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	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
2	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
3	A Survey on Active Deep Learning: From Model Driven to Data Driven. ACM Computing Surveys, 2022, 54, 1-34.	23.0	35
4	Pungency of Chinese pepper: Its perception and preference. , 2022, 2, 100009.		3
5	LncRNA PMATâ€“PtoMYB46 module represses PtoMATE and PtoARF2 promoting Pb2+ uptake and plant growth in poplar. Journal of Hazardous Materials, 2022, 433, 128769.	12.4	12
6	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
7	Quantitative structure-pungency landscape of sanshool dietary components from Zanthoxylum species. Food Chemistry, 2021, 363, 130286.	8.2	5
8	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
9	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
10	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
11	Band Selection via Explanations From Convolutional Neural Networks. IEEE Access, 2020, 8, 56000-56014.	4.2	9
12	The relationship between alkylamide compound content and pungency intensity of Zanthoxylum bungeanum based on sensory evaluation and ultraâ€performance liquid chromatographyâ€mass spectrometry/ mass spectrometry (UPLCâ€MS/MS) analysis. Journal of the Science of Food and Agriculture, 2019, 99, 1475-1483.	3.5	28
13	New reference standards for pungency intensity evaluation based on human sensory differentiations. Journal of Sensory Studies, 2018, 33, e12332.	1.6	5
14	Evaluation of the pungency intensity and timeâ€related aspects of Chinese Zanthoxylum bungeanum based on human sensation. Journal of Sensory Studies, 2018, 33, e12465.	1.6	15
15	Pungency Evaluation of Hydroxyl-Sanshool Compounds After Dissolution in Taste Carriers Per Time-Related Characteristics. Chemical Senses, 2017, 42, 575-584.	2.0	25
16	A Framework for the Multi-Level Fusion of Electronic Nose and Electronic Tongue for Tea Quality Assessment. Sensors, 2017, 17, 1007.	3.8	59
17	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
18	New alkylamides from pericarps of Zanthoxylum bungeanum. Chinese Chemical Letters, 2012, 23, 1247-1250.	9.0	44

#	Article	IF	Citations
19	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