

# Chenxu Yu

## List of Publications by Year in descending order

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97  
papers

3,729  
citations

126858

33  
h-index

138417

58  
g-index

99  
all docs

99  
docs citations

99  
times ranked

4763  
citing authors

#	ARTICLE	IF	CITATIONS
1	Multiplex Biosensor Using Gold Nanorods. <i>Analytical Chemistry</i> , 2007, 79, 572-579.	3.2	477
2	Surface Modification of Cetyltrimethylammonium Bromide-Capped Gold Nanorods to Make Molecular Probes. <i>Langmuir</i> , 2007, 23, 9114-9119.	1.6	154
3	Surface-Enhanced Raman Scattering Based Nonfluorescent Probe for Multiplex DNA Detection. <i>Analytical Chemistry</i> , 2007, 79, 3981-3988.	3.2	153
4	Identity Profiling of Cell Surface Markers by Multiplex Gold Nanorod Probes. <i>Nano Letters</i> , 2007, 7, 2300-2306.	4.5	144
5	Rapid-Response and Highly Sensitive Noncross-Linking Colorimetric Nitrite Sensor Using 4-Aminothiophenol Modified Gold Nanorods. <i>Analytical Chemistry</i> , 2010, 82, 3659-3663.	3.2	140
6	Detection of chemical pollutants in water using gold nanoparticles as sensors: a review. <i>Reviews in Analytical Chemistry</i> , 2013, 32, 1-14.	1.5	136
7	Rapid determination of pork sensory quality using Raman spectroscopy. <i>Meat Science</i> , 2012, 91, 232-239.	2.7	116
8	Increased abundance of nitrogen transforming bacteria by higher C/N ratio reduces the total losses of N and C in chicken manure and corn stover mix composting. <i>Bioresource Technology</i> , 2020, 297, 122410.	4.8	100
9	Characterization of human breast epithelial cells by confocal Raman microspectroscopy. <i>Cancer Detection and Prevention</i> , 2006, 30, 515-522.	2.1	99
10	Quantitative Evaluation of Sensitivity and Selectivity of Multiplex NanoSPR Biosensor Assays. <i>Biophysical Journal</i> , 2007, 93, 3684-3692.	0.2	97
11	Investigation on microbial diversity of industrial Zhacai paocai during fermentation using high-throughput sequencing and their functional characterization. <i>LWT - Food Science and Technology</i> , 2018, 91, 460-466.	2.5	86
12	Nanocarriers in therapy of infectious and inflammatory diseases. <i>Nanoscale</i> , 2015, 7, 4291-4305.	2.8	82
13	Raman Multiplexers for Alternative Gene Splicing. <i>Analytical Chemistry</i> , 2008, 80, 3342-3349.	3.2	75
14	Detection of extremely low concentration waterborne pathogen using a multiplexing self-referencing SERS microfluidic biosensor. <i>Journal of Biological Engineering</i> , 2017, 11, 9.	2.0	69
15	Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber <i>Stichopus japonicus</i> . <i>Food Hydrocolloids</i> , 2012, 28, 182-188.	5.6	64
16	Fluorescent Nanoparticles from Several Commercial Beverages: Their Properties and Potential Application for Bioimaging. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8527-8533.	2.4	64
17	Preparation and characterization of whey protein isolate films reinforced with porous silica coated titania nanoparticles. <i>Journal of Food Engineering</i> , 2013, 117, 133-140.	2.7	62
18	Mid-IR Biosensor: % Detection and Fingerprinting of Pathogens on Gold Island Functionalized Chalcogenide Films. <i>Analytical Chemistry</i> , 2006, 78, 2500-2506.	3.2	60

