

Feng Chen

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.

252
papers

7,559
citations

49
h-index

75
g-index

266
ext. papers

9,305
ext. citations

5.5
avg. IF

6.21
L-index

#	Paper	IF	Citations
252	β-Glucosidase improve the aroma of the tea infusion made from a spray-dried Oolong tea instant. <i>LWT - Food Science and Technology</i> , 2022 , 159, 113175	5.4	1
251	Tracking volatile flavor changes during two years of aging of Chinese vinegar by HS-SPME-GC-MS and GC-O. <i>Journal of Food Composition and Analysis</i> , 2022 , 106, 104295	4.1	0
250	The identification of biotransformation pathways for removing fishy malodor from <i>Bangia fusco-purpurea</i> using fermentation with <i>Saccharomyces cerevisiae</i> .. <i>Food Chemistry</i> , 2022 , 380, 132103	8.5	0
249	Effects of sleep deprivation of various durations on novelty-related object recognition memory and object location memory in mice. <i>Behavioural Brain Research</i> , 2022 , 418, 113621	3.4	2
248	Holothurian fucosylated chondroitin sulfates and their potential benefits for human health: Structures and biological activities. <i>Carbohydrate Polymers</i> , 2022 , 275, 118691	10.3	2
247	Polysaccharide-Zein Composite Nanoparticles for Enhancing Cellular Uptake and Oral Bioavailability of Curcumin: Characterization, Anti-colorectal Cancer Effect, and Pharmacokinetics.. <i>Frontiers in Nutrition</i> , 2022 , 9, 846282	6.2	1
246	Recent Advances in Understanding the Structural and Functional Evolution of FtsH Proteases.. <i>Frontiers in Plant Science</i> , 2022 , 13, 837528	6.2	0
245	A novel formation pathway of N-(carboxyethyl)lysine from lactic acid during high temperature exposure in wheat sourdough bread and chemical model.. <i>Food Chemistry</i> , 2022 , 388, 132942	8.5	
244	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 5449-5488	16.4	4
243	Multi-Mechanistic Antidiabetic Potential of Astaxanthin: An Update on Preclinical and Clinical Evidence. <i>Molecular Nutrition and Food Research</i> , 2021 , e2100252	5.9	1
242	Rutaecarpine Ameliorated High Sucrose-Induced Alzheimer's Disease Like Pathological and Cognitive Impairments in Mice. <i>Rejuvenation Research</i> , 2021 , 24, 181-190	2.6	1
241	Consistency changes of potential lipid markers in acne patients of different ages and their role in acne pathogenesis. <i>Journal of Cosmetic Dermatology</i> , 2021 , 20, 2031-2035	2.5	2
240	Lipidomics demonstrates the association of sex hormones with sebum. <i>Journal of Cosmetic Dermatology</i> , 2021 , 20, 2015-2019	2.5	4
239	Determination and comparison of flavor (retronasal) threshold values of 19 flavor compounds in Baijiu. <i>Journal of Food Science</i> , 2021 , 86, 2061-2074	3.4	4
238	Removal of the fishy malodor from <i>Bangia fusco-purpurea</i> via fermentation of <i>Saccharomyces cerevisiae</i> , <i>Acetobacter pasteurianus</i> , and <i>Lactobacillus plantarum</i> . <i>Journal of Food Biochemistry</i> , 2021 , 45, e13728	3.3	5
237	Optimization of ultrasonic-assisted extraction of polysaccharides from <i>Hemerocallis citrina</i> and the antioxidant activity study. <i>Journal of Food Science</i> , 2021 , 86, 3082-3096	3.4	3
236	Agronomic performance of high oleic, low linolenic soybean in Tennessee. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2021 , 98, 861-869	1.8	0

