

Xinjing Dou

List of Publications by Year in descending order

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49
papers

1,847
citations

236925

25
h-index

265206

42
g-index

49
all docs

49
docs citations

49
times ranked

1948
citing authors

#	ARTICLE	IF	CITATIONS
1	A review of chemical composition and nutritional properties of minor vegetable oils in China. <i>Trends in Food Science and Technology</i> , 2018, 74, 26-32.	15.1	161
2	Phytosterol Contents of Edible Oils and Their Contributions to Estimated Phytosterol Intake in the Chinese Diet. <i>Foods</i> , 2019, 8, 334.	4.3	117
3	Classification and Adulteration Detection of Vegetable Oils Based on Fatty Acid Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8745-8751.	5.2	116
4	A Structure Identification and Toxicity Assessment of the Degradation Products of Aflatoxin B1 in Peanut Oil under UV Irradiation. <i>Toxins</i> , 2016, 8, 332.	3.4	106
5	Ion mobility spectrometry fingerprints: A rapid detection technology for adulteration of sesame oil. <i>Food Chemistry</i> , 2016, 192, 60-66.	8.2	97
6	Identification of Nutritional Components in Black Sesame Determined by Widely Targeted Metabolomics and Traditional Chinese Medicines. <i>Molecules</i> , 2018, 23, 1180.	3.8	87
7	Simultaneous determination of tocopherols, carotenoids and phytosterols in edible vegetable oil by ultrasound-assisted saponification, LLE and LC-MS/MS. <i>Food Chemistry</i> , 2019, 289, 313-319.	8.2	78
8	Review of NIR spectroscopy methods for nondestructive quality analysis of oilseeds and edible oils. <i>Trends in Food Science and Technology</i> , 2020, 101, 172-181.	15.1	73
9	Insights into photocatalytic inactivation mechanism of the hypertoxic site in aflatoxin B1 over clew-like WO ₃ decorated with CdS nanoparticles. <i>Applied Catalysis B: Environmental</i> , 2019, 248, 477-486.	20.2	67
10	Simultaneous determination of phenolic compounds in sesame oil using LC-MS/MS combined with magnetic carboxylated multi-walled carbon nanotubes. <i>Food Chemistry</i> , 2016, 204, 334-342.	8.2	63
11	Fatty acid profiles based adulteration detection for flaxseed oil by gas chromatography mass spectrometry. <i>LWT - Food Science and Technology</i> , 2015, 63, 430-436.	5.2	59
12	Characterization of volatile components in four vegetable oils by headspace two-dimensional comprehensive chromatography time-of-flight mass spectrometry. <i>Talanta</i> , 2014, 129, 629-635.	5.5	55
13	Characterization and authentication of four important edible oils using free phytosterol profiles established by GC-TOF/MS. <i>Analytical Methods</i> , 2014, 6, 6860-6870.	2.7	48
14	Facile fabrication of nanosized graphitic carbon nitride sheets with efficient charge separation for mitigation of toxic pollutant. <i>Chemical Engineering Journal</i> , 2018, 342, 30-40.	12.7	47
15	Determination of free steroidal compounds in vegetable oils by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry. <i>Food Chemistry</i> , 2018, 245, 415-425.	8.2	43
16	Simultaneous determination of isoflavones and resveratrols for adulteration detection of soybean and peanut oils by mixed-mode SPE LC-MS/MS. <i>Food Chemistry</i> , 2015, 176, 465-471.	8.2	41
17	Photocatalytic degradation of deoxynivalenol over dendritic-like γ -Fe ₂ O ₃ under visible light irradiation. <i>Toxins</i> , 2019, 11, 105.	3.4	39
18	Detection of flaxseed oil multiple adulteration by near-infrared spectroscopy and nonlinear one class partial least squares discriminant analysis. <i>LWT - Food Science and Technology</i> , 2020, 125, 109247.	5.2	39

