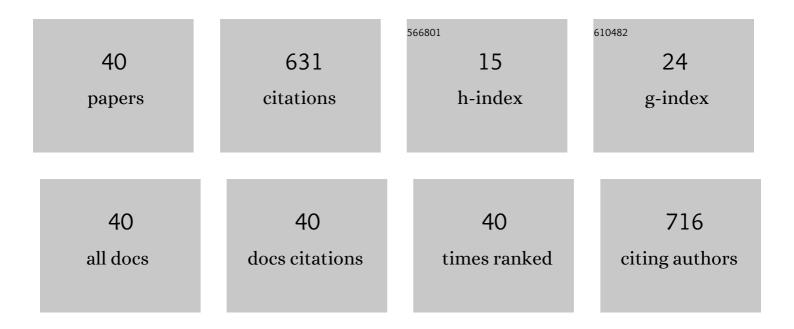
Haixing Wang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	In Situ Method for Real-Time Discriminating Salmon and Rainbow Trout without Sample Preparation Using iKnife and Rapid Evaporative Ionization Mass Spectrometry-Based Lipidomics. Journal of Agricultural and Food Chemistry, 2019, 67, 4679-4688.	2.4	70
2	Rapid detection and quantitation of ketamine and norketamine in urine and oral fluid by wooden-tip electrospray ionization mass spectrometry. Analyst, The, 2013, 138, 2239.	1.7	62
3	Electric Soldering Iron Ionization Mass Spectrometry Based Lipidomics for in Situ Monitoring Fish Oil Oxidation Characteristics during Storage. Journal of Agricultural and Food Chemistry, 2020, 68, 2240-2248.	2.4	36
4	Direct analysis of herbal powders by pipette-tip electrospray ionization mass spectrometry. Analytica Chimica Acta, 2014, 809, 109-116.	2.6	34
5	Fascaplysin Derivatives Are Potent Multitarget Agents against Alzheimer's Disease: <i>in Vitro</i> and <i>in Vivo</i> Evidence. ACS Chemical Neuroscience, 2019, 10, 4741-4756.	1.7	34
6	Resveratrol Protects against Titanium Particle-Induced Aseptic Loosening Through Reduction of Oxidative Stress and Inactivation of NF-κB. Inflammation, 2016, 39, 775-785.	1.7	31
7	In situ and real-time authentication of Thunnus species by iKnife rapid evaporative ionization mass spectrometry based lipidomics without sample pretreatment. Food Chemistry, 2020, 318, 126504.	4.2	29
8	Rapid Evaporative Ionization Mass Spectrometry-Based Lipidomics Tracking of Grass Carp (<i>Ctenopharyngodon idellus</i>) during In Vitro Multiple-Stage Digestion. Journal of Agricultural and Food Chemistry, 2018, 66, 6246-6253.	2.4	28
9	Real-time assessing the lipid oxidation of prawn (Litopenaeus vannamei) during air-frying by iKnife coupling rapid evaporative ionization mass spectrometry. Food Control, 2020, 111, 107066.	2.8	28
10	Structural characteristics of dietary fiber (Vigna radiata L. hull) and its inhibitory effect on phospholipid digestion as an additive in fish floss. Food Control, 2019, 98, 74-81.	2.8	27
11	Real-Time Monitoring of the Oxidation Characteristics of Antarctic Krill Oil (<i>Euphausia) Tj ETQq1 1 0.784314 Journal of Agricultural and Food Chemistry, 2020, 68, 1457-1467.</i>	4 rgBT /Ove 2.4	erlock 10 Tf 5 27
12	Identification and Characterization of Kukoamine Metabolites by Multiple Ion Monitoring Triggered Enhanced Product Ion Scan Method with a Triple-Quadruple Linear Ion Trap Mass Spectrometer. Journal of Agricultural and Food Chemistry, 2015, 63, 10785-10790.	2.4	18
13	Analysis of volatile compound change in tuna oil during storage using a laser irradiation based HS-SPME-GC/MS. LWT - Food Science and Technology, 2020, 120, 108922.	2.5	18
14	Development of an intelligent surgical knife rapid evaporative ionization mass spectrometry based method for real-time differentiation of cod from oilfish. Journal of Food Composition and Analysis, 2020, 86, 103355.	1.9	18
15	Rapid analysis of raw solution samples by C18 pipette-tip electrospray ionization mass spectrometry. Analytica Chimica Acta, 2014, 844, 1-7.	2.6	17
16	In situ rapid evaporative ionization mass spectrometry method for real-time discrimination of Pelodiscus sinensis in different culturing modes without sample preparation. Food Analytical Methods, 2019, 12, 2699-2708.	1.3	15
17	Isolation and lipidomics characterization of fatty acids and phospholipids in shrimp waste through GC/FID and HILIC-QTrap/MS. Journal of Food Composition and Analysis, 2021, 95, 103668.	1.9	13
18	Low-salted salmon: Effects of salt reduction on physicochemical, lipidomic, and sensory characteristics. LWT - Food Science and Technology, 2021, 152, 112311.	2.5	10

