

# Chen Juncheng

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/1273900/chen-juncheng-publications-by-year.pdf>

**Version:** 2024-04-24

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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> , <b>2022</b> , 368, 130723	8.5	1
91	Chemical Characterization and In Vivo Toxicological Safety Evaluation of Emu Oil. <i>Nutrients</i> , <b>2022</b> , 14, 2238	6.7	0
90	Multiscale Shellac-Based Delivery Systems: From Macro- to Nanoscale. <i>ACS Nano</i> , <b>2021</b> ,	16.7	1
89	A review on furan: Formation, analysis, occurrence, carcinogenicity, genotoxicity and reduction methods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 395-406	11.5	10
88	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> , <b>2021</b> , 20, 819-824	2.5	0
87	Lithium Hydroxide Hydrolysis Combined with MALDI TOF Mass Spectrometry for Rapid Sphingolipid Detection. <i>Journal of the American Society for Mass Spectrometry</i> , <b>2021</b> , 32, 289-300	3.5	5
86	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> , <b>2021</b> , 58, 2538-2546	3.3	1
85	Addition of glyceryl monostearate affects the crystallization behavior and polymorphism of palm stearin. <i>Bioprocess and Biosystems Engineering</i> , <b>2021</b> , 44, 941-949	3.7	3
84	Structural characterization of polysaccharide from Centipeda minima and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. <i>Journal of Functional Foods</i> , <b>2021</b> , 82, 104478	5.1	5
83	Effects of different extraction methods on the structure, antioxidant activity, $\alpha$ -amylase, and $\alpha$ -glucosidase inhibitory activity of polysaccharides from <i>Potentilla discolor</i> Bunge. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15826	2.1	0
82	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> , <b>2021</b> , 69, 10962-10973	5.7	1
81	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> , <b>2020</b> , 68, 7062-7071	5.7	6
80	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , <b>2020</b> , 317, 126454	8.5	8
79	Storage stability studies on interesterified blend-based fast-frozen special fats for oxidative stability, crystallization characteristics and physical properties. <i>Food Chemistry</i> , <b>2020</b> , 306, 125563	8.5	5
78	Study of reactions of N $\epsilon$ (carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. <i>Food Chemistry</i> , <b>2020</b> , 307, 125554	8.5	4
77	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> , <b>2020</b> , 60, 3475-3491	11.5	25
76	Influence of ultrasound pretreatment on the subsequent glycation of dietary proteins. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104910	8.9	8

75	Molecular Pathways Involved in Promoting Activity of Timosaponin BII on Hair Growth in C57BL/6 Mice. <i>BioMed Research International</i> , <b>2020</b> , 2020, 9451596	3	0
74	Antimicrobial susceptibility and genetic features of a heterogeneous vancomycin intermediate-resistant <i>Staphylococcus aureus</i> strain. <i>Infection, Genetics and Evolution</i> , <b>2020</b> , 85, 104565	4.5	
73	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> , <b>2020</b> , 246, 2065-2077	3.4	2
72	ERK1/2 Pathway Is Involved in the Enhancement of Fatty Acids from Extract (PTE) on Hair Follicle Cell Proliferation. <i>BioMed Research International</i> , <b>2020</b> , 2020, 2916104	3	1
71	Determination of $\alpha$ -dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-MS and GC-MS. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14988	2.1	3
70	Heat-induced amyloid-like aggregation of $\beta$ -lactoglobulin affected by glycation by $\alpha$ -dicarbonyl compounds in a model study. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 607-613	4.3	4
69	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 1359-1366	3	12
68	Preliminary characterization, antioxidant and $\alpha$ -glucosidase inhibitory activities of polysaccharides from <i>Mallotus furetianus</i> . <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 307-315	10.3	48
67	Complete Sequence of a Novel Multidrug-Resistant <i>Pseudomonas putida</i> Strain Carrying Two Copies of qnrVC6. <i>Microbial Drug Resistance</i> , <b>2019</b> , 25, 1-7	2.9	6
66	Effect of interesterified blend-based fast-frozen special fat on the physical properties and microstructure of frozen dough. <i>Food Chemistry</i> , <b>2019</b> , 272, 76-83	8.5	20
65	Antioxidant Profile of 1-Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2091-2100	3.4	0
64	Intesterified blend-based and physical blend-based special fats: storage stability under fluctuating temperatures. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 6219-6226	4.3	1
63	In Vitro Gastrointestinal Digestibility of Crystalline Oil-in-Water Emulsions: Influence of Fat Crystal Structure. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 927-934	5.7	13
62	Digestibility of glycated milk proteins and the peptidomics of their in vitro digests. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3069-3077	4.3	11
61	Phenolic composition of oleuropein extract after enzymatic process by HPLC-MS and their antioxidant and antibacterial activities. <i>Journal of Food Biochemistry</i> , <b>2018</b> , 42, e12517	3.3	6
60	Complete genomic analysis of multidrug-resistance <i>Pseudomonas aeruginosa</i> Guangzhou-Pae617, the host of megaplasmid pBM413. <i>Microbial Pathogenesis</i> , <b>2018</b> , 117, 265-269	3.8	8
59	Mechanistic insight into the relationship between triacylglycerol and crystallization of lipase-catalyzed interesterified blend of palm stearin and vegetable oil. <i>Food Chemistry</i> , <b>2018</b> , 260, 306-316	8.5	19
58	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate.. <i>RSC Advances</i> , <b>2018</b> , 8, 13364-13369	4.7	13

