Chen Juncheng

List of Publications by Year
in descending order

95	2,753	159358	214527
papers	citations	30 h-index	47 g-index

98	98	98	2514
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Staphylococcal chromosomal cassettes mec (SCCmec): A mobile genetic element in methicillin-resistant Staphylococcus aureus. Microbial Pathogenesis, 2016, 101, 56-67.	1.3	197
2	Crystal Violet and XTT Assays on Staphylococcus aureus Biofilm Quantification. Current Microbiology, 2016, 73, 474-482.	1.0	188
3	Viable but non-culturable state and toxin gene expression of enterohemorrhagic Escherichia coli O157 under cryopreservation. Research in Microbiology, 2017, 168, 188-193.	1.0	110
4	Preliminary characterization, antioxidant and Î±-glucosidase inhibitory activities of polysaccharides from Mallotus furetianus. Carbohydrate Polymers, 2019, 215, 307-315.	5.1	95
5	Formation and development of Staphylococcus biofilm: With focus on food safety. Journal of Food Safety, 2017, 37, e12358.	1.1	82
6	Transcriptomic analysis on the formation of the viable putative non-culturable state of beer-spoilage Lactobacillus acetotolerans. Scientific Reports, 2016, 6, 36753.	1.6	74
7	Longitudinal surveillance on antibiogram of important Gram-positive pathogens in Southern China, 2001 to 2015. Microbial Pathogenesis, 2017, 103, 80-86.	1.3	73
8	Current methodologies on genotyping for nosocomial pathogen methicillin-resistant Staphylococcus aureus (MRSA). Microbial Pathogenesis, 2017, 107, 17-28.	1.3	64
9	Digestibility of Glyoxal-Glycated Î²-Casein and Î²-Lactoglobulin and Distribution of Peptide-Bound Advanced Glycation End Products in Gastrointestinal Digests. Journal of Agricultural and Food Chemistry, 2017, 65, 5778-5788.	2.4	60
10	Effect of polymyxin resistance (pmr) on biofilm formation of Cronobacter sakazakii. Microbial Pathogenesis, 2017, 106, 16-19.	1.3	55
11	Effect of glycation derived from Î±-dicarbonyl compounds on the in vitro digestibility of Î²-casein and Î²-lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. Food Research International, 2017, 102, 313-322.	2.9	55
12	Complete sequence of pBM413, a novel multidrug resistance megaplasmid carrying qnrVC6 and bla IMP-45 from pseudomonas aeruginosa. International Journal of Antimicrobial Agents, 2018, 51, 145-150.	1.1	55
13	First study on the formation and resuscitation of viable but nonculturable state and beer spoilage capability of Lactobacillus lindneri. Microbial Pathogenesis, 2017, 107, 219-224.	1.3	54
14	Chromogenic media for MRSA diagnostics. Molecular Biology Reports, 2016, 43, 1205-1212.	1.0	53
15	Clinical features and antimicrobial resistance profiles of important Enterobacteriaceae pathogens in Guangzhou representative of Southern China, 2001â€“2015. Microbial Pathogenesis, 2017, 107, 206-211.	1.3	52
16	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. Carbohydrate Polymers, 2016, 154, 186-193.	5.1	51
17	Transcriptomics Study on Staphylococcus aureus Biofilm Under Low Concentration of Ampicillin. Frontiers in Microbiology, 2018, 9, 2413.	1.5	51
18	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. Critical Reviews in Food Science and Nutrition, 2020, 60, 3475-3491.	5.4	49

