Hang Yu

List of Publications by Year
in descending order

96 papers	2,137 citations	257101 24 h-index	288905 40 g-index
96 all docs	96 docs citations	96 times ranked	1630 citing authors

#	Article	IF	Citations
1	Application of essential oil as a sustained release preparation in food packaging. Trends in Food Science and Technology, 2019, 92, 22-32.	7.8	207
2	Synergistic inhibition effect of citral and eugenol against Aspergillus niger and their application in bread preservation. Food Chemistry, 2020, 310, 125974.	4.2	98
3	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. Trends in Food Science and Technology, 2020, 96, 91-101.	7.8	89
4	Control strategies of pyrazines generation from Maillard reaction. Trends in Food Science and Technology, 2021, 112, 795-807.	7.8	79
5	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. LWT - Food Science and Technology, 2021, 139, 110800.	2.5	60
6	Effects of high-intensity ultrasound on Maillard reaction in a model system of d-xylose and l-lysine. Ultrasonics Sonochemistry, 2017, 34, 154-163.	3.8	59
7	Recent advances of ultrasound-assisted Maillard reaction. Ultrasonics Sonochemistry, 2020, 64, 104844.	3.8	58
8	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. Chemosphere, 2020, 258, 127216.	4.2	53
9	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. Critical Reviews in Food Science and Nutrition, 2022, 62, 1740-1751.	5.4	52
10	Analysis of the synergistic antifungal mechanism of eugenol and citral. LWT - Food Science and Technology, 2020, 123, 109128.	2.5	50
11	Ultrasound as an emerging technology for the elimination of chemical contaminants in food: A review. Trends in Food Science and Technology, 2021, 109, 374-385.	7.8	50
12	Major components in Lilac and Litsea cubeba essential oils kill Penicillium roqueforti through mitochondrial apoptosis pathway. Industrial Crops and Products, 2020, 149, 112349.	2.5	49
13	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. Food Chemistry, 2021, 335, 127657.	4.2	47
14	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. Carbohydrate Polymers, 2021, 261, 117874.	5.1	46
15	Kinetic study of high-intensity ultrasound-assisted Maillard reaction in a model system of d-glucose and glycine. Food Chemistry, 2018, 269, 628-637.	4.2	45
16	Potential use of ultrasound to promote fermentation, maturation, and properties of fermented foods: A review. Food Chemistry, 2021, 357, 129805.	4.2	45
17	The anti-inflammatory potential of Cinnamomum camphora (L.) J.Presl essential oil in vitro and in vivo. Journal of Ethnopharmacology, 2021, 267, 113516.	2.0	43
18	Extraction of Cinnamomum camphora chvar. Borneol essential oil using neutral cellulase assisted-steam distillation: optimization of extraction, and analysis of chemical constituents. Industrial Crops and Products, 2019, 141, 111794.	2.5	38

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19	Chemical food contaminants during food processing: sources and control. Critical Reviews in Food Science and Nutrition, 2021, 61, 1545-1555.	5.4	36
20	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for Staphylococcus aureus biofilm control. Food Control, 2021, 122, 107822.	2.8	36
21	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. Food Chemistry, 2021, 351, 129284.	4.2	31
22	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. Food Research International, 2020, 133, 109191.	2.9	30
23	Kinetic study on the generation of furosine and pyrraline in a Maillard reaction model system of d-glucose and l-lysine. Food Chemistry, 2020, 317, 126458.	4.2	29
24	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. LWT - Food Science and Technology, 2020, 122, 109063.	2.5	29
25	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. LWT - Food Science and Technology, 2021, 146, 111290.	2.5	26
26	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. Food Control, 2020, 118, 107426.	2.8	25
27	A novel method to prolong bread shelf life: Sachets containing essential oils components. LWT - Food Science and Technology, 2020, 131, 109744.	2.5	25
28	Generating Maillard reaction products in a model system of d-glucose and l-serine by continuous high-intensity ultrasonic processing. Innovative Food Science and Emerging Technologies, 2016, 36, 260-268.	2.7	24
29	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. Food Chemistry, 2020, 327, 127103.	4.2	24
30	Synergistic antifungal mechanism of thymol and salicylic acid on Fusarium solani. LWT - Food Science and Technology, 2021, 140, 110787.	2.5	24
31	Biodegradation of the organophosphate dimethoate by Lactobacillus plantarum during milk fermentation. Food Chemistry, 2021, 360, 130042.	4.2	24
32	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. Analytical Biochemistry, 2019, 583, 113365.	1.1	23
33	Effects of Ultrasonic Processing and Oil Type on Maillard Reaction of D-Glucose and L-Alanine in Oil-in-Water Systems. Food and Bioprocess Technology, 2019, 12, 325-337.	2.6	23
34	Kinetic Study of High-Intensity Ultrasound-Assisted Maillard Reaction in a Model System of D-Glucose and L-Methionine. Food and Bioprocess Technology, 2017, 10, 1984-1996.	2.6	20
35	The ability of Bacillus subtilis and Bacillus natto to degrade zearalenone and its application in food. Journal of Food Processing and Preservation, 2019, 43, e14122.	0.9	20
36	Effects of ozone-microbubble treatment on the removal of residual pesticides and the adsorption mechanism of pesticides onto the apple matrix. Food Control, 2021, 120, 107548.	2.8	20

