

Baoguo Sun

List of Publications by Year in descending order

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157
papers

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101496

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159
all docs

159
docs citations

159
times ranked

2914
citing authors

#	ARTICLE	IF	CITATIONS
1	Research Progress on the Profile of Trace Components in Baijiu. <i>Food Reviews International</i> , 2023, 39, 1666-1693.	4.3	48
2	Natural and Artificial Chiral-Based Systems for Separation Applications. <i>Critical Reviews in Analytical Chemistry</i> , 2023, 53, 27-45.	1.8	5
3	Processing Technologies and Flavor Analysis of Chinese Cereal Vinegar: a Comprehensive Review. <i>Food Analytical Methods</i> , 2023, 16, 1-28.	1.3	8
4	The classical and potential novel healthy functions of rice bran protein and its hydrolysates. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8454-8466.	5.4	24
5	The global concern of food security during the COVID-19 pandemic: Impacts and perspectives on food security. <i>Food Chemistry</i> , 2022, 370, 130830.	4.2	21
6	Flavor mystery of Chinese traditional fermented baijiu: The great contribution of ester compounds. <i>Food Chemistry</i> , 2022, 369, 130920.	4.2	182
7	Sensory attributes and characterization of aroma profiles of fermented sausages based on fibrous-like meat substitute from soybean protein and <i>Coprinus comatus</i> . <i>Food Chemistry</i> , 2022, 373, 131537.	4.2	13
8	The utilization of oat for the production of wholegrain foods: Processing technology and products. <i>Food Frontiers</i> , 2022, 3, 28-45.	3.7	12
9	A flavoromics strategy for the differentiation of different types of Baijiu according to the non-volatile organic acids. <i>Food Chemistry</i> , 2022, 374, 131641.	4.2	32
10	Study on volatile aroma compounds in donkey broths of different stewing time. <i>Flavour and Fragrance Journal</i> , 2022, 37, 96-105.	1.2	1
11	Protective Effects of Natural Polysaccharides on Intestinal Barrier Injury: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 711-735.	2.4	64
12	Fabrication of a fluorescence probe via molecularly imprinted polymers on carbazole-based covalent organic frameworks for optosensing of ethyl carbamate in fermented alcoholic beverages. <i>Analytica Chimica Acta</i> , 2022, 1192, 339381.	2.6	12
13	HS-SPME Combined with GC-MS/O to Analyze the Flavor of Strong Aroma Baijiu Daqu. <i>Foods</i> , 2022, 11, 116.	1.9	30
14	The Progress of Nomenclature, Structure, Metabolism, and Bioactivities of Oat Novel Phytochemical: Avenanthramides. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 446-457.	2.4	21
15	A smartphone-based ratiometric fluorescent sensing system for on-site detection of pyrethroids by using blue-green dual-emission carbon dots. <i>Food Chemistry</i> , 2022, 379, 132154.	4.2	41
16	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. <i>Foods</i> , 2022, 11, 998.	1.9	25
17	Application of a luminous intensity variation fluorescent probe for the detection of ferric ions. <i>Luminescence</i> , 2022, 37, 803-809.	1.5	6
18	Chiroptical-responsive nanoprobe for the optosensing of chiral amino acids. <i>Mikrochimica Acta</i> , 2022, 189, 184.	2.5	7