235	Comparison of determination of sugar-PMP derivatives by two different stationary phases and two HPLC detectors: C18 vs. amide columns and DAD vs. ELSD. <i>Journal of Food Composition and Analysis</i> , 2021 , 96, 103715	4.1	6
234	The apple dihydrochalcone phloretin suppresses growth and improves chemosensitivity of breast cancer cells via inhibition of cytoprotective autophagy. <i>Food and Function</i> , 2021 , 12, 177-190	6.1	7
233	Study on the skin status of mid-pregnancy women based on lipidomics. <i>Journal of Cosmetic Dermatology</i> , 2021 , 20, 955-963	2.5	2
232	Enzymatic hydrolysis and auto-isomerization during α -glucosidase treatment improve the aroma of instant white tea infusion. <i>Food Chemistry</i> , 2021 , 342, 128565	8.5	14
231	A novel potent inhibitor of 2-amino-1-methyl-6-phenylimidazo[4,5-b] pyridine (PhIP) formation from Chinese chive: Identification, inhibitory effect and action mechanism. <i>Food Chemistry</i> , 2021 , 345, 128753	8.5	4
230	Tyrosinase inhibition by -coumaric acid ethyl ester identified from camellia pollen. <i>Food Science and Nutrition</i> , 2021 , 9, 389-400	3.2	3
229	Metformin and cyanidin 3--galactoside from synergistically alleviate cognitive impairment in SAMP8 mice. <i>Food and Function</i> , 2021 , 12, 10994-11008	6.1	4
228	Oral administration of EGCG solution equivalent to daily achievable dosages of regular tea drinkers effectively suppresses miR483-3p induced metastasis of hepatocellular carcinoma cells in mice. <i>Food and Function</i> , 2021 , 12, 3381-3392	6.1	7
227	Tricoumaroylspermidine from rose exhibits inhibitory activity against ethanol-induced apoptosis in HepG2 cells. <i>Food and Function</i> , 2021 , 12, 5892-5902	6.1	1
226	Investigation of carbon and energy metabolic mechanism of mixotrophy in <i>Chromochloris zofingiensis</i> . <i>Biotechnology for Biofuels</i> , 2021 , 14, 36	7.8	7
225	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10907-10919	5.7	0
224	Systematic metabolic tools reveal underlying mechanism of product biosynthesis in <i>Chromochloris zofingiensis</i> . <i>Bioresource Technology</i> , 2021 , 337, 125406	11	5
223	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. <i>Food Research International</i> , 2021 , 149, 110712	7	1
222	Using green alga <i>Haematococcus pluvialis</i> for astaxanthin and lipid co-production: Advances and outlook. <i>Bioresource Technology</i> , 2021 , 340, 125736	11	14
221	Analysis of aroma-active volatiles in an SDE extract of white tea. <i>Food Science and Nutrition</i> , 2021 , 9, 6053-615	3.2	5
220	Adding sorbitol improves the thermostability of β -rhamnosidase from <i>Aspergillus niger</i> and increases the conversion of hesperidin.. <i>Journal of Food Biochemistry</i> , 2021 , e14055	3.3	0
219	Carotenoid Production from Microalgae: Biosynthesis, Salinity Responses and Novel Biotechnologies.. <i>Marine Drugs</i> , 2021 , 19,	6	7
218	Chinese chive and Mongolian leek suppress heterocyclic amine formation and enhance nutritional profile of roasted cod.. <i>RSC Advances</i> , 2020 , 10, 34996-35006	3.7	3

