

# Shiqing Song

## List of Publications by Year in descending order

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26  
papers

1,117  
citations

430874

18  
h-index

580821

25  
g-index

26  
all docs

26  
docs citations

26  
times ranked

1087  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of aroma compounds of Chinese famous liquors by gas chromatography–mass spectrometry and flash GC electronic-nose. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 945-946, 92-100.	2.3	155
2	Sensory Characteristics and Antioxidant Activities of Maillard Reaction Products from Soy Protein Hydrolysates with Different Molecular Weight Distribution. <i>Food and Bioprocess Technology</i> , 2012, 5, 1775-1789.	4.7	131
3	Characterization of odor-active compounds of various cherry wines by gas chromatography–mass spectrometry, gas chromatography–olfactometry and their correlation with sensory attributes. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2011, 879, 2287-2293.	2.3	90
4	Formation of the beef flavour precursors and their correlation with chemical parameters during the controlled thermal oxidation of tallow. <i>Food Chemistry</i> , 2011, 124, 203-209.	8.2	87
5	Identification of pork flavour precursors from enzyme-treated lard using Maillard model system assessed by GC–MS and partial least squares regression. <i>Meat Science</i> , 2017, 124, 15-24.	5.5	65
6	Identification of dihydro- $\delta^2$ -ionone as a key aroma compound in addition to C8 ketones and alcohols in <i>Volvariella volvacea</i> mushroom. <i>Food Chemistry</i> , 2019, 293, 333-339.	8.2	63
7	Contribution of beef base to aroma characteristics of beeflike process flavour assessed by descriptive sensory analysis and gas chromatography olfactometry and partial least squares regression. <i>Journal of Chromatography A</i> , 2010, 1217, 7788-7799.	3.7	52
8	Effect of enzymatic hydrolysis with subsequent mild thermal oxidation of tallow on precursor formation and sensory profiles of beef flavours assessed by partial least squares regression. <i>Meat Science</i> , 2014, 96, 1191-1200.	5.5	47
9	Characterization of Aroma-Active Compounds in Four Yeast Extracts Using Instrumental and Sensory Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 267-278.	5.2	44
10	A novel method for beef bone protein extraction by lipase-pretreatment and its application in the Maillard reaction. <i>Food Chemistry</i> , 2016, 208, 81-88.	8.2	41
11	Identification of umami-tasting peptides from <i>Volvariella volvacea</i> using ultra performance liquid chromatography quadrupole time-of-flight mass spectrometry and sensory-guided separation techniques. <i>Journal of Chromatography A</i> , 2019, 1596, 96-103.	3.7	40
12	Comparative flavor profile analysis of four different varieties of <i>Boletus</i> mushrooms by instrumental and sensory techniques. <i>Food Research International</i> , 2020, 136, 109485.	6.2	39
13	Identification of characteristic flavour precursors from enzymatic hydrolysis-mild thermal oxidation tallow by descriptive sensory analysis and gas chromatography–olfactometry and partial least squares regression. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 913-914, 69-76.	2.3	38
14	Characterization of the Key Aroma Compounds in Three Truffle Varieties from China by Flavoromics Approach. <i>Molecules</i> , 2019, 24, 3305.	3.8	34
15	Contribution of oxidized tallow to aroma characteristics of beeflike process flavour assessed by gas chromatography–mass spectrometry and partial least squares regression. <i>Journal of Chromatography A</i> , 2012, 1254, 115-124.	3.7	31
16	Characterization of key aroma compounds in Xinjiang dried figs ( <i>Ficus carica</i> L.) by GC–MS, GC–olfactometry, odor activity values, and sensory analyses. <i>LWT - Food Science and Technology</i> , 2021, 150, 111982.	5.2	31
17	Coordinating fingerprint determination of solid-phase microextraction/gas chromatography–mass spectrometry and chemometric methods for quality control of oxidized tallow. <i>Journal of Chromatography A</i> , 2013, 1278, 145-152.	3.7	26
18	Characterization of Key Aroma Compounds and Construction of Flavor Base Module of Chinese Sweet Oranges. <i>Molecules</i> , 2019, 24, 2384.	3.8	22

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19	Aroma Patterns Characterization of Braised Pork Obtained from a Novel Ingredient by Sensory-Guided Analysis and Gas-Chromatography-Olfactometry. <i>Foods</i> , 2019, 8, 87.	4.3	16
20	Contribution of chicken base addition to aroma characteristics of Maillard reaction products based on gas chromatography-mass spectrometry, electronic nose, and statistical analysis. <i>Food Science and Biotechnology</i> , 2015, 24, 411-419.	2.6	14
21	Variation of Volatile Compounds and Corresponding Aroma Profiles in Chinese Steamed Bread by Various Yeast Species Fermented at Different Times. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3795-3806.	5.2	14
22	Evolution Analysis of Free Fatty Acids and Aroma-Active Compounds during Tallow Oxidation. <i>Molecules</i> , 2022, 27, 352.	3.8	13
23	Quantitative structure-activity relationships (QSAR) of aroma compounds in different aged Huangjiu. <i>Journal of Food Science</i> , 2020, 85, 3273-3281.	3.1	12
24	Studies on the Origin of Carbons in Aroma Compounds from [ <sup>13</sup> C <sub>6</sub> ]Glucose -Cysteine-(E)-2-Nonenal Model Reaction Systems. <i>Polymers</i> , 2019, 11, 521.	4.5	10
25	Preparation and evaluation of mushroom ( <i>Lentinus edodes</i> ) and mealworm ( <i>Tenebrio molitor</i> ) as dog food attractant. <i>Heliyon</i> , 2020, 6, e05302.	3.2	2
26	Stabilization and Dispersion of OSA Starch-Coated Titania Nanoparticles in Kappa-Carrageenan-Based Solution. <i>Nanomaterials</i> , 2022, 12, 1519.	4.1	0