57	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic E. coli with WPI. <i>Microbial Pathogenesis</i> , <b>2018</b> , 117, 73-79	3.8	14
56	Correlation and in vitro mechanism of bactericidal activity on E. coli with whey protein isolate during ultrasonic treatment. <i>Microbial Pathogenesis</i> , <b>2018</b> , 115, 154-158	3.8	15
55	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 979-987	5.7	26
54	Thermal stability and products chemical analysis of olive leaf extract after enzymolysis based on TGBTIR and PyCAMS. <i>Journal of Thermal Analysis and Calorimetry</i> , <b>2018</b> , 132, 1729-1740	4.1	7
53	Effect of ultrasonic field on the enzyme activities and ion balance of potential pathogen <i>Saccharomyces cerevisiae</i> . <i>Microbial Pathogenesis</i> , <b>2018</b> , 119, 216-220	3.8	6
52	Kinetic investigation of the trapping of Nε(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control Nε(carboxymethyl)lysine levels in foods. <i>Food Chemistry</i> , <b>2018</b> , 244, 25-28	8.5	11
51	Complete sequence of pBM413, a novel multidrug resistance megaplasmid carrying qnrVC6 and bla from <i>Pseudomonas aeruginosa</i> . <i>International Journal of Antimicrobial Agents</i> , <b>2018</b> , 51, 145-150	14.3	32
50	Comparing Immobilized Cellulase Activity in a Magnetic Three-Phase Fluidized Bed Reactor under Three Types of Magnetic Field. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2018</b> , 57, 10841-10850	3.9	2
49	Comparative genomic analyses of two novel qnrVC6 carrying multidrug-resistant <i>Pseudomonas</i> spp strains. <i>Microbial Pathogenesis</i> , <b>2018</b> , 123, 269-274	3.8	3
48	Physicochemical Properties and Chemical Stability of βCarotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. <i>Molecules</i> , <b>2018</b> , 23,	4.8	16
47	Discovery and control of culturable and viable but non-culturable cells of a distinctive <i>Lactobacillus harbinensis</i> strain from spoiled beer. <i>Scientific Reports</i> , <b>2018</b> , 8, 11446	4.9	26
46	Heat-induced amyloid-like aggregation of βlactoglobulin regulated by glycation: A comparison of five kinds of reducing saccharides. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 302-309	7.9	9
45	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> , <b>2018</b> , 66, 6752-6761	5.7	10
44	Preliminary characterization and antioxidant and hypoglycemic activities in vivo of polysaccharides from <i>Huidouba</i> . <i>Food and Function</i> , <b>2018</b> , 9, 6337-6348	6.1	27
43	Transcriptomics Study on Biofilm Under Low Concentration of Ampicillin. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2413	5.7	29
42	The fingerprint mapping and genotyping systems application on methicillin-resistant <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , <b>2018</b> , 125, 246-251	3.8	13
41	Induction and Recovery of the Viable but Nonculturable State of Hop-Resistance. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2076	5.7	27
40	Structural characterization and αglucosidase inhibitory activity of polysaccharides extracted from Chinese traditional medicine <i>Huidouba</i> . <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 815-819	7.9	19