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19	An intestinal Trojan horse for gene delivery. <i>Nanoscale</i> , 2015, 7, 4354-4360.	2.8	60
20	Presence and formation of fluorescence carbon dots in a grilled hamburger. <i>Food and Function</i> , 2017, 8, 2558-2565.	2.1	60
21	Lactoferrin promotes MC3T3-E1 osteoblast cells proliferation via MAPK signaling pathways. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 137-143.	3.6	55
22	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel ( <i>Muraenesox cinereus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2862-2869.	2.4	48
23	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. <i>Food Bioscience</i> , 2020, 37, 100725.	2.0	48
24	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , 2019, 307, 108286.	2.1	44
25	Phlorotannins from <i>Undaria pinnatifida</i> Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. <i>Marine Drugs</i> , 2019, 17, 434.	2.2	43
26	Accelerated accumulation of retinal $\beta$ -synuclein (pSer129) and tau, neuroinflammation, and autophagic dysregulation in a seeded mouse model of Parkinson's disease. <i>Neurobiology of Disease</i> , 2019, 121, 1-16.	2.1	41
27	Fucoxanthin activities motivate its nano/micro-encapsulation for food or nutraceutical application: a review. <i>Food and Function</i> , 2020, 11, 9338-9358.	2.1	39
28	Stability, microstructure, and digestibility of whey protein isolate $\alpha$ – Tremella fuciformis polysaccharide complexes. <i>Food Hydrocolloids</i> , 2019, 89, 379-385.	5.6	38
29	Effect of thermal treatment on the texture and microstructure of abalone muscle ( <i>Haliotis discus</i> ). <i>Food Science and Biotechnology</i> , 2011, 20, 1467-1473.	1.2	36
30	Stimulation of lymphocyte proliferation by oyster glycogen sulfated at C-6 position. <i>Carbohydrate Polymers</i> , 2013, 94, 301-308.	5.1	36
31	Ultrasml fluorescent nanoparticles derived from roast duck: their physicochemical characteristics and interaction with human serum albumin. <i>Food and Function</i> , 2018, 9, 2490-2495.	2.1	36
32	Effect of $\beta$ -carrageenan on quality improvement of 3D printed <i>Hypophthalmichthys molitrix</i> -sea cucumber compound surimi product. <i>LWT - Food Science and Technology</i> , 2022, 154, 112279.	2.5	36
33	Correlation of Dynamic and Steady Flow Viscosities of Food Materials. <i>Applied Rheology</i> , 2001, 11, 134-140.	3.5	35
34	Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity in vitro. <i>Food Chemistry</i> , 2021, 344, 128566.	4.2	33
35	Fluorescent nanoparticles from mature vinegar: their properties and interaction with dopamine. <i>Food and Function</i> , 2017, 8, 4744-4751.	2.1	30
36	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3327-3333.	1.3	30

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37	Isolation and identification of zinc-chelating peptides from sea cucumber ( <i>Stichopus japonicus</i> ) protein hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6400-6407.	1.7	24
38	Transport of artificial virus-like nanocarriers through intestinal monolayers via microfold cells. <i>Nanoscale</i> , 2020, 12, 16339-16347.	2.8	24
39	A systems analysis of pasta filata process during Mozzarella cheese making. <i>Journal of Food Engineering</i> , 2005, 69, 399-408.	2.7	23
40	A Self-Referencing Detection of Microorganisms Using Surface Enhanced Raman Scattering Nanoprobes in a Test-in-a-Tube Platform. <i>Biosensors</i> , 2013, 3, 312-326.	2.3	23
41	Bio-distribution and interaction with dopamine of fluorescent nanodots from roasted chicken. <i>Food and Function</i> , 2018, 9, 6227-6235.	2.1	23
42	Quantification of egg yolk contamination in egg white using UV/Vis spectroscopy: Prediction model development and analysis. <i>Food Control</i> , 2014, 43, 88-97.	2.8	22
43	Antioxidant and anti-dyslipidemic effects of polysaccharidic extract from sea cucumber processing liquor. <i>Electronic Journal of Biotechnology</i> , 2017, 28, 1-6.	1.2	22
44	Effect of TiO <sub>2</sub> nanoparticles on thermo-mechanical properties of cast zein protein films. <i>Food Packaging and Shelf Life</i> , 2017, 13, 35-43.	3.3	22
45	Metabolomic Approach for Characterization of Polyphenolic Compounds in <i>Laminaria japonica</i> , <i>Undaria pinnatifida</i> , <i>Sargassum fusiforme</i> and <i>Ascophyllum nodosum</i> . <i>Foods</i> , 2021, 10, 192.	1.9	22
46	Role of dietary fiber and flaxseed oil in altering the physicochemical properties and 3D printability of cod protein composite gel. <i>Journal of Food Engineering</i> , 2022, 327, 111053.	2.7	22
47	Receptor overexpression or inhibition alters cell surface dynamics of EGF-EGFR interaction: New insights from real-time single molecule analysis. <i>Biochemical and Biophysical Research Communications</i> , 2009, 378, 376-382.	1.0	21
48	Fucoxanthin@Polyvinylpyrrolidone Nanoparticles Promoted Oxidative Stress-Induced Cell Death in Caco-2 Human Colon Cancer Cells. <i>Marine Drugs</i> , 2021, 19, 92.	2.2	21
49	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. <i>Food Hydrocolloids</i> , 2022, 127, 107468.	5.6	21
50	( $\gamma$ )-Epigallocatechin gallate protected molecular structure of collagen fibers in sea cucumber <i>Apostichopus japonicus</i> body wall during thermal treatment. <i>LWT - Food Science and Technology</i> , 2020, 123, 109076.	2.5	19
51	Enhancement of gel properties of <i>Scomberomorus niphonius</i> myofibrillar protein using phlorotannin extracts under UVA irradiation. <i>Journal of Food Science</i> , 2020, 85, 2050-2059.	1.5	19
52	The dual effects of riboflavin and kelp polyphenol extracts on the gel properties of myofibrillar protein from <i>Scomberomorus Niphonius</i> under UVA irradiation. <i>Food Chemistry</i> , 2020, 332, 127373.	4.2	19
53	FEAST of biosensors: Food, environmental and agricultural sensing technologies (FEAST) in North America. <i>Biosensors and Bioelectronics</i> , 2021, 178, 113011.	5.3	19
54	Effect of temperature-time pretreatments on the texture and microstructure of abalone ( <i>Haliotis</i> ) Tj ETQq0 0,0,rgBT /Overlock 10	1.1	18

