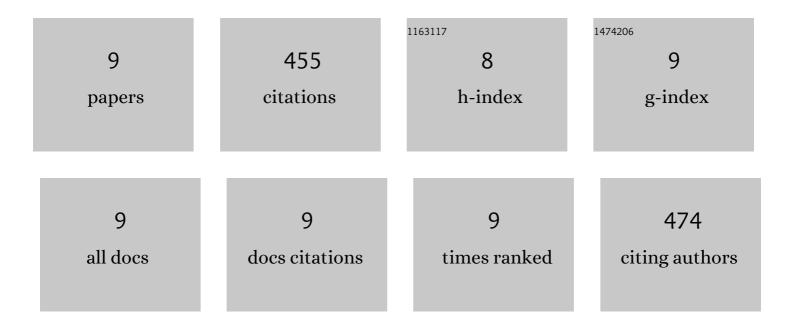
## Dandan Pu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2891516/publications.pdf Version: 2024-02-01



Πανισάνι Ριι

#	Article	IF	CITATIONS
1	Characterization of the dynamic texture perception and the impact factors on the bolus texture changes during oral processing. Food Chemistry, 2021, 339, 128078.	8.2	66
2	Characterization of the Key Aroma Compounds in the Fruit of Litsea pungens Hemsl. (LPH) by GC-MS/O, OAV, and Sensory Techniques. Journal of Food Quality, 2021, 2021, 1-9.	2.6	7
3	Multivariate relationships among sensory attributes and volatile components in commercial dry porcini mushrooms (Boletus edulis). Food Research International, 2020, 133, 109112.	6.2	42
4	Characterization of the key odorants contributing to retronasal olfaction during bread consumption. Food Chemistry, 2020, 318, 126520.	8.2	62
5	Characterization of the Key Aroma Compounds in Traditional Hunan Smoke-Cured Pork Leg (Larou,) Tj ETQq1 1 C Experiments. Foods, 2020, 9, 413.	).784314 r 4.3	gBT /Overlo 51
6	Characterization of the oral breakdown, sensory properties, and volatile release during mastication of white bread. Food Chemistry, 2019, 298, 125003.	8.2	35
7	Characterization of the aroma release and perception of white bread during oral processing by gas chromatography-ion mobility spectrometry and temporal dominance of sensations analysis. Food Research International, 2019, 123, 612-622.	6.2	64
8	Characterization of the key aroma compounds in white bread by aroma extract dilution analysis, quantitation, and sensory evaluation experiments. Journal of Food Processing and Preservation, 2019, 43, e13933.	2.0	27
9	Characterization and comparison of key aroma compounds in raw and dry porcini mushroom () Tj ETQq1 1 0.784 experiments. Food Chemistry, 2018, 258, 260-268.	314 rgBT . 8.2	/Overlock 10 101