Bao-Guo Sun

List of Publications by Year
in descending order

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	Research Progress on the Profile of Trace Components in Baijiu. Food Reviews International, 2023, 39, 1666-1693.	4.3	48
2	Flavor mystery of Chinese traditional fermented baijiu: The great contribution of ester compounds. Food Chemistry, 2022, 369, 130920.	4.2	182
3	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
4	Effect of arginine supplementation on Monacolin K yield of Monascus purpureus. Journal of Food Composition and Analysis, 2022, 106, 104252.	1.9	8
5	A flavoromics strategy for the differentiation of different types of Baijiu according to the non-volatile organic acids. Food Chemistry, 2022, 374, 131641.	4.2	32
6	The improvement of the physicochemical properties and bioaccessibility of lutein microparticles by electrostatic complexation. Food Hydrocolloids, 2022, 125, 107381.	5.6	17
7	Study on volatile aroma compounds in donkey broths of different stewing time. Flavour and Fragrance Journal, 2022, 37, 96-105.	1.2	1
8	Fabrication of a fluorescence probe via molecularly imprinted polymers on carbazole-based covalent organic frameworks for optosensing of ethyl carbamate in fermented alcoholic beverages. Analytica Chimica Acta, 2022, 1192, 339381.	2.6	12
9	HS-SPME Combined with GC-MS/O to Analyze the Flavor of Strong Aroma Baijiu Daqu. Foods, 2022, 11, 116.	1.9	30
10	A novel phenylsulfenylation of unsaturated acids or alcohols by methyl phenyl sulfoxide and substoichiometric (COCl)2. Tetrahedron, 2022, 105, 132615.	1.0	0
11	Protective effects of 5-heptadecylresorcinol against adipocyte mitochondrial dysfunction through upregulation of Sirt3-mediated autophagy. Journal of Nutritional Biochemistry, 2022, 103, 108956.	1.9	10
12	Structure-activity relationship of antioxidant polysaccharides from Huangshui based on the HPLC fingerprint combined with chemometrics methods. LWT - Food Science and Technology, 2022, 159, 113201.	2.5	16
13	Very-light alcohol consumption suppresses breast tumor progression in a mouse model. Food and Function, 2022, 13, 3391-3404.	2.1	3
14	Reconstitution of the Flavor Signature of Laobaigan-Type Baijiu Based on the Natural Concentrations of Its Odor-Active Compounds and Nonvolatile Organic Acids. Journal of Agricultural and Food Chemistry, 2022, 70, 837-846.	2.4	27
15	Exploration of key aroma active compounds in strong flavor Baijiu during the distillation by modern instrument detection technology combined with multivariate statistical analysis methods. Journal of Food Composition and Analysis, 2022, 110, 104577.	1.9	23
16	A straightforward synthesis of methylenebisamides from amides and DMSO with a substoichiometric amount of (COCl)2. Journal of Molecular Structure, 2022, 1263, 133184.	1.8	3
17	Characterization of prolamin recycled from the byproduct of the Baijiu brewing industry (Jiuzao) by SDS-PAGE, multispectral analysis, and morphological analysis. Food Bioscience, 2022, 49, 101854.	2.0	4
18	Molecularly imprinted bulk and solgel optosensing based on biomass carbon dots derived from watermelon peel for detection of ethyl carbamate in alcoholic beverages. Mikrochimica Acta, 2022, 189, .	2.5	14

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19	Insights into a new alternative method with graphene oxide/polyacrylamide/Fe3O4 nanocomposite for the extraction of six odor-active esters from Strong-aroma types of Baijiu. Food Chemistry: X, 2022, 15, 100379.	1.8	5
20	Identification of characteristic aroma components of butter from Chinese butter hotpot seasoning. Food Chemistry, 2021, 338, 127838.	4.2	17
