

# Jun Wang

## List of Publications by Year in descending order

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95  
papers

3,715  
citations

87888

38  
h-index

144013

57  
g-index

95  
all docs

95  
docs citations

95  
times ranked

3321  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of random forest, support vector machine and back propagation neural network for electronic tongue data classification: Application to the recognition of orange beverage and Chinese vinegar. <i>Sensors and Actuators B: Chemical</i> , 2013, 177, 970-980.	7.8	246
2	Analysis of pork adulteration in minced mutton using electronic nose of metal oxide sensors. <i>Journal of Food Engineering</i> , 2013, 119, 744-749.	5.2	154
3	The qualitative and quantitative assessment of tea quality based on E-nose, E-tongue and E-eye combined with chemometrics. <i>Food Chemistry</i> , 2019, 289, 482-489.	8.2	132
4	The prediction of food additives in the fruit juice based on electronic nose with chemometrics. <i>Food Chemistry</i> , 2017, 230, 208-214.	8.2	124
5	Rapid identification of tea quality by E-nose and computer vision combining with a synergetic data fusion strategy. <i>Journal of Food Engineering</i> , 2019, 241, 10-17.	5.2	110
6	Quality grade identification of green tea using the eigenvalues of PCA based on the E-nose signals. <i>Sensors and Actuators B: Chemical</i> , 2009, 140, 378-382.	7.8	105
7	Qualitative and quantitative analysis on aroma characteristics of ginseng at different ages using E-nose and GC-MS combined with chemometrics. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 102, 64-77.	2.8	102
8	Classification and regression of ELM, LVQ and SVM for E-nose data of strawberry juice. <i>Journal of Food Engineering</i> , 2015, 144, 77-85.	5.2	95
9	GO/Cu <sub>2</sub> O nanocomposite based QCM gas sensor for trimethylamine detection under low concentrations. <i>Sensors and Actuators B: Chemical</i> , 2018, 273, 498-504.	7.8	90
10	Discrimination and prediction of multiple beef freshness indexes based on electronic nose. <i>Sensors and Actuators B: Chemical</i> , 2012, 161, 381-389.	7.8	89
11	Fabrication of a sensitive gas sensor based on PPy/TiO <sub>2</sub> nanocomposites films by layer-by-layer self-assembly and its application in food storage. <i>Sensors and Actuators B: Chemical</i> , 2016, 233, 337-346.	7.8	89
12	Detection of adulteration in cherry tomato juices based on electronic nose and tongue: Comparison of different data fusion approaches. <i>Journal of Food Engineering</i> , 2014, 126, 89-97.	5.2	87
13	Qualification and quantisation of processed strawberry juice based on electronic nose and tongue. <i>LWT - Food Science and Technology</i> , 2015, 60, 115-123.	5.2	85
14	Quality grade identification of green tea using E-nose by CA and ANN. <i>LWT - Food Science and Technology</i> , 2008, 41, 1268-1273.	5.2	82
15	Discrimination and Characterization of Strawberry Juice Based on Electronic Nose and Tongue: Comparison of Different Juice Processing Approaches by LDA, PLSR, RF, and SVM. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 6426-6434.	5.2	74
16	Comparison of ELM, RF, and SVM on E-nose and E-tongue to trace the quality status of mandarin ( <i>Citrus unshiu</i> Marc.). <i>Journal of Food Engineering</i> , 2015, 166, 193-203.	5.2	69
17	Detecting internal quality of peanuts during storage using electronic nose responses combined with physicochemical methods. <i>Food Chemistry</i> , 2015, 177, 89-96.	8.2	65
18	Monitoring storage time and quality attribute of egg based on electronic nose. <i>Analytica Chimica Acta</i> , 2009, 650, 183-188.	5.4	57

