Hong

List of Publications by Year in descending order

		304602	377752
125	1,958	22	34
papers	citations	h-index	g-index

125	125	125	1717
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Title is missing!. Journal of Applied Phycology, 2001, 13, 67-70.	1.5	121
2	An overview of smart packaging technologies for monitoring safety and quality of meat and meat products. Packaging Technology and Science, 2018, 31, 449-471.	1.3	94
3	Effect of transglutaminase-catalyzed glycosylation on the allergenicity and conformational structure of shrimp (Metapenaeus ensis) tropomyosin. Food Chemistry, 2017, 219, 215-222.	4.2	59
4	Antioxidant production and chitin recovery from shrimp head fermentation with Streptococcus thermophilus. Food Science and Biotechnology, 2013, 22, 1023-1032.	1.2	47
5	Effect of pH shifts on IgE-binding capacity and conformational structure of tropomyosin from short-neck clam (Ruditapes philippinarum). Food Chemistry, 2015, 188, 248-255.	4.2	44
6	Effect of malondialdehyde treatment on the IgE binding capacity and conformational structure of shrimp tropomyosin. Food Chemistry, 2015, 175, 374-380.	4.2	41
7	Potential efficacy of processing technologies for mitigating crustacean allergenicity. Critical Reviews in Food Science and Nutrition, 2019, 59, 2807-2830.	5.4	41
8	Effect of tyrosinase-aided crosslinking on the IgE binding potential and conformational structure of shrimp (Metapenaeus ensis) tropomyosin. Food Chemistry, 2018, 248, 287-295.	4.2	40
9	Changes of structure and IgE binding capacity of shrimp (Metapenaeus ensis) tropomyosin followed by acrolein treatment. Food and Function, 2017, 8, 1028-1036.	2.1	37
10	Bioaccumulation and biodegradation of sulfamethazine in Chlorella pyrenoidosa. Journal of Ocean University of China, 2017, 16, 1167-1174.	0.6	35
11	Screening of Polyvalent Phage-Resistant Escherichia coli Strains Based on Phage Receptor Analysis. Frontiers in Microbiology, 2019, 10, 850.	1.5	33
12	Immunomodulatory Effect of Laccase/Caffeic Acid and Transglutaminase in Alleviating Shrimp Tropomyosin (Met e 1) Allergenicity. Journal of Agricultural and Food Chemistry, 2020, 68, 7765-7778.	2.4	33
13	Synergistic effects of endolysin Lysqdvp001 and Îµ-poly-lysine in controlling Vibrio parahaemolyticus and its biofilms. International Journal of Food Microbiology, 2021, 343, 109112.	2.1	33
14	Broad-host-range Salmonella bacteriophage STP4-a and its potential application evaluation in poultry industry. Poultry Science, 2020, 99, 3643-3654.	1.5	31
15	Structural changes of 2,2â€²-azobis(2-amidinopropane) dihydrochloride (AAPH) treated shrimp tropomyosin decrease allergenicity. Food Chemistry, 2019, 274, 547-557.	4.2	30
16	Development of a method for the quantification of fish major allergen parvalbumin in food matrix via liquid chromatography-tandem mass spectrometry with multiple reaction monitoring. Food Chemistry, 2019, 276, 358-365.	4.2	30
17	The Vibrio parahaemolyticus-infecting bacteriophage qdvp001: genome sequence and endolysin with a modular structure. Archives of Virology, 2016, 161, 2645-2652.	0.9	29
18	Development of ELISA Method for Detecting Crustacean Major Allergen Tropomyosin in Processed Food Samples. Food Analytical Methods, 2019, 12, 2719-2729.	1.3	27

#	Article	IF	Citations
19	Insight into IgG/IgE binding ability, in vitro digestibility and structural changes of shrimp (Litopenaeus) Tj ETQq1 1 0.784314 rgBT /Ov	4.2	27
20	Oxidative Stability of Dried Seafood Products during Processing and Storage: A Review. Journal of Aquatic Food Product Technology, 2019, 28, 329-340.	0.6	26
21	Effect of hydroxyl radicals on biochemical and functional characteristics of myofibrillar protein from large yellow croaker (Pseudosciaena crocea). Journal of Food Biochemistry, 2020, 44, e13084.	1.2	25
22	Seasonal changes in phospholipids of mussel (Mytilus edulis Linne). Journal of the Science of Food and Agriculture, 2003, 83, 133-135.	1.7	24