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37	Detecting the adulteration of antihypertensive health food using G-insertion enhanced fluorescent DNA-AgNCs. Sensors and Actuators B: Chemical, 2019, 281, 493-498.	4.0	19
38	The light-up fluorescence of AgNCs in a â€œDNA bulbâ€• Nanoscale, 2018, 10, 11517-11523.	2.8	18
39	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives. International Journal of Biological Macromolecules, 2022, 200, 151-161.	3.6	18
40	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. Journal of Food Processing and Preservation, 2019, 43, e14156.	0.9	17
41	Saponin fraction from Sapindus mukorossi Gaertn as a novel cosmetic additive: Extraction, biological evaluation, analysis of anti-acne mechanism and toxicity prediction. Journal of Ethnopharmacology, 2021, 268, 113552.	2.0	17
42	Deciphering global DNA variations and embryo sac fertility in autotetraploid rice line. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2019, 43, 554-568.	0.8	16
43	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. Ecotoxicology and Environmental Safety, 2020, 200, 110780.	2.9	16
44	Degradation potential of bisphenol A by Lactobacillus reuteri. LWT - Food Science and Technology, 2019, 106, 7-14.	2.5	15
45	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. Talanta, 2020, 206, 120216.	2.9	15
46	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. Food Analytical Methods, 2020, 13, 1710-1716.	1.3	15
47	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. Food Chemistry, 2021, 344, 128653.	4.2	14
48	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against Staphylococcus aureus biofilm. Ultrasonics Sonochemistry, 2021, 79, 105764.	3.8	14
49	In vitro and in silico approaches to investigate antimicrobial and biofilm removal efficacies of combined ultrasonic and mild thermal treatment against Pseudomonas fluorescens. Ultrasonics Sonochemistry, 2022, 83, 105930.	3.8	14
50	Effects of high-intensity ultrasound and oil type on the Maillard reaction of d-glucose and glycine in oil-in-water systems. Npj Science of Food, 2018, 2, 2.	2.5	13
51	Quorum-sensing inhibition by hexanal in biofilms formed by Erwinia carotovora and Pseudomonas fluorescens. LWT - Food Science and Technology, 2019, 109, 145-152.	2.5	13
52	Transcriptomic analysis of inhibition by eugenol of ochratoxin A biosynthesis and growth of Aspergillus carbonarius. Food Control, 2022, 135, 108788.	2.8	13
53	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment. Food Chemistry, 2022, 383, 132550.	4.2	13
54	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. Journal of Agricultural and Food Chemistry, 2021, 69, 5783-5797.	2.4	12

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55	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits quorum sensing in Pseudomonas fluorescensâ€"In vitro and in silico approaches. Journal of Applied Microbiology, 2022, 133, 2122-2136.	1.4	12
56	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. Journal of Physical Chemistry B, 2020, 124, 1592-1601.	1.2	11
57	Potent in vitro synergistic antibacterial activity of natural amphiphilic Sapindoside A and B against Cutibacterium acnes with destructive effect on bacterial membrane. Biochimica Et Biophysica Acta - Biomembranes, 2021, 1863, 183699.	1.4	11
58	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. LWT - Food Science and Technology, 2021, 145, 111310.	2.5	10
59	Rapid and accurate monitoring and modeling analysis of eight kinds of nut oils during oil oxidation process based on Fourier transform infrared spectroscopy. Food Control, 2021, 130, 108294.	2.8	10
60	Mechanism insights into the transformation of carbosulfan during apple drying processes. Ecotoxicology and Environmental Safety, 2020, 201, 110729.	2.9	9
61	Evaluation of the analgesic potential and safety of Cinnamomum camphora chvar. Borneol essential oil. Bioengineered, 2021, 12, 9860-9871.	1.4	9
62	Antimicrobial and antiâ€dust mite efficacy of Cinnamomum camphora chvar. Borneol essential oil using pilotâ€plant neutral cellulaseâ€assisted steam distillation. Letters in Applied Microbiology, 2022, 74, 258-267.	1.0	9
63	Mitochondrion-encoded circular RNAs are widespread and translatable in plants. Plant Physiology, 2022, 189, 1482-1500.	2.3	9
64	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. Bulletin of Environmental Contamination and Toxicology, 2021, 107, 221-227.	1.3	8
65	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. Journal of Agricultural and Food Chemistry, 2021, 69, 520-527.	2.4	8
66	Synergistic antibacterial combination of Sapindoside A and B changes the fatty acid compositions and membrane properties of Cutibacterium acnes. Microbiological Research, 2022, 255, 126924.	2.5	8
67	High-intensity ultrasound promoted the aldol-type condensation as an alternative mean of synthesizing pyrazines in a Maillard reaction model system of D-glucose-13C6 and L-glycine. Ultrasonics Sonochemistry, 2022, 82, 105913.	3.8	8
68	Effects of interactions between polygalacturonase and pesticide residues during enzymatic hydrolysis on the yield of apple juice. LWT - Food Science and Technology, 2021, 147, 111562.	2.5	7
69	Selective uptake determines the variation in degradation of organophosphorus pesticides by Lactobacillus plantarum. Food Chemistry, 2021, 360, 130106.	4.2	7
70	Ultrasonic stimulation of milk fermentation: effects on degradation of pesticides and physiochemical, antioxidant, and flavor properties of yogurt. Journal of the Science of Food and Agriculture, 2022, 102, 6612-6622.	1.7	7
71	The chemical profile and biological activity of different extracts of Sapindus mukorossi Gaertn. against Cutibacterium acnes. Natural Product Research, 2021, 35, 4740-4745.	1.0	6
72	Transformation behavior of trichlorfon in apple during the drying process. Drying Technology, 2021, 39, 1033-1043.	1.7	6