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19	Application of Electronic Nose and Statistical Analysis to Predict Quality Indices of Peach. Food and Bioprocess Technology, 2012, 5, 65-72.	4.7	57
20	Early discrimination and growth tracking of <i>Aspergillus</i> spp. contamination in rice kernels using electronic nose. Food Chemistry, 2019, 292, 325-335.	8.2	56
21	Authenticating cherry tomato juices—Discussion of different data standardization and fusion approaches based on electronic nose and tongue. Food Research International, 2014, 60, 173-179.	6.2	53
22	Prediction of bruise susceptibility of harvested kiwifruit ( <i>Actinidia chinensis</i> ) using finite element method. Postharvest Biology and Technology, 2019, 152, 36-44.	6.0	53
23	Ripeness Prediction of Postharvest Kiwifruit Using a MOS E-Nose Combined with Chemometrics. Sensors, 2019, 19, 419.	3.8	52
24	Recent development of HS-GC-IMS technology in rapid and non-destructive detection of quality and contamination in agri-food products. TrAC - Trends in Analytical Chemistry, 2021, 144, 116435.	11.4	50
25	Identification of Tea Storage Times by Linear Discrimination Analysis and Back-Propagation Neural Network Techniques Based on the Eigenvalues of Principal Components Analysis of E-Nose Sensor Signals. Sensors, 2009, 9, 8073-8082.	3.8	48
26	Tracing floral and geographical origins of honeys by potentiometric and voltammetric electronic tongue. Computers and Electronics in Agriculture, 2014, 108, 112-122.	7.7	48
27	Internal quality detection of Chinese pecans ( <i>Carya cathayensis</i> ) during storage using electronic nose responses combined with physicochemical methods. Postharvest Biology and Technology, 2016, 118, 17-25.	6.0	48
28	Classification and prediction of rice wines with different marked ages by using a voltammetric electronic tongue. Biosensors and Bioelectronics, 2011, 26, 4767-4773.	10.1	47
29	Application of Sensory Evaluation, HS-SPME GC-MS, E-Nose, and E-Tongue for Quality Detection in Citrus Fruits. Journal of Food Science, 2015, 80, S2296-304.	3.1	47
30	Impulse response of pear fruit and its relation to Magness-Taylor firmness during storage. Postharvest Biology and Technology, 2005, 35, 209-215.	6.0	46
31	A novel framework for analyzing MOS E-nose data based on voting theory: Application to evaluate the internal quality of Chinese pecans. Sensors and Actuators B: Chemical, 2017, 242, 511-521.	7.8	46
32	Discrimination of different types damage of rice plants by electronic nose. Biosystems Engineering, 2011, 109, 250-257.	4.3	45
33	Discrimination of American ginseng and Asian ginseng using electronic nose and gas chromatography-mass spectrometry coupled with chemometrics. Journal of Ginseng Research, 2017, 41, 85-95.	5.7	45
34	Rapid detection of <i>Aspergillus</i> spp. infection levels on milled rice by headspace-gas chromatography ion-mobility spectrometry (HS-GC-IMS) and E-nose. LWT - Food Science and Technology, 2020, 132, 109758.	5.2	45
35	The measurement principles, working parameters and configurations of voltammetric electronic tongues and its applications for foodstuff analysis. Journal of Food Engineering, 2018, 217, 75-92.	5.2	43
36	Pulsed vacuum drying of wolfberry: Effects of infrared radiation heating and electronic panel contact heating methods on drying kinetics, color profile, and volatile compounds. Drying Technology, 2017, 35, 1312-1326.	3.1	42

