

Shaoping Fu

List of Publications by Citations

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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.

14
papers

415
citations

8
h-index

14
g-index

14
ext. papers

459
ext. citations

3.8
avg, IF

2.68
L-index

#	Paper	IF	Citations
14	Determination of phenolic compounds in modern and old varieties of durum wheat using liquid chromatography coupled with time-of-flight mass spectrometry. <i>Journal of Chromatography A</i> , 2009 , 1216, 7229-40	4.5	122
13	Qualitative screening of phenolic compounds in olive leaf extracts by hyphenated liquid chromatography and preliminary evaluation of cytotoxic activity against human breast cancer cells. <i>Analytical and Bioanalytical Chemistry</i> , 2010 , 397, 643-54	4.4	95
12	Characterization of steroidal saponins in crude extracts from <i>Dioscorea zingiberensis</i> C. H. Wright by ultra-performance liquid chromatography/electrospray ionization quadrupole time-of-flight tandem mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010 , 53, 462-74	3.5	64
11	Characterization of isomers of oleuropein aglycon in olive oils by rapid-resolution liquid chromatography coupled to electrospray time-of-flight and ion trap tandem mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2009 , 23, 51-9	2.2	43
10	Tentative characterization of novel phenolic compounds in extra virgin olive oils by rapid-resolution liquid chromatography coupled with mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 11140-7	5.7	39
9	HPLC/CE-ESI-TOF-MS methods for the characterization of polyphenols in almond-skin extracts. <i>Electrophoresis</i> , 2010 , 31, 2289-96	3.6	26
8	Chemical constituents of the essential oil of <i>Asarum forbesii</i> Maxim (Aristolochiaceae). <i>Flavour and Fragrance Journal</i> , 2005 , 20, 318-320	2.5	10
7	Effects of heating on virgin olive oils and their blends: focus on modifications of phenolic fraction. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 8158-66	5.7	9
6	Physicochemical characterization of the <i>Strychnos</i> alkaloids by capillary zone electrophoresis. <i>Analytical Sciences</i> , 2005 , 21, 1303-8	1.7	4
5	The Essential Oil of <i>Cynanchum paniculatum</i> (Bge.) Kitag (Asclepiadaceae). <i>Journal of Essential Oil Research</i> , 2005 , 17, 630-631	2.3	2
4	Supercritical Fluid CO ₂ Extraction and Microcapsule Preparation of Residue Oil Rich in Zeaxanthin Dipalmitate. <i>Foods</i> , 2021 , 10,	4.9	1
3	Determination of Dissociation Constants of <i>Strychnos</i> Alkaloids from <i>Strychnos nux-vomica</i> L. by Capillary Electrophoresis. <i>Mikrochimica Acta</i> , 2005 , 150, 305-310	5.8	0
2	Assessment of Spoilage Microbiota of Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Storage by 16S rDNA Sequencing. <i>Journal of Food Quality</i> , 2022 , 2022, 1-10	2.7	0
1	Application of Biotechnology in Specific Spoilage Organisms of Aquatic Products.. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022 , 10, 895283	5.8	0