21	Characterization of the dynamic texture perception and the impact factors on the bolus texture changes during oral processing. Food Chemistry, 2021, 339, 128078.	4.2	66
22	Untargeted metabolite profiling of liver in mice exposed to 2â€methylfuran. Journal of Food Science, 2021, 86, 242-250.	1.5	5
23	Multiple sugars promote microbial interactions in Chinese baijiu fermentation. LWT - Food Science and Technology, 2021, 138, 110631.	2.5	15
24	The research progress of organic fluorescent probe applied in food and drinking water detection. Coordination Chemistry Reviews, 2021, 427, 213557.	9.5	96
25	Automatic and Intelligent Technologies of Solid-State Fermentation Process of Baijiu Production: Applications, Challenges, and Prospects. Foods, 2021, 10, 680.	1.9	31
26	Convenient Preparation of N-Acylbenzoxazines from Phenols, Nitriles, and DMSO Initiated by a Catalytic Amount of (COCl)₂. Journal of Organic Chemistry, 2021, 86, 4932-4943.	1.7	13
27	Determination and comparison of flavor (retronasal) threshold values of 19 flavor compounds in Baijiu. Journal of Food Science, 2021, 86, 2061-2074.	1.5	21
28	Characterization of the Key Aroma Compounds in the Fruit of Litsea pungens Hemsl. (LPH) by GC-MS/O, OAV, and Sensory Techniques. Journal of Food Quality, 2021, 2021, 1-9.	1.4	7
29	Control of N-Propanol Production in Simulated Liquid State Fermentation of Chinese Baijiu by Response Surface Methodology. Fermentation, 2021, 7, 85.	1.4	3
30	A novel practical preparation of methyl methanethiosulfonate from dimethyl sulfoxide initiated by a catalytic amount of (COCl)₂ or anhydrous HCl. Journal of Sulfur Chemistry, 2021, 42, 604-613.	1.0	8
31	Effect of Ginger on Chemical Composition, Physical and Sensory Characteristics of Chicken Soup. Foods, 2021, 10, 1456.	1.9	13
32	Interaction mechanism of kafirin with ferulic acid and tetramethyl pyrazine: Multiple spectroscopic and molecular modeling studies. Food Chemistry, 2021, 363, 130298.	4.2	24
33	Investigations on the Key Odorants Contributing to the Aroma of Children Soy Sauce by Molecular Sensory Science Approaches. Foods, 2021, 10, 1492.	1.9	7
34	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
35	Screening and identifying microorganisms with feruloyl esterase activity in Chinese sesame-flavour baijiu fermentation materials (Jiupei). Journal of Food Composition and Analysis, 2021, 102, 104069.	1.9	6
36	Effect of different cooking water on flavor characteristics of mutton soup. Food Science and Nutrition, 2021, 9, 6047-6059.	1.5	8

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37	Recent advances in the understanding of off-flavors in alcoholic beverages: Generation, regulation, and challenges. Journal of Food Composition and Analysis, 2021, 103, 104117.	1.9	16
38	Low Quantity but Critical Contribution to Flavor: Review of The Current Understanding of Volatile Sulfur-containing Compounds in Baijiu. Journal of Food Composition and Analysis, 2021, 103, 104079.	1.9	38
39	The recent advance of organic fluorescent probe rapid detection for common substances in beverages. Food Chemistry, 2021, 358, 129839.	4.2	53
40	Analysis, occurrence, and potential sensory significance of tropical fruit aroma thiols, 3-mercaptohexanol and 4-methyl-4-mercapto-2-pentanone, in Chinese Baijiu. Food Chemistry, 2021, 363, 130232.	4.2	18
41	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
42	Characterization of benzenemethanethiol in sesame-flavour baijiu by high-performance liquid chromatography-mass spectrometry and sensory science. Food Chemistry, 2021, 364, 130345.	4.2	32
43	Unraveling the acetals as ageing markers of Chinese Highland Qingke Baijiu using comprehensive two-dimensional gas chromatographyâ€“time-of-flight mass spectrometry combined with metabolomics approach. Food Quality and Safety, 2021, 5, .	0.6	12
