Yuan Liu

List of Publications by Citations

127	2,326	27	40
papers	citations	h-index	g-index
137	3,153	6.1	5.5
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
127	Applications of solid-phase microextraction in food analysis. *TrAC - Trends in Analytical Chemistry*, **2016**, 80, 12-29	14.6	114
126	Organophosphorus pesticides detection using broad-specific single-stranded DNA based fluorescence polarization aptamer assay. *Biosensors and Bioelectronics*, **2014**, 55, 216-9	11.8	94
125	Changes in taste compounds of duck during processing. *Food Chemistry*, **2007**, 102, 22-26	8.5	76
124	Prediction of total viable counts on chilled pork using an electronic nose combined with support vector machine. *Meat Science*, **2012**, 90, 373-7	6.4	74
123	Isolation and identification of flavour peptides from Puffer fish (Takifugu obscurus) muscle using an electronic tongue and MALDI-TOF/TOF MS/MS. *Food Chemistry*, **2012**, 135, 1463-70	8.5	69
122	In vitro protein digestibility of pork products is affected by the method of processing. *Food Research International*, **2017**, 92, 88-94	7	59
121	Rapid detection of fish major allergen parvalbumin using superparamagnetic nanoparticle-based lateral flow immunoassay. *Food Control*, **2012**, 26, 446-452	6.2	57
120	Effect of trypsin treatments on the structure and binding capacity of volatile compounds of myosin. *Food Chemistry*, **2017**, 214, 710-716	8.5	51
119	Effects of combined treatment of electrolysed water and chitosan on the quality attributes and myofibril degradation in farmed obscure puffer fish (Takifugu obscurus) during refrigerated storage. *Food Chemistry*, **2011**, 129, 1660-1666	8.5	50
118	Carbon Nanotubes Act as Contaminant Carriers and Translocate within Plants. *Scientific Reports*, **2015**, 5, 15682	4.9	48
117	Fabrication of a polymeric composite incorporating metal-organic framework nanosheets for solid-phase microextraction of polycyclic aromatic hydrocarbons from water samples. *Analytica Chimica Acta*, **2017**, 971, 48-54	6.6	47
116	The structure features of umami hexapeptides for the T1R1/T1R3 receptor. *Food Chemistry*, **2017**, 221, 599-605	8.5	45
115	Characterization and evaluation of umami taste: A review. *TrAC - Trends in Analytical Chemistry*, **2020**, 127, 115876	14.6	44
114	Characterization of Jinhua ham aroma profiles in specific to aging time by gas chromatography-ion mobility spectrometry (GC-IMS). *Meat Science*, **2020**, 168, 108178	6.4	40
113	Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. *Meat Science*, **2018**, 140, 14-25	6.4	36
112	Rapid in vivo determination of fluoroquinolones in cultured puffer fish (Takifugu obscurus) muscle by solid-phase microextraction coupled with liquid chromatography-tandem mass spectrometry. *Talanta*, **2017**, 175, 550-556	6.2	35
111	In vivo tracing of organochloride and organophosphorus pesticides in different organs of hydroponically grown malabar spinach (Basella alba L.). *Journal of Hazardous Materials*, **2016**, 316, 52-9	12.8	33

110	Sensory-Guided Analysis of Key Taste-Active Compounds in Pufferfish (). *Journal of Agricultural and Food Chemistry*, **2019**, 67, 13809-13816	5.7	32
109	Physicochemical and sensory variables of Maillard reaction products obtained from Takifugu obscurus muscle hydrolysates. *Food Chemistry*, **2019**, 290, 40-46	8.5	31
108	Comparative study of volatile compounds in traditional Chinese Nanjing marinated duck by different extraction techniques. *International Journal of Food Science and Technology*, **2007**, 42, 543-550	3.8	31
107	Development of PLA-PBSA based biodegradable active film and its application to salmon slices. *Food Packaging and Shelf Life*, **2019**, 22, 100393	8.2	30
106	Non-volatile taste active compounds and umami evaluation in two aquacultured pufferfish (Takifugu obscurus and Takifugu rubripes). *Food Bioscience*, **2019**, 32, 100468	4.9	30