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19	A colourimetric fluorescent probe for the sensitive detection of total iron in wine. <i>Food Chemistry</i> , 2022, 383, 132594.	4.2	13
20	Reconstitution of the Flavor Signature of <i>Laobaigan</i> -Type Baijiu Based on the Natural Concentrations of Its Odor-Active Compounds and Nonvolatile Organic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 837-846.	2.4	27
21	Textural, Sensory and Volatile Compounds Analyses in Formulations of Sausages Analogue Elaborated with Edible Mushrooms and Soy Protein Isolate as Meat Substitute. <i>Foods</i> , 2022, 11, 52.	1.9	25
22	Quantum confined peptide assemblies in a visual photoluminescent hydrogel platform and smartphone-assisted sample-to-answer analyzer for detecting trace pyrethroids. <i>Biosensors and Bioelectronics</i> , 2022, 210, 114265.	5.3	12
23	Discovery and development of a novel short-chain fatty acid ester synthetic biocatalyst under aqueous phase from <i>Monascus purpureus</i> isolated from Baijiu. <i>Food Chemistry</i> , 2021, 338, 128025.	4.2	73
24	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. <i>Food Chemistry</i> , 2021, 342, 128299.	4.2	33
25	Characterization of the taste compounds in 20 pungent spices by high-performance liquid chromatography. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1680-1692.	1.6	7
26	The research progress of organic fluorescent probe applied in food and drinking water detection. <i>Coordination Chemistry Reviews</i> , 2021, 427, 213557.	9.5	96
27	Optimization of <i>Jiuzao</i> protein hydrolysis conditions and antioxidant activity <i>in vivo</i> of <i>Jiuzao</i> tetrapeptide Asp-Arg-Glu-Leu by elevating the Nrf2/Keap1-p38/PI3K-MafK signaling pathway. <i>Food and Function</i> , 2021, 12, 4808-4824.	2.1	34
28	Chiral Recognition for Chromatography and Membrane-Based Separations: Recent Developments and Future Prospects. <i>Molecules</i> , 2021, 26, 1145.	1.7	33
29	Molecularly Imprinted Dual-Responsive Extraction for Avenanthramides Using Covalent Organic Frameworks Doped with Polyethyleneimine-Modified Mn-ZnS Quantum Dots. <i>Food Analytical Methods</i> , 2021, 14, 1336-1344.	1.3	4
30	Carbon Dot-Based Biosensors. <i>Advanced NanoBiomed Research</i> , 2021, 1, 2000042.	1.7	12
31	Automatic and Intelligent Technologies of Solid-State Fermentation Process of Baijiu Production: Applications, Challenges, and Prospects. <i>Foods</i> , 2021, 10, 680.	1.9	31
32	Distinction of volatile flavor profiles in various skim milk products via HS-SPME-GC-MS and E-nose. <i>European Food Research and Technology</i> , 2021, 247, 1539-1551.	1.6	18
33	Convenient Preparation of <i>N</i> -Acylbenzoxazines from Phenols, Nitriles, and DMSO Initiated by a Catalytic Amount of (COCl) ₂ . <i>Journal of Organic Chemistry</i> , 2021, 86, 4932-4943.	1.7	13
34	An efficient phthalate ester-degrading <i>Bacillus subtilis</i> : Degradation kinetics, metabolic pathway, and catalytic mechanism of the key enzyme. <i>Environmental Pollution</i> , 2021, 273, 116461.	3.7	32
35	Determination and comparison of flavor (retronasal) threshold values of 19 flavor compounds in Baijiu. <i>Journal of Food Science</i> , 2021, 86, 2061-2074.	1.5	21
36	Highland Barley and Its By-Products Enriched with Phenolic Compounds for Inhibition of Pyrrolidine Formation by Scavenging α,β -Dicarbonyl Compounds. <i>Foods</i> , 2021, 10, 1109.	1.9	4

