

Jun Wang

List of Publications by Year in descending order

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95
papers

3,715
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87888

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144013

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docs citations

95
times ranked

3321
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	Identification of Panax Notoginseng 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
4	Early identification of fungal leaf blight disease (<i>Alternaria alternate</i>) on <i>Platyclusus orientalis</i> plants by using gas chromatography-ion mobility spectrometry. <i>Microchemical Journal</i> , 2022, 179, 107505.	4.5	2
5	Gas chromatography-ion mobility spectrometric discrimination of trunk borer infested <i>Platyclusus orientalis</i> using a novel topographic segmentation strategy. <i>Computers and Electronics in Agriculture</i> , 2022, 199, 107125.	7.7	1
6	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
7	Effects of Vertical Smashing Rotary Tillage on Root Growth Characteristics and Yield of Broccoli. <i>Agriculture (Switzerland)</i> , 2022, 12, 928.	3.1	3
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	Nanoporous Functionalized WS ₂ /MWCNTs Nanocomposite for Trimethylamine Detection Based on Quartz Crystal Microbalance Gas Sensor. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 41339-41350.	8.0	33
16	Nondestructive evaluation of Chinese cabbage quality using mechanical vibration response. <i>Computers and Electronics in Agriculture</i> , 2021, 188, 106317.	7.7	7
17	Relaxation characteristics for quality evaluation of Chinese cabbage. <i>Journal of Food Engineering</i> , 2021, 306, 110635.	5.2	9
18	Recent development of HS-GC-IMS technology in rapid and non-destructive detection of quality and contamination in agri-food products. <i>TrAC - Trends in Analytical Chemistry</i> , 2021, 144, 116435.	11.4	50

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19	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
20	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
21	Hydrophobic amino-functionalized graphene oxide nanocomposite for aldehydes detection in fish fillets. <i>Sensors and Actuators B: Chemical</i> , 2020, 306, 127579.	7.8	23
22	Detection of hexanal and 1-octen-3-ol in refrigerated grass carp fillets 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
23	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
24	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
25	Estimating Soil Penetration Resistance of Paddy Soils in the Plastic State Using Physical Properties. <i>Agronomy</i> , 2020, 10, 1914.	3.0	6
26	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
27	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. <i>LWT - Food Science and Technology</i> , 2020, 132, 109758.	5.2	45
28	HFIP-functionalized electrospun WO ₃ 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
29	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
30	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
31	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
32	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
33	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
34	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
35	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
36	Ripeness Prediction of Postharvest Kiwifruit Using a MOS E-Nose Combined with Chemometrics. <i>Sensors</i> , 2019, 19, 419.	3.8	52

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37	Early discrimination and growth tracking of <i>Aspergillus</i> spp. contamination in rice kernels using electronic nose. <i>Food Chemistry</i> , 2019, 292, 325-335.	8.2	56
38	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
39	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
40	Optimization of a Whole-Stalk Operating System after Sugarcane Base Cutting. <i>Transactions of the ASABE</i> , 2019, 62, 157-166.	1.1	2
41	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
42	Performance Evaluation of a Chopper System for Sugarcane Harvester. <i>Sugar Tech</i> , 2019, 21, 825-837.	1.8	7
43	Prediction of bruise susceptibility of harvested kiwifruit (<i>Actinidia chinensis</i>) using finite element method. <i>Postharvest Biology and Technology</i> , 2019, 152, 36-44.	6.0	53
44	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
45	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
46	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
47	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
48	Application of novel nanocomposite-modified electrodes for identifying rice wines of different brands. <i>RSC Advances</i> , 2018, 8, 13333-13343.	3.6	3
49	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
50	The measurement principles, working parameters and configurations of voltammetric electronic tongues and its applications for foodstuff analysis. <i>Journal of Food Engineering</i> , 2018, 217, 75-92.	5.2	43
51	GO/Cu ₂ 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
52	Discrimination of American ginseng and Asian ginseng using electronic nose and gas chromatography-mass spectrometry coupled with chemometrics. <i>Journal of Ginseng Research</i> , 2017, 41, 85-95.	5.7	45
53	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
54	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

