Baoguo Sun

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/696072/publications.pdf

Version: 2024-02-01

157	4,958	101496	133188
papers	citations	36 h-index	59 g-index

159	159	159	2914
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of Fermentation Processing on the Flavor of Baijiu. Journal of Agricultural and Food Chemistry, 2018, 66, 5425-5432.	2.4	475
2	Flavor mystery of Chinese traditional fermented baijiu: The great contribution of ester compounds. Food Chemistry, 2022, 369, 130920.	4.2	182
3	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatographyâ€“olfactometry, quantitative measurements, and sensory evaluation. Food Research International, 2018, 105, 616-627.	2.9	140
4	Characterization of the Key Odorants in Chinese Zhima Aroma-Type Baijiu by Gas Chromatographyâ€“Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Studies. Journal of Agricultural and Food Chemistry, 2016, 64, 5367-5374.	2.4	137
5	Characterization of key aroma compounds in Chinese Guojing sesame-flavor Baijiu by means of molecular sensory science. Food Chemistry, 2019, 284, 100-107.	4.2	126
6	Inhibitory effect of phenolic compounds and plant extracts on the formation of advance glycation end products: A comprehensive review. Food Research International, 2020, 130, 108933.	2.9	115
7	The brewing process and microbial diversity of strong flavour Chinese spirits: a review. Journal of the Institute of Brewing, 2017, 123, 5-12.	0.8	113
8	Structural Characterization of a Tetrapeptide from Sesame Flavor-Type Baijiu and Its Preventive Effects against AAPH-Induced Oxidative Stress in HepG2 Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 10495-10504.	2.4	101
9	The research progress of organic fluorescent probe applied in food and drinking water detection. Coordination Chemistry Reviews, 2021, 427, 213557.	9.5	96
10	Rapidly Responsive and Highly Selective Fluorescent Probe for Bisulfite Detection in Food. Journal of Agricultural and Food Chemistry, 2017, 65, 2883-2887.	2.4	76
11	Discovery and development of a novel short-chain fatty acid ester synthetic biocatalyst under aqueous phase from Monascus purpureus isolated from Baijiu. Food Chemistry, 2021, 338, 128025.	4.2	73
12	Highly selective and rapidly responsive fluorescent probe for hydrogen sulfide detection in wine. Food Chemistry, 2018, 257, 150-154.	4.2	71
13	A novel coumarin-based fluorescent probe for sensitive detection of copper(II) in wine. Food Chemistry, 2019, 284, 23-27.	4.2	71
14	Optimisation of ultrasound-assisted enzymatic extraction of arabinoxylan from wheat bran. Food Chemistry, 2014, 150, 482-488.	4.2	69
15	Synthesis of Nitriles from Primary Amides or Aldoximes under Conditions of a Catalytic Swern Oxidation. Journal of Organic Chemistry, 2018, 83, 12939-12944.	1.7	69
16	Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. Meat Science, 2018, 140, 14-25.	2.7	65
17	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. Applied and Environmental Microbiology, 2020, 86, .	1.4	64
18	Protective Effects of Natural Polysaccharides on Intestinal Barrier Injury: A Review. Journal of Agricultural and Food Chemistry, 2022, 70, 711-735.	2.4	64

#	Article	IF	Citations
19	Intracellular antioxidant effect of vanillin, 4-methylguaiacol and 4-ethylguaiacol: three components in Chinese Baijiu. RSC Advances, 2017, 7, 46395-46405.	1.7	56
20	A novel reaction-based fluorescent probe for the detection of cysteine in milk and water samples. Food Chemistry, 2018, 262, 67-71.	4.2	56