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19	Chemical Profiling of Lobelia chinensis with High-Performance Liquid Chromatography/Quadrupole Time-of-Flight Mass Spectrometry (HPLC/Q-TOF MS) Reveals Absence of Lobeline in the Herb. Molecules, 2018, 23, 3258.	1.7	9
20	Detection of lipidomics characterization of tuna meat during different wet-aging stages using iKnife rapid evaporative ionization mass spectrometry. Food Research International, 2022, 156, 111307.	2.9	9
21	Determination of propofol in human plasma with C18 pipette-tip based solid-phase extraction followed by liquid chromatography atmospheric-pressure chemical ionization tandem mass spectrometry analysis. Journal of Pharmaceutical and Biomedical Analysis, 2021, 193, 113714.	1.4	8
22	Compositional study of plasmalogens in clam (Corbicula fluminea) by TiO2/KCC-1 extraction, enzymatic purification, and lipidomics analysis. Journal of Food Composition and Analysis, 2021, 101, 103966.	1.9	8
23	Lipidomics Screening of Polyunsaturated Phospholipid Molecular Species in Crab (<i>Portunus) Tj ETQq1 1 0.784 Science and Technology, 2022, 124, 2100097.</i>	1314 rgBT 1.0	/Overlock 10 7
24	PRiME pass-through purification of lignans in Silybum marianum and UPLCâ^'MS/MS analysis. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1093-1094, 128-133.	1.2	6
25	Determination of kaurenoic acid in rat plasma using UPLC-MS/MS and its application to a pharmacokinetic study. Journal of Pharmaceutical and Biomedical Analysis, 2019, 164, 27-31.	1.4	6
26	Untargeted Screening of EPA/DHA Structured Phospholipids in Krill Oil by Chain-Lock-Driven Hydrophilic Interaction Liquid Chromatography Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2020, 68, 14652-14659.	2.4	6
27	Lipidomic analysis and diagnosis of glioblastoma multiforme with rapid evaporative ionization mass spectrometry. Electrophoresis, 2021, 42, 1965-1973.	1.3	6
28	Phospholipidomics quality evaluation of swimming crabs (Portunus trituberculatus) cultured with formulated feed, frozen trash fish, and mixed feed, a non-target approach by HILIC-MS. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2021, 1179, 122845.	1.2	6
29	Rapid determination of antiviral drugs in yellow catfish (Pelteobagrus fulvidraco) using graphene/silica nanospheres (G/KCC-1) based pipette tip solid-phase extraction with ultra-performance liquid chromatography-tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2022, 1189, 123097.	1.2	6
30	Pharmacokinetic study of rosavin in rat plasma with ultra performance LC–MS/MS after intravenous and gavage administration. Bioanalysis, 2019, 11, 837-845.	0.6	5
31	Determination of fascaplysin in rat plasma with ultra-performance liquid chromatography-tandem mass spectrometry (UPLC–MS/MS): application to a pharmacokinetic study. Journal of Pharmaceutical and Biomedical Analysis, 2019, 171, 126-131.	1.4	5
32	Development of a mesoporous silica based solidâ€phase extraction and ultraâ€performance liquid chromatography–MS/MS method for quantifying lignans in Justicia procumbens. Electrophoresis, 2020, 41, 379-385.	1.3	5
33	Laser irradiation desorption of microcystins from protein complex in fish tissue and liquid chromatographyâ€ŧandem mass spectrometry analysis. Electrophoresis, 2019, 40, 1805-1811.	1.3	4
34	Triazole Hydrophilic Interaction Chromatography Mass Spectrometry–Based Method for Studying the Lipidomic Composition of Largemouth Bass (Micropterus salmoides) with Different Feeds. Food Analytical Methods, 2020, 13, 1371-1380.	1.3	4
35	Monodisperse microsphere-based immobilized metal affinity chromatography approach for preparing Antarctic krill phospholipids followed by HILIC-MS analysis. Food Chemistry, 2021, 344, 128585.	4.2	4
36	Detection of fish frauds (basa catfish and sole fish) via iKnife rapid evaporative ionization mass spectrometry: An in situ and real-time analytical method. Food Control, 2022, 142, 109248.	2.8	4

HAIXING WANG

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37	Development of a PRiME cartridge purification method for rapid determination of malachite green and leucomalachite green in Chinese softshell turtle. Electrophoresis, 2019, 40, 1615-1621.	1.3	3
38	Screening of Phospholipids in Plasma of Large-Artery Atherosclerotic and Cardioembolic Stroke Patients With Hydrophilic Interaction Chromatography-Mass Spectrometry. Frontiers in Molecular Biosciences, 2022, 9, 794057.	1.6	2
39	Fabrication and characterization of tea polyphenol W/O microemulsionâ€based bioactive edible film for sustained release in fish floss preservation. Food Science and Nutrition, 2022, 10, 2370-2380.	1.5	2
40	Rapid quantification of bioactive compounds in Salvia miltiorrhiza Bunge derived decoction pieces, dripping pill, injection, and tablets by polarity-switching UPLC-MS/MS. Frontiers in Chemistry, 0, 10, .	1.8	1