# Xinjing Dou

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7141149/publications.pdf

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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 | Mass spectrometry in food authentication and origin traceability. Mass Spectrometry Reviews, 2023, 42, 1772-1807. | 5.4 | 16 |
| 2 | Adulteration detection of essence in sesame oil based on headspace gas chromatography-ion mobility spectrometry. Food Chemistry, 2022, 370, 131373. | 8.2 | 29 |
| 3 | Comparative analysis of free/combined phytosterols--degradation and differential formation of oxidation products during heating of sunflower seed oil. LWT - Food Science and Technology, 2022, 155, 112966. | 5.2 | 6 |
| 4 | Quantitative analysis of metabolites in the aflatoxin biosynthesis pathway for early warning of aflatoxin contamination by UHPLC-HRMS combined with QAMS. Journal of Hazardous Materials, 2022, 431, 128531. | 12.4 | 17 |
| 5 | Fullerenol Quantum Dots-Based Highly Sensitive Fluorescence Aptasensor for Patulin in Apple Juice. Toxins, 2022, 14, 272. | 3.4 | 5 |
| 6 | Simultaneous Determination of Aflatoxins and Benzo(a)pyrene in Vegetable Oils Using Humic Acid-Bonded Silica SPE HPLCâ€“PHREDâ€“FLD. Toxins, 2022, 14, 352. | 3.4 | 8 |
| 7 | Ultrasensitive biosensing platform based on luminescence quenching ability of fullerenol quantum dots. RSC Advances, 2021, 11, 19690-19694. | 3.6 | 2 |
| 8 | Simultaneous Quantification of Trace and Micro Phenolic Compounds by Liquid Chromatography Tandem-Mass Spectrometry. Metabolites, 2021, 11, 589. | 2.9 | 4 |
| 9 | Rapid authentication of sesame oil using ion mobility spectrometry and chemometrics. Oil Crop Science, 2020, 5, 161-165. | 2.0 | 8 |
| 10 | Extraction and Quantification of Sulforaphane and Indole-3-Carbinol from Rapeseed Tissues Using QuEChERS Coupled with UHPLC-MS/MS. Molecules, 2020, 25, 2149. | 3.8 | 11 |
| 11 | Review of NIR spectroscopy methods for nondestructive quality analysis of oilseeds and edible oils. Trends in Food Science and Technology, 2020, 101, 172-181. | 15.1 | 73 |
| 12 | Detection of flaxseed oil multiple adulteration by near-infrared spectroscopy and nonlinear one class partial least squares discriminant analysis. LWT - Food Science and Technology, 2020, 125, 109247. | 5.2 | 39 |
| 13 | Identification and Validation of Metabolic Markers for Adulteration Detection of Edible Oils Using Metabolic Networks. Metabolites, 2020, 10, 85. | 2.9 | 7 |
| 14 | Extraction and Determination of Vitamin K1 in Foods by Ultrasound-Assisted Extraction, SPE, and LC-MS/MS. Molecules, 2020, 25, 839. | 3.8 | 7 |
| 15 | Optimization of Headspace SPME GC Ã— GC-TOF/MS Analysis of Volatile Organic Compounds in Edible Oils by Central Composite Design for Adulteration Detection of Edible Oil. Food Analytical Methods, 2020, 13, 1328-1336. | 2.6 | 16 |
| 16 | Phytosterol Contents of Edible Oils and Their Contributions to Estimated Phytosterol Intake in the Chinese Diet. Foods, 2019, 8, 334. | 4.3 | 117 |
| 17 | Determination of Aflatoxin B1 and B2 in Vegetable Oils Using Fe3O4/rGO Magnetic Solid Phase Extraction Coupled with High-Performance Liquid Chromatography Fluorescence with Post-Column Photochemical Derivatization. Toxins, 2019, 11, 621. | 3.4 | 38 |
| 18 | Optimization of an Ultrasound-Assisted Extraction for Simultaneous Determination of Antioxidants in Sesame with Response Surface Methodology. Antioxidants, 2019, 8, 321. | 5.1 | 10 |

