

# Qi Zhao

## List of Publications by Year in descending order

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38  
papers

691  
citations

516215

16  
h-index

580395

25  
g-index

38  
all docs

38  
docs citations

38  
times ranked

809  
citing authors

#	ARTICLE	IF	CITATIONS
1	Determination triazine pesticides in cereal samples based on single-hole hollow molecularly imprinted microspheres. <i>Journal of Chromatography A</i> , 2015, 1376, 26-34.	1.8	57
2	Rapid preparation of expanded graphite by microwave irradiation for the extraction of triazine herbicides in milk samples. <i>Food Chemistry</i> , 2016, 197, 943-949.	4.2	57
3	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2017, 219, 419-427.	4.2	47
4	Characterization of lipids in three species of sea urchin. <i>Food Chemistry</i> , 2018, 241, 97-103.	4.2	42
5	Identification of glycerophospholipid molecular species of mussel ( <i>Mytilus edulis</i> ) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. <i>Food Chemistry</i> , 2016, 213, 344-351.	4.2	41
6	Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. <i>Food Chemistry</i> , 2020, 308, 125650.	4.2	41
7	Preparation of magnetic strong cation exchange resin for the extraction of melamine from egg samples followed by liquid chromatography-tandem mass spectrometry. <i>Analytica Chimica Acta</i> , 2010, 661, 35-41.	2.6	31
8	Mechanism of antioxidant action of natural phenolics on scallop ( <i>Argopecten irradians</i> ) adductor muscle during drying process. <i>Food Chemistry</i> , 2019, 281, 251-260.	4.2	31
9	Improving oxidative stability of flaxseed oil with a mixture of antioxidants. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14355.	0.9	28
10	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. <i>Food Chemistry</i> , 2018, 239, 1175-1181.	4.2	27
11	Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. <i>Food Chemistry</i> , 2018, 245, 53-60.	4.2	26
12	Optimization of ultrasound assisted extraction of abalone viscera protein and its effect on the iron-chelating activity. <i>Ultrasonics Sonochemistry</i> , 2021, 77, 105670.	3.8	24
13	Determination of roxithromycin from human plasma samples based on magnetic surface molecularly imprinted polymers followed by liquid chromatography-tandem mass spectrometry. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1021, 221-228.	1.2	20
14	Selective determination of sulfonamides from environmental water based on magnetic surface molecularly imprinting technology. <i>Environmental Science and Pollution Research</i> , 2017, 24, 9174-9186.	2.7	20
15	One-step solvothermal synthesis of magnetic Fe <sub>3</sub> O <sub>4</sub> @graphite composite for Fenton-like degradation of levofloxacin. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2016, 51, 52-62.	0.9	19
16	Analysis of Fluoroquinolones in Animal Feed Based on Microwave-Assisted Extraction by LC-MS-MS Determination. <i>Chromatographia</i> , 2011, 74, 267-274.	0.7	18
17	Evaluation of intercalated $\gamma$ -zirconium phosphate as sorbent in separation and detection of sulfonamides in honey. <i>Food Chemistry</i> , 2014, 150, 58-64.	4.2	16
18	Effects of hot air drying process on lipid quality of whelks <i>Neptunea arthritica cumingi</i> Crosse and <i>Neverita didyma</i> . <i>Journal of Food Science and Technology</i> , 2019, 56, 4166-4176.	1.4	15

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19	Molecularly imprinted polymers combined with membrane-protected solid-phase extraction to detect triazines in tea samples. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 5173-5181.	1.9	14
20	Facile synthesis of nitrogen-doped carbon dots and its application as sensing probes for serum iron. <i>Journal of Nanoparticle Research</i> , 2015, 17, 1.	0.8	12
21	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 622 T	0.9	11
22	Lipid profiles in different parts of two species of scallops ( <i>Chlamys farreri</i> and <i>Patinopecten</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	4.2	11
23	Effect of Various Hot Air Drying Processes on Clam <i>Ruditapes philippinarum</i> Lipids: Composition Changes and Oxidation Development. <i>Journal of Food Science</i> , 2018, 83, 2976-2982.	1.5	11
24	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (<i>Euphausia</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T	0.6	10
25	Construction of Glycogen-Based Nanoparticles Loaded with Resveratrol for the Alleviation of High-Fat Diet-Induced Nonalcoholic Fatty Liver Disease. <i>Biomacromolecules</i> , 2022, 23, 409-423.	2.6	9
26	Lipid Profiles in Byâ€PProducts and Muscles of Three Shrimp Species ( <i>Penaeus monodon</i> , <i>Penaeus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T 1900309.	1.0	7
27	Fast Determination of Paeonol from Cortex moutan by Microwave-Assisted Steam Extraction Followed by HPLC. <i>Chromatographia</i> , 2012, 75, 747-753.	0.7	6
28	A Green Method Using a Micellar System for Determination of Andrographolide and Dehydroandrographolide in Human Plasma. <i>Journal of Chromatographic Science</i> , 2013, 51, 341-348.	0.7	6
29	Rapid extraction of free fatty acids from edible oil after accelerated storage based on amino-modified magnetic silica nanospheres. <i>Analytical Methods</i> , 2019, 11, 4520-4527.	1.3	6
30	The Forms of Fluoride in Antarctic Krill (<i>Euphausia superba</i>) Oil Extracted with Hexane and its Removal with Different Absorbents. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 835-842.	0.6	5
31	Preparation of magnetic surface molecularly imprinted polymers for the selective extraction of triazines in environmental water samples. <i>International Journal of Environmental Analytical Chemistry</i> , 2018, 98, 1049-1062.	1.8	5
32	Determination of free fatty acids in Antarctic krill meals based on matrix solid phase dispersion. <i>Food Chemistry</i> , 2022, 384, 132620.	4.2	5
33	Determination of Heterocyclic Aromatic Amines in Various Fried Food by HPLCâ€MS/MS Based on Magnetic Cation-Exchange Resins. <i>Food Analytical Methods</i> , 2022, 15, 2902-2916.	1.3	4
34	Fast Determination of Carbamates in Environmental Water Based on Magnetic Molecularly Imprinted Polymers as Adsorbent. <i>Journal of Chromatographic Science</i> , 2021, 59, 584-595.	0.7	3
35	Preparation of barium sulfate-coated magnetite particles for the extraction of trimethoprim from environmental water samples based on mixed hemimicelles solid-phase extraction. <i>Analytical Methods</i> , 2015, 7, 2707-2713.	1.3	2
36	Effect of Ice Storage on the Chemical Composition and Lipid Quality in Fat Greenling (Hexagrammos) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 T 105-120.	0.6	2

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37	Characterization of Glycerophospholipid Molecular Species in Two Species of Arcidae ( <i>Scapharca</i> ) Tj ETQq1 1 2019, 28, 342-351.	0.784314 0.6	1
38	The Effect of Frying Process on Lipids in Small Yellow Croaker ( <i>Larimichthys polyactis</i> ) and Frying Oil. Journal of Aquatic Food Product Technology, 2022, 31, 83-95.	0.6	1