23	Effects of brown seaweed polyphenols, Î±â€tocopherol, and ascorbic acid on protein oxidation and textural properties of fish mince (Pagrosomus major) during frozen storage. Journal of the Science of Food and Agriculture, 2017, 97, 1102-1107.	1.7	23
24	Lipid emulsion enhances fish allergen parvalbuminâ€™s resistance to in vitro digestion and IgG/IgE binding capacity. Food Chemistry, 2020, 302, 125333.	4.2	23
25	In vivo study of antiallergenicity of ethanol extracts from Sargassum tenerrimum, Sargassum cervicorne and Sargassum graminifolium turn. European Food Research and Technology, 2009, 229, 435-441.	1.6	22
26	Application of the VPp1 bacteriophage combined with a coupled enzyme system in the rapid detection of Vibrio parahaemolyticus. Journal of Microbiological Methods, 2014, 98, 99-104.	0.7	22
27	Inhibition of lipid oxidation in frozen farmed ovate pompano (Trachinotus ovatus L.) fillets stored at â^'18â€‰Â°C by chitosan coating incorporated with citric acid or licorice extract. Journal of the Science of Food and Agriculture, 2016, 96, 3374-3379.	1.7	22
28	Analysis of the allergenicity and B cell epitopes in tropomyosin of shrimp (Litopenaeus vannamei) and correlation to cross-reactivity based on epitopes with fish (Larimichthys crocea) and clam (Ruditapes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	22
29	Quantification of crustacean tropomyosin in foods using highâ€performance liquid chromatographyâ€“tandem mass spectrometry method. Journal of the Science of Food and Agriculture, 2021, 101, 5278-5285.	1.7	22
30	Shelf-life extension of chilled olive flounder (Paralichthys olivaceus) using chitosan coatings containing clove oil. Journal of Food Processing and Preservation, 2017, 41, e13204.	0.9	21
31	An overview on marine anti-allergic active substances for alleviating food-induced allergy. Critical Reviews in Food Science and Nutrition, 2020, 60, 2549-2563.	5.4	21
32	Separation, Purification, and Identification of (3S,3â€²S)-trans-Astaxanthin fromHaematococcus pluvialis. Separation Science and Technology, 2015, 50, 1377-1383.	1.3	20
33	Assessment and comparison of in vitro immunoregulatory activity of three astaxanthin stereoisomers. Journal of Ocean University of China, 2016, 15, 283-287.	0.6	20
34	Complete Genome of a Novel Lytic Vibrio parahaemolyticus Phage VPp1 and Characterization of Its Endolysin for Antibacterial Activities. Journal of Food Protection, 2018, 81, 1117-1125.	0.8	20
35	Effect of tyrosinase and caffeic acid crosslinking of turbot parvalbumin on the digestibility, and release of mediators and cytokines from activated RBL-2H3 cells. Food Chemistry, 2019, 300, 125209.	4.2	20
36	Influence of nonthermal extraction technique and allergenicity characteristics of tropomyosin from fish (Larimichthys crocea) in comparison with shrimp (Litopenaeus vannamei) and clam (Ruditapes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	20

#	Article	IF	Citations
37	Identification and characterization of a new IgE-binding protein in mackerel (Scomber japonicus) by MALDI-TOF-MS. Journal of Ocean University of China, 2011, 10, 93-98.	0.6	19
38	Determining the effect of malondialdehyde on the <scp>IgE</scp>â€binding capacity of shrimp tropomyosin upon in vitro digestion. Journal of the Science of Food and Agriculture, 2017, 97, 4588-4594.	1.7	19
39	Allergenicity of acroleinâ€treated shrimp tropomyosin evaluated using RBLâ€2H3 cell and mouse model. Journal of the Science of Food and Agriculture, 2018, 98, 4374-4378.	1.7	19
40	Effect of laccase-catalyzed cross-linking on the structure and allergenicity of Paralichthys olivaceus parvalbumin mediated by propyl gallate. Food Chemistry, 2019, 297, 124972.	4.2	19
41	Preparation of a novel polyethyleneimine functionalized sepharose-boronate affinity material and its application in selective enrichment of food borne pathogenic bacteria. Food Chemistry, 2019, 294, 468-476.	4.2	19
