

Danni Zhang

List of Publications by Year in descending order

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7
papers

243
citations

1478505

6
h-index

1720034

7
g-index

7
all docs

7
docs citations

7
times ranked

189
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of Jinhua ham aroma profiles in specific to aging time by gas chromatography-ion mobility spectrometry (GC-IMS). <i>Meat Science</i> , 2020, 168, 108178.	5.5	101
2	Analysis of volatile compounds in Chinese dry-cured hams by comprehensive two-dimensional gas chromatography with high-resolution time-of-flight mass spectrometry. <i>Meat Science</i> , 2018, 140, 14-25.	5.5	65
3	Physical properties, compositions and volatile profiles of Chinese dry-cured hams from different regions. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 492-504.	3.2	31
4	Mass spectrometry-based metabolomics approach to reveal differential compounds in pufferfish soups: Flavor, nutrition, and safety. <i>Food Chemistry</i> , 2019, 301, 125261.	8.2	21
5	Rapid discrimination of Chinese dry-cured hams based on Tri-step infrared spectroscopy and computer vision technology. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 228, 117842.	3.9	11
6	Impact of cooking on the sensory perception and volatile compounds of Takifugu rubripes. <i>Food Chemistry</i> , 2022, 371, 131165.	8.2	8
7	Analysis of protein profiles and peptides during in vitro gastrointestinal digestion of four Chinese dry-cured hams. <i>LWT - Food Science and Technology</i> , 2020, 120, 108881.	5.2	6