21	A dual-site fluorescent probe for separate detection of hydrogen sulfide and bisulfite. Dyes and Pigments, 2019, 160, 757-764.	2.0	54
22	The recent advance of organic fluorescent probe rapid detection for common substances in beverages. Food Chemistry, 2021, 358, 129839.	4.2	53
23	Aromatic effect of fat and oxidized fat on a meatâ€like model reaction system of cysteine and glucose. Flavour and Fragrance Journal, 2015, 30, 320-329.	1.2	52
24	Different distillation stages Baijiu classification by temperature-programmed headspace-gas chromatography-ion mobility spectrometry and gas chromatography-olfactometry-mass spectrometry combined with chemometric strategies. Food Chemistry, 2021, 365, 130430.	4.2	50
25	Research Progress on the Profile of Trace Components in Baijiu. Food Reviews International, 2023, 39, 1666-1693.	4.3	48
26	A smartphone-integrated optosensing platform based on red-emission carbon dots for real-time detection of pyrethroids. Biosensors and Bioelectronics, 2021, 191, 113460.	5.3	46
27	Structural characterization of polysaccharides from three seaweed species and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. International Journal of Biological Macromolecules, 2020, 155, 1040-1049.	3.6	45
28	Single, dual and multi-emission carbon dots based optosensing for food safety. Trends in Food Science and Technology, 2021, 111, 388-404.	7.8	43
29	Joint direct injection and GCâ€“MS chemometric approach for chemical profile and sulfur compounds of sesame-flavor Chinese Baijiu (Chinese liquor). European Food Research and Technology, 2018, 244, 145-160.	1.6	42
30	Washing rice before cooking has no large effect on the texture of cooked rice. Food Chemistry, 2019, 271, 388-392.	4.2	42
31	Multivariate relationships among sensory attributes and volatile components in commercial dry porcini mushrooms (Boletus edulis). Food Research International, 2020, 133, 109112.	2.9	42
32	Insights into the Role of 2-Methyl-3-furanthiol and 2-Furfurylthiol as Markers for the Differentiation of Chinese Light, Strong, and Soy Sauce Aroma Types of Baijiu. Journal of Agricultural and Food Chemistry, 2020, 68, 7946-7954.	2.4	42
33	Application of Wickerhamomyces anomalus in Simulated Solid-State Fermentation for Baijiu Production: Changes of Microbial Community Structure and Flavor Metabolism. Frontiers in Microbiology, 2020, 11, 598758.	1.5	41
34	Characterization of the potent odorants in Zanthoxylum armatum DC Prodr. pericarp oil by application of gas chromatographyâ€“mass spectrometryâ€“olfactometry and odor activity value. Food Chemistry, 2020, 319, 126564.	4.2	41
35	Biodegradation of phthalate esters by Paracoccus kondratievae BJQ0001 isolated from Jiuqu (Baijiu) Tj ETQq1 1 0.784314 rgBT /Overlo Pollution, 2020, 263, 114506.	3.7	41
36	A smartphone-based ratiometric fluorescent sensing system for on-site detection of pyrethroids by using blue-green dual-emission carbon dots. Food Chemistry, 2022, 379, 132154.	4.2	41

#	Article	IF	Citations
37	Specific Volumetric Weight-Driven Shift in Microbiota Compositions With Saccharifying Activity Change in Starter for Chinese Baijiu Fermentation. Frontiers in Microbiology, 2018, 9, 2349.	1.5	39
38	Highly Sensitive Ratiometric Fluorescent Paper Sensors for the Detection of Fluoride Ions. ACS Omega, 2019, 4, 4918-4926.	1.6	37
