Liping Du

List of Publications by Year in descending order

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840585 887953 19 417 11 17 citations h-index g-index papers 19 19 19 479 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	A comparative study of volatile components in Dianhong teas from fresh leaves of four tea cultivars by using chromatography-mass spectrometry, multivariate data analysis, and descriptive sensory analysis. Food Research International, 2017, 100, 267-275.	2.9	61
2	Determination of phthalate esters in teas and tea infusions by gas chromatography–mass spectrometry. Food Chemistry, 2016, 197, 1200-1206.	4.2	60
3	Optimization of Headspace Solid-Phase Microextraction Coupled with Gas Chromatography–Mass Spectrometry for Detecting Methoxyphenolic Compounds in Pu-erh Tea. Journal of Agricultural and Food Chemistry, 2013, 61, 561-568.	2.4	59
4	Characterization of the key aroma-active compounds in high-grade Dianhong tea using GC-MS and GC-O combined with sensory-directed flavor analysis. Food Chemistry, 2022, 378, 132058.	4.2	46
5	Reduced Production of Higher Alcohols by <i>Saccharomyces cerevisiae</i> in Red Wine Fermentation by Simultaneously Overexpressing <i>BAT1</i> and Deleting <i>BAT2</i> Journal of Agricultural and Food Chemistry, 2017, 65, 6936-6942.	2.4	39
6	Analysis of volatile compounds in Chinese Laobaigan liquor using headspace solid-phase microextraction coupled with GC-MS. Analytical Methods, 2015, 7, 1906-1913.	1.3	22
7	Effect of <i>β</i> â€mannanase domain from <i>Trichoderma reesei</i> on its biochemical characters and synergistic hydrolysis of sugarcane bagasse. Journal of the Science of Food and Agriculture, 2018, 98, 2540-2547.	1.7	21
8	Improving freeze-tolerance of baker's yeast through seamless gene deletion of <i>NTH1</i> and <i>PUT1</i> . Journal of Industrial Microbiology and Biotechnology, 2016, 43, 817-828.	1.4	19
9	Isolation and structural analysis of hemicellulose from corncobs after a delignification pretreatment. Analytical Methods, 2016, 8, 7500-7506.	1.3	14
10	Evaluation and Optimization of a Superior Extraction Method for the Characterization of the Volatile Profile of Black Tea by HS-SPME/GC-MS. Food Analytical Methods, 2017, 10, 2481-2489.	1.3	13
11	Reducing diacetyl production of wine by overexpressing <i>BDH1 </i> and <i>BDH2 </i> ii> in <i> Saccharomyces uvarum </i> . Journal of Industrial Microbiology and Biotechnology, 2017, 44, 1541-1550.	1.4	13
12	Sensory and instrumental analysis-guided exploration of odor-active compounds recovery with oil during the water-boiling extraction of Pu-erh tea. Food Research International, 2020, 134, 109243.	2.9	11
13	Optimization of sodium percarbonate pretreatment for improving 2,3-butanediol production from corncob. Preparative Biochemistry and Biotechnology, 2018, 48, 218-225.	1.0	9
14	Optimization of an Aqueous Two-Phase System for the Determination of Trace Ethyl Carbamate in Red Wine. Journal of Food Protection, 2019, 82, 1377-1383.	0.8	9
15	Characterization of the key active aroma compounds in Pu-erh tea using gas chromatography–time of flight/mass spectrometry–olfactometry combined with five different evaluation methods. European Food Research and Technology, 2022, 248, 45-56.	1.6	8
16	Experimental Study on the Mechanism of Nitrogen Foam to Improve the Recovery of Bottom-Water Heavy Oil Reservoir. Energy & Examp; Fuels, 2022, 36, 3457-3467.	2.5	7
17	Efficient crude multi-enzyme produced by Trichoderma reesei using corncob for hydrolysis of lignocellulose. 3 Biotech, 2017, 7, 339.	1.1	6
18	Preparation of Glucan Sulfates with Different Degree of Substitution and Their Immunoprophylaxis Potentials in Escherichia coli Induced Mice Peritonitis. International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering, 2010, , .	0.0	0

ARTICLE IF CITATIONS

19 Notice of Retraction: Optimization the Protoplast Formation and Regeneration Conditions of Kluyveromyces marxianus and Saccharomyces cerevisiae., 2011,,... o