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	Evolution Analysis of Free Fatty Acids and Aroma-Active Compounds during Tallow Oxidation. Molecules, 2022, 27, 352.	3.8	13
2	Variation of Volatile Compounds and Corresponding Aroma Profiles in Chinese Steamed Bread by Various Yeast Species Fermented at Different Times. Journal of Agricultural and Food Chemistry, 2022, 70, 3795-3806.	5.2	14
3	Stabilization and Dispersion of OSA Starch-Coated Titania Nanoparticles in Kappa-Carrageenan-Based Solution. Nanomaterials, 2022, 12, 1519.	4.1	0
4	Characterization of key aroma compounds in Xinjiang dried figs (Ficus carica L.) by GCâ€“MS, GCâ€“olfactometry, odor activity values, and sensory analyses. LWT - Food Science and Technology, 2021, 150, 111982.	5.2	31
5	Characterization of Aroma-Active Compounds in Four Yeast Extracts Using Instrumental and Sensory Techniques. Journal of Agricultural and Food Chemistry, 2020, 68, 267-278.	5.2	44
6	Quantitative structureâ€activity relationships (QSAR) of aroma compounds in different aged Huangjiu. Journal of Food Science, 2020, 85, 3273-3281.	3.1	12
7	Preparation and evaluation of mushroom (Lentinus edodes) and mealworm (Tenebrio molitor) as dog food attractant. Heliyon, 2020, 6, e05302.	3.2	2
8	Comparative flavor profile analysis of four different varieties of Boletus mushrooms by instrumental and sensory techniques. Food Research International, 2020, 136, 109485.	6.2	39
9	Characterization of Key Aroma Compounds and Construction of Flavor Base Module of Chinese Sweet Oranges. Molecules, 2019, 24, 2384.	3.8	22
10	Characterization of the Key Aroma Compounds in Three Truffle Varieties from China by Flavoromics Approach. Molecules, 2019, 24, 3305.	3.8	34
11	Identification of dihydro-Î²-ionone as a key aroma compound in addition to C8 ketones and alcohols in Volvariella volvacea mushroom. Food Chemistry, 2019, 293, 333-339.	8.2	63
12	Studies on the Origin of Carbons in Aroma Compounds from [13C6]Glucose -Cysteine-(E)-2-Nonenal Model Reaction Systems. Polymers, 2019, 11, 521.	4.5	10
13	Aroma Patterns Characterization of Braised Pork Obtained from a Novel Ingredient by Sensory-Guided Analysis and Gas-Chromatography-Olfactometry. Foods, 2019, 8, 87.	4.3	16
14	Identification of umami-tasting peptides from Volvariella volvacea using ultra performance liquid chromatography quadrupole time-of-flight mass spectrometry and sensory-guided separation techniques. Journal of Chromatography A, 2019, 1596, 96-103.	3.7	40
15	Identification of pork flavour precursors from enzyme-treated lard using Maillard model system assessed by GCâ€“MS and partial least squares regression. Meat Science, 2017, 124, 15-24.	5.5	65
16	A novel method for beef bone protein extraction by lipase-pretreatment and its application in the Maillard reaction. Food Chemistry, 2016, 208, 81-88.	8.2	41
17	Contribution of chicken base addition to aroma characteristics of Maillard reaction products based on gas chromatography-mass spectrometry, electronic nose, and statistical analysis. Food Science and Biotechnology, 2015, 24, 411-419.	2.6	14
18	Characterization of aroma compounds of Chinese famous liquors by gas chromatographyâ€“mass spectrometry and flash GC electronic-nose. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 945-946, 92-100.	2.3	155

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19	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. Meat Science, 2014, 96, 1191-1200.	5.5	47
20	Coordinating fingerprint determination of solid-phase microextraction/gas chromatographyâ€“mass spectrometry and chemometric methods for quality control of oxidized tallow. Journal of Chromatography A, 2013, 1278, 145-152.	3.7	26
21	Identification of characteristic flavour precursors from enzymatic hydrolysis-mild thermal oxidation tallow by descriptive sensory analysis and gas chromatographyâ€“olfactometry and partial least squares regression. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 913-914, 69-76.	2.3	38
22	Contribution of oxidized tallow to aroma characteristics of beeflike process flavour assessed by gas chromatographyâ€“mass spectrometry and partial least squares regression. Journal of Chromatography A, 2012, 1254, 115-124.	3.7	31
23	Sensory Characteristics and Antioxidant Activities of Maillard Reaction Products from Soy Protein Hydrolysates with Different Molecular Weight Distribution. Food and Bioprocess Technology, 2012, 5, 1775-1789.	4.7	131
24	Formation of the beef flavour precursors and their correlation with chemical parameters during the controlled thermal oxidation of tallow. Food Chemistry, 2011, 124, 203-209.	8.2	87
25	Characterization of odor-active compounds of various cherry wines by gas chromatographyâ€“mass spectrometry, gas chromatographyâ€“olfactometry and their correlation with sensory attributes. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2011, 879, 2287-2293.	2.3	90
26	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. Journal of Chromatography A, 2010, 1217, 7788-7799.	3.7	52