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|---|---|---|---|
| 19 | Comparative Metabolomic Analysis of Rapeseeds from Three Countries. Metabolites, 2019, 9, 161. | 2.9 | 15 |
| 20 | Insights into photocatalytic inactivation mechanism of the hypertoxic site in aflatoxin B1 over clew-like WO3 decorated with CdS nanoparticles. Applied Catalysis B: Environmental, 2019, 248, 477-486. | 20.2 | 67 |
| 21 | Simultaneous determination of tocopherols, carotenoids and phytosterols in edible vegetable oil by ultrasound-assisted saponification, LLE and LC-MS/MS. Food Chemistry, 2019, 289, 313-319. | 8.2 | 78 |
| 22 | Simultaneous determination of 19 phenolic compounds in oilseeds using magnetic solid phase extraction and LC-MS/MS. LWT - Food Science and Technology, 2019, 107, 221-227. | 5.2 | 20 |
| 23 | Photocatalytic degradation of deoxynivalenol over dendritic-like Î±-Fe2O3 under visible light irradiation. Toxins, 2019, 11, 105. | 3.4 | 39 |
| 24 | Effect of Chlorophyll on Lipid Oxidation of Rapeseed Oil. European Journal of Lipid Science and Technology, 2019, 121, 1800078. | 1.5 | 19 |
| 25 | Facile fabrication of nanosized graphitic carbon nitride sheets with efficient charge separation for mitigation of toxic pollutant. Chemical Engineering Journal, 2018, 342, 30-40. | 12.7 | 47 |
| 26 | A review of chemical composition and nutritional properties of minor vegetable oils in China. Trends in Food Science and Technology, 2018, 74, 26-32. | 15.1 | 161 |
| 27 | Determination of free steroidal compounds in vegetable oils by comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry. Food Chemistry, 2018, 245, 415-425. | 8.2 | 43 |
| 28 | Geometric architecture design of ternary composites based on dispersive WO3 nanowires for enhanced visible-light-driven activity of refractory pollutant degradation. Chemical Engineering Journal, 2018, 334, 2568-2578. | 12.7 | 34 |
| 29 | Monitoring Metabolite Production of Aflatoxin Biosynthesis by Orbitrap Fusion Mass Spectrometry and a D-Optimal Mixture Design Method. Analytical Chemistry, 2018, 90, 14331-14338. | 6.5 | 24 |
| 30 | Evaluation and comparison of in vitro antioxidant activities of unsaponifiable fraction of 11 kinds of edible vegetable oils. Food Science and Nutrition, 2018, 6, 2355-2362. | 3.4 | 8 |
| 31 | Multispecies Adulteration Detection of Camellia Oil by Chemical Markers. Molecules, 2018, 23, 241. | 3.8 | 21 |
| 32 | Identification of Nutritional Components in Black Sesame Determined by Widely Targeted Metabolomics and Traditional Chinese Medicines. Molecules, 2018, 23, 1180. | 3.8 | 87 |
| 33 | Relational variable for more accurate prediction of models. Chemometrics and Intelligent Laboratory Systems, 2018, 180, 84-87. | 3.5 | 1 |
| 34 | Targeted multivariate adulteration detection based on fatty acid profiles and Monte Carlo one-class partial least squares. Chemometrics and Intelligent Laboratory Systems, 2017, 169, 94-99. | 3.5 | 18 |
| 35 | Multivariate adulteration detection for sesame oil. Chemometrics and Intelligent Laboratory Systems, 2017, 161, 147-150. | 3.5 | 28 |
| 36 | A Structure Identification and Toxicity Assessment of the Degradation Products of Aflatoxin B1 in Peanut Oil under UV Irradiation. Toxins, 2016, 8, 332. | 3.4 | 106 |

| # | Article | IF | Citations |
|---|---|---|---|
| 37 | Simultaneous determination of phenolic compounds in sesame oil using LCâ€“MS/MS combined with magnetic carboxylated multi-walled carbon nanotubes. Food Chemistry, 2016, 204, 334-342. | 8.2 | 63 |
| 38 | Ion mobility spectrometry fingerprints: A rapid detection technology for adulteration of sesame oil. Food Chemistry, 2016, 192, 60-66. | 8.2 | 97 |
| 39 | Development and validation of a gas chromatography-mass spectrometry method for determination of sterol oxidation products in edible oils. RSC Advances, 2015, 5, 41259-41268. | 3.6 | 26 |
| 40 | Rapid determination of trans-resveratrol in vegetable oils using magnetic hydrophilic multi-walled carbon nanotubes as adsorbents followed by liquid chromatographyâ€“tandem mass spectrometry. Food Chemistry, 2015, 178, 259-266. | 8.2 | 30 |
| 41 | Fatty acid profiles based adulteration detection for flaxseed oil by gas chromatography mass spectrometry. LWT - Food Science and Technology, 2015, 63, 430-436. | 5.2 | 59 |
| 42 | Simultaneous determination of isoflavones and resveratrols for adulteration detection of soybean and peanut oils by mixed-mode SPE LCâ€“MS/MS. Food Chemistry, 2015, 176, 465-471. | 8.2 | 41 |
| 43 | One-class classification based authentication of peanut oils by fatty acid profiles. RSC Advances, 2015, 5, 85046-85051. | 3.6 | 28 |
| 44 | Rapid adulteration detection for flaxseed oil using ion mobility spectrometry and chemometric methods. Analytical Methods, 2014, 6, 9575-9580. | 2.7 | 29 |
| 45 | Characterization and authentication of four important edible oils using free phytosterol profiles established by GC-GC-TOF/MS. Analytical Methods, 2014, 6, 6860-6870. | 2.7 | 48 |
| 46 | Characterization of volatile components in four vegetable oils by headspace two-dimensional comprehensive chromatography time-of-flight mass spectrometry. Talanta, 2014, 129, 629-635. | 5.5 | 55 |
| 47 | Classification and Adulteration Detection of Vegetable Oils Based on Fatty Acid Profiles. Journal of Agricultural and Food Chemistry, 2014, 62, 8745-8751. | 5.2 | 116 |
| 48 | Untargeted fatty acid profiles based on the selected ion monitoring mode. Analytica Chimica Acta, 2014, 839, 44-50. | 5.4 | 23 |
| 49 | Contribution of Tocopherols in Commonly Consumed Foods to Estimated Tocopherol Intake in the Chinese Diet. Frontiers in Nutrition, 0, 9, . | 3.7 | 3 |