

# Liping Du

## List of Publications by Year in Descending Order

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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.

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	Characterization of the key aroma-active compounds in high-grade Dianhong tea using GC-MS and GC-O combined with sensory-directed flavor analysis.. <i>Food Chemistry</i> , <b>2022</b> , 378, 132058	8.5	1
16	Experimental Study on the Mechanism of Nitrogen Foam to Improve the Recovery of Bottom-Water Heavy Oil Reservoir. <i>Energy &amp; Fuels</i> , <b>2022</b> , 36, 3457-3467	4.1	0
15	Sensory and instrumental analysis-guided exploration of odor-active compounds recovery with oil during the water-boiling extraction of Pu-erh tea. <i>Food Research International</i> , <b>2020</b> , 134, 109243	7	7
14	Optimization of an Aqueous Two-Phase System for the Determination of Trace Ethyl Carbamate in Red Wine. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 1377-1383	2.5	4
13	Optimization of sodium percarbonate pretreatment for improving 2,3-butanediol production from corncob. <i>Preparative Biochemistry and Biotechnology</i> , <b>2018</b> , 48, 218-225	2.4	5
12	Effect of $\beta$ -mannanase domain from <i>Trichoderma reesei</i> on its biochemical characters and synergistic hydrolysis of sugarcane bagasse. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 2540-2547	4.3	7
11	Evaluation and Optimization of a Superior Extraction Method for the Characterization of the Volatile Profile of Black Tea by HS-SPME/GC-MS. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 2481-2489	3.4	8
10	Efficient crude multi-enzyme produced by using corncob for hydrolysis of lignocellulose. <i>3 Biotech</i> , <b>2017</b> , 7, 339	2.8	4
9	Reducing diacetyl production of wine by overexpressing BDH1 and BDH2 in <i>Saccharomyces uvarum</i> . <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2017</b> , 44, 1541-1550	4.2	8
8	Reduced Production of Higher Alcohols by <i>Saccharomyces cerevisiae</i> in Red Wine Fermentation by Simultaneously Overexpressing BAT1 and Deleting BAT2. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 6936-6942	5.7	26
7	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. <i>Food Research International</i> , <b>2017</b> , 100, 267-275	7	36
6	Isolation and structural analysis of hemicellulose from corncobs after a delignification pretreatment. <i>Analytical Methods</i> , <b>2016</b> , 8, 7500-7506	3.2	9
5	Determination of phthalate esters in teas and tea infusions by gas chromatography-mass spectrometry. <i>Food Chemistry</i> , <b>2016</b> , 197 Pt B, 1200-6	8.5	46
4	Improving freeze-tolerance of bakers yeast through seamless gene deletion of NTH1 and PUT1. <i>Journal of Industrial Microbiology and Biotechnology</i> , <b>2016</b> , 43, 817-28	4.2	12
3	Analysis of volatile compounds in Chinese Laobaigan liquor using headspace solid-phase microextraction coupled with GC-MS. <i>Analytical Methods</i> , <b>2015</b> , 7, 1906-1913	3.2	20
2	Optimization of headspace solid-phase microextraction coupled with gas chromatography-mass spectrometry for detecting methoxyphenolic compounds in pu-erh tea. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 561-8	5.7	48
1	Characterization of the key active aroma compounds in Pu-erh tea using gas chromatography-time of flight/mass spectrometry/fluctometry combined with five different evaluation methods. <i>European Food Research and Technology</i> , <b>2011</b> , 33, 100-107	3.4	1