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37	Characterization of the Key Aroma-Active Compounds in Yongchuan Douchi (Fermented Soybean) by Application of the Sensomics Approach. <i>Molecules</i> , 2021, 26, 3048.	1.7	19
38	Single, dual and multi-emission carbon dots based optosensing for food safety. <i>Trends in Food Science and Technology</i> , 2021, 111, 388-404.	7.8	43
39	Control of N-Propanol Production in Simulated Liquid State Fermentation of Chinese Baijiu by Response Surface Methodology. <i>Fermentation</i> , 2021, 7, 85.	1.4	3
40	A novel practical preparation of methyl methanethiosulfonate from dimethyl sulfoxide initiated by a catalytic amount of (COCl) ₂ or anhydrous HCl. <i>Journal of Sulfur Chemistry</i> , 2021, 42, 604-613.	1.0	8
41	Effect of Ginger on Chemical Composition, Physical and Sensory Characteristics of Chicken Soup. <i>Foods</i> , 2021, 10, 1456.	1.9	13
42	Interaction mechanism of kafirin with ferulic acid and tetramethyl pyrazine: Multiple spectroscopic and molecular modeling studies. <i>Food Chemistry</i> , 2021, 363, 130298.	4.2	24
43	Investigations on the Key Odorants Contributing to the Aroma of Children Soy Sauce by Molecular Sensory Science Approaches. <i>Foods</i> , 2021, 10, 1492.	1.9	7
44	Effects of Storage Conditions on the Flavor Stability of Fried Pepper (<i>Zanthoxylum bungeanum</i>) Oil. <i>Foods</i> , 2021, 10, 1292.	1.9	8
45	A Fluorescent Probe for The Visible Colorimetric Detection of Tyrosinase. <i>ChemistrySelect</i> , 2021, 6, 9046-9051.	0.7	1
46	The recent advance of organic fluorescent probe rapid detection for common substances in beverages. <i>Food Chemistry</i> , 2021, 358, 129839.	4.2	53
47	Analysis, occurrence, and potential sensory significance of tropical fruit aroma thiols, 3-mercaptohexanol and 4-methyl-4-mercapto-2-pentanone, in Chinese Baijiu. <i>Food Chemistry</i> , 2021, 363, 130232.	4.2	18
48	A smartphone-integrated optosensing platform based on red-emission carbon dots for real-time detection of pyrethroids. <i>Biosensors and Bioelectronics</i> , 2021, 191, 113460.	5.3	46
49	Different distillation stages Baijiu classification by temperature-programmed headspace-gas chromatography-ion mobility spectrometry and gas chromatography-olfactometry-mass spectrometry combined with chemometric strategies. <i>Food Chemistry</i> , 2021, 365, 130430.	4.2	50
50	Characterization of benzenemethanethiol in sesame-flavour baijiu by high-performance liquid chromatography-mass spectrometry and sensory science. <i>Food Chemistry</i> , 2021, 364, 130345.	4.2	32
51	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. <i>Biosensors and Bioelectronics</i> , 2021, 194, 113582.	5.3	24
52	Unraveling the acetals as ageing markers of Chinese Highland Qingke Baijiu using comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry combined with metabolomics approach. <i>Food Quality and Safety</i> , 2021, 5, .	0.6	12
53	A ratiometric fluorescent probe for the detection of Î²-galactosidase and its application. <i>RSC Advances</i> , 2021, 11, 13341-13347.	1.7	3
54	Correlation between microbial communities and flavor compounds during the fifth and sixth rounds of sauce-flavor baijiu fermentation. <i>Food Research International</i> , 2021, 150, 110741.	2.9	25