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19	Determination of Aflatoxin B1 and B2 in Vegetable Oils Using Fe ₃ O ₄ /rGO Magnetic Solid Phase Extraction Coupled with High-Performance Liquid Chromatography Fluorescence with Post-Column Photochemical Derivatization. <i>Toxins</i> , 2019, 11, 621.	3.4	38
20	Geometric architecture design of ternary composites based on dispersive WO ₃ nanowires for enhanced visible-light-driven activity of refractory pollutant degradation. <i>Chemical Engineering Journal</i> , 2018, 334, 2568-2578.	12.7	34
21	Rapid determination of trans-resveratrol in vegetable oils using magnetic hydrophilic multi-walled carbon nanotubes as adsorbents followed by liquid chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2015, 178, 259-266.	8.2	30
22	Rapid adulteration detection for flaxseed oil using ion mobility spectrometry and chemometric methods. <i>Analytical Methods</i> , 2014, 6, 9575-9580.	2.7	29
23	Adulteration detection of essence in sesame oil based on headspace gas chromatography-ion mobility spectrometry. <i>Food Chemistry</i> , 2022, 370, 131373.	8.2	29
24	One-class classification based authentication of peanut oils by fatty acid profiles. <i>RSC Advances</i> , 2015, 5, 85046-85051.	3.6	28
25	Multivariate adulteration detection for sesame oil. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 161, 147-150.	3.5	28
26	Development and validation of a gas chromatography-mass spectrometry method for determination of sterol oxidation products in edible oils. <i>RSC Advances</i> , 2015, 5, 41259-41268.	3.6	26
27	Monitoring Metabolite Production of Aflatoxin Biosynthesis by Orbitrap Fusion Mass Spectrometry and a D-Optimal Mixture Design Method. <i>Analytical Chemistry</i> , 2018, 90, 14331-14338.	6.5	24
28	Untargeted fatty acid profiles based on the selected ion monitoring mode. <i>Analytica Chimica Acta</i> , 2014, 839, 44-50.	5.4	23
29	Multispecies Adulteration Detection of Camellia Oil by Chemical Markers. <i>Molecules</i> , 2018, 23, 241.	3.8	21
30	Simultaneous determination of 19 phenolic compounds in oilseeds using magnetic solid phase extraction and LC-MS/MS. <i>LWT - Food Science and Technology</i> , 2019, 107, 221-227.	5.2	20
31	Effect of Chlorophyll on Lipid Oxidation of Rapeseed Oil. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800078.	1.5	19
32	Targeted multivariate adulteration detection based on fatty acid profiles and Monte Carlo one-class partial least squares. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2017, 169, 94-99.	3.5	18
33	Quantitative analysis of metabolites in the aflatoxin biosynthesis pathway for early warning of aflatoxin contamination by UHPLC-HRMS combined with QAMS. <i>Journal of Hazardous Materials</i> , 2022, 431, 128531.	12.4	17
34	Optimization of Headspace SPME GC-MS—GC-TOF/MS Analysis of Volatile Organic Compounds in Edible Oils by Central Composite Design for Adulteration Detection of Edible Oil. <i>Food Analytical Methods</i> , 2020, 13, 1328-1336.	2.6	16
35	Mass spectrometry in food authentication and origin traceability. <i>Mass Spectrometry Reviews</i> , 2023, 42, 1772-1807.	5.4	16
36	Comparative Metabolomic Analysis of Rapeseeds from Three Countries. <i>Metabolites</i> , 2019, 9, 161.	2.9	15

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37	Extraction and Quantification of Sulforaphane and Indole-3-Carbinol from Rapeseed Tissues Using QuEChERS Coupled with UHPLC-MS/MS. <i>Molecules</i> , 2020, 25, 2149.	3.8	11
38	Optimization of an Ultrasound-Assisted Extraction for Simultaneous Determination of Antioxidants in Sesame with Response Surface Methodology. <i>Antioxidants</i> , 2019, 8, 321.	5.1	10
39	Evaluation and comparison of in vitro antioxidant activities of unsaponifiable fraction of 11 kinds of edible vegetable oils. <i>Food Science and Nutrition</i> , 2018, 6, 2355-2362.	3.4	8
40	Rapid authentication of sesame oil using ion mobility spectrometry and chemometrics. <i>Oil Crop Science</i> , 2020, 5, 161-165.	2.0	8
41	Simultaneous Determination of Aflatoxins and Benzo(a)pyrene in Vegetable Oils Using Humic Acid-Bonded Silica SPE HPLC-FLD. <i>Toxins</i> , 2022, 14, 352.	3.4	8
42	Identification and Validation of Metabolic Markers for Adulteration Detection of Edible Oils Using Metabolic Networks. <i>Metabolites</i> , 2020, 10, 85.	2.9	7
43	Extraction and Determination of Vitamin K1 in Foods by Ultrasound-Assisted Extraction, SPE, and LC-MS/MS. <i>Molecules</i> , 2020, 25, 839.	3.8	7
44	Comparative analysis of free/combined phytosterols-degradation and differential formation of oxidation products during heating of sunflower seed oil. <i>LWT - Food Science and Technology</i> , 2022, 155, 112966.	5.2	6
45	Fullerenol Quantum Dots-Based Highly Sensitive Fluorescence Aptasensor for Patulin in Apple Juice. <i>Toxins</i> , 2022, 14, 272.	3.4	5
46	Simultaneous Quantification of Trace and Micro Phenolic Compounds by Liquid Chromatography Tandem-Mass Spectrometry. <i>Metabolites</i> , 2021, 11, 589.	2.9	4
47	Contribution of Tocopherols in Commonly Consumed Foods to Estimated Tocopherol Intake in the Chinese Diet. <i>Frontiers in Nutrition</i> , 0, 9, .	3.7	3
48	Ultrasensitive biosensing platform based on luminescence quenching ability of fullerenol quantum dots. <i>RSC Advances</i> , 2021, 11, 19690-19694.	3.6	2
49	Relational variable for more accurate prediction of models. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2018, 180, 84-87.	3.5	1