelatin enhances the flavor of chicken broth: A perspective on the ability of emulsions to bind volatile compounds. <i>Food Chemistry</i> , 2020, 333, 127463.	4.2	23
12	Enhanced flavor strength of broth prepared from chicken following short-term frozen storage. <i>Food Chemistry</i> , 2021, 356, 129678.	4.2	23
13	Structural and antimicrobial properties of Maillard reaction products in chicken liver protein hydrolysate after sonication. <i>Food Chemistry</i> , 2021, 343, 128417.	4.2	18
14	Effects of Plant Oil Combinations Substituting Pork Back-Fat Combined with Pre-Emulsification on Physicochemical, Textural, Microstructural and Sensory Properties of Spreadable Chicken Liver P, T, A%. <i>Journal of Food Quality</i> , 2016, 39, 331-341.	1.4	15
15	Effect of high-pressure homogenization on structural changes and emulsifying properties of chicken liver proteins isolated by isoelectric solubilization/precipitation. <i>LWT - Food Science and Technology</i> , 2021, 151, 112092.	2.5	10
16	Comparison on the physicochemical and nutritional qualities of normal and abnormal colored fresh chicken liver. <i>Animal Science Journal</i> , 2017, 88, 893-899.	0.6	9
17	Antimicrobial and Preservative Effects of the Combinations of Nisin, Tea Polyphenols, Rosemary Extract, and Chitosan on Pasteurized Chicken Sausage. <i>Journal of Food Protection</i> , 2021, 84, 233-239.	0.8	6
18	Evaluation of the taste profile of traditional Chinese Fulji Red-cooked Chicken during processing. <i>CYTA - Journal of Food</i> , 2020, 18, 344-351.	0.9	5

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19	A novel meat quality improver composed of carrageenan and superfine smashed okra powder and its application in chicken meatballs. <i>International Journal of Food Engineering</i> , 2021, 17, 377-384.	0.7	4
20	Water distribution of raw and heat-induced gelation of minced pork paste prepared by soy protein isolates and carrageenan: Ingredients modify the gelation of minced pork. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14221.	0.9	3
21	Comparison on the emulsion properties of normal colour and discolouration fresh chicken liver. <i>Italian Journal of Animal Science</i> , 2020, 19, 551-559.	0.8	3
22	The Emulsion Properties of Chicken Liver Protein Recovered through Isoelectric Solubilization/Precipitation Processes. <i>Foods</i> , 2022, 11, 1644.	1.9	2