42	Purification, Characterization, and Three-Dimensional Structure Prediction of Paramyosin, a Novel Allergen of Rapana venosa. Journal of Agricultural and Food Chemistry, 2020, 68, 14632-14642.	2.4	19
43	Tyrosinase/caffeic acid cross-linking alleviated shrimp (Metapenaeus ensis) tropomyosin-induced allergic responses by modulating the Th1/Th2 immunobalance. Food Chemistry, 2021, 340, 127948.	4.2	18
44	Extraction of total wheat (Triticum aestivum) protein fractions and cross-reactivity of wheat allergens with other cereals. Food Chemistry, 2021, 347, 129064.	4.2	18
45	Investigation into Benzene, Trihalomethanes and Formaldehyde in Chinese Lager Beers. Journal of the Institute of Brewing, 2006, 112, 291-294.	0.8	17
46	Inactivation mechanism of Vibrio parahaemolyticus via supercritical carbon dioxide treatment. Food Research International, 2017, 100, 282-288.	2.9	17
47	Effect of salinity on the bioaccumulation and depuration of cadmium in the pacific cupped oyster, Crassostrea gigas. Environmental Toxicology and Pharmacology, 2018, 62, 88-97.	2.0	17
48	Reducing the Allergenicity of Shrimp Tropomyosin and Allergy Desensitization Based on Glycation Modification. Journal of Agricultural and Food Chemistry, 2021, 69, 14742-14750.	2.4	17
49	Effect of tyrosinaseâ€catalyzed crosslinking on the structure and allergenicity of turbot parvalbumin mediated by caffeic acid. Journal of the Science of Food and Agriculture, 2019, 99, 3501-3508.	1.7	16
50	Natural Shrimp (Litopenaeus vannamei) Tropomyosin Shows Higher Allergic Properties than Recombinant Ones as Compared through SWATH-MS-Based Proteomics and Immunological Response. Journal of Agricultural and Food Chemistry, 2020, 68, 11553-11567.	2.4	16
51	Improved protein extraction from thermally processed shrimp (Litopenaeus vannamei) for reliable immunodetection via a synergistic effect of buffer additives. LWT - Food Science and Technology, 2022, 154, 112790.	2.5	16
52	Effects of gallic acid combined with epsilon-polylysine hydrochloride incorporated in a pullulanâ€“CMC edible coating on the storage quality of sea bass. RSC Advances, 2021, 11, 29675-29683.	1.7	15
53	The Construction and Application of Aptamer to Simultaneous Identification of Enrofloxacin and Ciprofloxacin Residues in Fish. Food Analytical Methods, 2021, 14, 957-967.	1.3	15
54	Identification of oxidative modification of shrimp (Metapenaeus ensis) tropomyosin induced by malonaldehyde. European Food Research and Technology, 2014, 239, 847-855.	1.6	14

#	Article	IF	Citations
55	A comprehensive review on the application of novel disruption techniques for proteins release from microalgae. Critical Reviews in Food Science and Nutrition, 2022, 62, 4309-4325.	5.4	14
56	Whey allergens: Influence of nonthermal processing treatments and their detection methods. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4480-4510.	5.9	14
57	Tailor-made magnetic nanocomposite with pH and thermo-dual responsive copolymer brush for bacterial separation. Food Chemistry, 2021, 358, 129907.	4.2	14
58	Preparation of Boronic Acid-Functionalized Cryogels Using Modular and Clickable Building Blocks for Bacterial Separation. Journal of Agricultural and Food Chemistry, 2021, 69, 135-145.	2.4	14
59	Glycosylation reduces the allergenicity of turbot (Scophthalmus maximus) parvalbumin by regulating digestibility, cellular mediators release and Th1/Th2 immunobalance. Food Chemistry, 2022, 382, 132574.	4.2	14
60	Effect of malonaldehyde cross-linking on the ability of shrimp tropomyosin to elicit the release of inflammatory mediators and cytokines from activated RBL-2H3 cells. Journal of the Science of Food and Agriculture, 2016, 96, 4263-4267.	1.7	13
61	Identification and Amino Acid Analysis of Allergenic Epitopes of a Novel Allergen Paramyosin (Rap v 2) from Rapana venosa. Journal of Agricultural and Food Chemistry, 2021, 69, 5381-5391.	2.4	13
