

# Bao-Guo Sun

## List of Publications by Year in descending order

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153  
papers

5,920  
citations

61857

43  
h-index

95083

68  
g-index

153  
all docs

153  
docs citations

153  
times ranked

3868  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Fermentation Processing on the Flavor of Baijiu. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5425-5432.	2.4	475
2	Flavor mystery of Chinese traditional fermented baijiu: The great contribution of ester compounds. <i>Food Chemistry</i> , 2022, 369, 130920.	4.2	182
3	Characterization of key aroma compounds in Gujingong Chinese Baijiu by gas chromatography-olfactometry, quantitative measurements, and sensory evaluation. <i>Food Research International</i> , 2018, 105, 616-627.	2.9	140
4	Electrochemically dehydrogenative C-H/P-H cross-coupling: effective synthesis of phosphonated quinoxalin-2(1 <i>H</i> )-ones and xanthenes. <i>Green Chemistry</i> , 2019, 21, 4412-4421.	4.6	139
5	Characterization of the Key Odorants in Chinese Zhima Aroma-Type Baijiu by Gas Chromatography-Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Studies. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5367-5374.	2.4	137
6	Electrocatalytic Minisci Acylation Reaction of <i>N</i> -Heteroarenes Mediated by $NH_4^+$ . <i>Organic Letters</i> , 2017, 19, 5517-5520.	2.4	132
7	Characterization of key aroma compounds in Chinese Guojing sesame-flavor Baijiu by means of molecular sensory science. <i>Food Chemistry</i> , 2019, 284, 100-107.	4.2	126
8	Electrochemically catalyzed amino-oxygenation of styrenes: $n-Bu_4NI$ induced $C-N$ followed by a $C-O$ bond formation cascade for the synthesis of indolines. <i>Green Chemistry</i> , 2016, 18, 2222-2230.	4.6	104
9	Structural Characterization of a Tetrapeptide from Sesame Flavor-Type Baijiu and Its Preventive Effects against AAPH-Induced Oxidative Stress in HepG2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10495-10504.	2.4	101
10	Characterization and comparison of key aroma compounds in raw and dry porcini mushroom ( <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38</i> ) experiments. <i>Food Chemistry</i> , 2018, 258, 260-268.	4.2	101
11	Analysis of volatile compounds in traditional smoke-cured bacon(CSCB) with different fiber coatings using SPME. <i>Food Chemistry</i> , 2008, 110, 233-238.	4.2	98
12	The research progress of organic fluorescent probe applied in food and drinking water detection. <i>Coordination Chemistry Reviews</i> , 2021, 427, 213557.	9.5	96
13	Electrochemically Oxidative $\alpha$ -C-H Functionalization of Ketones: A Cascade Synthesis of $\alpha$ -Amino Ketones Mediated by $NH_4^+$ . <i>Journal of Organic Chemistry</i> , 2016, 81, 11565-11573.	1.7	95
14	Volatile flavor constituents in roasted pork of Mini-pig. <i>Food Chemistry</i> , 2008, 109, 506-514.	4.2	91
15	Aroma Compounds in Chicken Broths of Beijing Youji and Commercial Broilers. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10242-10251.	2.4	86
16	Electrochemical Dehydrogenative Cross-Coupling of Quinoxalin-2(1 <i>H</i> )-ones with Amines for the Synthesis of $\alpha$ -Aminoquinoxalinones. <i>Advanced Synthesis and Catalysis</i> , 2019, 361, 1033-1041.	2.1	84
17	Electrochemically initiated formation of sulfonyl radicals: synthesis of oxindoles via difunctionalization of acrylamides mediated by bromide ion. <i>Green Chemistry</i> , 2016, 18, 6311-6319.	4.6	82
18	Recent Advances in the Electrochemical $\alpha$ -C-H Bond Functionalization of Carbonyl Compounds. <i>Advanced Synthesis and Catalysis</i> , 2018, 360, 4266-4292.	2.1	79