44	The effects of reaction parameters on the non-enzymatic browning reaction between l-ascorbic acid and glycine. International Journal of Food Engineering, 2021, 17, 49-56.	0.7	3
45	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›. ChemistrySelect, 2021, 6, 10883-10888.	0.7	6
46	Potential Health Benefits of Whole Grains: Modulation of Mitochondrial Biogenesis and Energy Metabolism. Journal of Agricultural and Food Chemistry, 2021, 69, 14065-14074.	2.4	8
47	Distribution and Quantification of 1,2-Propylene Glycol Enantiomers in Baijiu. Foods, 2021, 10, 3039.	1.9	4
48	Neuroprotection of round scad (Decapterus maruadsi) hydrolysate in glutamate-damaged PC12 cells: Possible involved signaling pathways and potential bioactive peptides. Journal of Functional Foods, 2020, 64, 103690.	1.6	15
49	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
50	Preparation and odor characteristics of methylthiomethyl carboxylates. Flavour and Fragrance Journal, 2020, 35, 302-308.	1.2	3
51	Effects of fortification of Daqu with various yeasts on microbial community structure and flavor metabolism. Food Research International, 2020, 129, 108837.	2.9	75
52	Novel Heterostructure of a MXene@NiFe-LDH Nanohybrid with Superior Peroxidase-Like Activity for Sensitive Colorimetric Detection of Glutathione. ACS Sustainable Chemistry and Engineering, 2020, 8, 520-526.	3.2	77
53	Application of Wickerhamomyces anomalus 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
54	Effects of different brewing processes on the volatile flavor profiles of Chinese vinegar determined by HS-SPME-AEDA with GC-MS and GC-O. LWT - Food Science and Technology, 2020, 133, 109969.	2.5	24

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55	Characterization of Key Odorants in Hanyuan and Hancheng Fried Pepper (Zanthoxylum) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.4	68
56	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. International Journal of Biological Macromolecules, 2020, 161, 406-416.	3.6	29
57	Molecular docking studies and in vitro degradation of four aflatoxins (AFB₁,) Tj ETQq1 1 0.784314 rgBT /Overlock Saccharomyces cerevisiae. Journal of Food Science, 2020, 85, 1353-1360.	1.5	34
58	Characterization of the potent odorants in Zanthoxylum armatum DC Prodr. pericarp oil by application of gas chromatographyâ€“mass spectrometryâ€“olfactometry and odor activity value. Food Chemistry, 2020, 319, 126564.	4.2	41
59	Promotion effect of Zn on 2D bimetallic NiZn metal organic framework nanosheets for tyrosinase immobilization and ultrasensitive detection of phenol. Analytica Chimica Acta, 2020, 1127, 131-139.	2.6	37
60	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
61	Inhibitory Effects of Walnut (Juglans regia) Peptides on Neuroinflammation and Oxidative Stress in Lipopolysaccharide-Induced Cognitive Impairment Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 2381-2392.	2.4	73
62	Characterization of the key odorants contributing to retronasal olfaction during bread consumption. Food Chemistry, 2020, 318, 126520.	4.2	62
63	Overexpression of global regulator LaeA increases secondary metabolite production in Monascus purpureus. Applied Microbiology and Biotechnology, 2020, 104, 3049-3060.	1.7	28
64	Evaluation and Exploration of Potentially Bioactive Peptides in Casein Hydrolysates against Liver Oxidative Damage in STZ/HFD-Induced Diabetic Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 2393-2405.	2.4	32
65	Inhibitory effects of 5-heptadecylresorcinol on the proliferation of human MCF-7 breast cancer cells through modulating PI3K/Akt/mTOR pathway. Journal of Functional Foods, 2020, 69, 103946.	1.6	8
