

Chen Juncheng

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92
papers

1,897
citations

26
h-index

39
g-index

98
ext. papers

2,359
ext. citations

5.1
avg, IF

5.04
L-index

#	Paper	IF	Citations
92	Staphylococcal chromosomal cassettes mec (SCCmec): A mobile genetic element in methicillin-resistant <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , 2016 , 101, 56-67	3.8	145
91	Crystal Violet and XTT Assays on <i>Staphylococcus aureus</i> Biofilm Quantification. <i>Current Microbiology</i> , 2016 , 73, 474-82	2.4	112
90	Viable but non-culturable state and toxin gene expression of enterohemorrhagic <i>Escherichia coli</i> O157 under cryopreservation. <i>Research in Microbiology</i> , 2017 , 168, 188-193	4	81
89	Longitudinal surveillance on antibiogram of important Gram-positive pathogens in Southern China, 2001 to 2015. <i>Microbial Pathogenesis</i> , 2017 , 103, 80-86	3.8	63
88	Formation and development of <i>Staphylococcus</i> biofilm: With focus on food safety. <i>Journal of Food Safety</i> , 2017 , 37, e12358	2	60
87	Current methodologies on genotyping for nosocomial pathogen methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Microbial Pathogenesis</i> , 2017 , 107, 17-28	3.8	55
86	Transcriptomic analysis on the formation of the viable putative non-culturable state of beer-spoilage <i>Lactobacillus acetotolerans</i> . <i>Scientific Reports</i> , 2016 , 6, 36753	4.9	54
85	Clinical features and antimicrobial resistance profiles of important Enterobacteriaceae pathogens in Guangzhou representative of Southern China, 2001-2015. <i>Microbial Pathogenesis</i> , 2017 , 107, 206-211	3.8	48
84	Preliminary characterization, antioxidant and α -glucosidase inhibitory activities of polysaccharides from <i>Mallotus furetianus</i> . <i>Carbohydrate Polymers</i> , 2019 , 215, 307-315	10.3	48
83	Effect of polymyxin resistance (pmr) on biofilm formation of <i>Cronobacter sakazakii</i> . <i>Microbial Pathogenesis</i> , 2017 , 106, 16-19	3.8	45
82	First study on the formation and resuscitation of viable but nonculturable state and beer spoilage capability of <i>Lactobacillus lindneri</i> . <i>Microbial Pathogenesis</i> , 2017 , 107, 219-224	3.8	44
81	Chromogenic media for MRSA diagnostics. <i>Molecular Biology Reports</i> , 2016 , 43, 1205-1212	2.8	44
80	Digestibility of Glyoxal-Glycated β -Casein and β -Lactoglobulin and Distribution of Peptide-Bound Advanced Glycation End Products in Gastrointestinal Digests. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 5778-5788	5.7	41
79	Draft genome sequence and annotation of <i>Lactobacillus acetotolerans</i> BM-LA14527, a beer-spoilage bacteria. <i>FEMS Microbiology Letters</i> , 2016 , 363,	2.9	39
78	Effect of glycation derived from α -dicarbonyl compounds on the in vitro digestibility of β -casein and β -lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. <i>Food Research International</i> , 2017 , 102, 313-322	7	38
77	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. <i>Carbohydrate Polymers</i> , 2016 , 154, 186-93	10.3	38
76	Study on spoilage capability and VBNC state formation and recovery of <i>Lactobacillus plantarum</i> . <i>Microbial Pathogenesis</i> , 2017 , 110, 257-261	3.8	36