62	Research into the functional components and antioxidant activities of <scp>N</scp>orth <scp>C</scp>hina rice wine (Ji Mo Lao Jiu). Food Science and Nutrition, 2013, 1, 307-314.	1.5	12
63	Effects of brown algal phlorotannins and ascorbic acid on the physiochemical properties of minced fish (Pagrosomus major) during freezeâ€“thaw cycles. International Journal of Food Science and Technology, 2017, 52, 706-713.	1.3	12
64	Identification of the Dominant T-Cell Epitopes of Lit v 1 Shrimp Major Allergen and Their Functional Overlap with Known B-Cell Epitopes. Journal of Agricultural and Food Chemistry, 2021, 69, 7420-7428.	2.4	12
65	Major shrimp allergen peptidomics signatures and potential biomarkers of heat processing. Food Chemistry, 2022, 382, 132567.	4.2	12
66	Development and application of a tyrosinase-based time-temperature indicator (TTI) for determining the quality of turbot sashimi. Journal of Ocean University of China, 2017, 16, 847-854.	0.6	11
67	Ameliorative and protective effects of fucoidan and sodium alginate against lead-induced oxidative stress in Sprague Dawley rats. International Journal of Biological Macromolecules, 2020, 158, 662-669.	3.6	11
68	Comparison of digestibility and potential allergenicity of raw shrimp (Litopenaeus vannamei) extracts in static and dynamic digestion systems. Food Chemistry, 2021, 345, 128831.	4.2	11
69	Expression of a Phage-Encoded Gp21 Protein Protects Pseudomonas aeruginosa against Phage Infection. Journal of Virology, 2022, 96, JVI0176921.	1.5	11
70	Preparation of trypsinâ€immobilised chitosan beads and their application to the purification of soybean trypsin inhibitor. Journal of the Science of Food and Agriculture, 2008, 88, 2332-2339.	1.7	10
71	Allergenicity of tropomyosin of shrimp (Litopenaeus vannamei) and clam (Ruditapes philippinarum) is higher than that of fish (Larimichthys crocea) via in vitro and in vivo assessment. European Food Research and Technology, 2020, 246, 103-112.	1.6	10
72	A review on food processing and preparation methods for altering fish allergenicity. Critical Reviews in Food Science and Nutrition, 2022, 62, 1951-1970.	5.4	10

#	Article	IF	Citations
73	Boronic acidâ€functionalized agarose affinity chromatography for isolation of tropomyosin in fishes. Journal of the Science of Food and Agriculture, 2019, 99, 6490-6499.	1.7	9
74	Hapten-Branched Polyethylenimine as a New Antigen Affinity Ligand to Purify Antibodies with High Efficiency and Specificity. ACS Applied Materials & Interfaces, 2020, 12, 58191-58200.	4.0	9
75	Characterizations of the endolysin Lys84 and its domains from phage qdsa002 with high activities against Staphylococcus aureus and its biofilms. Enzyme and Microbial Technology, 2021, 148, 109809.	1.6	9
76	Quick and convenient construction of lambda-cyhalothrin antigen for the generation of specific antibody. Analytical Biochemistry, 2020, 597, 113669.	1.1	9
77	Development of a sensitive sandwich-ELISA assay for reliable detection of fish residues in foods. Analytical Biochemistry, 2021, 635, 114448.	1.1	9
78	Characterization of Farmed Ovate Pompano (Trachinotus ovatus Linnaeus) Freshness during Ice Storage by Monitoring the Changes of Volatile Profile. Food Science and Technology Research, 2014, 20, 79-84.	0.3	8
79	Expression of genes encoding the luciferase from Photobacterium leiognathi in <scp>Escherichia coli</scp> Rosetta (DE3) and its application in NADH detection. Luminescence, 2018, 33, 1010-1018.	1.5	8
80	Preparation of a Boronateâ€Functionalized Affinity Silica Hybrid Monolith Column for the Specific Capture of Nucleosides. ChemistrySelect, 2019, 4, 623-628.	0.7	8
81	Extraction, Identification, Modification, and Antibacterial Activity of Histone from Immature Testis of Atlantic salmon. Marine Drugs, 2020, 18, 133.	2.2	8
82	Development of cationic peptide chimeric lysins based on phage lysin Lysqdvp001 and their antibacterial effects against Vibrio parahaemolyticus: A preliminary study. International Journal of Food Microbiology, 2021, 358, 109396.	2.1	8