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73	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. Food Chemistry, 2021, 357, 129842.	4.2	6
74	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. Chemosphere, 2022, 288, 132575.	4.2	6
75	Synergistic combination of Sapindoside A and B: A novel antibiofilm agent against Cutibacterium acnes. Microbiological Research, 2022, 254, 126912.	2.5	6
76	G-quadruplex based biosensors for the detection of food contaminants. Critical Reviews in Food Science and Nutrition, 2023, 63, 8808-8822.	5.4	6
77	Anti-quorum sensing of Galla chinensis and Coptis chinensis on bacteria. LWT - Food Science and Technology, 2019, 101, 806-811.	2.5	5
78	Application of Raman spectroscopy in a correlation study between protein oxidation/denaturation and conformational changes in beef after repeated freezeâ€“thaw. International Journal of Food Science and Technology, 2022, 57, 719-727.	1.3	5
79	Quorum sensing inhibitory effect of hexanal on Autoinducerâ€2 (Alâ€2) and corresponding impacts on biofilm formation and enzyme activity in Erwinia carotovora and Pseudomonas fluorescens isolated from vegetables. Journal of Food Processing and Preservation, 2022, 46, .	0.9	5
80	Acoustic pressure and temperature distribution in a novel continuous ultrasonic tank reactor: a simulation study. IOP Conference Series: Materials Science and Engineering, 2018, 392, 062021.	0.3	4
81	Transformation and degradation of barbaloin in aqueous solutions and aloe powder under different processing conditions. Food Bioscience, 2021, 43, 101279.	2.0	4
82	Inhibition of Candida albicans and induced vaginitis by sapindus water extract. Natural Product Research, 2021, 35, 2987-2991.	1.0	3
83	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 255, 119725.	2.0	3
84	Orientational screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. Colloid and Polymer Science, 2021, 299, 1643-1649.	1.0	3
85	Geraniol as a Quorum Sensing inhibitor of Erwinia carotovora and Pseudomonas fluorescens isolated from vegetable and their dualâ€species biofilm production on stainless steel. Journal of Food Processing and Preservation, 2021, 45, e16042.	0.9	3
86	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. Analytica Chimica Acta, 2020, 1108, 160-166.	2.6	2
87	Ultrasensitive and selective detection of Hg²⁺using fluorescent phycocyanin in an aqueous system. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2021, 56, 886-895.	0.9	2
88	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. Food Bioscience, 2021, 42, 101129.	2.0	2
89	Detection of Norovirus RNA based on catalytic hairpin assembly and magnetic separation of DNA AgNCs. Journal of Molecular Liquids, 2021, 344, 117870.	2.3	2
90	Degradation, migration, and removal of trichlorfon on harvested apples during storage at room temperature. Food Chemistry, 2022, 381, 132243.	4.2	2

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91	Chemical constituent and bioactivity of Valeriana officinalis L. root essential oil using neutral cellulase-assisted steam distillation. Journal of Essential Oil Research, 2022, 34, 361-373.	1.3	2
92	Isolation of two sesquiterpene glycosides from Sapindus mukorossi Gaertn. with cytotoxic properties and analysis of their mechanism based on network pharmacology. Natural Product Research, 2021, 35, 4323-4330.	1.0	1
93	Development of UPLC-MS/MS method for determining hainanmycin in foods of animal origin. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 1401-1411.	1.1	1
94	Evaluation of adsorption and desorption of chafing dish odor on woolen fabric. IOP Conference Series: Materials Science and Engineering, 2018, 392, 032005.	0.3	0
95	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. European Food Research and Technology, 2022, 248, 1117-1123.	1.6	0
96	A Study on the Mechanism of the Sedative-hypnotic Effect of <i>Cinnamomum camphora</i> chvar. <i>Borneol</i> Essential Oil Based on Network Pharmacology. Journal of Oleo Science, 2022, , .	0.6	0