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55	Effect of Welsh Onion on Taste Components and Sensory Characteristics of Porcine Bone Soup. <i>Foods</i> , 2021, 10, 2968.	1.9	11
56	Characterization of an <i>Aspergillus niger</i> for Efficient Fatty Acid Ethyl Ester Synthesis in Aqueous Phase and the Molecular Mechanism. <i>Frontiers in Microbiology</i> , 2021, 12, 820380.	1.5	24
57	Distribution and Quantification of 1,2-Propylene Glycol Enantiomers in Baijiu. <i>Foods</i> , 2021, 10, 3039.	1.9	4
58	A Natural Light Visible Colorimetric Responses Fluorescent Probe for Hydrazine Detection. <i>Analytical Sciences</i> , 2020, 36, 323-327.	0.8	11
59	Determination of the aroma changes of Zhengrong vinegar during different processing steps by SPME-GC-MS and GC-O. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 535-547.	1.6	11
60	Inhibitory effect of phenolic compounds and plant extracts on the formation of advance glycation end products: A comprehensive review. <i>Food Research International</i> , 2020, 130, 108933.	2.9	115
61	Structural characterization of polysaccharides from three seaweed species and their hypoglycemic and hypolipidemic activities in type 2 diabetic rats. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1040-1049.	3.6	45
62	Preparation and odor characteristics of methylthiomethyl carboxylates. <i>Flavour and Fragrance Journal</i> , 2020, 35, 302-308.	1.2	3
63	Ionic liquid-sensitized molecularly imprinted polymers based on heteroatom co-doped quantum dots functionalized graphene for sensitive detection of Î-cyhalothrin. <i>Analytica Chimica Acta</i> , 2020, 1136, 9-18.	2.6	27
64	N-doped carbon dots derived from covalent organic frameworks embedded in molecularly imprinted polymers for optosensing of flonicamid. <i>Microchemical Journal</i> , 2020, 159, 105585.	2.3	13
65	Antidiabetic effects and underlying mechanisms of anti-digestive dietary polysaccharides from <i>Sargassum fusiforme</i> in rats. <i>Food and Function</i> , 2020, 11, 7023-7036.	2.1	18
66	Sensory taste properties of chicken (Hy-Line brown) soup as prepared with five different parts of the chicken. <i>International Journal of Food Properties</i> , 2020, 23, 1804-1824.	1.3	23
67	Application of <i>Wickerhamomyces anomalus</i> in Simulated Solid-State Fermentation for Baijiu Production: Changes of Microbial Community Structure and Flavor Metabolism. <i>Frontiers in Microbiology</i> , 2020, 11, 598758.	1.5	41
68	Physicochemical Characterization of <i>Hizikia fusiforme</i> Polysaccharide and Its Hypoglycemic Activity via Mediating Insulin-Stimulated Blood Glucose Utilization of Skeletal Muscle in Type 2 Diabetic Rats. <i>Chemistry and Biodiversity</i> , 2020, 17, e2000367.	1.0	8
69	High-Performance Multiporous Imprinted Microspheres Based on N-Doped Carbon Dots Exfoliated from Covalent Organic Framework for Flonicamid Optosensing. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 25150-25158.	4.0	31
70	Dichlorination of olefins with diphenyl sulfoxide/oxalyl chloride. <i>Synthetic Communications</i> , 2020, 50, 2319-2330.	1.1	7
71	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. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 406-416.	3.6	29
72	Multivariate relationships among sensory attributes and volatile components in commercial dry porcini mushrooms (<i>Boletus edulis</i>). <i>Food Research International</i> , 2020, 133, 109112.	2.9	42

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73	Characterization of the potent odorants in <i>Zanthoxylum armatum</i> DC Prodr. pericarp oil by application of gas chromatography-mass spectrometry-olfactometry and odor activity value. <i>Food Chemistry</i> , 2020, 319, 126564.	4.2	41
74	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. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 7946-7954.	2.4	42
75	Synthesis and Application of a Naphthol-Based Fluorescent Probe for Mercury(II) Detection. <i>ChemistrySelect</i> , 2020, 5, 1683-1687.	0.7	5
76	Polyamine-Modified Magnetic Graphene Oxide Nanocomposites and HPLC-MS/MS Allow the Determination of Two Indolic Derivatives in Strong-Aroma Types of Base Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3594-3606.	2.4	7
77	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	64
78	Preparation and odor characteristics of nitriles derived from aldehydes. <i>Flavour and Fragrance Journal</i> , 2020, 35, 425-434.	1.2	6
79	Biodegradation of phthalate esters by <i>Paracoccus kondratievae</i> BJQ0001 isolated from Jiuqu (Baijiu) Tj ETQq1 1 0.784314 rgBT /Overl... Pollution, 2020, 263, 114506.	3.7	41
80	Characterization and Comparison of Aroma Profiles and Aroma-Active Compounds between Traditional and Modern Sichuan Vinegars by Molecular Sensory Science. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 5154-5167.	2.4	24
81	Discriminative detection of mercury (II) and hydrazine using a dual-function fluorescent probe. <i>Luminescence</i> , 2020, 35, 754-762.	1.5	8
82	Novel fluorescent probe for the ratiometric detection of β -galactosidase and its application in fruit. <i>Food Chemistry</i> , 2020, 328, 127112.	4.2	16
83	Consumption of avenanthramides extracted from oats reduces weight gain, oxidative stress, inflammation and regulates intestinal microflora in high fat diet-induced mice. <i>Journal of Functional Foods</i> , 2020, 65, 103774.	1.6	20
84	Washing rice before cooking has no large effect on the texture of cooked rice. <i>Food Chemistry</i> , 2019, 271, 388-392.	4.2	42
85	A facile synthesis of β -butenolides via cyclization of 3-alkenoic acids with dimethyl sulfoxide and oxalyl bromide. <i>Synthetic Communications</i> , 2019, , 1-7.	1.1	3
86	The oxysulfenylation of alkenes with dimethyl sulfoxide/oxalyl chloride. <i>Synthetic Communications</i> , 2019, 49, 2662-2670.	1.1	9
87	Liensinine Inhibits Beige Adipocytes Recovering to white Adipocytes through Blocking Mitophagy Flux In Vitro and In Vivo. <i>Nutrients</i> , 2019, 11, 1640.	1.7	12
88	A Feasible Industrialized Process for Producing High Purity Diacylglycerols with No Contaminants. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1900039.	1.0	13
89	Detection of clothianidin residues in cucumber and apple juice using lateral-flow immunochromatographic assay. <i>Food and Agricultural Immunology</i> , 2019, 30, 1112-1122.	0.7	7
90	Characterization of key aroma compounds in Chinese Guojing sesame-flavor Baijiu by means of molecular sensory science. <i>Food Chemistry</i> , 2019, 284, 100-107.	4.2	126