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19	Study on spoilage capability and VBNC state formation and recovery of Lactobacillus plantarum. Microbial Pathogenesis, 2017, 110, 257-261.	1.3	48
20	Analysis on pathogenic and virulent characteristics of the Cronobacter sakazakii strain BAA-894 by whole genome sequencing and its demonstration in basic biology science. Microbial Pathogenesis, 2017, 109, 280-286.	1.3	46
21	Draft genome sequence and annotation ofLactobacillus acetotoleransBM-LA14527, a beer-spoilage bacteria. FEMS Microbiology Letters, 2016, 363, fnw201.	0.7	45
22	Discovery and control of culturable and viable but non-culturable cells of a distinctive Lactobacillus harbinensis strain from spoiled beer. Scientific Reports, 2018, 8, 11446.	1.6	41
23	A 16-year retrospective surveillance report on the pathogenic features and antimicrobial susceptibility of Pseudomonas aeruginosa isolates from FAHJU in Guangzhou representative of Southern China. Microbial Pathogenesis, 2017, 110, 37-41.	1.3	40
24	Effect of interesterified blend-based fast-frozen special fat on the physical properties and microstructure of frozen dough. Food Chemistry, 2019, 272, 76-83.	4.2	39
25	The viable but nonculturable state induction and genomic analyses of Lactobacillus casei BMâ€ŁC14617, a beerâ€spoilage bacterium. MicrobiologyOpen, 2017, 6, e00506.	1.2	37
26	Preliminary characterization and antioxidant and hypoglycemic activities in vivo of polysaccharides from Huidouba. Food and Function, 2018, 9, 6337-6348.	2.1	37
27	Induction and Recovery of the Viable but Nonculturable State of Hop-Resistance Lactobacillus brevis. Frontiers in Microbiology, 2018, 9, 2076.	1.5	37
28	Tunable <scp>d</scp>-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. Journal of Agricultural and Food Chemistry, 2018, 66, 979-987.	2.4	36
29	A review on furan: Formation, analysis, occurrence, carcinogenicity, genotoxicity and reduction methods. Critical Reviews in Food Science and Nutrition, 2021, 61, 395-406.	5.4	34
30	Extraction optimization, preliminary characterization and immunological activities in vitro of polysaccharides from Elaeagnus angustifolia L. pulp. Carbohydrate Polymers, 2016, 151, 348-357.	5.1	32
31	Virulent and pathogenic features on the Cronobacter sakazakii polymyxin resistant pmr mutant strain s-3. Microbial Pathogenesis, 2017, 110, 359-364.	1.3	31
32	Effect of ultrasound treatment conditions on Saccharomyces cerevisiae by response surface methodology. Microbial Pathogenesis, 2017, 111, 497-502.	1.3	30
33	Structural characterization and Î±-glucosidase inhibitory activity of polysaccharides extracted from Chinese traditional medicine Huidouba. International Journal of Biological Macromolecules, 2018, 117, 815-819.	3.6	30
34	Whole-genome resequencing of Bacillus cereus and expression of genes functioning in sodium chloride stress. Microbial Pathogenesis, 2017, 104, 248-253.	1.3	29
35	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. International Journal of Biological Macromolecules, 2017, 104, 1330-1337.	3.6	29
36	Evaluation and application of molecular genotyping on nosocomial pathogen-methicillin-resistant Staphylococcus aureus isolates in Guangzhou representative of Southern China. Microbial Pathogenesis, 2017, 107, 397-403.	1.3	28

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37	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. Journal of Agricultural and Food Chemistry, 2019, 67, 927-934.	2.4	28
38	Reduction of NÎµ-(carboxymethyl) lysine by (â˜)-epicatechin and (â˜)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. Food Chemistry, 2018, 266, 427-434.	4.2	27
39	Structural characterization of polysaccharide from Centipeda minima and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. Journal of Functional Foods, 2021, 82, 104478.	1.6	26
40	Mechanistic insight into the relationship between triacylglycerol and crystallization of lipase-catalyzed interesterified blend of palm stearin and vegetable oil. Food Chemistry, 2018, 260, 306-316.	4.2	25
41	Preparation, Characterization, and Antioxidant Activity Evaluation of Liposomes Containing Water-Soluble Hydroxytyrosol from Olive. Molecules, 2017, 22, 870.	1.7	24
42	Complete genome sequence and bioinformatics analyses of Bacillus thuringiensis strain BM-BT15426. Microbial Pathogenesis, 2017, 108, 55-60.	1.3	23
43	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. ACS Nano, 2021, 15, 18794-18821.	7.3	22
44	Effect of aminoglycosides on the pathogenic characteristics of microbiology. Microbial Pathogenesis, 2017, 113, 357-364.	1.3	21
45	Physicochemical Properties and Chemical Stability of Î²-Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. Molecules, 2018, 23, 495.	1.7	21
46	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. Journal of the Science of Food and Agriculture, 2019, 99, 3069-3077.	1.7	20
47	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. Journal of Agricultural and Food Chemistry, 2020, 68, 7062-7071.	2.4	20
48	Heat-induced amyloid-like aggregation of Î²-lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. International Journal of Biological Macromolecules, 2018, 120, 302-309.	3.6	18
49	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. Food Science and Biotechnology, 2019, 28, 1359-1366.	1.2	18
50	Improvement of physical properties of palm stearin and soybean oil blends by enzymatic interesterification and their application in fast frozen food. RSC Advances, 2017, 7, 34435-34441.	1.7	18
51	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic E. coli with WPI. Microbial Pathogenesis, 2018, 117, 73-79.	1.3	17
52	Investigating the H2O/O2 selective permeability from a view of multi-scale structure of starch/SiO2 nanocomposites. Carbohydrate Polymers, 2017, 173, 143-149.	5.1	16
53	Correlation and in vitro mechanism of bactericidal activity on E. coli with whey protein isolate during ultrasonic treatment. Microbial Pathogenesis, 2018, 115, 154-158.	1.3	16
54	A New Compound Isolated from the Reduced Riboseâ€“Tryptophan Maillard Reaction Products Exhibits Distinct Anti-inflammatory Activity. Journal of Agricultural and Food Chemistry, 2018, 66, 6752-6761.	2.4	16