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37	Use of electronic nose technology for identifying rice infestation by <i>Nilaparvata lugens</i> . <i>Sensors and Actuators B: Chemical</i> , 2011, 160, 15-21.	7.8	41
38	Fabrication and design of a toxic gas sensor based on polyaniline/titanium dioxide nanocomposite film by layer-by-layer self-assembly. <i>RSC Advances</i> , 2015, 5, 58211-58219.	3.6	41
39	An optimization of the MOS electronic nose sensor array for the detection of Chinese pecan quality. <i>Journal of Food Engineering</i> , 2017, 203, 25-31.	5.2	40
40	Prediction of egg storage time and yolk index based on electronic nose combined with chemometric methods. <i>LWT - Food Science and Technology</i> , 2017, 82, 369-376.	5.2	39
41	Comparison of spectral clustering, K-clustering and hierarchical clustering on e-nose datasets: Application to the recognition of material freshness, adulteration levels and pretreatment approaches for tomato juices. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2014, 133, 17-24.	3.5	38
42	Detection of hexanal in humid circumstances using hydrophobic molecularly imprinted polymers composite. <i>Sensors and Actuators B: Chemical</i> , 2019, 291, 141-147.	7.8	38
43	A novel target detection method for SAR images based on shadow proposal and saliency analysis. <i>Neurocomputing</i> , 2017, 267, 220-231.	5.9	35
44	Use of Electronic Nose and Tongue to Track Freshness of Cherry Tomatoes Squeezed for Juice Consumption: Comparison of Different Sensor Fusion Approaches. <i>Food and Bioprocess Technology</i> , 2015, 8, 158-170.	4.7	34
45	Nanoporous Functionalized WS <sub>2</sub> /MWCNTs Nanocomposite for Trimethylamine Detection Based on Quartz Crystal Microbalance Gas Sensor. <i>ACS Applied Materials &amp; Interfaces</i> , 2021, 13, 41339-41350.	8.0	33
46	Combination of an E-Nose and an E-Tongue for Adulteration Detection of Minced Mutton Mixed with Pork. <i>Journal of Food Quality</i> , 2019, 2019, 1-10.	2.6	32
47	Assessment of high pressure processed mandarin juice in the headspace by using electronic nose and chemometric analysis. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 42, 33-41.	5.6	28
48	Fabrication of a sensor array based on quartz crystal microbalance and the application in egg shelf life evaluation. <i>Sensors and Actuators B: Chemical</i> , 2018, 265, 394-402.	7.8	28
49	Tea quality evaluation by applying E-nose combined with chemometrics methods. <i>Journal of Food Science and Technology</i> , 2021, 58, 1549-1561.	2.8	28
50	Identification of the Rice Wines with Different Marked Ages by Electronic Nose Coupled with Smartphone and Cloud Storage Platform. <i>Sensors</i> , 2017, 17, 2500.	3.8	27
51	Evaluation of trunk borer infestation duration using MOS E-nose combined with different feature extraction methods and GS-SVM. <i>Computers and Electronics in Agriculture</i> , 2020, 170, 105293.	7.7	27
52	Fabrication of conducting polymer/noble metal nanocomposite modified electrodes for glucose, ascorbic acid and tyrosine detection and its application to identify the marked ages of rice wines. <i>Sensors and Actuators B: Chemical</i> , 2018, 255, 895-906.	7.8	25
53	The classification and prediction of green teas by electrochemical response data extraction and fusion approaches based on the combination of e-nose and e-tongue. <i>RSC Advances</i> , 2015, 5, 106959-106970.	3.6	23
54	Tracing internal quality and aroma of a red-fleshed kiwifruit during ripening by means of GC-MS and E-nose. <i>RSC Advances</i> , 2019, 9, 21164-21174.	3.6	23