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19	Novel Heterostructure of a MXene@NiFe-LDH Nanohybrid with Superior Peroxidase-Like Activity for Sensitive Colorimetric Detection of Glutathione. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 520-526.	3.2	77
20	Comparison Study on Polysaccharide Fractions from <i>Laminaria japonica</i> : Structural Characterization and Bile Acid Binding Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9790-9798.	2.4	76
21	Effects of fortification of Daqu with various yeasts on microbial community structure and flavor metabolism. <i>Food Research International</i> , 2020, 129, 108837.	2.9	75
22	Inhibitory Effects of Walnut ( <i>Juglans regia</i> ) Peptides on Neuroinflammation and Oxidative Stress in Lipopolysaccharide-Induced Cognitive Impairment Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2381-2392.	2.4	73
23	Highly selective and rapidly responsive fluorescent probe for hydrogen sulfide detection in wine. <i>Food Chemistry</i> , 2018, 257, 150-154.	4.2	71
24	A novel coumarin-based fluorescent probe for sensitive detection of copper(II) in wine. <i>Food Chemistry</i> , 2019, 284, 23-27.	4.2	71
25	Synthesis of Nitriles from Primary Amides or Aldoximes under Conditions of a Catalytic Swern Oxidation. <i>Journal of Organic Chemistry</i> , 2018, 83, 12939-12944.	1.7	69
26	Characterization of Key Odorants in Hanyuan and Hancheng Fried Pepper ( <i>Zanthoxylum</i> )	2.4	68
27	Intermolecular Electrochemical C <sup>3</sup> -N Cross-coupling of Xanthenes with N-alkoxyamides: Radical Pathway Mediated by Ferrocene as a Redox Catalyst. <i>Advanced Synthesis and Catalysis</i> , 2018, 360, 1665-1672.	2.1	67
28	Characterization of the dynamic texture perception and the impact factors on the bolus texture changes during oral processing. <i>Food Chemistry</i> , 2021, 339, 128078.	4.2	66
29	Characterization of the aroma release and perception of white bread during oral processing by gas chromatography-ion mobility spectrometry and temporal dominance of sensations analysis. <i>Food Research International</i> , 2019, 123, 612-622.	2.9	64
30	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. <i>Applied and Environmental Microbiology</i> , 2020, 86, .	1.4	64
31	Analysis of volatiles in Dezhou Braised Chicken by comprehensive two-dimensional gas chromatography/high resolution-time of flight mass spectrometry. <i>LWT - Food Science and Technology</i> , 2015, 60, 1235-1242.	2.5	62
32	Characterization of the key odorants contributing to retronasal olfaction during bread consumption. <i>Food Chemistry</i> , 2020, 318, 126520.	4.2	62
33	Aroma Constituents in Shanxi Aged Vinegar before and after Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7597-7605.	2.4	61
34	Formation mechanism of aroma compounds in a glutathione-glucose reaction with fat or oxidized fat. <i>Food Chemistry</i> , 2019, 270, 436-444.	4.2	61
35	Redox Active Sodium Iodide/Recyclable Heterogeneous Solid Acid: An Efficient Dual Catalytic System for Electrochemically Oxidative N-H Thiocyanation and Sulfenylation of Ketones. <i>Advanced Synthesis and Catalysis</i> , 2018, 360, 1444-1452.	2.1	61
36	Purification and characteristics of bifidocin A, a novel bacteriocin produced by <i>Bifidobacterium</i> animals BB04 from centenarians' intestine. <i>Food Control</i> , 2015, 50, 889-895.	2.8	57

