

Hang Yu

List of Publications by Year in Descending Order

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Version: 2024-04-24

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

91
papers

849
citations

15
h-index

24
g-index

96
ext. papers

1,439
ext. citations

6
avg, IF

5.06
L-index

#	Paper	IF	Citations
91	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022 , 248, 1117	3.4	
90	High-intensity ultrasound promoted the aldol-type condensation as an alternative mean of synthesizing pyrazines in a Maillard reaction model system of D-glucose-C and L-glycine.. <i>Ultrasonics Sonochemistry</i> , 2022 , 82, 105913	8.9	2
89	In vitro and in silico approaches to investigate antimicrobial and biofilm removal efficacies of combined ultrasonic and mild thermal treatment against <i>Pseudomonas fluorescens</i> .. <i>Ultrasonics Sonochemistry</i> , 2022 , 83, 105930	8.9	3
88	Degradation, migration, and removal of trichlorfon on harvested apples during storage at room temperature.. <i>Food Chemistry</i> , 2022 , 381, 132243	8.5	0
87	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits Quorum Sensing of <i>Pseudomonas fluorescens</i> - in vitro and in silico approaches.. <i>Journal of Applied Microbiology</i> , 2022 ,	4.7	2
86	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives.. <i>International Journal of Biological Macromolecules</i> , 2022 , 200, 151-161	7.9	0
85	Transcriptomic analysis of inhibition by eugenol of ochratoxin A biosynthesis and growth of <i>Aspergillus carbonarius</i> . <i>Food Control</i> , 2022 , 135, 108788	6.2	2
84	Synergistic combination of Sapindoside A and B: A novel antibiofilm agent against <i>Cutibacterium acnes</i> . <i>Microbiological Research</i> , 2022 , 254, 126912	5.3	0
83	G-quadruplex based biosensors for the detection of food contaminants.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-15	11.5	
82	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment.. <i>Food Chemistry</i> , 2022 , 383, 132550	8.5	1
81	The chemical profile and biological activity of different extracts of Gaertn. against. <i>Natural Product Research</i> , 2021 , 35, 4740-4745	2.3	3
80	Isolation of two sesquiterpene glycosides from Gaertn. with cytotoxic properties and analysis of their mechanism based on network pharmacology. <i>Natural Product Research</i> , 2021 , 35, 4323-4330	2.3	1
79	Inhibition of and induced vaginitis by water extract. <i>Natural Product Research</i> , 2021 , 35, 2987-2991	2.3	3
78	Synergistic antibacterial combination of Sapindoside A and B changes the fatty acid compositions and membrane properties of <i>Cutibacterium acnes</i> . <i>Microbiological Research</i> , 2021 , 255, 126924	5.3	1
77	Antimicrobial and anti-dust mite efficacy of <i>Cinnamomum camphora</i> chvar. Borneol essential oil using pilot-plant neutral cellulase-assisted steam distillation. <i>Letters in Applied Microbiology</i> , 2021 , 74, 258	2.9	4
76	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. <i>Chemosphere</i> , 2021 , 132575	8.4	0
75	Detection of Norovirus RNA based on catalytic hairpin assembly and magnetic separation of DNA AgNCs. <i>Journal of Molecular Liquids</i> , 2021 , 344, 117870	6	1

74	Evaluation of the analgesic potential and safety of chvar. essential oil. <i>Bioengineered</i> , 2021 , 12, 9860-9875	17	1
73	Geraniol as a Quorum Sensing inhibitor of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetable and their dual-species biofilm production on stainless steel. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e16042	2.1	0
72	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 520-527	5.7	2
71	Ultrasound as an emerging technology for the elimination of chemical contaminants in food: A review. <i>Trends in Food Science and Technology</i> , 2021 , 109, 374-385	15.3	15
70	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110800	5.4	22
69	Synergistic antifungal mechanism of thymol and salicylic acid on <i>Fusarium solani</i> . <i>LWT - Food Science and Technology</i> , 2021 , 140, 110787	5.4	5
68	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5783-5797	5.7	3
67	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111310	5.4	3
66	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. <i>Carbohydrate Polymers</i> , 2021 , 261, 117874	10.3	9
65	Ultrasensitive and selective detection of Hg using fluorescent phycocyanin in an aqueous system. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021 , 56, 886-895	2.3	0
64	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2021 , 107, 221-227	2.7	1
63	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021 , 112, 795-807	15.3	14
62	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111290	5.4	3
61	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. <i>Food Chemistry</i> , 2021 , 351, 129284	8.5	7
60	Effects of interactions between polygalacturonase and pesticide residues during enzymatic hydrolysis on the yield of apple juice. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111562	5.4	3
59	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021 , 39, 1033-1043	2.6	4
58	Chemical food contaminants during food processing: sources and control. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 1545-1555	11.5	10
57	Saponin fraction from <i>Sapindus mukorossi</i> Gaertn as a novel cosmetic additive: Extraction, biological evaluation, analysis of anti-acne mechanism and toxicity prediction. <i>Journal of Ethnopharmacology</i> , 2021 , 268, 113552	5	5

