

# Shaoping Fu

## List of Publications by Year in descending order

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14  
papers

505  
citations

1162367

8  
h-index

1058022

14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

920  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | 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.  | 1.4 | 6         |
| 2  | Application of Biotechnology in Specific Spoilage Organisms of Aquatic Products. <i>Frontiers in Bioengineering and Biotechnology</i> , 2022, 10, 895283.  | 2.0 | 9         |
| 3  | Supercritical Fluid CO <sub>2</sub> Extraction and Microcapsule Preparation of Lycium barbarum Residue Oil Rich in Zeaxanthin Dipalmitate. <i>Foods</i> , 2021, 10, 1468.  | 1.9 | 3         |
| 4  | 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, 643-654.   | 1.9 | 119       |
| 5  | HPLC/CE-ESI-TOF-MS methods for the characterization of polyphenols in almond skin extracts. <i>Electrophoresis</i> , 2010, 31, 2289-2296.  | 1.3 | 27        |
| 6  | 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, 462-474. | 1.4 | 73        |
| 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, 8158-8166.  | 2.4 | 9         |
| 8  | 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, 51-59.  | 0.7 | 46        |
| 9  | 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, 7229-7240.  | 1.8 | 151       |
| 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, 11140-11147.   | 2.4 | 42        |
| 11 | Physicochemical Characterization of the Strychnos Alkaloids by Capillary Zone Electrophoresis. <i>Analytical Sciences</i> , 2005, 21, 1303-1308.   | 0.8 | 5         |
| 12 | Chemical constituents of the essential oil of <i>Asarum forbesii</i> Maxim (Aristolochiaceae). <i>Flavour and Fragrance Journal</i> , 2005, 20, 318-320.   | 1.2 | 12        |
| 13 | Determination of Dissociation Constants of Strychnos Alkaloids from <i>Strychnos nux-vomica</i> L. by Capillary Electrophoresis. <i>Mikrochimica Acta</i> , 2005, 150, 305-310.  | 2.5 | 1         |
| 14 | The Essential Oil of <i>Cynanchum paniculatum</i> (Bge.) Kitag (Asclepiadaceae). <i>Journal of Essential Oil Research</i> , 2005, 17, 630-631.   | 1.3 | 2         |