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37	A novel reaction-based fluorescent probe for the detection of cysteine in milk and water samples. Food Chemistry, 2018, 262, 67-71.	4.2	56
38	A dual-site fluorescent probe for separate detection of hydrogen sulfide and bisulfite. Dyes and Pigments, 2019, 160, 757-764.	2.0	54
39	The recent advance of organic fluorescent probe rapid detection for common substances in beverages. Food Chemistry, 2021, 358, 129839.	4.2	53
40	Aromatic effect of fat and oxidized fat on a meat-like model reaction system of cysteine and glucose. Flavour and Fragrance Journal, 2015, 30, 320-329.	1.2	52
41	In Vitro Digestion and Fermentation of Three Polysaccharide Fractions from <i>Laminaria japonica</i> and Their Impact on Lipid Metabolism-Associated Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2019, 67, 7496-7505.	2.4	52
42	Characterization of the Key Aroma Compounds in Traditional Hunan Smoke-Cured Pork Leg (Larou,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Experiments. Foods, 2020, 9, 413.	1.9	51
43	Different distillation stages Baijiu classification by temperature-programmed headspace-gas chromatography-ion mobility spectrometry and gas chromatography-olfactometry-mass spectrometry combined with chemometric strategies. Food Chemistry, 2021, 365, 130430.	4.2	50
44	Research Progress on the Profile of Trace Components in Baijiu. Food Reviews International, 2023, 39, 1666-1693.	4.3	48
45	In Vitro Metabolic Stability of a Casein-Derived Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptide VPYPQ and Its Controlled Release from Casein by Enzymatic Hydrolysis. Journal of Agricultural and Food Chemistry, 2019, 67, 10604-10613.	2.4	47
46	Comparison of two cooked vegetable aroma compounds, dimethyl disulfide and methional, in Chinese Baijiu by a sensory-guided approach and chemometrics. LWT - Food Science and Technology, 2021, 146, 111427.	2.5	45
47	Whole Grain Consumption for the Prevention and Treatment of Breast Cancer. Nutrients, 2019, 11, 1769.	1.7	43
48	Insights into the Role of 2-Methyl-3-furanthiol and 2-Furfurylthiol as Markers for the Differentiation of Chinese Light, Strong, and Soy Sauce Aroma Types of Baijiu. Journal of Agricultural and Food Chemistry, 2020, 68, 7946-7954.	2.4	42
49	Application of <i>Wickerhamomyces anomalus</i> in Simulated Solid-State Fermentation for Baijiu Production: Changes of Microbial Community Structure and Flavor Metabolism. Frontiers in Microbiology, 2020, 11, 598758.	1.5	41
50	Characterization of the potent odorants in <i>Zanthoxylum armatum</i> DC Prodr. pericarp oil by application of gas chromatography-mass spectrometry-olfactometry and odor activity value. Food Chemistry, 2020, 319, 126564.	4.2	41
51	Why the key aroma compound of soy sauce aroma type baijiu has not been revealed yet?. LWT - Food Science and Technology, 2022, 154, 112735.	2.5	41
52	Neuroprotective Effects of Acetylcholinesterase Inhibitory Peptides from Anchovy ( <i>Coilia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 147 T Chemistry, 2017, 65, 11192-11201.	2.4	40
53	A multiple-detection-point fluorescent probe for the rapid detection of mercury(II), hydrazine and hydrogen sulphide. Dyes and Pigments, 2020, 174, 108056.	2.0	40
54	Specific Volumetric Weight-Driven Shift in Microbiota Compositions With Saccharifying Activity Change in Starter for Chinese Baijiu Fermentation. Frontiers in Microbiology, 2018, 9, 2349.	1.5	39