39	A dual-function fluorescent probe for discriminative detection of hydrogen sulfide and hydrazine. Journal of Photochemistry and Photobiology A: Chemistry, 2019, 377, 36-42.	2.0	37
40	PREPARATIVE SEPARATION AND PURIFICATION OF ALKYLAMIDES FROM ZANTHOXYLUM BUNGEANUM MAXIM BY HIGH-SPEED COUNTER-CURRENT CHROMATOGRAPHY. Journal of Liquid Chromatography and Related Technologies, 2011, 34, 2640-2652.	0.5	35
41	A fluorescent nanoprobe for 4-ethylguaiacol based on the use of a molecularly imprinted polymer doped with a covalent organic framework grafted onto carbon nanodots. Mikrochimica Acta, 2019, 186, 182.	2.5	35
42	Inhibitory effect of wheat bran feruloyl oligosaccharides on oxidative DNA damage in human lymphocytes. Food Chemistry, 2008, 109, 129-136.	4.2	34
43	Relations between chain-length distribution, molecular size, and amylose content of rice starches. International Journal of Biological Macromolecules, 2018, 120, 2017-2025.	3.6	34
44	A rapid and visible colorimetric fluorescent probe for benzenethiol flavor detection. Food Chemistry, 2019, 286, 322-328.	4.2	34
45	Optimization of Jiuzao protein hydrolysis conditions and antioxidant activity in vivo of Jiuzao tetrapeptide Asp-Arg-Glu-Leu by elevating the Nrf2/Keap1-p38/PI3K-MafK signaling pathway. Food and Function, 2021, 12, 4808-4824.	2.1	34
46	Triple-dimensional spectroscopy combined with chemometrics for the discrimination of pesticide residues based on ionic liquid-stabilized Mn-ZnS quantum dots and covalent organic frameworks. Food Chemistry, 2021, 342, 128299.	4.2	33
47	Chiral Recognition for Chromatography and Membrane-Based Separations: Recent Developments and Future Prospects. Molecules, 2021, 26, 1145.	1.7	33
48	An efficient phthalate ester-degrading Bacillus subtilis: Degradation kinetics, metabolic pathway, and catalytic mechanism of the key enzyme. Environmental Pollution, 2021, 273, 116461.	3.7	32
49	Characterization of benzenemethanethiol in sesame-flavour baijiu by high-performance liquid chromatography-mass spectrometry and sensory science. Food Chemistry, 2021, 364, 130345.	4.2	32
50	A flavoromics strategy for the differentiation of different types of Baijiu according to the non-volatile organic acids. Food Chemistry, 2022, 374, 131641.	4.2	32
51	Characterization of typical potent odorants in raw and cooked Toona sinensis (A. Juss.) M. Roem. by instrumental-sensory analysis techniques. Food Chemistry, 2019, 282, 153-163.	4.2	31
52	Comparison of Aroma Profiles of Traditional and Modern Zhenjiang Aromatic Vinegars and Their Changes During the Vinegar Aging by SPME-GC-MS and GC-O. Food Analytical Methods, 2019, 12, 544-557.	1.3	31
53	High-Performance Multiporous Imprinted Microspheres Based on N-Doped Carbon Dots Exfoliated from Covalent Organic Framework for Flonicamid Optosensing. ACS Applied Materials & Interfaces, 2020, 12, 25150-25158.	4.0	31
54	Automatic and Intelligent Technologies of Solid-State Fermentation Process of Baijiu Production: Applications, Challenges, and Prospects. Foods, 2021, 10, 680.	1.9	31

#	Article	IF	Citations
55	A Novel Fluorescent Probe for Detecting Hydrogen Sulfide in Wine. Food Analytical Methods, 2018, 11, 1398-1404.	1.3	30
56	HS-SPME Combined with GC-MS/O to Analyze the Flavor of Strong Aroma Baijiu Daqu. Foods, 2022, 11, 116.	1.9	30
57	Enhancing Indigo Production by Over-Expression of the Styrene Monooxygenase in Pseudomonas putida. Current Microbiology, 2016, 73, 248-254.	1.0	29