217	Simultaneous calcium recordings of hippocampal CA1 and primary motor cortex M1 and their relations to behavioral activities in freely moving epileptic mice. <i>Experimental Brain Research</i> , 2020 , 238, 1479-1488	2.3	4
216	Effects of superfine grinding on asparagus pomace. Part I: Changes on physicochemical and functional properties. <i>Journal of Food Science</i> , 2020 , 85, 1827-1833	3.4	4
215	Recent advances in processing food powders by using superfine grinding techniques: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2222-2255	16.4	29
214	Two-dimensional liquid chromatography analysis of all-trans-, 9-cis-, and 13-cis-astaxanthin in raw extracts from <i>Phaffia rhodozyma</i> . <i>Journal of Separation Science</i> , 2020 , 43, 3206-3215	3.4	3
213	Resveratrol: Evidence for Its Nephroprotective Effect in Diabetic Nephropathy. <i>Advances in Nutrition</i> , 2020 , 11, 1555-1568	10	9
212	Insights into the Role of 2-Methyl-3-furanthiol and 2-Furfurylthiol as Markers for the Differentiation of Chinese Light, Strong, and Soy Sauce Aroma Types of Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7946-7954	5.7	13
211	Aroma enhancement of instant green tea infusion using α -glucosidase and α -xylosidase. <i>Food Chemistry</i> , 2020 , 315, 126287	8.5	17
210	A Quantitative Analysis Model Established to Determine the Concentration of Each Source in Mixed Astaxanthin from Different Sources. <i>Molecules</i> , 2020 , 25,	4.8	2
209	Enhanced Photosynthesis of Carotenoids in Microalgae Driven by Light-Harvesting Gold Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 7600-7608	8.3	27
208	A novel fed-batch strategy enhances lipid and astaxanthin productivity without compromising biomass of <i>Chromochloris zofingiensis</i> . <i>Bioresource Technology</i> , 2020 , 308, 123306	11	18
207	Transient ischemia-reperfusion induces cortical hyperactivity and AMPAR trafficking in the somatosensory cortex. <i>Aging</i> , 2020 , 12, 4299-4321	5.6	3
206	Analysis of spatial distribution of bacterial community associated with accumulation of volatile compounds in Jiupei during the brewing of special-flavor liquor. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109620	5.4	8
205	Determination of the aroma changes of Zhengrong vinegar during different processing steps by SPME-GC/MS and GC-O. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 535-547	2.8	6
204	Untargeted and targeted metabolomics strategy for the classification of strong aroma-type baijiu (liquor) according to geographical origin using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2020 , 314, 126098	8.5	60
203	Evolution of the key odorants and aroma profiles in traditional Laowuzeng baijiu during its one-year ageing. <i>Food Chemistry</i> , 2020 , 310, 125898	8.5	24
202	Field Performance of High Oleic Soybeans with Mutant FAD2-1A and FAD2-1B Genes in Tennessee. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 49-56	1.8	5
201	Hypoglycaemic effect of all-trans astaxanthin through inhibiting α -glucosidase. <i>Journal of Functional Foods</i> , 2020 , 74, 104168	5.1	9
200	Time-resolved transcriptome analysis during transitions of sulfur nutritional status provides insight into triacylglycerol (TAG) and astaxanthin accumulation in the green alga. <i>Biotechnology for Biofuels</i> , 2020 , 13, 128	7.8	16