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55	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
56	Pulsed vacuum drying of wolfberry: Effects of infrared radiation heating and electronic panel contact heating methods on drying kinetics, color profile, and volatile compounds. <i>Drying Technology</i> , 2017, 35, 1312-1326.	3.1	42
57	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
58	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
59	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
60	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
61	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
62	A novel framework for analyzing MOS E-nose data based on voting theory: Application to evaluate the internal quality of Chinese pecans. <i>Sensors and Actuators B: Chemical</i> , 2017, 242, 511-521.	7.8	46
63	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
64	Internal quality detection of Chinese pecans (<i>Carya cathayensis</i>) during storage using electronic nose responses combined with physicochemical methods. <i>Postharvest Biology and Technology</i> , 2016, 118, 17-25.	6.0	48
65	Fabrication of a sensitive gas sensor based on PPy/TiO ₂ 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
66	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
67	Application of Sensory Evaluation, HS-SPME GC-MS, E-nose, and E-tongue for Quality Detection in Citrus Fruits. <i>Journal of Food Science</i> , 2015, 80, S2296-304.	3.1	47
68	Taste Characterization for the Quality Assessment of Dried <i>Lycium</i> Fruits. <i>Journal of Food Quality</i> , 2015, 38, 103-110.	2.6	2
69	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
70	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
71	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
72	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

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73	Comparison of ELM, RF, and SVM on E-nose and E-tongue to trace the quality status of mandarin (Citrus unshiu Marc.). Journal of Food Engineering, 2015, 166, 193-203.	5.2	69
74	Classification and regression of ELM, LVQ and SVM for E-nose data of strawberry juice. Journal of Food Engineering, 2015, 144, 77-85.	5.2	95
75	Qualitative and quantitative analysis on aroma characteristics of ginseng at different ages using E-nose and GC-MS combined with chemometrics. Journal of Pharmaceutical and Biomedical Analysis, 2015, 102, 64-77.	2.8	102
76	Qualification and quantisation of processed strawberry juice based on electronic nose and tongue. LWT - Food Science and Technology, 2015, 60, 115-123.	5.2	85
77	Detection of adulteration in cherry tomato juices based on electronic nose and tongue: Comparison of different data fusion approaches. Journal of Food Engineering, 2014, 126, 89-97.	5.2	87
78	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. Chemometrics and Intelligent Laboratory Systems, 2014, 133, 17-24.	3.5	38
79	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
80	Application of e-nose and e-tongue to measure the freshness of cherry tomatoes squeezed for juice consumption. Analytical Methods, 2014, 6, 3133.	2.7	18
81	Discrimination and Characterization of Strawberry Juice Based on Electronic Nose and Tongue: Comparison of Different Juice Processing Approaches by LDA, PLSR, RF, and SVM. Journal of Agricultural and Food Chemistry, 2014, 62, 6426-6434.	5.2	74
82	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
83	Analysis of pork adulteration in minced mutton using electronic nose of metal oxide sensors. Journal of Food Engineering, 2013, 119, 744-749.	5.2	154
84	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. Sensors and Actuators B: Chemical, 2013, 177, 970-980.	7.8	246
85	Discrimination of preserved licorice apricot using electronic tongue. Mathematical and Computer Modelling, 2013, 58, 743-751.	2.0	10
86	Discrimination and prediction of multiple beef freshness indexes based on electronic nose. Sensors and Actuators B: Chemical, 2012, 161, 381-389.	7.8	89
87	Application of Electronic Nose and Statistical Analysis to Predict Quality Indices of Peach. Food and Bioprocess Technology, 2012, 5, 65-72.	4.7	57
88	Use of electronic nose technology for identifying rice infestation by Nilaparvata lugens. Sensors and Actuators B: Chemical, 2011, 160, 15-21.	7.8	41
89	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
90	Discrimination of different types damage of rice plants by electronic nose. Biosystems Engineering, 2011, 109, 250-257.	4.3	45

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91	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. <i>Sensors</i> , 2009, 9, 8073-8082.	3.8	48
92	Monitoring storage time and quality attribute of egg based on electronic nose. <i>Analytica Chimica Acta</i> , 2009, 650, 183-188.	5.4	57
93	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
94	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
95	Impulse response of pear fruit and its relation to Magness-Taylor firmness during storage. <i>Postharvest Biology and Technology</i> , 2005, 35, 209-215.	6.0	46