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55	Predicting aged pork quality using a portable Raman device. <i>Meat Science</i> , 2018, 145, 79-85.	2.7	18
56	Enhancement of Torularhodin Production in <i>Rhodospiridium toruloides</i> by <i>Agrobacterium tumefaciens</i> -Mediated Transformation and Culture Condition Optimization. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1156-1164.	2.4	18
57	Combined effects of aging and low temperature, long time heating on pork toughness. <i>Meat Science</i> , 2019, 150, 33-39.	2.7	18
58	Effects of microbial transglutaminase on gel formation of frozen-stored longtail southern cod ( <i>Patagonotothen ramsayi</i> ) mince. <i>LWT - Food Science and Technology</i> , 2020, 128, 109444.	2.5	17
59	Postmortem biochemical and textural changes in the sea cucumber <i>Stichopus japonicus</i> body wall (SJBW) during iced storage. <i>LWT - Food Science and Technology</i> , 2020, 118, 108705.	2.5	16
60	Preparation, Characterization and Antioxidant Activities of Kelp Phlorotannin Nanoparticles. <i>Molecules</i> , 2020, 25, 4550.	1.7	15
61	Efficient Conversion of Fructose-Based Biomass into Lipids with <i>Trichosporon fermentans</i> Under Phosphate-Limited Conditions. <i>Applied Biochemistry and Biotechnology</i> , 2018, 184, 113-123.	1.4	14
62	Modeling of melt conveying in a deep-channel single-screw cheese stretcher. <i>Journal of Food Engineering</i> , 2004, 61, 241-251.	2.7	13
63	Developing and Validating a UPLC-MS Method with a StageTip-Based Extraction for the Biogenic Amines Analysis in Fish. <i>Journal of Food Science</i> , 2019, 84, 1138-1144.	1.5	13
64	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , 2019, 84, 92-100.	1.5	13
65	Enhancement of Enzymatic Hydrolysis and Klason Lignin Removal of Corn Stover Using Photocatalyst-Assisted Ammonia Pretreatment. <i>Applied Biochemistry and Biotechnology</i> , 2013, 169, 1648-1658.	1.4	12
66	Rapid determination of egg yolk contamination in egg white by VIS spectroscopy. <i>Journal of Food Engineering</i> , 2014, 124, 117-121.	2.7	12
67	Textural and biochemical changes of scallop <i>Patinopecten yessoensis</i> adductor muscle during low-temperature long-time (LTLT) processing. <i>International Journal of Food Properties</i> , 2017, 20, S2495-S2507.	1.3	12
68	Carbon dots from roasted mackerel ( <i>scomberomorus niphonius</i> ) for free radical scavenging. <i>LWT - Food Science and Technology</i> , 2019, 111, 588-593.	2.5	12
69	Principal component analysis facilitated fast and noninvasive Raman spectroscopic imaging of plant cell wall pectin distribution and interaction with enzymatic hydrolysis. <i>Journal of Raman Spectroscopy</i> , 2020, 51, 2458-2467.	1.2	12
70	Additives improved saprotrophic fungi for formation of humic acids in chicken manure and corn stover mix composting. <i>Bioresource Technology</i> , 2022, 346, 126626.	4.8	12
71	Omics-prediction of bioactive peptides from the edible cyanobacterium <i>Arthrospira platensis</i> proteome. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 984-990.	1.7	11
72	Oxidative stress involved in textural changes of sea cucumber <i>Stichopus japonicus</i> body wall during low-temperature treatment. <i>International Journal of Food Properties</i> , 2018, 21, 2646-2659.	1.3	11

