

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

36

papers

491

citations

14

h-index

21

g-index

38

ext. papers

589

ext. citations

4.6

avg, IF

3.49

L-index

#	Paper	IF	Citations
36	Determination triazine pesticides in cereal samples based on single-hole hollow molecularly imprinted microspheres. <i>Journal of Chromatography A</i> , 2015 , 1376, 26-34	4.5	51
35	Rapid preparation of expanded graphite by microwave irradiation for the extraction of triazine herbicides in milk samples. <i>Food Chemistry</i> , 2016 , 197, 943-9	8.5	47
34	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	8.5	38
33	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	8.5	33
32	Characterization of lipids in three species of sea urchin. <i>Food Chemistry</i> , 2018 , 241, 97-103	8.5	29
31	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	6.6	28
30	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. <i>Food Chemistry</i> , 2018 , 239, 1175-1181	8.5	24
29	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	8.5	23
28	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	8.5	20
27	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	5.1	18
26	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	8.5	18
25	One-step solvothermal synthesis of magnetic Fe ₃ O ₄ -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	2.3	17
24	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	3.2	15
23	Improving oxidative stability of flaxseed oil with a mixture of antioxidants. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14355	2.1	15
22	Evaluation of intercalated Zirconium phosphate as sorbent in separation and detection of sulfonamides in honey. <i>Food Chemistry</i> , 2014 , 150, 58-64	8.5	14
21	Analysis of Fluoroquinolones in Animal Feed Based on Microwave-Assisted Extraction by LC-MS/MS Determination. <i>Chromatographia</i> , 2011 , 74, 267-274	2.1	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	2.3	10

19	Lipid profiles in different parts of two species of scallops (<i>Chlamys farreri</i> and <i>Patinopecten yessoensis</i>). <i>Food Chemistry</i> , 2018 , 243, 319-327	8.5	9
18	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	4.4	9
17	Influence of Storage Conditions on the Stability of Phospholipids-Rich Krill (<i>Euphausia superba</i>) Oil. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1247-1255	2.1	8
16	Lipid Profiles in By-Products and Muscles of Three Shrimp Species (<i>Penaeus monodon</i> , <i>Penaeus vannamei</i> , and <i>Penaeus chinensis</i>). <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900309 ³		5
15	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	3.2	5
14	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	3.4	5
13	Optimization of ultrasound assisted extraction of abalone viscera protein and its effect on the iron-chelating activity. <i>Ultrasonics Sonochemistry</i> , 2021 , 77, 105670	8.9	5
12	Extraction and Characterization of Phospholipid-Enriched Oils from Antarctic Krill (<i>Euphausia Superba</i>) with Different Solvents. <i>Journal of Aquatic Food Product Technology</i> , 2018 , 27, 292-304	1.6	4
11	Effects of hot air drying process on lipid quality of whelks <i>Crosse</i> and. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4166-4176	3.3	4
10	Fast Determination of Paeonol from Cortex moutan by Microwave-Assisted Steam Extraction Followed by HPLC. <i>Chromatographia</i> , 2012 , 75, 747-753	2.1	4
9	A green method using a micellar system for determination of andrographolide and dehydroandrographolide in human plasma. <i>Journal of Chromatographic Science</i> , 2013 , 51, 341-8	1.4	4
8	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	1.6	3
7	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	3
6	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	3.2	2
5	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	1.4	2
4	Effect of Ice Storage on the Chemical Composition and Lipid Quality in Fat Greenling (<i>Hexagrammos otakii</i>) and Black Rockfish (<i>Sebastes schlegelii</i>). <i>Journal of Aquatic Food Product Technology</i> , 2020 , 29, 105-120	1.6	1
3	Determination of free fatty acids in Antarctic krill meals based on matrix solid phase dispersion.. <i>Food Chemistry</i> , 2022 , 384, 132620	8.5	1
2	The Effect of Frying Process on Lipids in Small Yellow Croaker (<i>Larimichthys polyactis</i>) and Frying Oil. <i>Journal of Aquatic Food Product Technology</i> , 2022 , 31, 83-95	1.6	1

- 1 Characterization of Glycerophospholipid Molecular Species in Two Species of Arcidae (Scapharca subcrenata and Scapharca broughtonii). *Journal of Aquatic Food Product Technology*, **2019**, 28, 342-351 1.6