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55	Low Quantity but Critical Contribution to Flavor: Review of The Current Understanding of Volatile Sulfur-containing Compounds in Baijiu. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104079.	1.9	38
56	Highly Sensitive Ratiometric Fluorescent Paper Sensors for the Detection of Fluoride Ions. <i>ACS Omega</i> , 2019, 4, 4918-4926.	1.6	37
57	A dual-function fluorescent probe for discriminative detection of hydrogen sulfide and hydrazine. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2019, 377, 36-42.	2.0	37
58	Promotion effect of Zn on 2D bimetallic NiZn metal organic framework nanosheets for tyrosinase immobilization and ultrasensitive detection of phenol. <i>Analytica Chimica Acta</i> , 2020, 1127, 131-139.	2.6	37
59	Identification, Quantification, and Anti-inflammatory Activity of 5- <i>n</i> -Alkylresorcinols from 21 Different Wheat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9241-9247.	2.4	35
60	Characterization of the oral breakdown, sensory properties, and volatile release during mastication of white bread. <i>Food Chemistry</i> , 2019, 298, 125003.	4.2	35
61	Characterization of Potent Aroma Compounds in Preserved Egg Yolk by Gas Chromatography-Olfactometry, Quantitative Measurements, and Odor Activity Value. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6132-6141.	2.4	34
62	A rapid and visible colorimetric fluorescent probe for benzenethiol flavor detection. <i>Food Chemistry</i> , 2019, 286, 322-328.	4.2	34
63	Molecular docking studies and <i>in vitro</i> degradation of four aflatoxins (AFB <sub>1</sub> , AFB <sub>2</sub> , AFB <sub>1</sub> G <sub>1</sub> , and AFB <sub>2</sub> G <sub>1</sub> ) by <i>Saccharomyces cerevisiae</i> . <i>Journal of Food Science</i> , 2020, 85, 1353-1360.	1.5	34
64	Influence of unadsorbed emulsifiers on the rheological properties and structure of heteroaggregate of whey protein isolate (WPI) coated droplets and flaxseed gum (FG) coated droplets. <i>Food Hydrocolloids</i> , 2018, 80, 42-52.	5.6	32
65	Evaluation and Exploration of Potentially Bioactive Peptides in Casein Hydrolysates against Liver Oxidative Damage in STZ/HFD-Induced Diabetic Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2393-2405.	2.4	32
66	Characterization of benzenemethanethiol in sesame-flavour baijiu by high-performance liquid chromatography-mass spectrometry and sensory science. <i>Food Chemistry</i> , 2021, 364, 130345.	4.2	32
67	A flavoromics strategy for the differentiation of different types of Baijiu according to the non-volatile organic acids. <i>Food Chemistry</i> , 2022, 374, 131641.	4.2	32
68	Comparison of Aroma Profiles of Traditional and Modern Zhenjiang Aromatic Vinegars and Their Changes During the Vinegar Aging by SPME-GC-MS and GC-O. <i>Food Analytical Methods</i> , 2019, 12, 544-557.	1.3	31
69	Automatic and Intelligent Technologies of Solid-State Fermentation Process of Baijiu Production: Applications, Challenges, and Prospects. <i>Foods</i> , 2021, 10, 680.	1.9	31
70	A Novel Fluorescent Probe for Detecting Hydrogen Sulfide in Wine. <i>Food Analytical Methods</i> , 2018, 11, 1398-1404.	1.3	30
71	HS-SPME Combined with GC-MS/O to Analyze the Flavor of Strong Aroma Baijiu Daqu. <i>Foods</i> , 2022, 11, 116.	1.9	30
72	Isolation, purification, structure characterization of a novel glucan from Huangshui, a byproduct of Chinese Baijiu, and its immunomodulatory activity in LPS-stimulated THP-1 cells. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 406-416.	3.6	29

