

# Liang Dong

## List of Publications by Citations

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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.

16  
papers

195  
citations

7  
h-index

13  
g-index

18  
ext. papers

268  
ext. citations

4.7  
avg, IF

2.84  
L-index

#	Paper	IF	Citations
16	Analysis of volatile compounds from a malting process using headspace solid-phase micro-extraction and GCMS. <i>Food Research International</i> , <b>2013</b> , 51, 783-789	7	71
15	Characterization of volatile aroma compounds in different brewing barley cultivars. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 915-21	4.3	37
14	Dynamics of microbial communities, texture and flavor in Suan zuo yu during fermentation. <i>Food Chemistry</i> , <b>2020</b> , 332, 127364	8.5	25
13	Determination of HMF in Vinegar and Soy Sauce Using Two-Step Ultrasonic Assisted Liquid-Liquid Micro-Extraction Coupled with Capillary Electrophoresis-Ultraviolet Detection. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 479-485	3.4	10
12	Ultraviolet-Ray-Induced Sea Cucumber ( <i>Stichopus japonicus</i> ) Melting Is Mediated by the Caspase-Dependent Mitochondrial Apoptotic Pathway. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 45-52	5.7	8
11	Dispersive solid-phase extraction and dispersive liquid-liquid microextraction for the determination of flavor enhancers in ready-to-eat seafood by HPLC-PDA. <i>Food Chemistry</i> , <b>2020</b> , 309, 125753	8.5	7
10	Reinvestigation of 2-acetylthiazole formation pathways in the Maillard reaction. <i>Food Chemistry</i> , <b>2021</b> , 345, 128761	8.5	7
9	Comprehensive evaluation of malt volatile compounds contaminated by <i>Fusarium graminearum</i> during malting. <i>Journal of the Institute of Brewing</i> , <b>2017</b> , 123, 480-487	2	6
8	Analysis of Volatile Compounds from Wheat Flour in the Heating Process. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	6
7	Volatile metabolite profiling of malt contaminated by <i>Fusarium poae</i> during malting. <i>Journal of Cereal Science</i> , <b>2015</b> , 66, 37-45	3.8	5
6	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1439-1448	2.8	4
5	Metabolite fingerprinting of buckwheat in the malting process. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 1475-1486	2.8	4
4	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. <i>Analytical Methods</i> , <b>2019</b> , 11, 2443-2449	3.2	2
3	Assessment of the microbial diversity during an industrial-scale malting process by a polymerase chain reaction-denaturing gradient gel electrophoresis analysis. <i>Journal of the Institute of Brewing</i> , <b>2016</b> , 122, 237-242	2	2
2	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , <b>2021</b> , 374, 131652	8.5	1
1	Comprehensive metabolite analysis of wheat dough in a continuous heating process.. <i>Food Research International</i> , <b>2022</b> , 153, 110972	7	0