105	Comparison of nutritional composition of farmed pufferfish muscles among Fugu obscurus, Fugu flavidus and Fugu rubripes. *Journal of Food Composition and Analysis*, **2012**, 28, 40-45	4.1	30
104	Prediction of chemical composition and geographical origin traceability of Chinese export tilapia fillets products by near infrared reflectance spectroscopy. *LWT - Food Science and Technology*, **2015**, 60, 1214-1218	5.4	29
103	Knitting aromatic polymers for efficient solid-phase microextraction of trace organic pollutants. *Journal of Chromatography A*, **2016**, 1450, 9-16	4.5	29
102	Understanding the molecular mechanism of umami recognition by T1R1-T1R3 using molecular dynamics simulations. *Biochemical and Biophysical Research Communications*, **2019**, 514, 967-973	3.4	28
101	Rapid in vivo determination of tetrodotoxin in pufferfish (Fugu) muscle by solid-phase microextraction coupled to high-performance liquid chromatography tandem mass spectrometry. *Talanta*, **2017**, 171, 179-184	6.2	27
100	Rapid discrimination of three marine fish surimi by Tri-step infrared spectroscopy combined with Principle Component Regression. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2015**, 149, 516-22	4.4	26
99	Postmortem changes in actomyosin dissociation, myofibril fragmentation and endogenous enzyme activities of grass carp (Ctenopharyngodon idellus) muscle. *Food Chemistry*, **2016**, 197, 340-4	8.5	26
98	Novel Electrosorption-Enhanced Solid-Phase Microextraction Device for Ultrafast In Vivo Sampling of Ionized Pharmaceuticals in Fish. *Environmental Science & Technology*, **2018**, 52, 145-151	10.3	26
97	Seven novel umami peptides from Takifugu rubripes and their taste characteristics. *Food Chemistry*, **2020**, 330, 127204	8.5	25
96	Rapid analysis and quantification of fluorescent brighteners in wheat flour by Tri-step infrared spectroscopy and computer vision technology. *Journal of Molecular Structure*, **2015**, 1099, 393-398	3.4	24
95	Polyelectrolyte Microcapsules Dispersed in Silicone Rubber for in Vivo Sampling in Fish Brains. *Analytical Chemistry*, **2015**, 87, 10593-9	7.8	24
94	Rapid determination and chemical change tracking of benzoyl peroxide in wheat flour by multi-step IR macro-fingerprinting. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2016**, 154, 123-129	4.4	24
93	Established a new double antibodies sandwich enzyme-linked immunosorbent assay for detecting Bacillus thuringiensis (Bt) Cry1Ab toxin based single-chain variable fragments from a naïve mouse phage displayed library. *Toxicon*, **2014**, 81, 13-22	2.8	24

92	Changes in Volatile Compounds of Traditional Chinese Nanjing Water-boiled Salted Duck During Processing. *Journal of Food Science*, **2006**, 71, S371-S377	3.4	24
91	Odor fingerprinting of Listeria monocytogenes recognized by SPME-GC-MS and E-nose. *Canadian Journal of Microbiology*, **2015**, 61, 367-72	3.2	22
90	Development of a monoclonal antibody-based competitive enzyme linked-immunosorbent assay (c-ELISA) for quantification of silver carp parvalbumin. *Food Control*, **2013**, 29, 241-247	6.2	22
89	Small Peptides Isolated from Enzymatic Hydrolyzate of Fermented Soybean Meal Promote Endothelium-Independent Vasorelaxation and ACE Inhibition. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 10844-10850	5.7	22
88	Species discrimination among three kinds of puffer fish using an electronic nose combined with olfactory sensory evaluation. *Sensors*, **2012**, 12, 12562-71	3.8	22
87	Production and Characterization of Monoclonal Antibody Broadly Recognizing Cry1 Toxins by Use of Designed Polypeptide as Hapten. *Analytical Chemistry*, **2016**, 88, 7023-32	7.8	22
86	Geographical origin traceability of Cabernet Sauvignon wines based on Infrared fingerprint technology combined with chemometrics. *Scientific Reports*, **2019**, 9, 8256	4.9	21
85	Gas sensors for volatile compounds analysis in muscle foods: A review. *TrAC - Trends in Analytical Chemistry*, **2020**, 126, 115877	14.6	21