66	Synergistic Effect of Multiple Saccharifying Enzymes on Alcoholic Fermentation for Chinese Baijiu Production. Applied and Environmental Microbiology, 2020, 86, .	1.4	64
67	Electrochemically Oxidative Coupling of Sâ€H/Sâ€H for Sâ€S Bond Formation: A Facile Approach to Diacidâ€disulfides. ChemistrySelect, 2020, 5, 4637-4641.	0.7	6
68	Preparation and odor characteristics of nitriles derived from aldehydes. Flavour and Fragrance Journal, 2020, 35, 425-434.	1.2	6
69	Characterization of the Key Aroma Compounds in Traditional Hunan Smoke-Cured Pork Leg (Larou,) Tj ETQq1 1 0.784314 rgBT /Overl Experiments. Foods, 2020, 9, 413.	1.9	51
70	Formation mechanism of aroma compounds in a glutathione-glucose reaction with fat or oxidized fat. Food Chemistry, 2019, 270, 436-444.	4.2	61
71	A facile synthesis of Î³-butenolides via cyclization of 3-alkenoic acids with dimethyl sulfoxide and oxalyl bromide. Synthetic Communications, 2019, , 1-7.	1.1	3
72	Whole Grain Consumption for the Prevention and Treatment of Breast Cancer. Nutrients, 2019, 11, 1769.	1.7	43

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73	Electrochemically dehydrogenative Câ€“H/Pâ€“H cross-coupling: effective synthesis of phosphonated quinoxalin-2(1H)-ones and xanthenes. Green Chemistry, 2019, 21, 4412-4421.	4.6	139
74	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
75	Characterization of key aroma compounds in Chinese Guojing sesame-flavor Baijiu by means of molecular sensory science. Food Chemistry, 2019, 284, 100-107.	4.2	126
76	A novel coumarin-based fluorescent probe for sensitive detection of copper(II) in wine. Food Chemistry, 2019, 284, 23-27.	4.2	71
77	Characterization of the oral breakdown, sensory properties, and volatile release during mastication of white bread. Food Chemistry, 2019, 298, 125003.	4.2	35
78	Electrochemical Synthesis of Allylamines via a Radical Trapping Sequence. Advanced Synthesis and Catalysis, 2019, 361, 4041-4047.	2.1	12
79	Dual-Function Fluorescent Probe for Detection of Hydrogen Sulfide and Water Content in Dimethyl Sulfoxide. ACS Omega, 2019, 4, 10695-10701.	1.6	20
80	In Vitro Digestion and Fermentation of Three Polysaccharide Fractions from Laminaria japonica and Their Impact on Lipid Metabolism-Associated Human Gut Microbiota. Journal of Agricultural and Food Chemistry, 2019, 67, 7496-7505.	2.4	52
81	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. Food Research International, 2019, 123, 612-622.	2.9	64
82	Baijiu Vinasse Extract Scavenges Glyoxal and Inhibits the Formation of NÎµ-Carboxymethyllysine in Dairy Food. Molecules, 2019, 24, 1526.	1.7	17
83	Wheat alkylresorcinols protect human retinal pigment epithelial cells against H₂O₂-induced oxidative damage through Akt-dependent Nrf2/HO-1 signaling. Food and Function, 2019, 10, 2797-2804.	2.1	24
84	Characterization of the key aroma compounds in white bread by aroma extract dilution analysis, quantitation, and sensory evaluation experiments. Journal of Food Processing and Preservation, 2019, 43, e13933.	0.9	27
85	Highly Sensitive Ratiometric Fluorescent Paper Sensors for the Detection of Fluoride Ions. ACS Omega, 2019, 4, 4918-4926.	1.6	37
86	Effects of Bioactive Packaging Films Incorporated with Bifidocin A on Microbial Reduction and Quality Parameters of Chill-Stored Spanish Mackerel (Scomberomorus niphonius) Fillets. Journal of Food Quality, 2019, 2019, 1-10.	1.4	5
87	A dual-function fluorescent probe for discriminative detection of hydrogen sulfide and hydrazine. Journal of Photochemistry and Photobiology A: Chemistry, 2019, 377, 36-42.	2.0	37
88	Untargeted Metabolite Profiling of Adipose Tissue in Hyperlipidemia Rats Exposed to Hawthorn Ethanol Extracts. Journal of Food Science, 2019, 84, 717-725.	1.5	14