39	Reduction of N $\epsilon$ (carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. <i>Food Chemistry</i> , <b>2018</b> , 266, 427-434	8.5	21
38	Whole-genome resequencing of <i>Bacillus cereus</i> and expression of genes functioning in sodium chloride stress. <i>Microbial Pathogenesis</i> , <b>2017</b> , 104, 248-253	3.8	23
37	Current methodologies on genotyping for nosocomial pathogen methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Microbial Pathogenesis</i> , <b>2017</b> , 107, 17-28	3.8	55
36	Evaluation and application of molecular genotyping on nosocomial pathogen-methicillin-resistant <i>Staphylococcus aureus</i> isolates in Guangzhou representative of Southern China. <i>Microbial Pathogenesis</i> , <b>2017</b> , 107, 397-403	3.8	27
35	Longitudinal surveillance on antibiogram of important Gram-positive pathogens in Southern China, 2001 to 2015. <i>Microbial Pathogenesis</i> , <b>2017</b> , 103, 80-86	3.8	63
34	A 16-year retrospective surveillance report on the pathogenic features and antimicrobial susceptibility of <i>Pseudomonas aeruginosa</i> isolates from FAHJU in Guangzhou representative of Southern China. <i>Microbial Pathogenesis</i> , <b>2017</b> , 110, 37-41	3.8	34
33	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO nanocomposites. <i>Carbohydrate Polymers</i> , <b>2017</b> , 173, 143-149	10.3	12
32	Analysis on pathogenic and virulent characteristics of the <i>Cronobacter sakazakii</i> strain BAA-894 by whole genome sequencing and its demonstration in basic biology science. <i>Microbial Pathogenesis</i> , <b>2017</b> , 109, 280-286	3.8	35
31	Clinical features and antimicrobial resistance profiles of important Enterobacteriaceae pathogens in Guangzhou representative of Southern China, 2001-2015. <i>Microbial Pathogenesis</i> , <b>2017</b> , 107, 206-211	3.8	48
30	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> , <b>2017</b> , 107, 219-224	3.8	44
29	Formation and development of <i>Staphylococcus</i> biofilm: With focus on food safety. <i>Journal of Food Safety</i> , <b>2017</b> , 37, e12358	2	60
28	Effect of polymyxin resistance (pmr) on biofilm formation of <i>Cronobacter sakazakii</i> . <i>Microbial Pathogenesis</i> , <b>2017</b> , 106, 16-19	3.8	45
27	Effect of glycation derived from $\alpha$ -dicarbonyl compounds on the in vitro digestibility of $\beta$ -casein and $\beta$ -lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. <i>Food Research International</i> , <b>2017</b> , 102, 313-322	7	38
26	Effect of Selected Mercapto Flavor Compounds on Acrylamide Elimination in a Model System. <i>Molecules</i> , <b>2017</b> , 22,	4.8	2
25	Effect of ultrasound treatment conditions on <i>Saccharomyces cerevisiae</i> by response surface methodology. <i>Microbial Pathogenesis</i> , <b>2017</b> , 111, 497-502	3.8	24
24	Effect of aminoglycosides on the pathogenic characteristics of microbiology. <i>Microbial Pathogenesis</i> , <b>2017</b> , 113, 357-364	3.8	20
23	Study on spoilage capability and VBNC state formation and recovery of <i>Lactobacillus plantarum</i> . <i>Microbial Pathogenesis</i> , <b>2017</b> , 110, 257-261	3.8	36
22	The viable but nonculturable state induction and genomic analyses of <i>Lactobacillus casei</i> BM-LC14617, a beer-spoilage bacterium. <i>MicrobiologyOpen</i> , <b>2017</b> , 6, e00506	3.4	27