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91	A facile sulfenylchlorination of alkenes with Me ₂ SO/(COCl) ₂ . <i>Synthetic Communications</i> , 2019, 49, 539-549.	1.1	13
92	A novel coumarin-based fluorescent probe for sensitive detection of copper(II) in wine. <i>Food Chemistry</i> , 2019, 284, 23-27.	4.2	71
93	Dual-Function Fluorescent Probe for Detection of Hydrogen Sulfide and Water Content in Dimethyl Sulfoxide. <i>ACS Omega</i> , 2019, 4, 10695-10701.	1.6	20
94	Baijiu Vinasse Extract Scavenges Glyoxal and Inhibits the Formation of N ^ε -Carboxymethyllysine in Dairy Food. <i>Molecules</i> , 2019, 24, 1526.	1.7	17
95	A fluorescent probe for colorimetric detection of bisulfite and application in sugar and red wine. <i>Food Science and Biotechnology</i> , 2019, 28, 983-990.	1.2	8
96	Highly Sensitive Ratiometric Fluorescent Paper Sensors for the Detection of Fluoride Ions. <i>ACS Omega</i> , 2019, 4, 4918-4926.	1.6	37
97	A dual-function fluorescent probe for discriminative detection of hydrogen sulfide and hydrazine. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2019, 377, 36-42.	2.0	37
98	A rapid and visible colorimetric fluorescent probe for benzenethiol flavor detection. <i>Food Chemistry</i> , 2019, 286, 322-328.	4.2	34
99	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. <i>Mikrochimica Acta</i> , 2019, 186, 182.	2.5	35
100	Determination of phenolic compounds in alcoholic fermentation materials and spent grains by ultrasound-assisted alkali alcohol extraction coupled with HPLC. <i>Analytical Methods</i> , 2019, 11, 5366-5375.	1.3	10
101	A dual-site fluorescent probe for separate detection of hydrogen sulfide and bisulfite. <i>Dyes and Pigments</i> , 2019, 160, 757-764.	2.0	54
102	Characterization of typical potent odorants in raw and cooked <i>Toona sinensis</i> (A. Juss.) M. Roem. by instrumental-sensory analysis techniques. <i>Food Chemistry</i> , 2019, 282, 153-163.	4.2	31
103	A Visible Colorimetric Fluorescent Probe for Hydrogen Sulfide Detection in Wine. <i>Journal of Analytical Methods in Chemistry</i> , 2019, 2019, 1-8.	0.7	29
104	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. <i>Food Analytical Methods</i> , 2019, 12, 544-557.	1.3	31
105	Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. <i>Meat Science</i> , 2018, 140, 14-25.	2.7	65
106	Multi-element analysis of Baijiu (Chinese liquors) by ICP-MS and their classification according to geographical origin. <i>Food Quality and Safety</i> , 2018, 2, 43-49.	0.6	16
107	Highly selective and rapidly responsive fluorescent probe for hydrogen sulfide detection in wine. <i>Food Chemistry</i> , 2018, 257, 150-154.	4.2	71
108	Validation of a QuEChERS-Based Gas Chromatography-Mass Spectrometry (GC-MS) Method for Analysis of Phthalate Esters in Grain Sorghum. <i>Journal of Food Science</i> , 2018, 83, 892-901.	1.5	16

