

Yan Ping Chen

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.

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|-------------------|-----------------------|----------------|-----------------|
| 21 papers | 322 citations | 9 h-index | 17 g-index |
| 22 ext. papers | 526 ext. citations | 5.5 avg, IF | 3.81 L-index |

| # | Paper | IF | Citations |
|----|--|-----|-----------|
| 21 | Antioxidant activities of ginger extract and its constituents toward lipids. <i>Food Chemistry</i> , 2018 , 239, 1117-1125 | 8.5 | 71 |
| 20 | Aroma impact components in commercial plain sufu. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1684-91 | 5.7 | 65 |
| 19 | Characterization of Jinhua ham aroma profiles in specific to aging time by gas chromatography-ion mobility spectrometry (GC-IMS). <i>Meat Science</i> , 2020 , 168, 108178 | 6.4 | 40 |
| 18 | Antioxidant activity of capsaicinoid in canola oil. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6230-4 | 5.7 | 22 |
| 17 | Development of A Lexicon for Commercial Plain Sufu (Fermented Soybean Curd). <i>Journal of Sensory Studies</i> , 2016 , 31, 22-33 | 2.2 | 20 |
| 16 | GC-MS and GC-IMS based volatile profile characterization of the Chinese dry-cured hams from different regions. <i>Food Research International</i> , 2021 , 142, 110222 | 7 | 18 |
| 15 | Optimization of a headspace solid-phase micro-extraction method to quantify volatile compounds in plain sufu, and application of the method in sample discrimination. <i>Food Chemistry</i> , 2019 , 275, 32-40 | 8.5 | 13 |
| 14 | Quantitative analyses of the umami characteristics of disodium succinate in aqueous solution. <i>Food Chemistry</i> , 2020 , 316, 126336 | 8.5 | 11 |
| 13 | Application of sensory evaluation, GC-ToF-MS, and E-nose to discriminate the flavor differences among five distinct parts of the Chinese blanched chicken. <i>Food Research International</i> , 2020 , 137, 109669 | 7 | 10 |
| 12 | Arginyl dipeptides increase the frequency of NaCl-elicited responses via epithelial sodium channel alpha and delta subunits in cultured human fungiform taste papillae cells. <i>Scientific Reports</i> , 2017 , 7, 7483 | 4.9 | 9 |
| 11 | Development of a lexicon for red sufu. <i>Journal of Sensory Studies</i> , 2018 , 33, e12461 | 2.2 | 9 |
| 10 | 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). <i>Flavour and Fragrance Journal</i> , 2020 , 35, 541-560 | 2.5 | 6 |
| 9 | Antioxidant Activity of Sesamin in Canola Oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2013 , 90, 511-516 | 1.8 | 6 |
| 8 | An on-line study about consumers' perception and purchasing behavior toward umami seasonings in China. <i>Food Control</i> , 2020 , 110, 107037 | 6.2 | 4 |
| 7 | Saltiness-Enhancing Peptides Isolated from the Chinese Commercial Fermented Soybean Curds with Potential Applications in Salt Reduction. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 102725-102804 | 5.7 | 4 |
| 6 | 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. <i>Journal of Food Biochemistry</i> , 2021 , e13840 | 3.3 | 3 |
| 5 | Exploring the relationships between perceived umami intensity, umami components and electronic tongue responses in food matrices. <i>Food Chemistry</i> , 2022 , 368, 130849 | 8.5 | 3 |

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| 4 | Dual-fiber solid-phase microextraction coupled with gas chromatography-mass spectrometry for the analysis of volatile compounds in traditional Chinese dry-cured ham. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2020 , 1140, 121994 | 3.2 | 2 |
| 3 | A review of factors influencing the quality and sensory evaluation techniques applied to Greek yogurt.. <i>Journal of Dairy Research</i> , 2022 , 1-7 | 1.6 | 2 |
| 2 | Application of the ideal profile method to identify an ideal sufu for nonregular consumers. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 4216-4226 | 4.3 | 1 |
| 1 | Antioxidant and Flavor in Spices Used in the Preparation of Chinese Dishes 2019 , 1-9 | | 0 |