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73	Overexpression of global regulator <i>LaeA</i> increases secondary metabolite production in <i>Monascus purpureus</i> . <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 3049-3060.	1.7	28
74	A Reaction-Based Novel Fluorescent Probe for Detection of Hydrogen Sulfide and Its Application in Wine. <i>Journal of Food Science</i> , 2018, 83, 108-112.	1.5	27
75	Enhancing physicochemical properties of emulsions by heteroaggregation of oppositely charged lactoferrin coated lutein droplets and whey protein isolate coated DHA droplets. <i>Food Chemistry</i> , 2018, 239, 75-85.	4.2	27
76	Characterization of the key aroma compounds in white bread by aroma extract dilution analysis, quantitation, and sensory evaluation experiments. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13933.	0.9	27
77	Reconstitution of the Flavor Signature of <i>Laobaigan</i> -Type Baijiu Based on the Natural Concentrations of Its Odor-Active Compounds and Nonvolatile Organic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 837-846.	2.4	27
78	Overexpression of Monacolin K Biosynthesis Genes in the <i>Monascus purpureus</i> Azaphilone Polyketide Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2563-2569.	2.4	26
79	Wheat alkylresorcinols protect human retinal pigment epithelial cells against H <sub>2</sub> O <sub>2</sub> -induced oxidative damage through Akt-dependent Nrf2/HO-1 signaling. <i>Food and Function</i> , 2019, 10, 2797-2804.	2.1	24
80	Effects of different brewing processes on the volatile flavor profiles of Chinese vinegar determined by HS-SPME-AEDA with GC-MS and GC-O. <i>LWT - Food Science and Technology</i> , 2020, 133, 109969.	2.5	24
81	Interaction mechanism of kafirin with ferulic acid and tetramethyl pyrazine: Multiple spectroscopic and molecular modeling studies. <i>Food Chemistry</i> , 2021, 363, 130298.	4.2	24
82	Triple-channel comparative analysis of volatile flavour composition in raw whole and skim milk via electronic nose, GC-MS and GC-O. <i>Analytical Methods</i> , 2015, 7, 4278-4284.	1.3	23
83	Quantification and cytoprotection by vanillin, 4-methylguaiacol and 4-ethylguaiacol against AAPH-induced abnormal oxidative stress in HepG2 cells. <i>RSC Advances</i> , 2018, 8, 35474-35484.	1.7	23
84	Exploration of key aroma active compounds in strong flavor Baijiu during the distillation by modern instrument detection technology combined with multivariate statistical analysis methods. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104577.	1.9	23
85	Glutamic acid promotes monacolin K production and monacolin K biosynthetic gene cluster expression in <i>Monascus</i> . <i>AMB Express</i> , 2017, 7, 22.	1.4	21
86	Determination and comparison of flavor (retronasal) threshold values of 19 flavor compounds in Baijiu. <i>Journal of Food Science</i> , 2021, 86, 2061-2074.	1.5	21
87	A Highly Efficient Method for the Bromination of Alkenes, Alkynes and Ketones Using Dimethyl Sulfoxide and Oxalyl Bromide. <i>Synthesis</i> , 2018, 50, 4325-4335.	1.2	20
88	Dual-Function Fluorescent Probe for Detection of Hydrogen Sulfide and Water Content in Dimethyl Sulfoxide. <i>ACS Omega</i> , 2019, 4, 10695-10701.	1.6	20
89	A Novel Method for the Chlorolactonization of Alkenoic Acids Using Diphenyl Sulfoxide/Oxalyl Chloride. <i>Synthesis</i> , 2018, 50, 2555-2566.	1.2	18
90	Analysis, occurrence, and potential sensory significance of tropical fruit aroma thiols, 3-mercaptohexanol and 4-methyl-4-mercapto-2-pentanone, in Chinese Baijiu. <i>Food Chemistry</i> , 2021, 363, 130232.	4.2	18