199	Effects of different brewing processes on the volatile flavor profiles of Chinese vinegar determined by HS-SPME-AEDA with GC-MS and GC-O. <i>LWT - Food Science and Technology</i> , 2020 , 133, 109969	5.4	10
198	HS-SPME and SDE combined with GC-MS and GC-O for characterization of flavor compounds in Zhizhonghe Wujiapi medicinal liquor. <i>Food Research International</i> , 2020 , 137, 109590	7	6
197	Characterization of the Aroma of an Instant White Tea Dried by Freeze Drying. <i>Molecules</i> , 2020 , 25,	4.8	7
196	Optimization of synthesis of carbohydrates and 1-phenyl-3-methyl-5-pyrazolone (PMP) by response surface methodology (RSM) for improved carbohydrate detection. <i>Food Chemistry</i> , 2020 , 309, 125686	8.5	10
195	Preparation of isoquercitrin by biotransformation of rutin using β -L-rhamnosidase from JMU-TS528 and HSCCC purification. <i>Preparative Biochemistry and Biotechnology</i> , 2020 , 50, 1-9	2.4	9
194	Characterization and Comparison of Aroma Profiles and Aroma-Active Compounds between Traditional and Modern Sichuan Vinegars by Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5154-5167	5.7	11
193	Cortical Plasticity Induced by Anodal Transcranial Pulsed Current Stimulation Investigated by Combining Two-Photon Imaging and Electrophysiological Recording. <i>Frontiers in Cellular Neuroscience</i> , 2019 , 13, 400	6.1	6
192	Characterization of volatile compounds in three commercial Chinese vinegars by SPME-GC-MS and GC-O. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108264	5.4	15
191	Isolation and functional analysis of squalene synthase gene in tea plant <i>Camellia sinensis</i> . <i>Plant Physiology and Biochemistry</i> , 2019 , 142, 53-58	5.4	12
190	DHA protects against monosodium urate-induced inflammation through modulation of oxidative stress. <i>Food and Function</i> , 2019 , 10, 4010-4021	6.1	9
189	Characterization of key aroma-active sulfur-containing compounds in Chinese Laobaigan Baijiu by gas chromatography-olfactometry and comprehensive two-dimensional gas chromatography coupled with sulfur chemiluminescence detection. <i>Food Chemistry</i> , 2019 , 297, 124959	8.5	30
188	Superfine grinding of <i>Dendrobium officinale</i> : the finer the better?. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2199-2208	3.8	3
187	Production and characterization of exopolysaccharides from <i>Chlorella zofingiensis</i> and <i>Chlorella vulgaris</i> with anti-colorectal cancer activity. <i>International Journal of Biological Macromolecules</i> , 2019 , 134, 976-983	7.9	33
186	Storage carbon metabolism of <i>Isochrysis zhangjiangensis</i> under different light intensities and its application for co-production of fucoxanthin and stearidonic acid. <i>Bioresource Technology</i> , 2019 , 282, 94-102	11	35
185	Characterization of exopolysaccharides produced by microalgae with antitumor activity on human colon cancer cells. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 761-767	7.9	48
184	Formation mechanism of aroma compounds in a glutathione-glucose reaction with fat or oxidized fat. <i>Food Chemistry</i> , 2019 , 270, 436-444	8.5	30
183	Fucoxanthin modulates cecal and fecal microbiota differently based on diet. <i>Food and Function</i> , 2019 , 10, 5644-5655	6.1	33
182	Application of high pressure processing to improve digestibility, reduce allergenicity, and avoid protein oxidation in cod (<i>Gadus morhua</i>). <i>Food Chemistry</i> , 2019 , 298, 125087	8.5	11

