

# De-Wei Chen

## List of Publications by Year in descending order

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25  
papers

921  
citations

759233

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h-index

580821

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g-index

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docs citations

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times ranked

751  
citing authors

#	ARTICLE	IF	CITATIONS
1	Non-volatile taste active compounds in the meat of Chinese mitten crab ( <i>Eriocheir sinensis</i> ). <i>Food Chemistry</i> , 2007, 104, 1200-1205.	8.2	276
2	Compositional characteristics and nutritional quality of Chinese mitten crab ( <i>Eriocheir sinensis</i> ). <i>Food Chemistry</i> , 2007, 103, 1343-1349.	8.2	261
3	Use of egg yolk phospholipids to generate chicken meat odorants. <i>Food Chemistry</i> , 2019, 286, 71-77.	8.2	58
4	Key aroma-active compounds in brown sugar and their influence on sweetness. <i>Food Chemistry</i> , 2021, 345, 128826.	8.2	48
5	Interaction between plant phenolics and rice protein improved oxidative stabilities of emulsion. <i>Journal of Cereal Science</i> , 2019, 89, 102818.	3.7	33
6	Characterisation of aroma-active compounds in Guilin Huaqiao white sufu and their influence on umami aftertaste and palatability of umami solution. <i>Food Chemistry</i> , 2020, 321, 126739.	8.2	33
7	Identification of the Non-Volatile Taste-Active Components in Crab Sauce. <i>Foods</i> , 2019, 8, 324.	4.3	25
8	Amino Acid Profiles of Bivalve Mollusks from Beibu Gulf, China. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 369-379.	1.4	20
9	Use of egg yolk phospholipids to boost the generation of the key odorants as well as maintain a lower level of acrylamide for vacuum fried French fries. <i>Food Control</i> , 2021, 121, 107592.	5.5	19
10	Analysis of aroma-active compounds in bighead carp head soup and their influence on umami of a model soup. <i>Microchemical Journal</i> , 2021, 168, 106436.	4.5	17
11	Egg yolk phospholipids: a functional food material to generate deep-fat frying odorants. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6638-6643.	3.5	14
12	Effective inhibition and simplified detection of lipid oxidation in tilapia ( <i>Oreochromis niloticus</i> ) fillets during ice storage. <i>Aquaculture</i> , 2019, 511, 634183.	3.5	14
13	Effects of low temperature soaking on color and texture of green eggplants. <i>Journal of Food Engineering</i> , 2006, 74, 54-59.	5.2	13
14	Application of nitric oxide in modified atmosphere packaging of tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Food Control</i> , 2019, 98, 209-215.	5.5	12
15	Enrichment of the umami-taste-active amino acids and peptides from crab sauce using ethanol precipitation and anion-exchange resin. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15390.	2.0	11
16	Influence of postmortem treatment with nitric oxide on the muscle color and color stability of tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Nitric Oxide - Biology and Chemistry</i> , 2018, 76, 122-128.	2.7	10
17	Use of egg yolk to imitate meat aroma. <i>Food Chemistry</i> , 2022, 371, 131112.	8.2	9
18	Investigation of the effect of polar components in cream on the flavor of heated cream based on NMR and GC-MS methods. <i>LWT - Food Science and Technology</i> , 2022, 155, 112940.	5.2	9

#	ARTICLE	IF	CITATIONS
19	Use of egg yolk phospholipids as well as alanine and glucose to generate the key odorants of fried battered and breaded fish nuggets. <i>LWT - Food Science and Technology</i> , 2022, 162, 113489.	5.2	9
20	Treatments of tilapia ( <i>Oreochromis niloticus</i> ) using nitric oxide for quality improvement: Establishing a potential method for large-scale processing of farmed fish. <i>Nitric Oxide - Biology and Chemistry</i> , 2018, 77, 19-25.	2.7	7
21	Nitric oxide euthanasia: a potential procedure for improving animal welfare and fillet color of tilapia ( <i>Oreochromis niloticus</i> ). <i>Aquaculture International</i> , 2017, 25, 1845-1856.	2.2	6
22	Pork phospholipids influence the generation of lipid-derived lard odorants in dry rendering process. <i>LWT - Food Science and Technology</i> , 2021, 152, 112284.	5.2	6
23	Cooling combined with hyperoxic CO <sub>2</sub> anesthesia is effective in improving the air exposure duration of tilapia. <i>Scientific Reports</i> , 2017, 7, 14016.	3.3	5
24	Soldier crab ( <i>Mictyris brevidactylus</i> ), a resource of nutritional food material. <i>Journal of Applied Animal Research</i> , 2020, 48, 109-113.	1.2	3
25	Investigation on taste-active compounds profile of brown sugar and changes during lime water and heating processing by NMR and e-tongue. <i>LWT - Food Science and Technology</i> , 2022, 165, 113702.	5.2	3