58	A Fluorescent Probe for Sensitive Detection of Hydrazine and Its Application in Red Wine and Water. Analytical Sciences, 2018, 34, 329-333.	0.8	29
59	A Visible Colorimetric Fluorescent Probe for Hydrogen Sulfide Detection in Wine. Journal of Analytical Methods in Chemistry, 2019, 2019, 1-8.	0.7	29
60	Isolation, purification, structure characterization of a novel glucan from Huangshui, a byproduct of Chinese Baijiu, and its immunomodulatory activity in LPS-stimulated THP-1 cells. International Journal of Biological Macromolecules, 2020, 161, 406-416.	3.6	29
61	A Reactionâ€Based Novel Fluorescent Probe for Detection of Hydrogen Sulfide and Its Application in Wine. Journal of Food Science, 2018, 83, 108-112.	1.5	27
62	Ionic liquid-sensitized molecularly imprinted polymers based on heteroatom co-doped quantum dots functionalized graphene for sensitive detection of Î»-cyhalothrin. Analytica Chimica Acta, 2020, 1136, 9-18.	2.6	27
63	Reconstitution of the Flavor Signature of Laobaigan-Type Baijiu Based on the Natural Concentrations of Its Odor-Active Compounds and Nonvolatile Organic Acids. Journal of Agricultural and Food Chemistry, 2022, 70, 837-846.	2.4	27
64	Engineering a xylanase from Streptomyce rochei L10904 by mutation to improve its catalytic characteristics. International Journal of Biological Macromolecules, 2017, 101, 366-372.	3.6	26
65	Correlation between microbial communities and flavor compounds during the fifth and sixth rounds of sauce-flavor baijiu fermentation. Food Research International, 2021, 150, 110741.	2.9	25
66	Uncover the Flavor Code of Roasted Sesame for Sesame Flavor Baijiu: Advance on the Revelation of Aroma Compounds in Sesame Flavor Baijiu by Means of Modern Separation Technology and Molecular Sensory Evaluation. Foods, 2022, 11, 998.	1.9	25
67	Textural, Sensory and Volatile Compounds Analyses in Formulations of Sausages Analogue Elaborated with Edible Mushrooms and Soy Protein Isolate as Meat Substitute. Foods, 2022, 11, 52.	1.9	25
68	A Highly Selective and Colorimetric Fluorescent Probe for Hydrazine Detection in Water Samples. Analytical Sciences, 2018, 34, 1297-1302.	0.8	24
69	Characterization and Comparison of Aroma Profiles and Aroma-Active Compounds between Traditional and Modern Sichuan Vinegars by Molecular Sensory Science. Journal of Agricultural and Food Chemistry, 2020, 68, 5154-5167.	2.4	24
70	The classical and potential novel healthy functions of rice bran protein and its hydrolysates. Critical Reviews in Food Science and Nutrition, 2022, 62, 8454-8466.	5.4	24
71	Interaction mechanism of kafirin with ferulic acid and tetramethyl pyrazine: Multiple spectroscopic and molecular modeling studies. Food Chemistry, 2021, 363, 130298.	4.2	24
72	Efficient and robust dual modes of fluorescence sensing and smartphone readout for the detection of pyrethroids using artificial receptors bound inside a covalent organic framework. Biosensors and Bioelectronics, 2021, 194, 113582.	5.3	24

#	Article	IF	Citations
73	Characterization of an Aspergillus niger for Efficient Fatty Acid Ethyl Ester Synthesis in Aqueous Phase and the Molecular Mechanism. Frontiers in Microbiology, 2021, 12, 820380.	1.5	24
74	Sensory taste properties of chicken (Hy-Line brown) soup as prepared with five different parts of the chicken. International Journal of Food Properties, 2020, 23, 1804-1824.	1.3	23