181	Microwave-assisted extraction of total saponins from <i>Physalis alkekengi</i> L. var. <i>franchetii</i> (Mast.) Makino and their in vitro anti-inflammatory activity. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2921-2934	2.8	2
180	Novel insights into mixotrophic cultivation of <i>Nitzschia laevis</i> for co-production of fucoxanthin and eicosapentaenoic acid. <i>Bioresource Technology</i> , 2019 , 294, 122145	11	22
179	Identification and Characterization of the Tyrosinase Inhibitory Activity of Caffeine from <i>Camellia</i> Pollen. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12741-12751	5.7	14
178	Characterization of key aroma compounds in Laobaigan Chinese Baijiu by GC-TOF/MS and means of molecular sensory science. <i>Flavour and Fragrance Journal</i> , 2019 , 34, 514-525	2.5	6
177	Comparison of volatile compositions of 15 different varieties of Chinese jujube (Mill.). <i>Journal of Food Science and Technology</i> , 2019 , 56, 1631-1640	3.3	10
176	Suppressive Interaction Approach for Masking Stale Note of Instant Ripened Pu-Erh Tea Products. <i>Molecules</i> , 2019 , 24,	4.8	10
175	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , 2019 , 278, 267-275	8.5	43
174	Cost-effective wastewater treatment in a continuous manner by a novel bio-photoelectrolysis cell (BPE) system. <i>Bioresource Technology</i> , 2019 , 273, 297-304	11	3
173	Light induces carotenoids accumulation in a heterotrophic docosahexaenoic acid producing microalga, <i>Cryptothecodinium</i> sp. SUN. <i>Bioresource Technology</i> , 2019 , 276, 177-182	11	13
172	Comparison of Aroma Profiles of Traditional and Modern Zhenjiang Aromatic Vinegars and Their Changes During the Vinegar Aging by SPME-GC-MS and GC-O. <i>Food Analytical Methods</i> , 2019 , 12, 544-557	3.4	14
171	Inhibitory effects of polysaccharide from <i>Diaphragma juglandis fructus</i> on α -amylase and α -glucosidase activity, streptozotocin-induced hyperglycemia model, advanced glycation end-products formation, and HO-induced oxidative damage. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 1080-1089	7.9	27
170	Optimization of reactions between reducing sugars and 1-phenyl-3-methyl-5-pyrazolone (PMP) by response surface methodology. <i>Food Chemistry</i> , 2018 , 254, 158-164	8.5	31
169	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , 2018 , 256, 373-379	8.5	33
168	Multi-element analysis of Baijiu (Chinese liquors) by ICP-MS and their classification according to geographical origin. <i>Food Quality and Safety</i> , 2018 , 2, 43-49	3.8	8
167	Validation of a QuEChERS-Based Gas Chromatography-Mass Spectrometry (GC-MS) Method for Analysis of Phthalate Esters in Grain Sorghum. <i>Journal of Food Science</i> , 2018 , 83, 892-901	3.4	8
166	Optical Depolarization of DCX-Expressing Cells Promoted Cognitive Recovery and Maturation of Newborn Neurons via the Wnt/ β Catenin Pathway. <i>Journal of Alzheimer's Disease</i> , 2018 , 63, 303-318	4.3	14
165	MALDI-TOF-MS characterization of N-linked glycoprotein derived from ginger with ACE inhibitory activity. <i>Food and Function</i> , 2018 , 9, 2755-2761	6.1	3
164	Effect of oxygen and heating on aromas of pummelo (<i>Citrus maxima</i>) essential oil. <i>Journal of Essential Oil Research</i> , 2018 , 30, 92-104	2.3	3

163	Identification and molecular docking study of novel angiotensin-converting enzyme inhibitory peptides from <i>Salmo salar</i> using in silico methods. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 3907-3914	4.3	24
162	Anti-Alzheimers activity and molecular mechanism of albumin-derived peptides against AChE and BChE. <i>Food and Function</i> , 2018 , 9, 1173-1178	6.1	21
161	Polysaccharides from <i>Diaphragma juglandis fructus</i> : Extraction optimization, antitumor, and immune-enhancement effects. <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 835-845	7.9	20
160	Characterization of aroma-impact compounds in dry jujubes (<i>Ziziphus jujube</i> Mill.) by aroma extract dilution analysis (AEDA) and gas chromatography-mass spectrometer (GC-MS). <i>International Journal of Food Properties</i> , 2018 , 21, 1844-1853	3	8
159	Water accelerated transformation of d-limonene induced by ultraviolet irradiation and air exposure. <i>Food Chemistry</i> , 2018 , 239, 434-441	8.5	2
158	Characterization of aromas of instant oolong tea and its counterparts treated with two crude enzymes from <i>Aspergillus niger</i> . <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13500	2.1	8
157	The enrichment and characterization of ginger-derived glycoprotein using magnetic particles. <i>Food Chemistry</i> , 2018 , 244, 164-168	8.5	6
156	Preparation and characterization of <i>Dendrobium officinale</i> powders through superfine grinding. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 1906-1913	4.3	13
155	Inhibitory effect of astaxanthin on pancreatic lipase with inhibition kinetics integrating molecular docking simulation. <i>Journal of Functional Foods</i> , 2018 , 48, 551-557	5.1	20
154	Characterization of key aroma compounds in Meilanchun sesame flavor style baijiu by application of aroma extract dilution analysis, quantitative measurements, aroma recombination, and omission/addition experiments.. <i>RSC Advances</i> , 2018 , 8, 23757-23767	3.7	34
153	Analysis of reducing sugars, organic acids and minerals in 15 cultivars of jujube (<i>Ziziphus jujuba</i> mill.) fruits in China. <i>Journal of Food Composition and Analysis</i> , 2018 , 73, 10-16	4.1	26
152	Development and characterization of an α -rhamnosidase mutant with improved thermostability and a higher efficiency for debittering orange juice. <i>Food Chemistry</i> , 2018 , 245, 1070-1078	8.5	16
151	Identification and the molecular mechanism of a novel myosin-derived ACE inhibitory peptide. <i>Food and Function</i> , 2018 , 9, 364-370	6.1	26
150	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatography-olfactometry, quantitative measurements, and sensory evaluation. <i>Food Research International</i> , 2018 , 105, 616-627	7	90
149	miRNA array analysis of plasma miRNA alterations in rats exposed to a high altitude hypoxic environment. <i>Molecular Medicine Reports</i> , 2018 , 18, 5502-5510	2.9	3
148	Performance assessment of food safety management system in the pork slaughter plants of China. <i>Food Control</i> , 2017 , 71, 264-272	6.2	16
147	Short- and long-term antihypertensive effect of egg protein-derived peptide QIGLF. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 551-555	4.3	14
146	Moisture-Absorption and Water Dynamics in the Powder of Egg Albumen Peptide, Met-Pro-Asp-Ala-His-Leu. <i>Journal of Food Science</i> , 2017 , 82, 53-60	3.4	5