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109	A Novel Fluorescent Probe for Detecting Hydrogen Sulfide in Wine. <i>Food Analytical Methods</i> , 2018, 11, 1398-1404.	1.3	30
110	A Reaction-Based Novel Fluorescent Probe for Detection of Hydrogen Sulfide and Its Application in Wine. <i>Journal of Food Science</i> , 2018, 83, 108-112.	1.5	27
111	A Fluorescent Probe for Sensitive Detection of Hydrazine and Its Application in Red Wine and Water. <i>Analytical Sciences</i> , 2018, 34, 329-333.	0.8	29
112	Enantioselective syntheses and sensory properties of 2-alkenolides. <i>Flavour and Fragrance Journal</i> , 2018, 33, 166-172.	1.2	9
113	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatography-olfactometry, quantitative measurements, and sensory evaluation. <i>Food Research International</i> , 2018, 105, 616-627.	2.9	140
114	Joint direct injection and GC-MS chemometric approach for chemical profile and sulfur compounds of sesame-flavor Chinese Baijiu (Chinese liquor). <i>European Food Research and Technology</i> , 2018, 244, 145-160.	1.6	42
115	Understanding the role of extracts from sea buckthorn seed residues in anti-melanogenesis properties on B16F10 melanoma cells. <i>Food and Function</i> , 2018, 9, 5402-5416.	2.1	9
116	Synthesis of Nitriles from Primary Amides or Aldoximes under Conditions of a Catalytic Swern Oxidation. <i>Journal of Organic Chemistry</i> , 2018, 83, 12939-12944.	1.7	69
117	Relations between chain-length distribution, molecular size, and amylose content of rice starches. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2017-2025.	3.6	34
118	Specific Volumetric Weight-Driven Shift in Microbiota Compositions With Saccharifying Activity Change in Starter for Chinese Baijiu Fermentation. <i>Frontiers in Microbiology</i> , 2018, 9, 2349.	1.5	39
119	Dimethyl sulfoxide/oxalyl chloride: A useful reagent for sulfenyletherification. <i>Synthetic Communications</i> , 2018, 48, 2773-2781.	1.1	14
120	A Highly Selective and Colorimetric Fluorescent Probe for Hydrazine Detection in Water Samples. <i>Analytical Sciences</i> , 2018, 34, 1297-1302.	0.8	24
121	A novel reaction-based fluorescent probe for the detection of cysteine in milk and water samples. <i>Food Chemistry</i> , 2018, 262, 67-71.	4.2	56
122	Effect of Fermentation Processing on the Flavor of Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5425-5432.	2.4	475
123	Synthesis of butenolides by reactions of 3-alkenoic acids with diphenyl sulfoxide/oxalyl chloride. <i>Flavour and Fragrance Journal</i> , 2018, 33, 397-404.	1.2	10
124	Effect of disulfide bridge on hydrolytic characteristics of xylanase from <i>Penicillium janthinellum</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 120, 405-413.	3.6	12
125	A Highly Efficient Method for the Bromination of Alkenes, Alkynes and Ketones Using Dimethyl Sulfoxide and Oxalyl Bromide. <i>Synthesis</i> , 2018, 50, 4325-4335.	1.2	20
126	A Novel Method for the Chlorolactonization of Alkenoic Acids Using Diphenyl Sulfoxide/Oxalyl Chloride. <i>Synthesis</i> , 2018, 50, 2555-2566.	1.2	18