84	Changes in the volatile flavour components of Jinhua ham during the traditional ageing process. *International Journal of Food Science and Technology*, **2006**, 41, 1033-1039	3.8	21
83	Biocompatible polypyrrole-block copolymer-gold nanoparticles platform for determination of inosine monophosphate with bi-enzyme biosensor. *Sensors and Actuators B: Chemical*, **2016**, 230, 521-527	8.5	20
82	Rapid detection of five anesthetics in tilapias by in vivo solid phase microextraction coupling with gas chromatography-mass spectrometry. *Talanta*, **2017**, 168, 263-268	6.2	19
81	The changes in the proteolysis activity and the accumulation of free amino acids during chinese traditional dry-cured loins processing. *Food Science and Biotechnology*, **2017**, 26, 679-687	3	19
80	Effect of Citrus wilsonii Tanaka extract combined with alginate-calcium coating on quality maintenance of white shrimps (Litopenaeus vannamei Boone). *Food Control*, **2016**, 68, 83-91	6.2	19
79	A rapid analytical and quantitative evaluation of formaldehyde in squid based on Tri-step IR and partial least squares (PLS). *Food Chemistry*, **2017**, 229, 458-463	8.5	18
78	Analysis of protein structure changes and quality regulation of surimi during gelation based on infrared spectroscopy and microscopic imaging. *Scientific Reports*, **2018**, 8, 5566	4.9	18
77	Detection of Inosine Monophosphate (IMP) in Meat Using Double-Enzyme Sensor. *Food Analytical Methods*, **2020**, 13, 420-432	3.4	18
76	GC□GC-ToF-MS and GC-IMS based volatile profile characterization of the Chinese dry-cured hams from different regions. *Food Research International*, **2021**, 142, 110222	7	18
75	Isolation of broad-specificity domain antibody from phage library for development of pyrethroid immunoassay. *Analytical Biochemistry*, **2016**, 502, 1-7	3.1	17

74	Accelerated chemotaxonomic discrimination of marine fish surimi based on Tri-step FT-IR spectroscopy and electronic sensory. *Food Control*, **2017**, 73, 1124-1133	6.2	17
73	Rapid Discrimination of Different Grades of White Croaker Surimi by Tri-Step Infrared Spectroscopy Combined with Soft Independent Modeling of Class Analogy (SIMCA). *Food Analytical Methods*, **2016**, 9, 831-839	3.4	16
72	Effects of Sorbic Acid-Chitosan Microcapsules as Antimicrobial Agent on the Properties of Ethylene Vinyl Alcohol Copolymer Film for Food Packaging. *Journal of Food Science*, **2017**, 82, 1451-1460	3.4	16
71	Comparing the metabolic profiles of raw and cooked pufferfish (Takifugu flavidus) meat by NMR assessment. *Food Chemistry*, **2019**, 290, 107-113	8.5	16
70	Writing Sensors on Solid Agricultural Products for In Situ Detection. *Analytical Chemistry*, **2015**, 87, 10703-7	7.8	15
69	PLGA-based nanofibers with a biomimetic polynoradrenaline sheath for rapid in vivo sampling of tetrodotoxin and sulfonamides in pufferfish. *Journal of Materials Chemistry B*, **2018**, 6, 3655-3664	7.3	15
68	Changes in the extent and products of In vitro protein digestion during the ripening periods of Chinese dry-cured hams. *Meat Science*, **2021**, 171, 108290	6.4	15
67	Molecular cloning and expression analysis of ammonium transporters in tea plants (Camellia sinensis (L.) O. Kuntze) under different nitrogen treatments. *Gene*, **2018**, 658, 136-145	3.8	14
66	Mass spectrometry-based metabolomics approach to reveal differential compounds in pufferfish soups: Flavor, nutrition, and safety. *Food Chemistry*, **2019**, 301, 125261	8.5	14
65	Integrated recognition and quantitative detection of starch in surimi by infrared spectroscopy and spectroscopic imaging. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2019**, 215, 1-8	4.4	14
64	Recent advances in development of biosensors for taste-related analyses. *TrAC - Trends in Analytical Chemistry*, **2020**, 129, 115925	14.6	13
63	Purification and identification of kokumi-enhancing peptides from chicken protein hydrolysate. *International Journal of Food Science and Technology*, **2019**, 54, 2151-2158	3.8	12