145	Anti-hyperglycemic activity of polysaccharides from calyx of <i>Physalis alkekengi</i> var. <i>franchetii</i> Makino on alloxan-induced mice. <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 249-257	7.9	20
144	Identification of key volatiles responsible for aroma changes of egg white antioxidant peptides during storage by HS-SPME-GC-MS and sensory evaluation. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1118-1127	2.8	12
143	"Turn-off" fluorescent sensor for highly sensitive and specific simultaneous recognition of 29 famous green teas based on quantum dots combined with chemometrics. <i>Analytica Chimica Acta</i> , 2017 , 963, 119-128	6.6	19
142	Litchi Fruit LcNAC1 is a Target of LcMYC2 and Regulator of Fruit Senescence Through its Interaction with LcWRKY1. <i>Plant and Cell Physiology</i> , 2017 , 58, 1075-1089	4.9	16
141	Water dynamics of Ser-His-Glu-Cys-Asn powder and effects of moisture absorption on its chemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3124-3132	4.3	6
140	Effects of two enzyme extracts of on green tea aromas. <i>Food Science and Biotechnology</i> , 2017 , 26, 611-622	3	3
139	Proteomics analysis of <i>Fusarium proliferatum</i> under various initial pH during fumonisin production. <i>Journal of Proteomics</i> , 2017 , 164, 59-72	3.9	19
138	Effect of glycine on reaction of cysteine-xylose: Insights on initial Maillard stage intermediates to develop meat flavor. <i>Food Research International</i> , 2017 , 99, 444-453	7	35
137	Determination of β -aminobutyric acid in Chinese rice wines and its evolution during fermentation. <i>Journal of the Institute of Brewing</i> , 2017 , 123, 417-422	2	6
136	Recovery and purification of limonin from pummelo [<i>Citrus grandis</i>] peel using water extraction, ammonium sulfate precipitation and resin adsorption. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017 , 1060, 150-157	3.2	8
135	A comprehensive quality evaluation method by FT-NIR spectroscopy and chemometric: Fine classification and untargeted authentication against multiple frauds for Chinese <i>Ganoderma lucidum</i> . <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 182, 17-25	4.4	21
134	Roles of different initial Maillard intermediates and pathways in meat flavor formation for cysteine-xylose-glycine model reaction systems. <i>Food Chemistry</i> , 2017 , 232, 135-144	8.5	51
133	Characterization of odor-active compounds of various Chinese Wuliangye liquors by gas chromatography-olfactometry, gas chromatography-mass spectrometry and sensory evaluation. <i>International Journal of Food Properties</i> , 2017 , 20, S735-S745	3	22
132	A Microwave Flow Detector for Gradient Elution Liquid Chromatography. <i>Analytical Chemistry</i> , 2017 , 89, 10761-10768	7.8	6
131	Analysis of the aroma change of instant green tea induced by the treatment with enzymes from <i>Aspergillus niger</i> prepared by using tea stalk and potato dextrose medium. <i>Flavour and Fragrance Journal</i> , 2017 , 32, 451-460	2.5	10
130	Characterization of the key odorants of fennel essential oils of different regions using GC-MS and GC-O combined with partial least squares regression. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017 , 1063, 226-234	3.2	15
129	Biosynthesis of Neokestose Laurate Catalyzed by <i>Candida antarctica</i> Lipase B and Its Antimicrobial Activity against Food Pathogenic and Spoilage Bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 11092-11099	5.7	4
128	Evaluation of the synergism among volatile compounds in Oolong tea infusion by odour threshold with sensory analysis and E-nose. <i>Food Chemistry</i> , 2017 , 221, 1484-1490	8.5	89

