

Xiaoguang Dong

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

192
citations

1163117

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1281871

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all docs

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docs citations

13
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135
citing authors

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