

Pao Li

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

483
citations

687363

13
h-index

713466

21
g-index

31
all docs

31
docs citations

31
times ranked

407
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristic fingerprints and volatile flavor compound variations in Liuyang Douchi during fermentation via HS-GC-IMS and HS-SPME-GC-MS. <i>Food Chemistry</i> , 2021, 361, 130055.	8.2	136
2	Rapid and nondestructive analysis of pharmaceutical products using near-infrared diffuse reflectance spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 70, 288-294.	2.8	43
3	Investigation of the interaction for three Citrus flavonoids and α -amylase by surface plasmon resonance. <i>Food Research International</i> , 2017, 97, 1-6.	6.2	34
4	Rapid and selective extraction of norfloxacin from milk using magnetic molecular imprinting polymers nanoparticles. <i>Food Chemistry</i> , 2021, 353, 129464.	8.2	27
5	A simple and nondestructive approach for the analysis of soluble solid content in citrus by using portable visible to near-infrared spectroscopy. <i>Food Science and Nutrition</i> , 2020, 8, 2543-2552.	3.4	24
6	GC-MS Characterization of Volatile Flavor Compounds in Stinky Tofu Brine by Optimization of Headspace Solid-Phase Microextraction Conditions. <i>Molecules</i> , 2018, 23, 3155.	3.8	23
7	A highly sensitive tetracycline sensor based on a combination of magnetic molecularly imprinted polymer nanoparticles and surface plasmon resonance detection. <i>Mikrochimica Acta</i> , 2019, 186, 637.	5.0	23
8	Untargeted metabolomics analysis of <i>Mucor racemosus</i> Douchi fermentation process by gas chromatography with time-of-flight mass spectrometry. <i>Food Science and Nutrition</i> , 2019, 7, 1865-1874.	3.4	16
9	Preparation of Magnetic Molecularly Imprinted Polymer (MMIP) Nanoparticles (NPs) for the Selective Extraction of Tetracycline from Milk. <i>Analytical Letters</i> , 2020, 53, 1097-1112.	1.8	16
10	Improvement of antifungal activity of a culture filtrate of endophytic <i>Bacillus amyloliquefaciens</i> isolated from kiwifruit and its effect on postharvest quality of kiwifruit. <i>Journal of Food Biochemistry</i> , 2021, 45, e13551.	2.9	16
11	Illumina MiSeq sequencing reveals microbial community succession in salted peppers with different salinity during preservation. <i>Food Research International</i> , 2021, 143, 110234.	6.2	16
12	A novel multivariate calibration method based on variable adaptive boosting partial least squares algorithm. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018, 176, 157-161.	3.5	15
13	The formation mechanisms of key flavor substances in stinky tofu brine based on metabolism of aromatic amino acids. <i>Food Chemistry</i> , 2022, 392, 133253.	8.2	15
14	A Rapid and Nondestructive Approach for the Classification of Different-Age <i>Citri Reticulatae</i> Pericarpium Using Portable Near Infrared Spectroscopy. <i>Sensors</i> , 2020, 20, 1586.	3.8	13
15	A novel method for the nondestructive classification of different-age <i>Citri Reticulatae</i> Pericarpium based on data combination technique. <i>Food Science and Nutrition</i> , 2021, 9, 943-951.	3.4	9
16	Analysis of microbial community and the characterization of <i>Aspergillus flavus</i> in Liuyang Douchi during fermentation. <i>LWT - Food Science and Technology</i> , 2022, 154, 112567.	5.2	9
17	Synthesis, characterization and absorption evaluation of bifunctional monomer magnetic molecularly imprinted polymers nanoparticles for the extraction of 6-benzylaminopurine from vegetables. <i>Food Chemistry</i> , 2022, 386, 132792.	8.2	9
18	Nondestructive Characterization of Citrus Fruit by near-Infrared Diffuse Reflectance Spectroscopy (NIRDRS) with Principal Component Analysis (PCA) and Fisher Linear Discriminant Analysis (FLDA). <i>Analytical Letters</i> , 2022, 55, 2554-2563.	1.8	7

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19	Rapid analysis of phthalic acid esters in environmental water using fast elution gas chromatography with mass spectrometry and adaptive library spectra. <i>Journal of Separation Science</i> , 2014, 37, 1585-1590.	2.5	5
20	Generalized window factor analysis for selective analysis of the target component in real samples with complex matrices. <i>Journal of Chromatography A</i> , 2015, 1407, 203-207.	3.7	5
21	An assessment of the interaction for three <i>Chrysanthemum indicum</i> flavonoids and α -amylase by surface plasmon resonance. <i>Food Science and Nutrition</i> , 2020, 8, 620-628.	3.4	5
22	Fingerprints of volatile flavor compounds from southern stinky tofu brine with headspace solid-phase microextraction/gas chromatography-mass spectrometry and chemometric methods. <i>Food Science and Nutrition</i> , 2019, 7, 890-896.	3.4	3
23	A novel strategy of "pick the best of the best" for the nondestructive identification of <i>Poria cocos</i> based on near-infrared spectroscopy. <i>Food Science and Nutrition</i> , 2021, 9, 4176-4184.	3.4	3
24	Accurate nondestructive prediction of soluble solids content in citrus by near-infrared diffuse reflectance spectroscopy with characteristic variable selection. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	3
25	Study on the potential contribution of bacterial community on the volatile flavour of Yongfeng chilli paste. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5553-5565.	2.7	3
26	Standard signal extraction for analyzing target analytes in real samples with complex matrices. <i>Journal of Chemometrics</i> , 2015, 29, 300-308.	1.3	2
27	Improved inductively coupled plasma optical emission spectroscopy analysis of trace elements in complex matrices by chemometric resolution. <i>Journal of Analytical Atomic Spectrometry</i> , 2015, 30, 936-940.	3.0	2
28	Non-destructive prediction of the hotness of fresh pepper with a single scan using portable near infrared spectroscopy and a variable selection strategy. <i>Analytical Methods</i> , 2022, 14, 114-124.	2.7	1
29	Cover Image, Volume 7, Issue 2. <i>Food Science and Nutrition</i> , 2019, 7, i.	3.4	0
30	Cover Image, Volume 7, Issue 5. <i>Food Science and Nutrition</i> , 2019, 7, i-i.	3.4	0
31	Cover Image, Volume 8, Issue 1. <i>Food Science and Nutrition</i> , 2020, 8, i.	3.4	0