## Yuxia Sun

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/987630/publications.pdf

Version: 2024-02-01

		2258059	2053705	
5	36	3	5	
papers	citations	h-index	g-index	
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5	5	5	58	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Effects of dimethyl dicarbonate on improving the aroma of melon spirits by inhibiting spoilage microorganisms. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
2	Characterization of key aroma compounds in melon spirits using the sensomics concept. LWT - Food Science and Technology, 2022, 161, 113341.	5.2	12
3	Effects of different inoculation methods and strains on glycerol, acetic acid, ethanol, and esters in mixed fermentation of Hanseniaspora uvarum and Saccharomyces cerevisiae. AIP Conference Proceedings, 2021, , .	0.4	2
4	Differences between retort distillation and double distillation in cherry spirits with double-kettle equipment. International Journal of Food Engineering, 2021, 17, 541-549.	1.5	5
5	Effects of Honey Variety and Non- <i>Saccharomyces cerevisiae</i> on the Flavor Volatiles of Mead. Journal of the American Society of Brewing Chemists, 2019, 77, 40-53.	1.1	15