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55	Hydrophobic amino-functionalized graphene oxide nanocomposite for aldehydes detection in fish filets. <i>Sensors and Actuators B: Chemical</i> , 2020, 306, 127579.	7.8	23
56	HFIP-functionalized electrospun WO <sub>3</sub> hollow nanofibers/rGO as an efficient double layer sensing material for dimethyl methylphosphonate gas under UV-Light irradiation. <i>Journal of Alloys and Compounds</i> , 2020, 832, 154999.	5.5	23
57	Discrimination of pork/chicken adulteration in minced mutton by electronic taste system. <i>International Journal of Food Science and Technology</i> , 2019, 54, 670-678.	2.7	22
58	Collaborative Analysis on the Marked Ages of Rice Wines by Electronic Tongue and Nose based on Different Feature Data Sets. <i>Sensors</i> , 2020, 20, 1065.	3.8	22
59	Development of Multifrequency-Swept Microwave Sensing System for Moisture Measurement of Sweet Corn With Deep Neural Network. <i>IEEE Transactions on Instrumentation and Measurement</i> , 2020, 69, 6446-6454.	4.7	22
60	Quality tracing of peanuts using an array of metal-oxide based gas sensors combined with chemometrics methods. <i>Postharvest Biology and Technology</i> , 2017, 128, 98-104.	6.0	21
61	Discrimination of wood borers infested <i>Platyclusus orientalis</i> trunks using quartz crystal microbalance gas sensor array. <i>Sensors and Actuators B: Chemical</i> , 2020, 309, 127767.	7.8	21
62	Application of e-nose and e-tongue to measure the freshness of cherry tomatoes squeezed for juice consumption. <i>Analytical Methods</i> , 2014, 6, 3133.	2.7	18
63	Detection of hexanal and 1-octen-3-ol in refrigerated grass carp filets using a QCM gas sensor based on hydrophobic Cu(I)-Cys nanocomposite. <i>Sensors and Actuators B: Chemical</i> , 2020, 305, 127476.	7.8	16
64	Detection of pest species with different ratios in tea plant based on electronic nose. <i>Annals of Applied Biology</i> , 2019, 174, 209-218.	2.5	15
65	Evaluation of E-nose data analyses for discrimination of tea plants with different damage types. <i>Journal of Plant Diseases and Protection</i> , 2019, 126, 29-38.	2.9	14
66	Targeted versus Nontargeted Green Strategies Based on Headspace-Gas Chromatography-Ion Mobility Spectrometry Combined with Chemometrics for Rapid Detection of Fungal Contamination on Wheat Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12719-12728.	5.2	13
67	Effects on relaxation properties of Chinese cabbage ( <i>Brassica campestris</i> L.) subjected to different compression directions. <i>Biosystems Engineering</i> , 2021, 207, 81-91.	4.3	12
68	Determination of the flavours and marked ages of rice wines using a taste sensing system combined with the Weber-Fechner law and chemometric methods. <i>Analytical Methods</i> , 2016, 8, 6361-6371.	2.7	11
69	Optimisation and dynamic simulation of a conveying and top breaking system for whole-stalk sugarcane harvesters. <i>Biosystems Engineering</i> , 2020, 197, 156-169.	4.3	11
70	Rapid determination of potential aflatoxigenic fungi contamination on peanut kernels during storage by data fusion of HS-GC-IMS and fluorescence spectroscopy. <i>Postharvest Biology and Technology</i> , 2021, 171, 111361.	6.0	11
71	Discrimination of preserved licorice apricot using electronic tongue. <i>Mathematical and Computer Modelling</i> , 2013, 58, 743-751.	2.0	10
72	Discrimination of wood-boring beetles infested <i>Platyclusus orientalis</i> plants by using gas chromatography-ion mobility spectrometry. <i>Computers and Electronics in Agriculture</i> , 2021, 180, 105896.	7.7	10

