Liping Du

List of Publications by Citations

17 papers	242 citations	8 h-index	15 g-index
19 ext. papers	327 ext. citations	4.6 avg, IF	2.94 L-index

#	Paper	IF	Citations
17	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, 561-8	5.7	48
16	Determination of phthalate esters in teas and tea infusions by gas chromatography-mass spectrometry. *Food Chemistry*, **2016**, 197 Pt B, 1200-6	8.5	46
15	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	7	36
14	Reduced Production of Higher Alcohols by Saccharomyces cerevisiae in Red Wine Fermentation by Simultaneously Overexpressing BAT1 and Deleting BAT2. *Journal of Agricultural and Food Chemistry* , **2017**, 65, 6936-6942	5.7	26
13	Analysis of volatile compounds in Chinese Laobaigan liquor using headspace solid-phase microextraction coupled with GC-MS. *Analytical Methods*, **2015**, 7, 1906-1913	3.2	20
12	Improving freeze-tolerance of bakerꞌs yeast through seamless gene deletion of NTH1 and PUT1. *Journal of Industrial Microbiology and Biotechnology*, **2016**, 43, 817-28	4.2	12
11	Isolation and structural analysis of hemicellulose from corncobs after a delignification pretreatment. *Analytical Methods*, **2016**, 8, 7500-7506	3.2	9
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	3.4	8
9	Reducing diacetyl production of wine by overexpressing BDH1 and BDH2 in Saccharomyces uvarum. *Journal of Industrial Microbiology and Biotechnology*, **2017**, 44, 1541-1550	4.2	8
8	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	7	7
7	Effect of β-mannanase domain from Trichoderma reesei on its biochemical characters and synergistic hydrolysis of sugarcane bagasse. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2540-2547	4.3	7
6	Optimization of sodium percarbonate pretreatment for improving 2,3-butanediol production from corncob. *Preparative Biochemistry and Biotechnology*, **2018**, 48, 218-225	2.4	5
5	Efficient crude multi-enzyme produced by using corncob for hydrolysis of lignocellulose. *3 Biotech*, **2017**, 7, 339	2.8	4
4	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	2.5	4
3	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	8.5	1
2	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*,1	3.4	1
1	Experimental Study on the Mechanism of Nitrogen Foam to Improve the Recovery of Bottom-Water Heavy Oil Reservoir. *Energy & Fuels*, **2022**, 36, 3457-3467	4.1	0