Yan Ping Chen

List of Publications by Year in Descending Order

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	Exploring the relationships between perceived umami intensity, umami components and electronic tongue responses in food matrices. *Food Chemistry*, **2022**, 368, 130849	8.5	3
20	A review of factors influencing the quality and sensory evaluation techniques applied to Greek yogurt.. *Journal of Dairy Research*, **2022**, 1-7	1.6	2
19	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
18	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
17	Saltiness-Enhancing Peptides Isolated from the Chinese Commercial Fermented Soybean Curds with Potential Applications in Salt Reduction. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10272-10280	5.7	4
16	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
15	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
14	Quantitative analyses of the umami characteristics of disodium succinate in aqueous solution. *Food Chemistry*, **2020**, 316, 126336	8.5	11
13	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
12	An on-line study about consumers□perception and purchasing behavior toward umami seasonings in China. *Food Control*, **2020**, 110, 107037	6.2	4
11	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
10	Antioxidant and Flavor in Spices Used in the Preparation of Chinese Dishes **2019**, 1-9		0
9	Optimization of a headspace solid-phase micro-extraction method to quantify volatile compounds in plain sufu, and application of the method in sample discrimination. *Food Chemistry*, **2019**, 275, 32-40	8.5	13
8	Application of the ideal profile method to identify an ideal sufu for nonregular consumers. *Journal of the Science of Food and Agriculture*, **2018**, 98, 4216-4226	4.3	1
7	Antioxidant activities of ginger extract and its constituents toward lipids. *Food Chemistry*, **2018**, 239, 1117-1125	8.5	71
6	Development of a lexicon for red sufu. *Journal of Sensory Studies*, **2018**, 33, e12461	2.2	9
5	Arginyl dipeptides increase the frequency of NaCl-elicited responses via epithelial sodium channel alpha and delta subunits in cultured human fungiform taste papillae cells. *Scientific Reports*, **2017**, 7, 7483	4.9	9

4	Development of A Lexicon for Commercial Plain Sufu (Fermented Soybean Curd). *Journal of Sensory Studies*, **2016**, 31, 22-33	2.2	20
3	Antioxidant Activity of Sesamin in Canola Oil. *JAOCS, Journal of the American Oil Chemists Society*, **2013**, 90, 511-516	1.8	6
2	Antioxidant activity of capsaicinoid in canola oil. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 6230-4	5.7	22
1	Aroma impact components in commercial plain sufu. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1684-91	5.7	65