127	Predicting Mildew Contamination and Shelf-Life of Sunflower Seeds and Soybeans by Fourier Transform Near-Infrared Spectroscopy and Chemometric Data Analysis. <i>Food Analytical Methods</i> , 2017 , 10, 1597-1608	3.4	6
126	Optimization of Headspace Solid-Phase Micro-Extraction and Its Application in Analysis of Volatile Compounds in Cherry Tomato by Gas Chromatography. <i>Food Analytical Methods</i> , 2017 , 10, 596-609	3.4	10
125	In vitro antioxidant activities of the novel pentapeptides Ser-His-Glu-Cys-Asn and Leu-Pro-Phe-Ala-Met and the relationship between activity and peptide secondary structure. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1945-1952	4.3	18
124	Identification of novel peptides from 3 to 10kDa pine nut (<i>Pinus koraiensis</i>) meal protein, with an exploration of the relationship between their antioxidant activities and secondary structure. <i>Food Chemistry</i> , 2017 , 219, 311-320	8.5	67
123	Rapid Assessment of the Toxicity of Fungal Compounds Using Luminescent <i>Vibrio qinghaiensis</i> sp. Q67. <i>Toxins</i> , 2017 , 9,	4.9	4
122	Separation and purification of astaxanthin from <i>Phaffia rhodozyma</i> by preparative high-speed counter-current chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016 , 1029-1030, 191-197	3.2	17
121	Characterization of volatile compounds in Cowart muscadine grape () during ripening stages using GC-MS combined with principal component analysis. <i>Food Science and Biotechnology</i> , 2016 , 25, 1319-1326	3.3	9
120	Novel synthesized 2, 4-DAPG analogues: antifungal activity, mechanism and toxicology. <i>Scientific Reports</i> , 2016 , 6, 32266	4.9	29
119	Discrimination of transgenic soybean seeds by terahertz spectroscopy. <i>Scientific Reports</i> , 2016 , 6, 35799	4.9	18
118	Effect of Fatty Acids Profile with Thermal Oxidation of Chicken Fat on Characteristic Aroma of Chicken Flavors Assessed by Gas Chromatography-Mass Spectrometry and Descriptive Sensory Analysis. <i>Food Science and Technology Research</i> , 2016 , 22, 245-254	0.8	4
117	Inhibitory mechanism of butylated hydroxyanisole against infection of <i>Fusarium proliferatum</i> based on comparative proteomic analysis. <i>Journal of Proteomics</i> , 2016 , 148, 1-11	3.9	7
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