21	Virulent and pathogenic features on the Cronobacter sakazakii polymyxin resistant pmr mutant strain s-3. <i>Microbial Pathogenesis</i> , <b>2017</b> , 110, 359-364	3.8	29
20	Digestibility of Glyoxal-Glycated $\beta$ -Casein and $\beta$ -Lactoglobulin and Distribution of Peptide-Bound Advanced Glycation End Products in Gastrointestinal Digests. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5778-5788	5.7	41
19	Viable but non-culturable state and toxin gene expression of enterohemorrhagic Escherichia coli O157 under cryopreservation. <i>Research in Microbiology</i> , <b>2017</b> , 168, 188-193	4	81
18	Preparation, Characterization, and Antioxidant Activity Evaluation of Liposomes Containing Water-Soluble Hydroxytyrosol from Olive. <i>Molecules</i> , <b>2017</b> , 22,	4.8	18
17	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 104, 1330-1337	7.9	17
16	Complete genome sequence and bioinformatics analyses of Bacillus thuringiensis strain BM-BT15426. <i>Microbial Pathogenesis</i> , <b>2017</b> , 108, 55-60	3.8	17
15	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> , <b>2017</b> , 7, 34435-34441	3.7	13
14	Chromogenic media for MRSA diagnostics. <i>Molecular Biology Reports</i> , <b>2016</b> , 43, 1205-1212	2.8	44
13	Kinetic Study on Peptide-Bound Pyrroline Formation and Elimination in the Maillard Reaction Using Single- and Multiple-Response Models. <i>Journal of Food Science</i> , <b>2016</b> , 81, C2405-C2424	3.4	8
12	Staphylococcal chromosomal cassettes mec (SCCmec): A mobile genetic element in methicillin-resistant Staphylococcus aureus. <i>Microbial Pathogenesis</i> , <b>2016</b> , 101, 56-67	3.8	145
11	Transcriptomic analysis on the formation of the viable putative non-culturable state of beer-spoilage Lactobacillus acetotolerans. <i>Scientific Reports</i> , <b>2016</b> , 6, 36753	4.9	54
10	Crystal Violet and XTT Assays on Staphylococcus aureus Biofilm Quantification. <i>Current Microbiology</i> , <b>2016</b> , 73, 474-82	2.4	112
9	Determination of Free-Form and Peptide Bound Pyrroline in the Commercial Drinks Enriched with Different Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	9
8	Formation of Peptide Bound Pyrroline in the Maillard Model Systems with Different Lys-Containing Dipeptides and Tripeptides. <i>Molecules</i> , <b>2016</b> , 21, 463	4.8	10
7	Extraction optimization, preliminary characterization and immunological activities in vitro of polysaccharides from Elaeagnus angustifolia L. pulp. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 348-357	10.3	25
6	Draft genome sequence and annotation of Lactobacillus acetotolerans BM-LA14527, a beer-spoilage bacteria. <i>FEMS Microbiology Letters</i> , <b>2016</b> , 363,	2.9	39
5	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. <i>Carbohydrate Polymers</i> , <b>2016</b> , 154, 186-93	10.3	38
4	INVESTIGATION OF THE RELATIONSHIP OF MALT PROTEIN AND BEER HAZE BY PROTEOME ANALYSIS. <i>Journal of Food Processing and Preservation</i> , <b>2012</b> , 36, 169-175	2.1	13

3	INVESTIGATION OF HORDEINS DURING BREWING AND THEIR INFLUENCE ON BEER HAZE BY PROTEOME ANALYSIS. <i>Journal of Food Biochemistry</i> , <b>2011</b> , 35, 1522-1527	3.3	11
2	Low-Temperature Chemical Glycerolysis: An Evaluation of Substrates Miscibility on Reaction Rate. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2011</b> , 88, 1077-1079	1.8	3
1	Proteomics Study of Silica Eluent Proteins in Beer. <i>Journal of the American Society of Brewing Chemists</i> , <b>2009</b> , 67, 183-188	1.9	14