

De-Wei Chen

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

921
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759233

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25
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all docs

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docs citations

25
times ranked

751
citing authors

#	ARTICLE	IF	CITATIONS
1	Use of egg yolk to imitate meat aroma. Food Chemistry, 2022, 371, 131112.	8.2	9
2	Investigation of the effect of polar components in cream on the flavor of heated cream based on NMR and GC-MS methods. LWT - Food Science and Technology, 2022, 155, 112940.	5.2	9
3	Use of egg yolk phospholipids as well as alanine and glucose to generate the key odorants of fried battered and breaded fish nuggets. LWT - Food Science and Technology, 2022, 162, 113489.	5.2	9
4	Investigation on taste-active compounds profile of brown sugar and changes during lime water and heating processing by NMR and e-tongue. LWT - Food Science and Technology, 2022, 165, 113702.	5.2	3
5	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. Food Control, 2021, 121, 107592.	5.5	19
6	Key aroma-active compounds in brown sugar and their influence on sweetness. Food Chemistry, 2021, 345, 128826.	8.2	48
7	Enrichment of the umami-taste-active amino acids and peptides from crab sauce using ethanol precipitation and anion-exchange resin. Journal of Food Processing and Preservation, 2021, 45, e15390.	2.0	11
8	Analysis of aroma-active compounds in bighead carp head soup and their influence on umami of a model soup. Microchemical Journal, 2021, 168, 106436.	4.5	17
9	Pork phospholipids influence the generation of lipid-derived lard odorants in dry rendering process. LWT - Food Science and Technology, 2021, 152, 112284.	5.2	6
10	Characterisation of aroma-active compounds in Guilin Huaqiao white sufu and their influence on umami aftertaste and palatability of umami solution. Food Chemistry, 2020, 321, 126739.	8.2	33
11	Soldier crab (<i>Mictyris brevidactylus</i>), a resource of nutritional food material. Journal of Applied Animal Research, 2020, 48, 109-113.	1.2	3
12	Identification of the Non-Volatile Taste-Active Components in Crab Sauce. Foods, 2019, 8, 324.	4.3	25
13	Interaction between plant phenolics and rice protein improved oxidative stabilities of emulsion. Journal of Cereal Science, 2019, 89, 102818.	3.7	33
14	Egg yolk phospholipids: a functional food material to generate deep-fat frying odorants. Journal of the Science of Food and Agriculture, 2019, 99, 6638-6643.	3.5	14
15	Effective inhibition and simplified detection of lipid oxidation in tilapia (<i>Oreochromis niloticus</i>) fillets during ice storage. Aquaculture, 2019, 511, 634183.	3.5	14
16	Use of egg yolk phospholipids to generate chicken meat odorants. Food Chemistry, 2019, 286, 71-77.	8.2	58
17	Application of nitric oxide in modified atmosphere packaging of tilapia (<i>Oreochromis niloticus</i>) fillets. Food Control, 2019, 98, 209-215.	5.5	12
18	Treatments of tilapia (<i>Oreochromis niloticus</i>) using nitric oxide for quality improvement: Establishing a potential method for large-scale processing of farmed fish. Nitric Oxide - Biology and Chemistry, 2018, 77, 19-25.	2.7	7

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19	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
20	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
21	Cooling combined with hyperoxic CO2 anesthesia is effective in improving the air exposure duration of tilapia. <i>Scientific Reports</i> , 2017, 7, 14016.	3.3	5
22	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
23	Compositional characteristics and nutritional quality of Chinese mitten crab (<i>Eriocheir sinensis</i>). <i>Food Chemistry</i> , 2007, 103, 1343-1349.	8.2	261
24	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
25	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