

Xiaoguang Dong

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9271329/publications.pdf>

Version: 2024-02-01

13
papers

192
citations

1163117

8
h-index

1281871

11
g-index

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all docs

13
docs citations

13
times ranked

135
citing authors

#	ARTICLE	IF	CITATIONS
1	Maintaining the predictive abilities of egg freshness models on new variety based on VIS-NIR spectroscopy technique. Computers and Electronics in Agriculture, 2019, 156, 669-676.	7.7	41
2	Identification of unfertilized duck eggs before hatching using visible/near infrared transmittance spectroscopy. Computers and Electronics in Agriculture, 2019, 157, 471-478.	7.7	31
3	Comparative study of albumen pH and whole egg pH for the evaluation of egg freshness. Spectroscopy Letters, 2017, 50, 463-469.	1.0	29
4	Nondestructive egg freshness assessment from the equatorial and blunt region based on visible near infrared spectroscopy. Spectroscopy Letters, 2018, 51, 540-546.	1.0	21
5	Feasibility assessment of vacuum cooling followed by immersion vacuum cooling on water-cooked pork. Meat Science, 2012, 90, 199-203.	5.5	19
6	Egg freshness prediction using a comprehensive analysis based on visible near infrared spectroscopy. Spectroscopy Letters, 2020, 53, 512-522.	1.0	13
7	Prediction of infertile chicken eggs before hatching by the Naïve-Bayes method combined with visible near infrared transmission spectroscopy. Spectroscopy Letters, 2020, 53, 327-336.	1.0	10
8	Comparison of Sensory Qualities in Eggs from Three Breeds Based on Electronic Sensory Evaluations. Foods, 2021, 10, 1984.	4.3	9
9	A unique method for detecting beef tenderness based on viscoelasticity principle. Journal of Texture Studies, 2017, 48, 433-438.	2.5	7
10	Nondestructive discrimination of internal defects in jujube (Huizao) of Xinjiang based on visible and near-infrared spectroscopy. Spectroscopy Letters, 2019, 52, 577-582.	1.0	6
11	Nondestructive egg freshness assessment of air chamber diameter by VIS-NIR spectroscopy. , 2018, , .		3
12	Discriminating eggs from two local breeds based on fatty acid profile and flavor characteristics combined with classification algorithms. Food Science of Animal Resources, 2021, 41, 936-949.	4.1	3
13	<i>Nondestructive assessment of eggshell thickness by VIS/NIR spectroscopy</i>. , 2017, , .		0