

Liang Dong

List of Publications by Year in Descending Order

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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	Comprehensive metabolite analysis of wheat dough in a continuous heating process.. <i>Food Research International</i> , 2022 , 153, 110972	7	0
15	Model studies on the formation of 2-vinylpyrazine and 2-vinyl-6-methylpyrazine in Maillard-type reactions. <i>Food Chemistry</i> , 2021 , 374, 131652	8.5	1
14	Reinvestigation of 2-acetylthiazole formation pathways in the Maillard reaction. <i>Food Chemistry</i> , 2021 , 345, 128761	8.5	7
13	Metabolite fingerprinting of buckwheat in the malting process. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1475-1486	2.8	4
12	Dynamics of microbial communities, texture and flavor in Suan zuo yu during fermentation. <i>Food Chemistry</i> , 2020 , 332, 127364	8.5	25
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> , 2020 , 309, 125753	8.5	7
10	Multiple headspace solid-phase micro-extraction for the total content determination of tetramethylpyrazine in various vinegar samples by GC-FID. <i>Analytical Methods</i> , 2019 , 11, 2443-2449	3.2	2
9	Analysis of Volatile Compounds from Wheat Flour in the Heating Process. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	6
8	Characterization of volatile compounds in different dried sea cucumber cultivars. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1439-1448	2.8	4
7	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> , 2018 , 11, 479-485	3.4	10
6	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> , 2018 , 66, 45-52	5.7	8
5	Comprehensive evaluation of malt volatile compounds contaminated by <i>Fusarium graminearum</i> during malting. <i>Journal of the Institute of Brewing</i> , 2017 , 123, 480-487	2	6
4	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> , 2016 , 122, 237-242	2	2
3	Volatile metabolite profiling of malt contaminated by <i>Fusarium poae</i> during malting. <i>Journal of Cereal Science</i> , 2015 , 66, 37-45	3.8	5
2	Characterization of volatile aroma compounds in different brewing barley cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2015 , 95, 915-21	4.3	37
1	Analysis of volatile compounds from a malting process using headspace solid-phase micro-extraction and GC/MS. <i>Food Research International</i> , 2013 , 51, 783-789	7	71