89	Overexpression of Monacolin K Biosynthesis Genes in the Monascus purpureus Azaphilone Polyketide Pathway. Journal of Agricultural and Food Chemistry, 2019, 67, 2563-2569.	2.4	26
90	A rapid and visible colorimetric fluorescent probe for benzenethiol flavor detection. Food Chemistry, 2019, 286, 322-328.	4.2	34

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91	Electrocatalytic Synthesis of Nonâ€Symmetric Biphenols Mediated by Tri(pâ€bromophenyl)amine: Selective Oxidative Crossâ€Coupling of Different Phenols and Naphthols. Chinese Journal of Chemistry, 2019, 37, 352-358.	2.6	14
92	Front Cover Picture: Electrochemical Dehydrogenative Crossâ€Coupling of Quinoxalinâ€2(1H)â€ones with Amines for the Synthesis of 3â€Aminoquinoxalinones (Adv. Synth. Catal. 5/2019). Advanced Synthesis and Catalysis, 2019, 361, 875-875.	2.1	0
93	Determination of phenolic compounds in alcoholic fermentation materials and spent grains by ultrasound-assisted alkali alcohol extraction coupled with HPLC. Analytical Methods, 2019, 11, 5366-5375.	1.3	10
94	Influence of Different Frying Processes on the Flavor Characteristics and Sensory Profile of Garlic Oil. Molecules, 2019, 24, 4456.	1.7	9
95	A dual-site fluorescent probe for separate detection of hydrogen sulfide and bisulfite. Dyes and Pigments, 2019, 160, 757-764.	2.0	54
96	Electrochemical Dehydrogenative Crossâ€Coupling of Quinoxalinâ€2(1H)â€ones with Amines for the Synthesis of 3â€Aminoquinoxalinones. Advanced Synthesis and Catalysis, 2019, 361, 1033-1041.	2.1	84
97	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. Food Analytical Methods, 2019, 12, 544-557.	1.3	31
98	Intermolecular Electrochemical C(sp³)â€H/Nâ€H Crossâ€coupling of Xanthenes with Nâ€alkoxyamides: Radical Pathway Mediated by Ferrocene as a Redox Catalyst. Advanced Synthesis and Catalysis, 2018, 360, 1665-1672.	2.1	67
99	Front Cover Picture: Redox Active Sodium Iodide/Recyclable Heterogeneous Solid Acid: An Efficient Dual Catalytic System for Electrochemically Oxidative Î±â€Câ^'H Thiocyanation and Sulfenylation of Ketones (Adv. Synth. Catal. 7/2018). Advanced Synthesis and Catalysis, 2018, 360, 1305-1305.	2.1	1
100	Highly selective and rapidly responsive fluorescent probe for hydrogen sulfide detection in wine. Food Chemistry, 2018, 257, 150-154.	4.2	71
101	A Novel Fluorescent Probe for Detecting Hydrogen Sulfide in Wine. Food Analytical Methods, 2018, 11, 1398-1404.	1.3	30
102	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. Food Hydrocolloids, 2018, 80, 42-52.	5.6	32
103	A Reactionâ€Based Novel Fluorescent Probe for Detection of Hydrogen Sulfide and Its Application in Wine. Journal of Food Science, 2018, 83, 108-112.	1.5	27
104	Characterization and comparison of key aroma compounds in raw and dry porcini mushroom () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 experiments. Food Chemistry, 2018, 258, 260-268.	4.2	101
105	Enhancing physicochemical properties of emulsions by heteroaggregation of oppositely charged lactoferrin coated lutein droplets and whey protein isolate coated DHA droplets. Food Chemistry, 2018, 239, 75-85.	4.2	27
106	Characterization of key aroma compounds in Gujinggong Chinese Baijiu by gas chromatographyâ€“olfactometry, quantitative measurements, and sensory evaluation. Food Research International, 2018, 105, 616-627.	2.9	140
107	Quantification and cytoprotection by vanillin, 4-methylguaiacol and 4-ethylguaiacol against AAPH-induced abnormal oxidative stress in HepG2 cells. RSC Advances, 2018, 8, 35474-35484.	1.7	23
108	Synthesis of Nitriles from Primary Amides or Aldoximes under Conditions of a Catalytic Swern Oxidation. Journal of Organic Chemistry, 2018, 83, 12939-12944.	1.7	69