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55	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. Ultrasonics Sonochemistry, 2020, 63, 104910.	3.8	16
56	Kinetic investigation of the trapping of NÎµ-(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control NÎµ-(carboxymethyl)lysine levels in foods. Food Chemistry, 2018, 244, 25-28.	4.2	15
57	Proteomics Study of Silica Eluent Proteins in Beer. Journal of the American Society of Brewing Chemists, 2009, 67, 183-188.	0.8	14
58	INVESTIGATION OF THE RELATIONSHIP OF MALT PROTEIN AND BEER HAZE BY PROTEOME ANALYSIS. Journal of Food Processing and Preservation, 2012, 36, 169-175.	0.9	14
59	Formation of Peptide Bound Pyrraline in the Maillard Model Systems with Different Lys-Containing Dipeptides and Tripeptides. Molecules, 2016, 21, 463.	1.7	14
60	The fingerprint mapping and genotyping systems application on methicillin-resistant Staphylococcus aureus. Microbial Pathogenesis, 2018, 125, 246-251.	1.3	14
61	Structural characterization and in vitro hypoglycaemic activity of glucomannan from Anemarrhena asphodeloides Bunge. Food and Function, 2022, 13, 1797-1807.	2.1	13
62	INVESTIGATION OF HORDEINS DURING BREWING AND THEIR INFLUENCE ON BEER HAZE BY PROTEOME ANALYSIS. Journal of Food Biochemistry, 2011, 35, 1522-1527.	1.2	12
63	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. Food Chemistry, 2020, 317, 126454.	4.2	11
64	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. International Journal of Molecular Sciences, 2016, 17, 1053.	1.8	10
65	Phenolic composition of oleuropein extract after enzymatic process by HPLC-MS and their antioxidant and antibacterial activities. Journal of Food Biochemistry, 2018, 42, e12517.	1.2	10
66	Storage stability studies on interesterified blend-based fast-frozen special fats for oxidative stability, crystallization characteristics and physical properties. Food Chemistry, 2020, 306, 125563.	4.2	10
67	Lithium Hydroxide Hydrolysis Combined with MALDI TOF Mass Spectrometry for Rapid Sphingolipid Detection. Journal of the American Society for Mass Spectrometry, 2021, 32, 289-300.	1.2	10
68	Kinetic Study on Peptideâ€Bound Pyrraline Formation and Elimination in the Maillard Reaction Using Singleâ€•and Multipleâ€Response Models. Journal of Food Science, 2016, 81, C2405-C2424.	1.5	9
69	Complete genomic analysis of multidrug-resistance Pseudomonas aeruginosa Guangzhou-Pae617, the host of megaplasmid pBM413. Microbial Pathogenesis, 2018, 117, 265-269.	1.3	9
70	Complete Sequence of a Novel Multidrug-Resistant Pseudomonas putida Strain Carrying Two Copies of qnrVC6. Microbial Drug Resistance, 2019, 25, 1-7.	0.9	9
71	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. European Food Research and Technology, 2020, 246, 2065-2077.	1.6	9
72	Thermal stability and products chemical analysis of olive leaf extract after enzymolysis based on TGâ€“FTIR and Pyâ€“GCâ€“MS. Journal of Thermal Analysis and Calorimetry, 2018, 132, 1729-1740.	2.0	8