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127	Improving special hydrolysis characterization into <i>Talaromyces thermophilus</i> F1208 xylanase by engineering of N-terminal extension and site-directed mutagenesis in C-terminal. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 451-458.	3.6	22
128	Matrix Effects in Detection of Phthalate Esters from Wheat by a Modified QuEChERS Method with GC/MS. <i>Food Analytical Methods</i> , 2017, 10, 3166-3180.	1.3	18
129	Enantioselective synthesis and sensory properties of 3-methylthiodecanal. <i>Flavour and Fragrance Journal</i> , 2017, 32, 165-170.	1.2	2
130	The brewing process and microbial diversity of strong flavour Chinese spirits: a review. <i>Journal of the Institute of Brewing</i> , 2017, 123, 5-12.	0.8	113
131	Engineering a xylanase from <i>Streptomyces rochei</i> L10904 by mutation to improve its catalytic characteristics. <i>International Journal of Biological Macromolecules</i> , 2017, 101, 366-372.	3.6	26
132	Rapidly Responsive and Highly Selective Fluorescent Probe for Bisulfite Detection in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2883-2887.	2.4	76
133	Evaluation of the Hydrolysis Specificity of an Aminopeptidase from <i>Bacillus licheniformis</i> SWJS33 Using Synthetic Peptides and Soybean Protein Isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 167-173.	2.4	7
134	Intracellular antioxidant effect of vanillin, 4-methylguaiacol and 4-ethylguaiacol: three components in Chinese Baijiu. <i>RSC Advances</i> , 2017, 7, 46395-46405.	1.7	56
135	Selective catalytic dehydration of furfuryl alcohol to 2, 2-difurfuryl ether using a polyoxometalate catalyst. <i>Scientific Reports</i> , 2017, 7, 12954.	1.6	9
136	Identification of an unusual by-product in the industrial production of 2-Methylfuranthiol. <i>Flavour and Fragrance Journal</i> , 2017, 32, 484-489.	1.2	2
137	Structural Characterization of a Tetrapeptide from Sesame Flavor-Type Baijiu and Its Preventive Effects against AAPH-Induced Oxidative Stress in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10495-10504.	2.4	101
138	Quality Control of Mutton by Using Volatile Compound Fingerprinting Techniques and Chemometric Methods. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	17
139	Characterisation of a By-Product Formed in the Industrial Production of 3-Nonalactone. <i>Journal of Chemical Research</i> , 2016, 40, 141-143.	0.6	0
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143	Aromatic effect of fat and oxidized fat on a meat-like model reaction system of cysteine and glucose. <i>Flavour and Fragrance Journal</i> , 2015, 30, 320-329.	1.2	52
144	The Occurrence of Propyl Lactate in Chinese Baijies (Chinese Liquors) Detected by Direct Injection Coupled with Gas Chromatography-Mass Spectrometry. <i>Molecules</i> , 2015, 20, 19002-19013.	1.7	14

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145	A Fortuitously Straightforward Synthesis of 4-Acetoxy-2-Propyltetrahydrothiophene. <i>Journal of Chemical Research</i> , 2015, 39, 724-726.	0.6	2
146	Preparation of 3-Methylthiodecanal, a Flavour Compound. <i>Journal of Chemical Research</i> , 2015, 39, 731-733.	0.6	2
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150	Optimisation of ultrasound-assisted enzymatic extraction of arabinoxylan from wheat bran. <i>Food Chemistry</i> , 2014, 150, 482-488.	4.2	69
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154	Isolation and identification of antibiotic albaflavenone from <i>Dictyophora indusiata</i> (Vent.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.6	9
155	Inhibitory effect of wheat bran feruloyl oligosaccharides on oxidative DNA damage in human lymphocytes. <i>Food Chemistry</i> , 2008, 109, 129-136.	4.2	34
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