

Dandan Pu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2891516/publications.pdf>

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9
papers

455
citations

1163117

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1474206

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9
all docs

9
docs citations

9
times ranked

474
citing authors

#	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 (<i>Boletus edulis</i>). 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 0.784314 rgBT /Overlock Experiments. Foods, 2020, 9, 413.	4.3	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 0.784314 rgBT /Overlock Experiments. Food Chemistry, 2018, 258, 260-268.	8.2	101