75	Analysis on pathogenic and virulent characteristics of the Cronobacter sakazakii strain BAA-894 by whole genome sequencing and its demonstration in basic biology science. <i>Microbial Pathogenesis</i> , 2017 , 109, 280-286	3.8	35
74	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. <i>Microbial Pathogenesis</i> , 2017 , 110, 37-41	3.8	34
73	Complete sequence of pBM413, a novel multidrug resistance megaplasmid carrying qnrVC6 and bla from pseudomonas aeruginosa. <i>International Journal of Antimicrobial Agents</i> , 2018 , 51, 145-150	14.3	32
72	Virulent and pathogenic features on the Cronobacter sakazakii polymyxin resistant pmr mutant strain s-3. <i>Microbial Pathogenesis</i> , 2017 , 110, 359-364	3.8	29
71	Transcriptomics Study on Biofilm Under Low Concentration of Ampicillin. <i>Frontiers in Microbiology</i> , 2018 , 9, 2413	5.7	29
70	Evaluation and application of molecular genotyping on nosocomial pathogen-methicillin-resistant Staphylococcus aureus isolates in Guangzhou representative of Southern China. <i>Microbial Pathogenesis</i> , 2017 , 107, 397-403	3.8	27
69	The viable but nonculturable state induction and genomic analyses of Lactobacillus casei BM-LC14617, a beer-spoilage bacterium. <i>MicrobiologyOpen</i> , 2017 , 6, e00506	3.4	27
68	Preliminary characterization and antioxidant and hypoglycemic activities in vivo of polysaccharides from Huidouba. <i>Food and Function</i> , 2018 , 9, 6337-6348	6.1	27
67	Induction and Recovery of the Viable but Nonculturable State of Hop-Resistance. <i>Frontiers in Microbiology</i> , 2018 , 9, 2076	5.7	27
66	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 979-987	5.7	26
65	Discovery and control of culturable and viable but non-culturable cells of a distinctive Lactobacillus harbinensis strain from spoiled beer. <i>Scientific Reports</i> , 2018 , 8, 11446	4.9	26
64	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3475-3491	11.5	25
63	Extraction optimization, preliminary characterization and immunological activities in vitro of polysaccharides from Elaeagnus angustifolia L. pulp. <i>Carbohydrate Polymers</i> , 2016 , 151, 348-357	10.3	25
62	Effect of ultrasound treatment conditions on Saccharomyces cerevisiae by response surface methodology. <i>Microbial Pathogenesis</i> , 2017 , 111, 497-502	3.8	24
61	Whole-genome resequencing of Bacillus cereus and expression of genes functioning in sodium chloride stress. <i>Microbial Pathogenesis</i> , 2017 , 104, 248-253	3.8	23
60	Reduction of N ^ε (carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. <i>Food Chemistry</i> , 2018 , 266, 427-434	8.5	21
59	Effect of interesterified blend-based fast-frozen special fat on the physical properties and microstructure of frozen dough. <i>Food Chemistry</i> , 2019 , 272, 76-83	8.5	20
58	Effect of aminoglycosides on the pathogenic characteristics of microbiology. <i>Microbial Pathogenesis</i> , 2017 , 113, 357-364	3.8	20

