

Li-Jin Wang

List of Publications by Year in descending order

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

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papers

554
citations

933447

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all docs

13
docs citations

13
times ranked

609
citing authors

#	ARTICLE	IF	CITATIONS
1	Detection of odor difference between human milk and infant formula by sensory-directed analysis. Food Chemistry, 2022, 382, 132348.	8.2	22
2	Differences of characteristic aroma compounds in Rougui tea leaves with different roasting temperatures analyzed by switchable GC-O-MS and GC-MS and sensory evaluation. Food and Function, 2021, 12, 4797-4807.	4.6	45
3	Sensory-guided identification of bitter compounds in Hangbaizhi (Angelica Dahurica). Food Research International, 2020, 129, 108880.	6.2	15
4	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
5	Differences and Correlations of Morphological Characteristics and Fatty Acid Profiles of Seeds of Toona sinensis. Chemistry and Biodiversity, 2020, 17, e2000553.	2.1	3
6	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
7	Glutathionyl-S-chlorogenic acid is present in fruit of Vaccinium species, potato tubers and apple juice. Food Chemistry, 2020, 330, 127227.	8.2	6
8	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
9	BacHBerry: BACTERIAL Hosts for production of Bioactive phenolics from bERRY fruits. Phytochemistry Reviews, 2018, 17, 291-326.	6.5	12
10	Flavone synthases from Lonicera japonica and L. macranthoides reveal differential flavone accumulation. Scientific Reports, 2016, 6, 19245.	3.3	31
11	Antioxidant capacities and anthocyanin characteristics of the black "red wild berries obtained in Northeast China. Food Chemistry, 2016, 204, 150-158.	8.2	46
12	Systematic qualitative and quantitative assessment of fatty acids in the seeds of 60 tree peony (Paeonia) Tj ETQq0.0.0 rgBT /Overlock 1	8.2	161
13	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