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73	Qualitative and quantitative analysis of fatty acid profiles of Chinese pecans ( <i>Carya cathayensis</i> ) during storage using an electronic nose combined with chemometric methods. <i>RSC Advances</i> , 2017, 7, 46461-46471.	3.6	9
74	Relaxation characteristics for quality evaluation of Chinese cabbage. <i>Journal of Food Engineering</i> , 2021, 306, 110635.	5.2	9
75	Behavioral responses of <i>Platyclusus orientalis</i> plant volatiles to <i>Phloeosinus aubei</i> by GC-MS and HS-GC-IMS for discrimination of different invasive severity. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 5789-5798.	3.7	8
76	Performance Evaluation of a Chopper System for Sugarcane Harvester. <i>Sugar Tech</i> , 2019, 21, 825-837.	1.8	7
77	Nondestructive evaluation of Chinese cabbage quality using mechanical vibration response. <i>Computers and Electronics in Agriculture</i> , 2021, 188, 106317.	7.7	7
78	OM2S2: On-Line Moisture-Sensing System Using Multifrequency Microwave Signals Optimized by a Two-Stage Frequency Selection Framework. <i>IEEE Transactions on Industrial Electronics</i> , 2021, 68, 11501-11510.	7.9	7
79	Moisture measurement of tea leaves during withering using multifrequency microwave signals optimized by ant colony optimization. <i>Journal of Food Engineering</i> , 2022, 335, 111174.	5.2	7
80	Estimating Soil Penetration Resistance of Paddy Soils in the Plastic State Using Physical Properties. <i>Agronomy</i> , 2020, 10, 1914.	3.0	6
81	Early identification of <i>Aspergillus</i> spp. contamination in milled rice by e-nose combined with chemometrics. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4220-4228.	3.5	6
82	Identification of <i>Panax Notoginseng</i> Powder in Different Parts Based on the Electronic Nose and Time-Domain Feature Extraction. <i>Journal of the Electrochemical Society</i> , 2022, 169, 047510.	2.9	6
83	Nickel and copper foam electrodes modified with graphene or carbon nanotubes for electrochemical identification of Chinese rice wines. <i>Mikrochimica Acta</i> , 2017, 184, 3441-3451.	5.0	5
84	Fabrication and application of three-dimensional nanocomposites modified electrodes for evaluating the aging process of Huangjiu (Chinese rice wine). <i>Food Chemistry</i> , 2022, 372, 131158.	8.2	5
85	Thickness-Independent Measurement of Grain Moisture Content by Attenuation and Corrected Phase Shift of Microwave Signals at Multiple Optimized Frequencies. <i>IEEE Transactions on Industrial Electronics</i> , 2022, 69, 11785-11795.	7.9	5
86	An Electrochemical Biosensor Based on NiO Nanoflowers/Polymethylene Blue Composite for Non-Enzymatic Glucose Detection. <i>Journal of the Electrochemical Society</i> , 2020, 167, 146512.	2.9	5
87	Application of novel nanocomposite-modified electrodes for identifying rice wines of different brands. <i>RSC Advances</i> , 2018, 8, 13333-13343.	3.6	3
88	Effect of Storage Time and Packing Method on the Freshness of Dried <i>Lycium</i> Fruit Using Electronic Nose and Chemometrics. <i>Journal of Food Quality</i> , 2020, 2020, 1-8.	2.6	3
89	Estimation of Soil Shear Strength Indicators Using Soil Physical Properties of Paddy Soils in the Plastic State. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5609.	2.5	3
90	Untargeted rapid differentiation and targeted growth tracking of fungal contamination in rice grains based on headspace-gas chromatography-ion mobility spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2021, . .	3.5	3

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91	Effects of Vertical Smashing Rotary Tillage on Root Growth Characteristics and Yield of Broccoli. Agriculture (Switzerland), 2022, 12, 928.	3.1	3
92	Taste Characterization for the Quality Assessment of Dried <i>Lycium</i> Fruits. Journal of Food Quality, 2015, 38, 103-110.	2.6	2
93	Optimization of a Whole-Stalk Operating System after Sugarcane Base Cutting. Transactions of the ASABE, 2019, 62, 157-166.	1.1	2
94	Early identification of fungal leaf blight disease ( <i>Alternaria alternate</i> ) on <i>Platyclusus orientalis</i> plants by using gas chromatography-ion mobility spectrometry. Microchemical Journal, 2022, 179, 107505.	4.5	2
95	Gas chromatography-ion mobility spectrometric discrimination of trunk borer infested <i>Platyclusus orientalis</i> using a novel topographic segmentation strategy. Computers and Electronics in Agriculture, 2022, 199, 107125.	7.7	1