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91	Significant enhancement of methionol production by co-expression of the aminotransferase gene ARO8 and the decarboxylase gene ARO10 in <i>Saccharomyces cerevisiae</i> . <i>FEMS Microbiology Letters</i> , 2015, 362, .	0.7	17
92	Quality Control of Mutton by Using Volatile Compound Fingerprinting Techniques and Chemometric Methods. <i>Journal of Food Quality</i> , 2017, 2017, 1-8.	1.4	17
93	Baijiu Vinasse Extract Scavenges Glyoxal and Inhibits the Formation of N $\mu$ -Carboxymethyllysine in Dairy Food. <i>Molecules</i> , 2019, 24, 1526.	1.7	17
94	Identification of characteristic aroma components of butter from Chinese butter hotpot seasoning. <i>Food Chemistry</i> , 2021, 338, 127838.	4.2	17
95	The improvement of the physicochemical properties and bioaccessibility of lutein microparticles by electrostatic complexation. <i>Food Hydrocolloids</i> , 2022, 125, 107381.	5.6	17
96	Recent advances in the understanding of off-flavors in alcoholic beverages: Generation, regulation, and challenges. <i>Journal of Food Composition and Analysis</i> , 2021, 103, 104117.	1.9	16
97	Structure-activity relationship of antioxidant polysaccharides from Huangshui based on the HPLC fingerprint combined with chemometrics methods. <i>LWT - Food Science and Technology</i> , 2022, 159, 113201.	2.5	16
98	Effects of two cooking methods on the taste components of Sanhuang chicken and Black-bone silky fowl meat. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13772.	0.9	15
99	Neuroprotection of round scad ( <i>Decapterus maruadsi</i> ) hydrolysate in glutamate-damaged PC12 cells: Possible involved signaling pathways and potential bioactive peptides. <i>Journal of Functional Foods</i> , 2020, 64, 103690.	1.6	15
100	Multiple sugars promote microbial interactions in Chinese baijiu fermentation. <i>LWT - Food Science and Technology</i> , 2021, 138, 110631.	2.5	15
101	A Facile Method for the Sulfenyllactonization of Alkenoic Acids Using Dimethyl Sulfoxide Activated by Oxalyl Chloride. <i>Synthesis</i> , 2017, 49, 1380-1386.	1.2	14
102	Untargeted Metabolite Profiling of Adipose Tissue in Hyperlipidemia Rats Exposed to Hawthorn Ethanol Extracts. <i>Journal of Food Science</i> , 2019, 84, 717-725.	1.5	14
103	Electrocatalytic Synthesis of Non $\alpha$ -Symmetric Biphenols Mediated by Tri( $\alpha$ -bromophenyl)amine: Selective Oxidative Cross $\alpha$ -Coupling of Different Phenols and Naphthols. <i>Chinese Journal of Chemistry</i> , 2019, 37, 352-358.	2.6	14
104	Molecularly imprinted bulk and solgel optosensing based on biomass carbon dots derived from watermelon peel for detection of ethyl carbamate in alcoholic beverages. <i>Mikrochimica Acta</i> , 2022, 189, .	2.5	14
105	Convenient Preparation of $\alpha$ -Acylbenzoxazines from Phenols, Nitriles, and DMSO Initiated by a Catalytic Amount of (COCl) $_2$ . <i>Journal of Organic Chemistry</i> , 2021, 86, 4932-4943.	1.7	13
106	Effect of Ginger on Chemical Composition, Physical and Sensory Characteristics of Chicken Soup. <i>Foods</i> , 2021, 10, 1456.	1.9	13
107	Functionalization of $\alpha$ -aryl-glycine esters: electrocatalytic access to C $\alpha$ -C bonds mediated by $n$ -Bu $_4$ Ni. <i>Beilstein Journal of Organic Chemistry</i> , 2018, 14, 499-505.	1.3	12
108	Electrochemical Synthesis of Allylamines via a Radical Trapping Sequence. <i>Advanced Synthesis and Catalysis</i> , 2019, 361, 4041-4047.	2.1	12