75	Improving special hydrolysis characterization into Talaromyces thermophilus F1208 xylanase by engineering of N-terminal extension and site-directed mutagenesis in C-terminal. International Journal of Biological Macromolecules, 2017, 96, 451-458.	3.6	22
76	Determination and comparison of flavor (retronasal) threshold values of 19 flavor compounds in Baijiu. Journal of Food Science, 2021, 86, 2061-2074.	1.5	21
77	The global concern of food security during the COVID-19 pandemic: Impacts and perspectives on food security. Food Chemistry, 2022, 370, 130830.	4.2	21
78	The Progress of Nomenclature, Structure, Metabolism, and Bioactivities of Oat Novel Phytochemical: Avenanthramides. Journal of Agricultural and Food Chemistry, 2022, 70, 446-457.	2.4	21
79	A Highly Efficient Method for the Bromination of Alkenes, Alkynes and Ketones Using Dimethyl Sulfoxide and Oxalyl Bromide. Synthesis, 2018, 50, 4325-4335.	1.2	20
80	Dual-Function Fluorescent Probe for Detection of Hydrogen Sulfide and Water Content in Dimethyl Sulfoxide. ACS Omega, 2019, 4, 10695-10701.	1.6	20
81	Consumption of avenanthramides extracted from oats reduces weight gain, oxidative stress, inflammation and regulates intestinal microflora in high fat diet-induced mice. Journal of Functional Foods, 2020, 65, 103774.	1.6	20
82	One-pot synthesis of (â^')-Ambrox. Scientific Reports, 2016, 6, 32650.	1.6	19
83	Characterization of the Key Aroma-Active Compounds in Yongchuan Douchi (Fermented Soybean) by Application of the Sensomics Approach. Molecules, 2021, 26, 3048.	1.7	19
84	Matrix Effects in Detection of Phthalate Esters from Wheat by a Modified QuEChERS Method with GC/MS. Food Analytical Methods, 2017, 10, 3166-3180.	1.3	18
85	A Novel Method for the Chlorolactonization of Alkenoic Acids Using Diphenyl Sulfoxide/Oxalyl Chloride. Synthesis, 2018, 50, 2555-2566.	1.2	18
86	Antidiabetic effects and underlying mechanisms of anti-digestive dietary polysaccharides from Sargassum fusiforme in rats. Food and Function, 2020, 11, 7023-7036.	2.1	18
87	Distinction of volatile flavor profiles in various skim milk products via HS-SPMEâ€“GCâ€“MS and E-nose. European Food Research and Technology, 2021, 247, 1539-1551.	1.6	18
88	Analysis, occurrence, and potential sensory significance of tropical fruit aroma thiols, 3-mercaptohexanol and 4-methyl-4-mercapto-2-pentanone, in Chinese Baijiu. Food Chemistry, 2021, 363, 130232.	4.2	18
89	Amylopectin is the anti-fatigue ingredient in glutinous rice. International Journal of Biological Macromolecules, 2014, 63, 240-243.	3.6	17
90	Preparation and aroma analysis of Chinese traditional fermented flour paste. Food Science and Biotechnology, 2014, 23, 49-58.	1.2	17

#	Article	IF	Citations
91	Quality Control of Mutton by Using Volatile Compound Fingerprinting Techniques and Chemometric Methods. Journal of Food Quality, 2017, 2017, 1-8.	1.4	17
92	Baijiu Vinasse Extract Scavenges Glyoxal and Inhibits the Formation of NÎµ-Carboxymethyllysine in Dairy Food. Molecules, 2019, 24, 1526.	1.7	17
93	Multi-element analysis of Baijiu (Chinese liquors) by ICP-MS and their classification according to geographical origin. Food Quality and Safety, 2018, 2, 43-49.	0.6	16
94	Validation of a QuEChERSâ€Based Gas Chromatographyâ€Mass Spectrometry (GCâ€MS) Method for Analysis of Phthalate Esters in Grain Sorghum. Journal of Food Science, 2018, 83, 892-901.	1.5	16
95	Novel fluorescent probe for the ratiometric detection of Î²-galactosidase and its application in fruit. Food Chemistry, 2020, 328, 127112.	4.2	16