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109	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
110	Modification of Physicochemical Properties by Heteroaggregation of Oppositely Charged Lactoferrin and Soybean Protein Isolate Coated DHA Emulsion Droplets. Journal of Agricultural and Food Chemistry, 2018, 66, 12306-12315.	2.4	6
111	Effects of two cooking methods on the taste components of Sanhuang chicken and Black-bone silky fowl meat. Journal of Food Processing and Preservation, 2018, 42, e13772.	0.9	15
112	Functionalization of N-arylglycine esters: electrocatalytic access to Câ€“C bonds mediated by n-Bu₄NI. Beilstein Journal of Organic Chemistry, 2018, 14, 499-505.	1.3	12
113	Front Cover Picture: Recent Advances in the Electrochemical Î±â€Câ€“H Bond Functionalization of Carbonyl Compounds (Adv. Synth. Catal. 22/2018). Advanced Synthesis and Catalysis, 2018, 360, 4265-4265.	2.1	0
114	Aroma Compounds in Chicken Broths of Beijing Youji and Commercial Broilers. Journal of Agricultural and Food Chemistry, 2018, 66, 10242-10251.	2.4	86
115	Novel Method for <scp>l</scp>-Methionine Production Catalyzed by the Aminotransferase ARO8 from Saccharomyces cerevisiae. Journal of Agricultural and Food Chemistry, 2018, 66, 6116-6122.	2.4	9
116	Characterization of Potent Aroma Compounds in Preserved Egg Yolk by Gas Chromatographyâ€“Olfactometry, Quantitative Measurements, and Odor Activity Value. Journal of Agricultural and Food Chemistry, 2018, 66, 6132-6141.	2.4	34
117	Qualitative and quantitative research of propyl lactate in brewed alcoholic beverages. International Journal of Food Properties, 2018, 21, 1351-1361.	1.3	7
118	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
119	Effect of Fermentation Processing on the Flavor of Baijiu. Journal of Agricultural and Food Chemistry, 2018, 66, 5425-5432.	2.4	475
120	Synthesis of butenolides by reactions of 3â€alkenoic acids with diphenyl sulfoxide/oxalyl chloride. Flavour and Fragrance Journal, 2018, 33, 397-404.	1.2	10
121	Identification, Quantification, and Anti-inflammatory Activity of 5-n-Alkylresorcinols from 21 Different Wheat Varieties. Journal of Agricultural and Food Chemistry, 2018, 66, 9241-9247.	2.4	35
122	A Highly Efficient Method for the Bromination of Alkenes, Alkynes and Ketones Using Dimethyl Sulfoxide and Oxalyl Bromide. Synthesis, 2018, 50, 4325-4335.	1.2	20
123	A Novel Method for the Chlorolactonization of Alkenoic Acids Using Diphenyl Sulfoxide/Oxalyl Chloride. Synthesis, 2018, 50, 2555-2566.	1.2	18
124	Recent Advances in the Electrochemical Î±â€Câ€“H Bond Functionalization of Carbonyl Compounds. Advanced Synthesis and Catalysis, 2018, 360, 4266-4292.	2.1	79
125	Redox Active Sodium Iodide/Recyclable Heterogeneous Solid Acid: An Efficient Dual Catalytic System for Electrochemically Oxidative Î±â€Câ^'H Thiocyanation and Sulfenylation of Ketones. Advanced Synthesis and Catalysis, 2018, 360, 1444-1452.	2.1	61
126	Glutamic acid promotes monacolin K production and monacolin K biosynthetic gene cluster expression in Monascus. AMB Express, 2017, 7, 22.	1.4	21

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127	A Facile Method for the Sulfenyllactonization of Alkenoic Acids Using Dimethyl Sulfoxide Activated by Oxalyl Chloride. Synthesis, 2017, 49, 1380-1386.	1.2	14
128	Electrocatalytic Minisci Acylation Reaction of N-Heteroarenes Mediated by NH₄I. Organic Letters, 2017, 19, 5517-5520.	2.4	132
129	Structural Characterization of a Tetrapeptide from Sesame Flavor-Type Baijiu and Its Preventive Effects against AAPH-Induced Oxidative Stress in HepG2 Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 10495-10504.	2.4	101