83	Photoconjugation of temperature- and pH-responsive polymer with silica nanoparticles for separation and enrichment of bacteria. Colloids and Surfaces B: Biointerfaces, 2021, 197, 111433.	2.5	7
84	Development of a Sandwich Enzyme-linked Immunosorbent Assay (ELISA) for the Detection of Egg Residues in Processed Food Products. Food Analytical Methods, 2021, 14, 1806-1814.	1.3	7
85	Analysis of physicochemical properties during the processing of Yiluxian, a traditional chinese lowâ€salt fish product. International Journal of Food Science and Technology, 2016, 51, 2185-2192.	1.3	6
86	Visual detection of tropomyosin, a major shrimp allergenic protein using gold nanoparticles (AuNPs)-assisted colorimetric aptasensor. Marine Life Science and Technology, 2021, 3, 382-394.	1.8	6
87	Identification and growth optimization of a Marine Bacillus DK1-SA11 having potential of producing broad spectrum antimicrobial compounds. Pakistan Journal of Pharmaceutical Sciences, 2017, 30, 839-853.	0.2	6
88	Characteristics of Two Lysis-Related Proteins from a Shewanella putrefaciens Phage with High Lytic Activity and Wide Spectrum. Journal of Food Protection, 2018, 81, 332-340.	0.8	5
89	The influence of pre-treatment methods and matrix effect on sesame (Sesamum indicum) sandwich ELISA detection. Food and Agricultural Immunology, 2021, 32, 540-556.	0.7	5
90	Allergenicity determination of Turbot parvalbumin for safety of fish allergy via dendritic cells, RBLâ€2H3 cell and mouse model. European Food Research and Technology, 2021, 247, 1959-1974.	1.6	5

#	Article	IF	Citations
91	Optimization of culturing condition and medium composition for the production of alginate lyase by a marine Vibrio sp. YKW-34. Journal of Ocean University of China, 2008, 7, 97-102.	0.6	4
92	Optimization of preparative separation and purification of total polyphenols from Sargassum tenerrimum by column chromatography. Journal of Ocean University of China, 2009, 8, 425-430.	0.6	4
93	Determination of microheterogeneous substitution in shrimp tropomyosin and its effect on IgE-binding capacity. European Food Research and Technology, 2014, 239, 941-949.	1.6	4
94	Advanced glycation endproducts in 35 types of seafood products consumed in eastern China. Journal of Ocean University of China, 2016, 15, 690-696.	0.6	4
95	Extracting Protein from Antarctic Krill (Euphausia superba). Journal of Aquatic Food Product Technology, 2016, 25, 597-606.	0.6	4
96	vB_EcoS_IME347 a novel T1â€like Escherichia coli bacteriophage. Journal of Basic Microbiology, 2018, 58, 968-976.	1.8	4
97	Effect of Feeding Strategies on Molecular Responses of Biotransformation Genes in Crassostrea gigas Exposed to Cadmium. Journal of Ocean University of China, 2019, 18, 883-888.	0.6	4
98	Comparison of immunological properties of recombinant and natural turbot (Scophthalmus maximus) parvalbumin. European Food Research and Technology, 2021, 247, 2053-2065.	1.6	4
99	Oxidative Stability and Browning Development of Semi-dried Shrimp (<i>Acetes chinensis</i>) with Different Salt Contents and Packaging Methods Stored at Refrigerated Temperature. Food Science and Technology Research, 2020, 26, 239-245.	0.3	4
100	The effect of chlorophyll on the enzymeâ€linked immunosorbent assay (<scp>ELISA</scp>) of procymidone in vegetables and the way to overcome the matrix interference. Journal of the Science of Food and Agriculture, 2022, 102, 3393-3399.	1.7	4
101	Fish allergens of turbot (Scophthalmus maximus) parvalbumin triggers food allergy via inducing maturation of bone marrow derived dendritic cells and driving Th2 immune response. Food and Function, 2022, 13, 4194-4204.	2.1	4
102	Complete genome analysis of the newly isolated Vibrio phage vB_VpP_WS1 of the family Microviridae. Archives of Virology, 2022, 167, 1311-1316.	0.9	4