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73	Heatâ€induced amyloidâ€like aggregation of Î²â€lactoglobulin affected by glycation by Î±â€dicarbonyl compounds in a model study. Journal of the Science of Food and Agriculture, 2020, 100, 607-613.	1.7	8
74	Determination of Î±â€dicarbonyl compounds and 5â€hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLCâ€“HR/MS and GCâ€“TQ/MS. Journal of Food Processing and Preservation, 2020, 44, e14988.	0.9	8
75	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate. RSC Advances, 2018, 8, 13364-13369.	1.7	7
76	Effect of ultrasonic field on the enzyme activities and ion balance of potential pathogen Saccharomyces cerevisiae. Microbial Pathogenesis, 2018, 119, 216-220.	1.3	7
77	Comparative genomic analyses of two novel qnrVC6 carrying multidrug-resistant Pseudomonas. spp strains. Microbial Pathogenesis, 2018, 123, 269-274.	1.3	7
78	Addition of glyceryl monostearate affects the crystallization behavior and polymorphism of palm stearin. Bioprocess and Biosystems Engineering, 2021, 44, 941-949.	1.7	7
79	Effect of Selected Mercapto Flavor Compounds on Acrylamide Elimination in a Model System. Molecules, 2017, 22, 888.	1.7	6
80	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. Industrial & Engineering Chemistry Research, 2018, 57, 10841-10850.	1.8	6
81	Study of reactions of NÎµ-(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. Food Chemistry, 2020, 307, 125554.	4.2	6
82	Modulating the in vitro gastrointestinal digestibility of crystalline oil-in-water emulsion: Different fat crystal sizes and polymorphic forms under the same SFC. Food Chemistry, 2022, 368, 130723.	4.2	5
83	Molecular Pathways Involved in Promoting Activity of Timosaponin BII on Hair Growth in C57BL/6 Mice. BioMed Research International, 2020, 2020, 1-7.	0.9	4
84	ERK1/2 Pathway Is Involved in the Enhancement of Fatty Acids from Phaeodactylum tricornutum Extract (PTE) on Hair Follicle Cell Proliferation. BioMed Research International, 2020, 2020, 1-11.	0.9	4
85	Effects of different extraction methods on the structure, antioxidant activity, Î±â€amylase, and Î±â€glucosidase inhibitory activity of polysaccharides from Potentilla discolor Bunge. Journal of Food Processing and Preservation, 2021, 45, e15826.	0.9	4
86	Lowâ€Temperature Chemical Glycerolysis: An Evaluation of Substrates Miscibility on Reaction Rate. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1077-1079.	0.8	3
87	Antioxidant Profile of 1â€Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. Journal of Food Science, 2019, 84, 2091-2100.	1.5	3
88	A Timosaponin Bâ€II containing scalp care solution for improvement of scalp hydration, dandruff reduction, and hair loss prevention: A comparative study on healthy volunteers before and after application. Journal of Cosmetic Dermatology, 2021, 20, 819-824.	0.8	3
89	Comparison of trapping efficiency of dicarbonyl trapping agents and reducing agents on reduction of furanoic compounds in commercially available soy sauce varieties. Journal of Food Science and Technology, 2021, 58, 2538-2546.	1.4	3
90	Interesterified blendâ€based and physical blendâ€based special fats: storage stability under fluctuating temperatures. Journal of the Science of Food and Agriculture, 2019, 99, 6219-6226.	1.7	2

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91	Chemical Characterization and In Vivo Toxicological Safety Evaluation of Emu Oil. Nutrients, 2022, 14, 2238.	1.7	2
92	Potential prebiotic functions of a characterised Ehretia macrophylla Wall. fruit polysaccharide. International Journal of Food Science and Technology, 2022, 57, 35-47.	1.3	1
93	Two Dipeptide-Bound Pyrralines with Ile or Ala: A Study on Their Synthesis, Transport across Caco-2 Cell Monolayers, and Interaction with Aminopeptidase N. Journal of Agricultural and Food Chemistry, 2021, 69, 10962-10973.	2.4	1
94	Antimicrobial susceptibility and genetic features of a heterogeneous vancomycin intermediate-resistant Staphylococcus aureus strain. Infection, Genetics and Evolution, 2020, 85, 104565.	1.0	0
95	Development and Application of a Novel Nucleic Acid Amplification Kit on Detection of MRSA. , 2017, , .		0