Lei Zhao

List of Publications by Year
in descending order

19 papers	425 citations	933447 10 h-index	839539 18 g-index
19 all docs	19 docs citations	19 times ranked	443 citing authors

#	Article	IF	Citations
1	Evaluation of Chinese tea by the electronic tongue: Correlation with sensory properties and classification according to geographical origin and grade level. Food Research International, 2009, 42, 1462-1467.	6.2	111
2	A Framework for the Multi-Level Fusion of Electronic Nose and Electronic Tongue for Tea Quality Assessment. Sensors, 2017, 17, 1007.	3.8	59
3	New alkylamides from pericarps of Zanthoxylum bungeanum. Chinese Chemical Letters, 2012, 23, 1247-1250.	9.0	44
4	A Survey on Active Deep Learning: From Model Driven to Data Driven. ACM Computing Surveys, 2022, 54, 1-34.	23.0	35
5	The relationship between alkylamide compound content and pungency intensity of *Zanthoxylum bungeanum* based on sensory evaluation and ultra‐performance liquid chromatography‐mass spectrometry/ mass spectrometry (UPLC‐MS/MS) analysis. Journal of the Science of Food and Agriculture, 2019, 99, 1475-1483.	3.5	28
6	Pungency Evaluation of Hydroxyl-Sanshool Compounds After Dissolution in Taste Carriers Per Time-Related Characteristics. Chemical Senses, 2017, 42, 575-584.	2.0	25
7	The enhancement of the perception of saltiness by Sichuan pepper oleoresin in a NaCl model solution. Food Research International, 2020, 136, 109581.	6.2	17
8	Genetic Effects and Expression Patterns of the Nitrate Transporter (NRT) Gene Family in Populus tomentosa. Frontiers in Plant Science, 2021, 12, 661635.	3.6	16
9	Evaluation of the pungency intensity and time‐related aspects of Chinese *Zanthoxylum bungeanum* based on human sensation. Journal of Sensory Studies, 2018, 33, e12465.	1.6	15
10	Determination of Recognition Threshold and Just Noticeable Difference in the Sensory Perception of Pungency ofZanthoxylum bangeanum. International Journal of Food Properties, 2016, 19, 1044-1052.	3.0	13
11	LncRNA PMAT‐PtoMYB46 module represses PtoMATE and PtoARF2 promoting Pb2+ uptake and plant growth in poplar. Journal of Hazardous Materials, 2022, 433, 128769.	12.4	12
12	Band Selection With the Explanatory Gradient Saliency Maps of Convolutional Neural Networks. IEEE Geoscience and Remote Sensing Letters, 2020, 17, 2105-2109.	3.1	11
13	The Genetic Basis of Phosphorus Utilization Efficiency in Plants Provide New Insight into Woody Perennial Plants Improvement. International Journal of Molecular Sciences, 2022, 23, 2353.	4.1	10
14	Band Selection via Explanations From Convolutional Neural Networks. IEEE Access, 2020, 8, 56000-56014.	4.2	9
15	New reference standards for pungency intensity evaluation based on human sensory differentiations. Journal of Sensory Studies, 2018, 33, e12332.	1.6	5
16	Quantitative structure-pungency landscape of sanshool dietary components from Zanthoxylum species. Food Chemistry, 2021, 363, 130286.	8.2	5
17	Dynamic physiological and transcriptome changes reveal a potential relationship between the circadian clock and salt stress response in Ulmus pumila. Molecular Genetics and Genomics, 2022, 297, 303-317.	2.1	5
18	Pungency of Chinese pepper: Its perception and preference. , 2022, 2, 100009.		3

#	Article	IF	Citations
19	The influence of NaCl on the dynamic perception of the pungency sensation elicited by Sichuan pepper oleoresins. Food Research International, 2021, 149, 110660.	6.2	2