62	Preliminary research on the receptor-ligand recognition mechanism of umami by an hT1R1 biosensor. *Food and Function*, **2019**, 10, 1280-1287	6.1	12
61	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. *Journal of Food Measurement and Characterization*, **2020**, 14, 492-504	2.8	12
60	Establishment of a sandwich enzyme-linked immunosorbent assay for specific detection of Bacillus thuringiensis (Bt) Cry1Ab toxin utilizing a monoclonal antibody produced with a novel hapten designed with molecular model. *Analytical and Bioanalytical Chemistry*, **2017**, 409, 1985-1994	4.4	11
59	Sources and fate of antimicrobials in integrated fish-pig and non-integrated tilapia farms. *Science of the Total Environment*, **2017**, 595, 393-399	10.2	11
58	Quantitative analyses of the umami characteristics of disodium succinate in aqueous solution. *Food Chemistry*, **2020**, 316, 126336	8.5	11
57	Evaluating taste contribution of brown sugar in chicken seasoning using taste compounds, sensory evaluation, and electronic tongue. *International Journal of Food Properties*, **2018**, 21, 471-483	3	11

56	A loop-mediated, isothermal amplification-based method for visual detection of Vibrio parahaemolyticus within only 1 h, from shrimp sampling to results. *Analytical Methods*, **2017**, 9, 1695-1701	3.2	10
55	Application of sensory evaluation, GC-ToF-MS, and E-nose to discriminate the flavor differences among five distinct parts of the Chinese blanched chicken. *Food Research International*, **2020**, 137, 109669	7	10
54	Categorization of Chinese Dry-Cured Ham Based on Three Sticks Method by Multiple Sensory Technologies. *Journal of Food Quality*, **2017**, 2017, 1-6	2.7	9
53	Detection of Frozen-Thawed Cycles for Frozen Tilapia (Oreochromis) Fillets Using Near Infrared Spectroscopy. *Journal of Aquatic Food Product Technology*, **2018**, 27, 609-618	1.6	9
52	Expression of Cry1Ac toxin-binding region in Plutella xyllostella cadherin-like receptor and studying their interaction mode by molecular docking and site-directed mutagenesis. *International Journal of Biological Macromolecules*, **2018**, 111, 822-831	7.9	9
51	Rapid identification of pearl powder from Hyriopsis cumingii by Tri-step infrared spectroscopy combined with computer vision technology. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2018**, 189, 265-274	4.4	9
50	Determination of Polychlorinated Biphenyls in Fish Tissues from Shanghai Seafood Markets Using a Modified QuEChERS Method. *Analytical Sciences*, **2017**, 33, 973-977	1.7	9
49	An Amperometric Immunosensor Based on an Ionic Liquid and Single-Walled Carbon Nanotube Composite Electrode for Detection of Tetrodotoxin in Pufferfish. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6888-94	5.7	9
48	Simultaneous production of monoclonal antibodies against Bacillus thuringiensis (Bt) Cry1 toxins using a mixture immunization. *Analytical Biochemistry*, **2017**, 531, 60-66	3.1	8
47	Enhanced chemical and spatial recognition of fish bones in surimi by Tri-step infrared spectroscopy and infrared microspectroscopic imaging. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2018**, 205, 186-192	4.4	8
46	Development of an immunochromatographic assay for the specific detection of Bacillus thuringiensis (Bt) Cry1Ab toxin. *Analytical Biochemistry*, **2019**, 567, 1-7	3.1	8
45	Micro-nano particle formation and transformation mechanisms of broth in meat braised processing. *Food Chemistry*, **2021**, 342, 128383	8.5	8
44	Highly sensitive glutamate biosensor based on platinum nanoparticles decorated MXene-Ti3C2Tx for l-glutamate determination in foodstuffs. *LWT - Food Science and Technology*, **2021**, 148, 111748	5.4	8
43	A novel data fusion strategy based on multiple intelligent sensory technologies and its application in the quality evaluation of Jinhua dry-cured hams. *Sensors and Actuators B: Chemical*, **2021**, 344, 130324	8.5	8
