Li-Jin Wang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8824953/publications.pdf

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		933447	1125743	
13	554	10	13	
papers	citations	h-index	g-index	
13	13	13	609	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Systematic qualitative and quantitative assessment of fatty acids in the seeds of 60 tree peony (Paeonia) Tj ETQq	1 1 0.7843 8.2	314 rgBT /O
2	Characterization of Key Aroma-Active Compounds in Black Garlic by Sensory-Directed Flavor Analysis. Journal of Agricultural and Food Chemistry, 2019, 67, 7926-7934.	5.2	94
3	Variation of anthocyanins and flavonols in Vaccinium uliginosum berry in Lesser Khingan Mountains and its antioxidant activity. Food Chemistry, 2014, 160, 357-364.	8.2	89
4	Antioxidant capacities and anthocyanin characteristics of the black–red wild berries obtained in Northeast China. Food Chemistry, 2016, 204, 150-158.	8.2	46
5	Differences of characteristic aroma compounds in $\langle i \rangle$ Rougui $\langle i \rangle$ tea leaves with different roasting temperatures analyzed by switchable GC-O-MS and GC \tilde{A} — GC-O-MS and sensory evaluation. Food and Function, 2021, 12, 4797-4807.	4.6	45
6	Flavone synthases from Lonicera japonica and L. macranthoides reveal differential flavone accumulation. Scientific Reports, 2016, 6, 19245.	3.3	31
7	Sensory-directed flavor analysis of off-flavor compounds in infant formula with deeply hydrolyzed milk protein and their possible sources. LWT - Food Science and Technology, 2020, 119, 108861.	5.2	22
8	Detection of odor difference between human milk and infant formula by sensory-directed analysis. Food Chemistry, 2022, 382, 132348.	8.2	22
9	Sensory-guided identification of bitter compounds in Hangbaizhi (Angelica Dahurica). Food Research International, 2020, 129, 108880.	6.2	15
10	BacHBerry: BACterial Hosts for production of Bioactive phenolics from bERRY fruits. Phytochemistry Reviews, 2018, 17, 291-326.	6.5	12
11	Diversity of red, green and black cultivars of Chinese Toon [Toona sinensis (A. Juss.) Roem]: anthocyanins, flavonols and antioxidant activity. Journal of Food Measurement and Characterization, 2020, 14, 3206-3215.	3.2	8
12	Glutathionyl-S-chlorogenic acid is present in fruit of Vaccinium species, potato tubers and apple juice. Food Chemistry, 2020, 330, 127227.	8.2	6
13	Differences and Correlations of Morphological Characteristics and Fatty Acid Profiles of Seeds of Toona sinensis. Chemistry and Biodiversity, 2020, 17, e2000553.	2.1	3