96	Constituents of top fragrance from fresh flowers ofRobinia Pseudoacacia L. occurring in China. Flavour and Fragrance Journal, 2006, 21, 798-800.	1.2	15
97	Preparative Separation and Purification of Î²-Caryophyllene from Leaf Oil of Vitex negundo L. var. heterophylla (Franch.) Rehd. by High Speed Countercurrent Chromatography. Journal of Liquid Chromatography and Related Technologies, 2008, 31, 2621-2631.	0.5	14
98	The Occurrence of Propyl Lactate in Chinese Baijius (Chinese Liquors) Detected by Direct Injection Coupled with Gas Chromatography-Mass Spectrometry. Molecules, 2015, 20, 19002-19013.	1.7	14
99	Dimethyl sulfoxide/oxalyl chloride: A useful reagent for sulfenyletherification. Synthetic Communications, 2018, 48, 2773-2781.	1.1	14
100	A Feasible Industrialized Process for Producing High Purity Diacylglycerols with No Contaminants. European Journal of Lipid Science and Technology, 2019, 121, 1900039.	1.0	13
101	A facile sulfenylchlorination of alkenes with Me2SO/(COCl)2. Synthetic Communications, 2019, 49, 539-549.	1.1	13
102	N-doped carbon dots derived from covalent organic frameworks embedded in molecularly imprinted polymers for optosensing of flonicamid. Microchemical Journal, 2020, 159, 105585.	2.3	13
103	Convenient Preparation of N-Acylbenzoxazines from Phenols, Nitriles, and DMSO Initiated by a Catalytic Amount of (COCl)₂. Journal of Organic Chemistry, 2021, 86, 4932-4943.	1.7	13
104	Effect of Ginger on Chemical Composition, Physical and Sensory Characteristics of Chicken Soup. Foods, 2021, 10, 1456.	1.9	13
105	Sensory attributes and characterization of aroma profiles of fermented sausages based on fibrous-like meat substitute from soybean protein and Coprinus comatus. Food Chemistry, 2022, 373, 131537.	4.2	13
106	A colourimetric fluorescent probe for the sensitive detection of total iron in wine. Food Chemistry, 2022, 383, 132594.	4.2	13
107	Effect of disulfide bridge on hydrolytic characteristics of xylanase from Penicillium janthinellum. International Journal of Biological Macromolecules, 2018, 120, 405-413.	3.6	12
108	Liensinine Inhibits Beige Adipocytes Recovering to white Adipocytes through Blocking Mitophagy Flux In Vitro and In Vivo. Nutrients, 2019, 11, 1640.	1.7	12

#	Article	IF	Citations
109	Carbon Dotâ€Based Biosensors. Advanced NanoBiomed Research, 2021, 1, 2000042.	1.7	12
110	Unraveling the acetals as ageing markers of Chinese Highland Qingke Baijiu using comprehensive two-dimensional gas chromatographyâ€“time-of-flight mass spectrometry combined with metabolomics approach. Food Quality and Safety, 2021, 5, .	0.6	12
111	The utilization of oat for the production of wholegrain foods: Processing technology and products. Food Frontiers, 2022, 3, 28-45.	3.7	12
112	Fabrication of a fluorescence probe via molecularly imprinted polymers on carbazole-based covalent organic frameworks for optosensing of ethyl carbamate in fermented alcoholic beverages. Analytica Chimica Acta, 2022, 1192, 339381.	2.6	12
113	Quantum confined peptide assemblies in a visual photoluminescent hydrogel platform and smartphone-assisted sample-to-answer analyzer for detecting trace pyrethroids. Biosensors and Bioelectronics, 2022, 210, 114265.	5.3	12
114	A Natural Light Visible Colorimetric Responses Fluorescent Probe for Hydrazine Detection. Analytical Sciences, 2020, 36, 323-327.	0.8	11