42	Broad specificity immunoassay for detection of Bacillus thuringiensis Cry toxins through engineering of a single chain variable fragment with mutagenesis and screening. *International Journal of Biological Macromolecules*, **2018**, 107, 920-928	7.9	7
41	The evaluation of overall umami intensity in Takifugu obscurus and Ctenopharyngodon idella based on the Steven law. *Journal of Food Measurement and Characterization*, **2020**, 14, 527-534	2.8	7
40	Rapid recognition of marine fish surimi by one-step discriminant analysis based on near-infrared diffuse reflectance spectroscopy. *International Journal of Food Properties*, **2017**, 20, 2932-2943	3	6
39	Application of SPME-GC-TOFMS, E-nose, and sensory evaluation to investigate the flavor characteristics of Chinese Yunnan coffee at three different conditions (beans, ground powder, and brewed coffee). *Flavour and Fragrance Journal*, **2020**, 35, 541-560	2.5	6

38	In-silico investigation of umami peptides with receptor T1R1/T1R3 for the discovering potential targets: A combined modeling approach.. *Biomaterials*, **2021**, 281, 121338	15.6	6
37	Characteristics of volatile flavor components in stewed meat and meat broths prepared with repeatedly used broths containing star anise. *Journal of Food Measurement and Characterization*, **2020**, 14, 557-572	2.8	6
36	A rational tool for the umami evaluation of peptides based on multi-techniques. *Food Chemistry*, **2022**, 371, 131105	8.5	6
35	Phage-displayed nanobody based double antibody sandwich chemiluminescent immunoassay for the detection of Cry2A toxin in cereals. *Food and Agricultural Immunology*, **2019**, 30, 924-936	2.9	5
34	Screening and activity identification of an anti-idiotype nanobody for Bt Cry1F toxin from the camelid naive antibody phage display library. *Food and Agricultural Immunology*, **2020**, 31, 1-16	2.9	5
33	Research on sensing characteristics of three human umami receptors via receptor-based biosensor. *Flavour and Fragrance Journal*, **2020**, 35, 695-702	2.5	5
32	Human-like performance umami electrochemical biosensor by utilizing co-electrodeposition of ligand binding domain T1R1-VFT and Prussian blue. *Biosensors and Bioelectronics*, **2021**, 193, 113627	11.8	5
31	Proteome Profiles of Digested Products of Commercial Meat Sources. *Frontiers in Nutrition*, **2017**, 4, 8	6.2	4
30	An on-line study about consumers perception and purchasing behavior toward umami seasonings in China. *Food Control*, **2020**, 110, 107037	6.2	4
29	Comparison of physicochemical and umami characterization of aqueous and ethanolic Takifugu obscurus muscle extracts. *Food and Chemical Toxicology*, **2021**, 154, 112317	4.7	4
28	Taste and stability characteristics of two key umami peptides from pufferfish (Takifugu obscurus). *Food Chemistry*, **2022**, 371, 131124	8.5	4
27	Genome-wide analysis of BES1/BZR1 transcription factors and their responses to osmotic stress in Ammopiptanthus nanus. *Journal of Forest Research*, **2021**, 26, 127-135	1.4	3
26	Rapid discrimination of Chinese dry-cured hams based on Tri-step infrared spectroscopy and computer vision technology. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2020**, 228, 117842	4.4	3
25	Rapid and nondestructive monitoring for the quality of Jinhua dry-cured ham using hyperspectral imaging and chromometer. *Journal of Food Process Engineering*, **2020**, 43, e13443	2.4	3
24	Application of gas chromatography-ion mobility spectrometry (GC-IMS) and ultrafast gas chromatography electronic-nose (uf-GC E-nose) to distinguish four Chinese freshwater fishes at both raw and cooked status. *Journal of Food Biochemistry*, **2021**, e13840	3.3	3
23	Analysis of aroma-active compounds in four Chinese dry-cured hams based on GC-O combined with AEDA and frequency detection methods. *LWT - Food Science and Technology*, **2022**, 153, 112497	5.4	3