57	Mechanistic insight into the relationship between triacylglycerol and crystallization of lipase-catalyzed interesterified blend of palm stearin and vegetable oil. <i>Food Chemistry</i> , 2018 , 260, 306-316	8.5	19
56	Structural characterization and α -glucosidase inhibitory activity of polysaccharides extracted from Chinese traditional medicine Huidouba. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 815-819	7.9	19
55	Preparation, Characterization, and Antioxidant Activity Evaluation of Liposomes Containing Water-Soluble Hydroxytyrosol from Olive. <i>Molecules</i> , 2017 , 22,	4.8	18
54	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 1330-1337	7.9	17
53	Complete genome sequence and bioinformatics analyses of <i>Bacillus thuringiensis</i> strain BM-BT15426. <i>Microbial Pathogenesis</i> , 2017 , 108, 55-60	3.8	17
52	Physicochemical Properties and Chemical Stability of β -Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. <i>Molecules</i> , 2018 , 23,	4.8	16
51	Correlation and in vitro mechanism of bactericidal activity on <i>E. coli</i> with whey protein isolate during ultrasonic treatment. <i>Microbial Pathogenesis</i> , 2018 , 115, 154-158	3.8	15
50	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic <i>E. coli</i> with WPI. <i>Microbial Pathogenesis</i> , 2018 , 117, 73-79	3.8	14
49	Proteomics Study of Silica Eluent Proteins in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2009 , 67, 183-188	1.9	14
48	INVESTIGATION OF THE RELATIONSHIP OF MALT PROTEIN AND BEER HAZE BY PROTEOME ANALYSIS. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 169-175	2.1	13
47	Improvement of physical properties of palm stearin and soybean oil blends by enzymatic interesterification and their application in fast frozen food. <i>RSC Advances</i> , 2017 , 7, 34435-34441	3.7	13
46	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 927-934	5.7	13
45	The fingerprint mapping and genotyping systems application on methicillin-resistant <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , 2018 , 125, 246-251	3.8	13
44	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO ₂ nanocomposites. <i>Carbohydrate Polymers</i> , 2017 , 173, 143-149	10.3	12
43	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. <i>Food Science and Biotechnology</i> , 2019 , 28, 1359-1366	3	12
42	Kinetic investigation of the trapping of N ϵ (carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control N ϵ (carboxymethyl)lysine levels in foods. <i>Food Chemistry</i> , 2018 , 244, 25-28	8.5	11
41	INVESTIGATION OF HORDEINS DURING BREWING AND THEIR INFLUENCE ON BEER HAZE BY PROTEOME ANALYSIS. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1522-1527	3.3	11
40	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3069-3077	4.3	11

39	A New Compound Isolated from the Reduced Ribose-Tryptophan Maillard Reaction Products Exhibits Distinct Anti-inflammatory Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6752-6761	5.7	10
38	Formation of Peptide Bound Pyrraline in the Maillard Model Systems with Different Lys-Containing Dipeptides and Tripeptides. <i>Molecules</i> , 2016 , 21, 463	4.8	10
37	A review on furan: Formation, analysis, occurrence, carcinogenicity, genotoxicity and reduction methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 395-406	11.5	10
36	Heat-induced amyloid-like aggregation of β -lactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 302-309	7.9	9
35	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	9
34	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 317, 126454	8.5	8
33	Complete genomic analysis of multidrug-resistance <i>Pseudomonas aeruginosa</i> Guangzhou-Pae617, the host of megaplasmid pBM413. <i>Microbial Pathogenesis</i> , 2018 , 117, 265-269	3.8	8
32	Kinetic Study on Peptide-Bound Pyrraline Formation and Elimination in the Maillard Reaction Using Single- and Multiple-Response Models. <i>Journal of Food Science</i> , 2016 , 81, C2405-C2424	3.4	8
31	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104910	8.9	8
30	Thermal stability and products chemical analysis of olive leaf extract after enzymolysis based on TGBTIR and PyGCMS. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018 , 132, 1729-1740	4.1	7
29	In Vitro Gastrointestinal Digestion of Palm Olein and Palm Stearin-in-Water Emulsions with Different Physical States and Fat Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 7062-7071	5.7	6
28	Phenolic composition of oleuropein extract after enzymatic process by HPLC-MS and their antioxidant and antibacterial activities. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12517	3.3	6
27	Effect of ultrasonic field on the enzyme activities and ion balance of potential pathogen <i>Saccharomyces cerevisiae</i> . <i>Microbial Pathogenesis</i> , 2018 , 119, 216-220	3.8	6
26	Complete Sequence of a Novel Multidrug-Resistant <i>Pseudomonas putida</i> Strain Carrying Two Copies of qnrVC6. <i>Microbial Drug Resistance</i> , 2019 , 25, 1-7	2.9	6
25	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate.. <i>RSC Advances</i> , 2018 , 8, 13364-13369	3.7	6
24	Storage stability studies on interesterified blend-based fast-frozen special fats for oxidative stability, crystallization characteristics and physical properties. <i>Food Chemistry</i> , 2020 , 306, 125563	8.5	5
23	Lithium Hydroxide Hydrolysis Combined with MALDI TOF Mass Spectrometry for Rapid Sphingolipid Detection. <i>Journal of the American Society for Mass Spectrometry</i> , 2021 , 32, 289-300	3.5	5
22	Structural characterization of polysaccharide from <i>Centipeda minima</i> and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. <i>Journal of Functional Foods</i> , 2021 , 82, 104478	5.1	5