115	Determination of the aroma changes of Zhengrong vinegar during different processing steps by SPMEâ€“GCâ€“MS and GC-O. Journal of Food Measurement and Characterization, 2020, 14, 535-547.	1.6	11
116	Effect of Welsh Onion on Taste Components and Sensory Characteristics of Porcine Bone Soup. Foods, 2021, 10, 2968.	1.9	11
117	Synthesis of butenolides by reactions of 3â€alkenoic acids with diphenyl sulfoxide/oxalyl chloride. Flavour and Fragrance Journal, 2018, 33, 397-404.	1.2	10
118	Determination of phenolic compounds in alcoholic fermentation materials and spent grains by ultrasound-assisted alkali alcohol extraction coupled with HPLC. Analytical Methods, 2019, 11, 5366-5375.	1.3	10
119	Isolation and identification of antibiotic albaflavenone from Dictyophora indusiata (Vent:) Tj ETQq1 1 0.784314 rgBT /Overl	0.6	9
120	Selective catalytic dehydration of furfuryl alcohol to 2, 2â€²-difurfuryl ether using a polyoxometalate catalyst. Scientific Reports, 2017, 7, 12954.	1.6	9
121	Enantioselective syntheses and sensory properties of 2â€Alkenâ€4â€olides. Flavour and Fragrance Journal, 2018, 33, 166-172.	1.2	9
122	Understanding the role of extracts from sea buckthorn seed residues in anti-melanogenesis properties on B16F10 melanoma cells. Food and Function, 2018, 9, 5402-5416.	2.1	9
123	The oxysulfenylation of alkenes with dimethyl sulfoxide/oxalyl chloride. Synthetic Communications, 2019, 49, 2662-2670.	1.1	9
124	A fluorescent probe for colorimetric detection of bisulfite and application in sugar and red wine. Food Science and Biotechnology, 2019, 28, 983-990.	1.2	8
125	Physicochemical Characterization of Hizikia fusiforme Polysaccharide and Its Hypoglycemic Activity via Mediating Insulinâ€Stimulated Blood Glucose Utilization of Skeletal Muscle in Type 2 Diabetic Rats. Chemistry and Biodiversity, 2020, 17, e2000367.	1.0	8
126	A novel practical preparation of methyl methanethiosulfonate from dimethyl sulfoxide initiated by a catalytic amount of (COCl)₂ or anhydrous HCl. Journal of Sulfur Chemistry, 2021, 42, 604-613.	1.0	8

#	Article	IF	Citations
127	Effects of Storage Conditions on the Flavor Stability of Fried Pepper (Zanthoxylum bungeanum) Oil. Foods, 2021, 10, 1292.	1.9	8
128	Discriminative detection of mercury (II) and hydrazine using a dualâ€function fluorescent probe. Luminescence, 2020, 35, 754-762.	1.5	8
129	Processing Technologies and Flavor Analysis of Chinese Cereal Vinegar: a Comprehensive Review. Food Analytical Methods, 2023, 16, 1-28.	1.3	8
130	Evaluation of the Hydrolysis Specificity of an Aminopeptidase from Bacillus licheniformis SWJS33 Using Synthetic Peptides and Soybean Protein Isolate. Journal of Agricultural and Food Chemistry, 2017, 65, 167-173.	2.4	7
131	Detection of clothianidin residues in cucumber and apple juice using lateral-flow immunochromatographic assay. Food and Agricultural Immunology, 2019, 30, 1112-1122.	0.7	7
132	Dichlorination of olefins with diphenyl sulfoxide/oxalyl chloride. Synthetic Communications, 2020, 50, 2319-2330.	1.1	7
133	Polyamine-Modified Magnetic Graphene Oxide Nanocomposites and HPLC-MS/MS Allow the Determination of Two Indolic Derivatives in Strong-Aroma Types of Base Baijiu. Journal of Agricultural and Food Chemistry, 2020, 68, 3594-3606.	2.4	7
134	Characterization of the taste compounds in 20 pungent spices by high-performance liquid chromatography. Journal of Food Measurement and Characterization, 2021, 15, 1680-1692.	1.6	7