22	Exploring the relationships between perceived umami intensity, umami components and electronic tongue responses in food matrices. *Food Chemistry*, **2022**, 368, 130849	8.5	3
21	Texture and Quality Assessment of Ready-to-eat Farmed Obscure Puffer Fish (Takifugu obscurus) Fillet by Evaluating Bacterial and Myofibrillar Degradation and Biochemical Changes during Refrigerated Storage. *Journal of Aquatic Food Product Technology*, **2020**, 29, 604-615	1.6	2

20	Dual-fiber solid-phase microextraction coupled with gas chromatography-mass spectrometry for the analysis of volatile compounds in traditional Chinese dry-cured ham. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2020**, 1140, 121994	3.2	2
19	Basic taste characteristics of flavor material from cultured Takifugu obscurus by-products. *Flavour and Fragrance Journal*, **2020**, 35, 320-328	2.5	2
18	Study on the distribution of umami receptors on the tongue and its signal coding logic based on taste bud biosensor. *Biosensors and Bioelectronics*, **2022**, 197, 113780	11.8	2
17	Analysis of protein profiles and peptides during in vitro gastrointestinal digestion of four Chinese dry-cured hams. *LWT - Food Science and Technology*, **2020**, 120, 108881	5.4	2
16	Synergistic selection of a Helicoverpa armigera cadherin fragment with Cry1Ac in different cells and insects. *International Journal of Biological Macromolecules*, **2020**, 164, 3667-3675	7.9	2
15	Mechanisms of umami taste perception: From molecular level to brain imaging. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-10	11.5	2
14	Umami and bitterness profile of enzymatic protein hydrolysates from cultured Takifugu obscurus by-products. *Journal of Food Measurement and Characterization*, **2020**, 14, 476-484	2.8	2
13	Predicting Protein-Protein Interactions Between Rice and Blast Fungus Using Structure-Based Approaches. *Frontiers in Plant Science*, **2021**, 12, 690124	6.2	2
12	Impact of cooking on the sensory perception and volatile compounds of Takifugu rubripes. *Food Chemistry*, **2022**, 371, 131165	8.5	2
11	Biomimetic ion nanochannels for sensing umami substances.. *Biomaterials*, **2022**, 282, 121418	15.6	2
10	Evaluation of the slow-release polylactic acid/polyhydroxyalkanoates active film containing oregano essential oil on the quality and flavor of chilled pufferfish (Takifugu obscurus) fillets.. *Food Chemistry*, **2022**, 385, 132693	8.5	2
9	Taste compounds generation and variation of broth in pork meat braised processing by chemical analysis and an electronic tongue system. *Journal of Food Biochemistry*, **2021**, e13766	3.3	1
8	Cloning, purification and biochemical characterization of recombinant Cathepsin L from Takifugu rubripes and its role in taste formation. *Journal of Food Measurement and Characterization*, **2020**, 14, 485-491	2.8	1
7	A potential flavor seasoning from aquaculture by-products: An example of Takifugu obscurus. *LWT - Food Science and Technology*, **2021**, 151, 112160	5.4	1
6	Novel Pyramidal DNA Nanostructure as a Signal Probe Carrier Platform for Detection of Organophosphorus Pesticides. *Food Analytical Methods*,1	3.4	0
5	Antifreeze protein from Ammopiptanthus nanus functions in temperature-stress through domain A. *Scientific Reports*, **2021**, 11, 8458	4.9	0
4	Docking-based generation of antibodies mimicking Cry1A/1B protein binding sites as potential insecticidal agents against diamondback moth (Plutella xylostella). *Pest Management Science*, **2021**, 77, 4593-4606	4.6	0
3	Studies on Flavor Compounds and Free Amino Acid Dynamic Characteristics of Fermented Pork Loin Ham with a Complex Starter. *Foods*, **2022**, 11, 1501	4.9	0

2	Correlation analysis on sensory characteristics and physicochemical indices of bone broth under different processing methods **2022**, 1, 100036	
1	Investigating the influence of monosodium L-glutamate on brain responses via scalp-electroencephalogram (scalp-EEG). *Food Science and Human Wellness*, **2022**, 11, 1233-1239	8.3