

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