130	Comparison Study on Polysaccharide Fractions from Laminaria japonica: Structural Characterization and Bile Acid Binding Capacity. Journal of Agricultural and Food Chemistry, 2017, 65, 9790-9798.	2.4	76
131	Quality Control of Mutton by Using Volatile Compound Fingerprinting Techniques and Chemometric Methods. Journal of Food Quality, 2017, 2017, 1-8.	1.4	17
132	Neuroprotective Effects of Acetylcholinesterase Inhibitory Peptides from Anchovy (Coilia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 T Chemistry, 2017, 65, 11192-11201.	2.4	40
133	De Novo RNA Sequencing and Transcriptome Analysis of Monascus purpureus and Analysis of Key Genes Involved in Monacolin K Biosynthesis. PLoS ONE, 2017, 12, e0170149.	1.1	12
134	Characterization of the Key Odorants in Chinese Zhima Aroma-Type Baijiu by Gas Chromatographyâ€“Olfactometry, Quantitative Measurements, Aroma Recombination, and Omission Studies. Journal of Agricultural and Food Chemistry, 2016, 64, 5367-5374.	2.4	137
135	Electrochemically initiated formation of sulfonyl radicals: synthesis of oxindoles via difunctionalization of acrylamides mediated by bromide ion. Green Chemistry, 2016, 18, 6311-6319.	4.6	82
136	Aroma Constituents in Shanxi Aged Vinegar before and after Aging. Journal of Agricultural and Food Chemistry, 2016, 64, 7597-7605.	2.4	61
137	Electrochemically Oxidative Î±-Câ€“H Functionalization of Ketones: A Cascade Synthesis of Î±-Amino Ketones Mediated by NH₄I. Journal of Organic Chemistry, 2016, 81, 11565-11573.	1.7	95
138	Electrochemically catalyzed amino-oxygenation of styrenes: n-Bu₄NI induced Câ€“N followed by a Câ€“O bond formation cascade for the synthesis of indolines. Green Chemistry, 2016, 18, 2222-2230.	4.6	104
139	Aromatic effect of fat and oxidized fat on a meatâ€like model reaction system of cysteine and glucose. Flavour and Fragrance Journal, 2015, 30, 320-329.	1.2	52
140	Significant enhancement of methionol production by co-expression of the aminotransferase gene ARO8 and the decarboxylase gene ARO10 in Saccharomyces cerevisiae. FEMS Microbiology Letters, 2015, 362, .	0.7	17
141	Triple-channel comparative analysis of volatile flavour composition in raw whole and skim milk via electronic nose, GC-MS and GC-O. Analytical Methods, 2015, 7, 4278-4284.	1.3	23
142	Purification and characteristics of bifidocin A, a novel bacteriocin produced by Bifidobacterium animals BB04 from centenarians' intestine. Food Control, 2015, 50, 889-895.	2.8	57
143	Analysis of volatiles in Dezhou Braised Chicken by comprehensive two-dimensional gas chromatography/high resolution-time of flight mass spectrometry. LWT - Food Science and Technology, 2015, 60, 1235-1242.	2.5	62
144	Detection and enantiomeric distribution of 2â€hydroxyâ€5â€methylâ€3â€hexanone and 3â€hydroxyâ€5â€methylâ€2â€hexanone in commercial eucalyptus honey. Flavour and Fragrance Journal, 2013, 28, 327-332.	1.2	1

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145	Preparation and characteristic odour of optically active 3â€hydroxyâ€2â€octanone. Flavour and Fragrance Journal, 2012, 27, 393-396.	1.2	9
146	Application of Sharpless asymmetric epoxidation on the preparation of the optically active flavours 3â€methylthiohexanal and 5(6)â€butylâ€1,4â€dioxanâ€2â€one. Flavour and Fragrance Journal, 2011, 26, 65-69.	1.2	2
147	Synthesis and characteristic odour of optically active 3â€hydroxyâ€4â€phenylâ€2â€butanone. Flavour and Fragrance Journal, 2011, 26, 385-388.	1.2	7
148	Resolution of racemic Î´-lactone flavors on Chiralcel OB by packed column super critical fluid chromatography. European Food Research and Technology, 2010, 230, 521-526.	1.6	2
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