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Aroma effects of key volatile compounds in Keemun black tea at different grades: HS-SPME-GC-MS, sensory evaluation, and chemometrics

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25	Construction of Sensory/Mass Spectrometry Feedback Platform for Seeking Aroma Contributors during the Aroma Enhancement of Congou Black Tea.. <i>Plants</i> , 2022 , 11,	4.5	
24	Effects of drying temperature on umami taste and aroma profiles of mushrooms (<i>Suillus granulatus</i>).. <i>Journal of Food Science</i> , 2022 ,	3.4	1
23	Pu-erh tea unique aroma: Volatile components, evaluation methods and metabolic mechanism of key odor-active compounds. <i>Trends in Food Science and Technology</i> , 2022 , 124, 25-37	15.3	3
22	Dynamic Changes in Volatile Compounds of Shaken Black Tea during Its Manufacture by GC-TOFMS and Multivariate Data Analysis.. <i>Foods</i> , 2022 , 11,	4.9	1
21	A comparative UHPLC-Q/TOF-MS-based metabolomics approach coupled with machine learning algorithms to differentiate Keemun black teas from narrow-geographic origins. <i>Food Research International</i> , 2022 , 111512	7	0
20	Headspace GC/MS and fast GC e-nose combined with chemometric analysis to identify the varieties and geographical origins of ginger (<i>Zingiber officinale</i> Roscoe). <i>Food Chemistry</i> , 2022 , 133672	8.5	2
19	Characterization of the key differential volatile components in different grades of Dianhong Congou tea infusions by the combination of sensory evaluation, comprehensive two-dimensional gas chromatography-time-of-flight mass spectrometry, and odor activity value. <i>LWT - Food Science and Technology</i> , 2022 , 165, 113755	5.4	1
18	High freezing rate improves flavor fidelity effect of hand grab mutton after short-term frozen storage. <i>Frontiers in Nutrition</i> , 9,	6.2	0
17	Electrospun octenylsuccinylated starch-pullulan nanofiber mats: Adsorption for the odor of oyster peptides and structural characterization. <i>Food Hydrocolloids</i> , 2022 , 107992	10.6	
16	Characterization of volatile constituents and odorous compounds in peach (<i>Prunus persica</i> L) fruits of different varieties by gas chromatography-ion mobility spectrometry, gas chromatography-mass spectrometry, and relative odor activity value. 9,		1
15	New insights from flavoromics on different heating methods of traditional fermented shrimp paste: The volatile components and metabolic pathways. 2022 , 113880		
14	Beyond natural aromas: The bioactive and technological potential of monoterpenes. 2022 , 128, 188-201		1
13	Study on the Suitability of Tea Cultivars for Processing Oolong Tea from the Perspective of Aroma Based on Olfactory Sensory, Electronic Nose, and GC-MS Data Correlation Analysis. 2022 , 11, 2880		2
12	Relationship between the Grade and the Characteristic Flavor of PCT (Panyong Congou Black Tea). 2022 , 11, 2815		0
11	Discrimination and characterization of the volatile profiles of five Fu brick teas from different manufacturing regions by using HS-SPME/GC-MS and HS-GC/MS. 2022 ,		0
10	Improving flavor of summer Keemun black tea by solid-state fermentation using <i>Cordyceps militaris</i> revealed by LC/MS-based metabolomics and GC/MS analysis. 2023 , 407, 135172		0

- 9 Differential characterization of volatile components and aroma sensory properties of different types of Hehong tea (Congou black tea). ○
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- 6 Release effect of aroma compounds of Keemun black tea brewed with deuterium-depleted water with different deuterium content. **2022**, 114382 ○
- 5 The Flavor Profiles of Highland Barley Fermented with Different Mushroom Mycelium. **2022**, 11, 3949 ○
- 4 Analyzing Volatile Compounds of Young and Mature Docynia delavayi Fruit by HS-SPME-GC-MS and rOAV. **2023**, 12, 59 ○
- 3 Effects of leaf-spreading on the volatile aroma components of green tea under red light of different intensities. **2023**, 168, 112759 ○
- 2 Identification of differential volatile and non-volatile compounds in coffee leaves prepared from different tea processing steps using HS-SPME/GCMS and HPLC-Orbitrap-MS/MS and investigation of the binding mechanism of key phytochemicals with olfactory and taste receptors using molecular docking. **2023**, 168, 112760 ○
- 1 Discovery and Flavor Characterization of High-Grade Markers in Baked Green Tea. **2023**, 28, 2462 ○