103	Branched Polyethylenimine as a Carrier for Significantly Improving the Biopanning Efficiency of Phages Specific to Hapten. ACS Applied Polymer Materials, 2022, 4, 5737-5745.	2.0	4
104	Potential hazards in smoke-flavored fish. Journal of Ocean University of China, 2008, 7, 294-298.	0.6	3
105	In-Vitro Simulated Gastric Fluid Digestion and Immunogenicity of Different Crustacean Protein Extracts. International Journal of Food Properties, 2015, 18, 43-53.	1.3	3
106	Quantification of ethanol using a luminescence system derived from Photobacterium leiognathi. Analytical Methods, 2015, 7, 6220-6224.	1.3	3
107	Effect of thermal processing on the concentration and bioaccessibility of rare earth elements in seaweed and oyster. Journal of Food Processing and Preservation, 2017, 41, e13259.	0.9	3
108	Immunological Cross-Reactivity Involving Mollusc Species and Miteâ€“Mollusc and Cross-Reactive Allergen PM Are Risk Factors of Mollusc Allergy. Journal of Agricultural and Food Chemistry, 2022, 70, 360-372.	2.4	3

#	Article	IF	Citations
109	A sensitive sandwich enzymeâ€linked immunosorbent assay (sELISA) targeted multiple wheat protein fractions for the detection of several cereal grains in processed foods. Journal of Food Science, 2022, 87, 1514-1526.	1.5	3
110	Development of a sandwich enzyme-linked immunosorbent kit for reliable detection of milk allergens in processed food. Analytical Biochemistry, 2022, 648, 114667.	1.1	3
111	Preliminary validation of high performance liquid chromatography method for detection of methyl-testosterone residue in carp muscle. Journal of Ocean University of China, 2005, 4, 248-251.	0.6	2
112	Bioprocess production of sea cucumber rice wine and characterization of functional components and antioxidant activities. Food Science and Biotechnology, 2014, 23, 807-814.	1.2	2
113	Complete genome sequence of the extreme-pH-resistant Salmonella bacteriophage Î±Î± of the family Microviridae. Archives of Virology, 2021, 166, 325-329.	0.9	2
114	Preparation of soybean Î²-conglycinin epitope antibody and its preliminary application in frozen surimi detection. European Food Research and Technology, 2021, 247, 1411-1423.	1.6	2
115	Production of egg yolk antibody against A.fumigatus and its therapeutic potential for treating A.fumigatus keratitis. Microbial Pathogenesis, 2021, 158, 105081.	1.3	2
116	Development of a sensitive sandwich enzyme-linked immunosorbent assay test kit for reliable detection of peanut residues in processed food. European Food Research and Technology, 2022, 248, 273-282.	1.6	2
117	SWATH-MS-based proteomics reveals functional biomarkers of Th1/Th2 responses of tropomyosin allergy in mouse models. Food Chemistry, 2022, 383, 132474.	4.2	2
118	A Single Catalytic Endolysin Domain Plychap001: Characterization and Application to Control Vibrio parahaemolyticus and Its Biofilm Directly. Foods, 2022, 11, 1578.	1.9	2
119	A new method for the non-destructive determination of fish freshness by nuclear imaging. Journal of Ocean University of China, 2005, 4, 240-243.	0.6	1
120	Comparative study on the allergenicity of different Litopenaeus vannamei extract solutions. Journal of Ocean University of China, 2014, 13, 157-162.	0.6	1
121	Process Optimization for Preparation of Hyaluronidase Inhibitory Hydrolysates with Anti-allergic Potential from Salmo salar Processing By-products. ACS Food Science & Technology, 2021, 1, 1262-1273.	1.3	1
122	Complete genome analysis of the novel Shewanella phage vB_Sb_QDWS. Archives of Virology, 2022, 167, 1325-1331.	0.9	1
123	Purification and characterization of α<inf>2</inf>-macroglobulin from chum salmon plasma. , 2011, , .		0
124	Complete genome analysis of the novel Alcaligenes faecalis phage vB_AfaP_QDWS595. Archives of Virology, 2022, 167, 931.	0.9	0
125	Broad spectrum anti-microbial compounds producing bacteria from coast of Qingdao bays. Pakistan Journal of Pharmaceutical Sciences, 2015, 28, 473-82.	0.2	0