56	Effects of ozone-microbubble treatment on the removal of residual pesticides and the adsorption mechanism of pesticides onto the apple matrix. <i>Food Control</i> , 2021 , 120, 107548	6.2	6
55	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021 , 335, 127657	8.5	18
54	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. <i>Food Chemistry</i> , 2021 , 344, 128653	8.5	5
53	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for <i>Staphylococcus aureus</i> biofilm control. <i>Food Control</i> , 2021 , 122, 107822	6.2	15
52	The anti-inflammatory potential of <i>Cinnamomum camphora</i> (L.) J.Presl essential oil in vitro and in vivo. <i>Journal of Ethnopharmacology</i> , 2021 , 267, 113516	5	7
51	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 255, 119725	4.4	1
50	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. <i>Food Bioscience</i> , 2021 , 42, 101129	4.9	1
49	Potential use of ultrasound to promote fermentation, maturation, and properties of fermented foods: A review. <i>Food Chemistry</i> , 2021 , 357, 129805	8.5	15
48	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021 , 299, 1643-1649	2.4	
47	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021 , 357, 129842	8.5	2
46	Biodegradation of the organophosphate dimethoate by <i>Lactobacillus plantarum</i> during milk fermentation. <i>Food Chemistry</i> , 2021 , 360, 130042	8.5	8
45	Transformation and degradation of barbaloin in aqueous solutions and aloe powder under different processing conditions. <i>Food Bioscience</i> , 2021 , 43, 101279	4.9	0
44	Selective uptake determines the variation in degradation of organophosphorus pesticides by <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , 2021 , 360, 130106	8.5	0
43	Potent in vitro synergistic antibacterial activity of natural amphiphilic Sapindoside A and B against <i>Cutibacterium acnes</i> with destructive effect on bacterial membrane. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2021 , 1863, 183699	3.8	3
42	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against <i>Staphylococcus aureus</i> biofilm. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105764	8.9	3
41	Rapid and accurate monitoring and modeling analysis of eight kinds of nut oils during oil oxidation process based on Fourier transform infrared spectroscopy. <i>Food Control</i> , 2021 , 130, 108294	6.2	3
40	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020 , 201, 110729	7	5
39	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. <i>Ecotoxicology and Environmental Safety</i> , 2020 , 200, 110780	7	9

38	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. <i>Food Analytical Methods</i> , 2020 , 13, 1710-1716	3.4	5
37	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020 , 258, 127216	8.4	20
36	A novel method to prolong bread shelf life: Sachets containing essential oils components. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109744	5.4	8
35	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. <i>Food Chemistry</i> , 2020 , 327, 127103	8.5	11
34	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , 2020 , 133, 109191	7	10
33	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020 , 1108, 160-166	6.6	1
32	Analysis of the synergistic antifungal mechanism of eugenol and citral. <i>LWT - Food Science and Technology</i> , 2020 , 123, 109128	5.4	12
31	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020 , 124, 1592-1601	3.4	8
30	Kinetic study on the generation of furosine and pyrraline in a Maillard reaction model system of d-glucose and l-lysine. <i>Food Chemistry</i> , 2020 , 317, 126458	8.5	21
29	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104844	8.9	33
28	Major components in Lilac and Litsea cubeba essential oils kill <i>Penicillium roqueforti</i> through mitochondrial apoptosis pathway. <i>Industrial Crops and Products</i> , 2020 , 149, 112349	5.9	19
27	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. <i>LWT - Food Science and Technology</i> , 2020 , 122, 109063	5.4	9
26	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. <i>Trends in Food Science and Technology</i> , 2020 , 96, 91-101	15.3	42
25	Synergistic inhibition effect of citral and eugenol against <i>Aspergillus niger</i> and their application in bread preservation. <i>Food Chemistry</i> , 2020 , 310, 125974	8.5	38
24	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-12	11.5	14
23	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. <i>Food Control</i> , 2020 , 118, 107426	6.2	11
22	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. <i>Talanta</i> , 2020 , 206, 120216	6.2	9
21	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14156	2.1	4