135	Investigations on the Key Odorants Contributing to the Aroma of Children Soy Sauce by Molecular Sensory Science Approaches. Foods, 2021, 10, 1492.	1.9	7
136	Chiroptical-responsive nanoprobe for the optosensing of chiral amino acids. Mikrochimica Acta, 2022, 189, 184.	2.5	7
137	Preparation and odour properties of the four stereoisomers of 2â€hexylâ€4â€acetoxytetrahydrofuran. Flavour and Fragrance Journal, 2014, 29, 249-254.	1.2	6
138	Preparation and odor characteristics of nitriles derived from aldehydes. Flavour and Fragrance Journal, 2020, 35, 425-434.	1.2	6
139	Application of a luminous intensity variation fluorescent probe for the detection of ferric ions. Luminescence, 2022, 37, 803-809.	1.5	6
140	Synthesis and Application of a Naphtholâ€Based Fluorescent Probe for Mercury(II) Detection. ChemistrySelect, 2020, 5, 1683-1687.	0.7	5
141	Natural and Artificial Chiral-Based Systems for Separation Applications. Critical Reviews in Analytical Chemistry, 2023, 53, 27-45.	1.8	5
142	Molecularly Imprinted Dual-Responsive Extraction for Avenanthramides Using Covalent Organic Frameworks Doped with Polyethyleneimine-Modified Mn-ZnS Quantum Dots. Food Analytical Methods, 2021, 14, 1336-1344.	1.3	4
143	Highland Barley and Its By-Products Enriched with Phenolic Compounds for Inhibition of Pyrraline Formation by Scavenging Î±-Dicarbonyl Compounds. Foods, 2021, 10, 1109.	1.9	4
144	Distribution and Quantification of 1,2-Propylene Glycol Enantiomers in Baijiu. Foods, 2021, 10, 3039.	1.9	4

#	Article	IF	Citations
145	Resolution of racemic 3â€hydroxyâ€4,5â€dimethylâ€2(5H)â€furanone (sotolon) by packed column supercritical fluid chromatography. Flavour and Fragrance Journal, 2012, 27, 244-249.	1.2	3
146	A facile synthesis of Î³-butenolides via cyclization of 3-alkenoic acids with dimethyl sulfoxide and oxalyl bromide. Synthetic Communications, 2019, , 1-7.	1.1	3
147	Preparation and odor characteristics of methylthiomethyl carboxylates. Flavour and Fragrance Journal, 2020, 35, 302-308.	1.2	3
148	Control of N-Propanol Production in Simulated Liquid State Fermentation of Chinese Baijiu by Response Surface Methodology. Fermentation, 2021, 7, 85.	1.4	3
149	A ratiometric fluorescent probe for the detection of Î²-galactosidase and its application. RSC Advances, 2021, 11, 13341-13347.	1.7	3
150	A Fortuitously Straightforward Synthesis of 4-Acetoxy-2-Propyltetrahydrothiophene. Journal of Chemical Research, 2015, 39, 724-726.	0.6	2
151	Preparation of 3-Methylthiodecanal, a Flavour Compound. Journal of Chemical Research, 2015, 39, 731-733.	0.6	2
152	Enantioselective synthesis and sensory properties of 3â€methylthiodecanal. Flavour and Fragrance Journal, 2017, 32, 165-170.	1.2	2
153	Identification of an unusual byâ€product in the industrial production of 2â€Methylâ€3â€furanthiol. Flavour and Fragrance Journal, 2017, 32, 484-489.	1.2	2
154	Isolation and identification of oxacyclopentadecanâ€2â€one from the dried fruiting body of Dictyophora echinovolvata Zang, Zheng et Hu. Flavour and Fragrance Journal, 2012, 27, 75-76.	1.2	1
155	A Fluorescent Probe for The Visible Colorimetric Detection of Tyrosinase. ChemistrySelect, 2021, 6, 9046-9051.	0.7	1
156	Study on volatile aroma compounds in donkey broths of different stewing time. Flavour and Fragrance Journal, 2022, 37, 96-105.	1.2	1
157	Characterisation of a By-Product Formed in the Industrial Production of Î³-Nonalactone. Journal of Chemical Research, 2016, 40, 141-143.	0.6	0