Association between chemistry and taste of tea: A revie

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Citation Report

#	Article	IF	Citations
1	Metabolism of Gallic Acid and Its Distributions in Tea (Camellia sinensis) Plants at the Tissue and Subcellular Levels. International Journal of Molecular Sciences, 2020, 21, 5684.	1.8	21
2	Effect of baking on the flavor stability of green tea beverages. Food Chemistry, 2020, 331, 127258.	4.2	54
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4	Evaluating Congou black tea quality using a lab-made computer vision system coupled with morphological features and chemometrics. Microchemical Journal, 2021, 160, 105600.	2.3	20
5	The profile of dynamic changes in yellow tea quality and chemical composition during yellowing process. LWT - Food Science and Technology, 2021, 139, 110792.	2.5	32
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20	Model Studies on the Reaction Products Formed at Roasting Temperatures from either Catechin or Tea Powder in the Presence of Glucose. Journal of Agricultural and Food Chemistry, 2021, 69, 11417-11426.	2.4	15
21	Sensory evaluation, chemical structures, and threshold concentrations of bitter-tasting compounds in common foodstuffs derived from plants and maillard reaction: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 2277-2317.	5.4	15
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