20	Extraction of Cinnamomum camphora chvar. Borneol essential oil using neutral cellulase assisted-steam distillation: optimization of extraction, and analysis of chemical constituents. <i>Industrial Crops and Products</i> , 2019 , 141, 111794	5.9	19
19	Quorum-sensing inhibition by hexanal in biofilms formed by <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> . <i>LWT - Food Science and Technology</i> , 2019 , 109, 145-152	5.4	8
18	Degradation potential of bisphenol A by <i>Lactobacillus reuteri</i> . <i>LWT - Food Science and Technology</i> , 2019 , 106, 7-14	5.4	7
17	Application of essential oil as a sustained release preparation in food packaging. <i>Trends in Food Science and Technology</i> , 2019 , 92, 22-32	15.3	106
16	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019 , 583, 113365	3.1	15
15	The ability of <i>Bacillus subtilis</i> and <i>Bacillus natto</i> to degrade zearalenone and its application in food. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14122	2.1	12
14	Deciphering global DNA variations and embryo sac fertility in autotetraploid rice line. <i>Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry</i> , 2019 , 43, 554-568	2.2	10
13	Effects of Ultrasonic Processing and Oil Type on Maillard Reaction of D-Glucose and L-Alanine in Oil-in-Water Systems. <i>Food and Bioprocess Technology</i> , 2019 , 12, 325-337	5.1	14
12	Detecting the adulteration of antihypertensive health food using G-insertion enhanced fluorescent DNA-AgNCs. <i>Sensors and Actuators B: Chemical</i> , 2019 , 281, 493-498	8.5	13
11	Anti-quorum sensing of <i>Galla chinensis</i> and <i>Coptis chinensis</i> on bacteria. <i>LWT - Food Science and Technology</i> , 2019 , 101, 806-811	5.4	2
10	Effects of high-intensity ultrasound and oil type on the Maillard reaction of d-glucose and glycine in oil-in-water systems. <i>Npj Science of Food</i> , 2018 , 2, 2	6.3	9
9	Kinetic study of high-intensity ultrasound-assisted Maillard reaction in a model system of d-glucose and glycine. <i>Food Chemistry</i> , 2018 , 269, 628-637	8.5	32
8	Evaluation of adsorption and desorption of chafing dish odor on woolen fabric. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018 , 392, 032005	0.4	
7	Acoustic pressure and temperature distribution in a novel continuous ultrasonic tank reactor: a simulation study. <i>IOP Conference Series: Materials Science and Engineering</i> , 2018 , 392, 062021	0.4	3
6	The light-up fluorescence of AgNCs in a "DNA bulb". <i>Nanoscale</i> , 2018 , 10, 11517-11523	7.7	11
5	Effects of high-intensity ultrasound on Maillard reaction in a model system of d-xylose and l-lysine. <i>Ultrasonics Sonochemistry</i> , 2017 , 34, 154-163	8.9	45
4	Kinetic Study of High-Intensity Ultrasound-Assisted Maillard Reaction in a Model System of D-Glucose and L-Methionine. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1984-1996	5.1	18
3	Generating Maillard reaction products in a model system of d-glucose and l-serine by continuous high-intensity ultrasonic processing. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 260-268	6.8	18

2	Quorum sensing inhibitory effect of hexanal on Autoinducer-2 (AI-2) and corresponding impacts on biofilm formation and enzyme activity in <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetables. <i>Journal of Food Processing and Preservation</i> ,	2.1	1
1	Chemical constituent and bioactivity of <i>Valeriana officinalis</i> L. root essential oil using neutral cellulase-assisted steam distillation. <i>Journal of Essential Oil Research</i> ,1-13	2.3	0