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109	Unraveling the acetals as ageing markers of Chinese Highland Qingke Baijiu using comprehensive two-dimensional gas chromatography–time-of-flight mass spectrometry combined with metabolomics approach. <i>Food Quality and Safety</i> , 2021, 5, .	0.6	12
110	De Novo RNA Sequencing and Transcriptome Analysis of <i>Monascus purpureus</i> and Analysis of Key Genes Involved in Monacolin K Biosynthesis. <i>PLoS ONE</i> , 2017, 12, e0170149.	1.1	12
111	Fabrication of a fluorescence probe via molecularly imprinted polymers on carbazole-based covalent organic frameworks for optosensing of ethyl carbamate in fermented alcoholic beverages. <i>Analytica Chimica Acta</i> , 2022, 1192, 339381.	2.6	12
112	Synthesis of butenolides by reactions of 3-alkenoic acids with diphenyl sulfoxide/oxalyl chloride. <i>Flavour and Fragrance Journal</i> , 2018, 33, 397-404.	1.2	10
113	Determination of phenolic compounds in alcoholic fermentation materials and spent grains by ultrasound-assisted alkali alcohol extraction coupled with HPLC. <i>Analytical Methods</i> , 2019, 11, 5366-5375.	1.3	10
114	Protective effects of 5-heptadecylresorcinol against adipocyte mitochondrial dysfunction through upregulation of Sirt3-mediated autophagy. <i>Journal of Nutritional Biochemistry</i> , 2022, 103, 108956.	1.9	10
115	Preparation and characteristic odour of optically active 3-hydroxy-2-octanone. <i>Flavour and Fragrance Journal</i> , 2012, 27, 393-396.	1.2	9
116	Novel Method for <i>l</i> -Methionine Production Catalyzed by the Aminotransferase ARO8 from <i>Saccharomyces cerevisiae</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 6116-6122.	2.4	9
117	Influence of Different Frying Processes on the Flavor Characteristics and Sensory Profile of Garlic Oil. <i>Molecules</i> , 2019, 24, 4456.	1.7	9
118	Inhibitory effects of 5-heptadecylresorcinol on the proliferation of human MCF-7 breast cancer cells through modulating PI3K/Akt/mTOR pathway. <i>Journal of Functional Foods</i> , 2020, 69, 103946.	1.6	8
119	A novel practical preparation of methyl methanethiosulfonate from dimethyl sulfoxide initiated by a catalytic amount of (COCl) <sub>2</sub> or anhydrous HCl. <i>Journal of Sulfur Chemistry</i> , 2021, 42, 604-613.	1.0	8
120	Effect of different cooking water on flavor characteristics of mutton soup. <i>Food Science and Nutrition</i> , 2021, 9, 6047-6059.	1.5	8
121	Effect of arginine supplementation on Monacolin K yield of <i>Monascus purpureus</i> . <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104252.	1.9	8
122	Potential Health Benefits of Whole Grains: Modulation of Mitochondrial Biogenesis and Energy Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14065-14074.	2.4	8
123	Synthesis and characteristic odour of optically active 3-hydroxy-4-phenyl-2-butanone. <i>Flavour and Fragrance Journal</i> , 2011, 26, 385-388.	1.2	7
124	Qualitative and quantitative research of propyl lactate in brewed alcoholic beverages. <i>International Journal of Food Properties</i> , 2018, 21, 1351-1361.	1.3	7
125	Characterization of the Key Aroma Compounds in the Fruit of <i>Litsea pungens</i> Hemsl. (LPH) by GC-MS/O, OAV, and Sensory Techniques. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	1.4	7
126	Investigations on the Key Odorants Contributing to the Aroma of Children Soy Sauce by Molecular Sensory Science Approaches. <i>Foods</i> , 2021, 10, 1492.	1.9	7



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127	Modification of Physicochemical Properties by Heteroaggregation of Oppositely Charged Lactoferrin and Soybean Protein Isolate Coated DHA Emulsion Droplets. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12306-12315.	2.4	6
128	Electrochemically Oxidative Coupling of Sâ€H/Sâ€H for Sâ€S Bond Formation: A Facile Approach to Diacidâ€disulfides. <i>ChemistrySelect</i> , 2020, 5, 4637-4641.	0.7	6
129	Preparation and odor characteristics of nitriles derived from aldehydes. <i>Flavour and Fragrance Journal</i> , 2020, 35, 425-434.	1.2	6
130	Screening and identifying microorganisms with feruloyl esterase activity in Chinese sesame-flavour baijiu fermentation materials (Jiupei). <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104069.	1.9	6
131	A Convenient Method for Î±â€Chlorination of 1,3â€Diketones and Î²â€Keto Esters with DMSO or Ph<sub>2</sub>SO/(COCl)<sub>2</sub>. <i>ChemistrySelect</i> , 2021, 6, 10883-10888.	0.7	6
132	Effects of Bioactive Packaging Films Incorporated with Bifidocin A on Microbial Reduction and Quality Parameters of Chill-Stored Spanish Mackerel ( <i>Scomberomorus niphonius</i> ) Fillets. <i>Journal of Food Quality</i> , 2019, 2019, 1-10.	1.4	5
133	Untargeted metabolite profiling of liver in mice exposed to 2â€methylfuran. <i>Journal of Food Science</i> , 2021, 86, 242-250.	1.5	5
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147	Front Cover Picture: Redox Active Sodium Iodide/Recyclable Heterogeneous Solid Acid: An Efficient Dual Catalytic System for Electrochemically Oxidative $\alpha$ -C-H Thiocyanation and Sulfenylation of Ketones ( <i>Adv. Synth. Catal.</i> 7/2018). <i>Advanced Synthesis and Catalysis</i> , 2018, 360, 1305-1305.	2.1	1
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