21	Study of reactions of Nε(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 307, 125554	8.5	4
20	Heat-induced amyloid-like aggregation of β-lactoglobulin affected by glycation by dicarbonyl compounds in a model study. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 607-613	4.3	4
19	Comparative genomic analyses of two novel qnrVC6 carrying multidrug-resistant <i>Pseudomonas</i> spp strains. <i>Microbial Pathogenesis</i> , 2018 , 123, 269-274	3.8	3
18	Low-Temperature Chemical Glycerolysis: An Evaluation of Substrates Miscibility on Reaction Rate. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1077-1079	1.8	3
17	Determination of dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-ESI/MS and GC-MS. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14988	2.1	3
16	Addition of glyceryl monostearate affects the crystallization behavior and polymorphism of palm stearin. <i>Bioprocess and Biosystems Engineering</i> , 2021 , 44, 941-949	3.7	3
15	Effect of Selected Mercapto Flavor Compounds on Acrylamide Elimination in a Model System. <i>Molecules</i> , 2017 , 22,	4.8	2
14	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. <i>Industrial & Engineering Chemistry Research</i> , 2018 , 57, 10841-10850	3.9	2
13	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. <i>European Food Research and Technology</i> , 2020 , 246, 2065-2077	3.4	2
12	Interesterified blend-based and physical blend-based special fats: storage stability under fluctuating temperatures. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6219-6226	4.3	1
11	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. <i>ACS Nano</i> , 2021 ,	16.7	1
10	ERK1/2 Pathway Is Involved in the Enhancement of Fatty Acids from Extract (PTE) on Hair Follicle Cell Proliferation. <i>BioMed Research International</i> , 2020 , 2020, 2916104	3	1
9	Comparison of trapping efficiency of dicarbonyl trapping agents and reducing agents on reduction of furanoic compounds in commercially available soy sauce varieties. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2538-2546	3.3	1
8	Two Dipeptide-Bound Pyrrolines with Ile or Ala: A Study on Their Synthesis, Transport across Caco-2 Cell Monolayers, and Interaction with Aminopeptidase N. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10962-10973	5.7	1
7	Modulating the in vitro gastrointestinal digestibility of crystalline oil-in-water emulsion: Different fat crystal sizes and polymorphic forms under the same SFC. <i>Food Chemistry</i> , 2022 , 368, 130723	8.5	1
6	Antioxidant Profile of 1-Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. <i>Journal of Food Science</i> , 2019 , 84, 2091-2100	3.4	0
5	Molecular Pathways Involved in Promoting Activity of Timosaponin BII on Hair Growth in C57BL/6 Mice. <i>BioMed Research International</i> , 2020 , 2020, 9451596	3	0
4	A Timosaponin B-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. <i>Journal of Cosmetic Dermatology</i> , 2021 , 20, 819-824	2.5	0

- 3 Effects of different extraction methods on the structure, antioxidant activity, α -amylase, and α -glucosidase inhibitory activity of polysaccharides from *Potentilla discolor* Bunge. *Journal of Food Processing and Preservation*, **2021**, 45, e15826 2.1 ○
- 2 Chemical Characterization and In Vivo Toxicological Safety Evaluation of Emu Oil. *Nutrients*, **2022**, 14, 2238 6.7 ○
- 1 Antimicrobial susceptibility and genetic features of a heterogeneous vancomycin intermediate-resistant *Staphylococcus aureus* strain. *Infection, Genetics and Evolution*, **2020**, 85, 104565 4.5