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73	Low-temperature steaming improves eating quality of whitefish. <i>Journal of Texture Studies</i> , 2020, 51, 830-840.	1.1	11
74	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. <i>LWT - Food Science and Technology</i> , 2020, 123, 109060.	2.5	10
75	Performance evaluation of different model mixers by numerical simulation. <i>Journal of Food Engineering</i> , 2005, 71, 295-303.	2.7	9
76	Exploring Raman spectroscopy for the evaluation of glaucomatous retinal changes. <i>Journal of Biomedical Optics</i> , 2011, 16, 107006.	1.4	9
77	Gelation properties and protein conformation of grass carp fish ball as influenced by egg white protein. <i>Journal of Texture Studies</i> , 2022, 53, 277-286.	1.1	9
78	Sea urchin ( <i>Strongylocentrotus intermedius</i> ) polysaccharide enhanced BMP-2 induced osteogenic differentiation and its structural analysis. <i>Journal of Functional Foods</i> , 2015, 14, 519-528.	1.6	8
79	Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga <i>Laminaria japonica</i> . <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1185-1194.	1.6	8
80	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , 2020, 131, 108632.	2.9	8
81	A Dual Immunological Raman-Enabled Crosschecking Test (DIRECT) for Detection of Bacteria in Low Moisture Food. <i>Biosensors</i> , 2020, 10, 200.	2.3	8
82	Synergistic effects of UVA irradiation and phlorotannin extracts of <i>Laminaria japonica</i> on properties of grass carp myofibrillar protein gel. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2659-2667.	1.7	8
83	Effects of microbial transglutaminase on textural, water distribution, and microstructure of frozen-stored longtail southern cod ( <i>Patagonotothen ramsayi</i> ) fish mince gel. <i>Journal of Texture Studies</i> , 2022, 53, 844-853.	1.1	8
84	Modeling of melt conveying and heat transfer in a twin-screw cheese stretcher. <i>Journal of Food Engineering</i> , 2005, 70, 245-252.	2.7	7
85	Postmortem biochemical and textural changes in the <i>Patinopecten yessoensis</i> adductor muscle (PYAM) during iced storage. <i>International Journal of Food Properties</i> , 2019, 22, 1024-1034.	1.3	7
86	A phosphorescence resonance energy transfer-based off-on long afterglow aptasensor for cadmium detection in food samples. <i>Talanta</i> , 2021, 232, 122409.	2.9	7
87	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifida</i> and UVA induced crosslinking. <i>Journal of Texture Studies</i> , 2020, 51, 333-342.	1.1	6
88	Extraction and Nano-Sized Delivery Systems for Phlorotannins to Improve Its Bioavailability and Bioactivity. <i>Marine Drugs</i> , 2021, 19, 625.	2.2	6
89	Influence of Domestic Cooking on Quality, Nutrients and Bioactive Substances of <i>Undaria pinnatifida</i> . <i>Foods</i> , 2021, 10, 2786.	1.9	6
90	Bioanalytical approaches for the detection, characterization, and risk assessment of micro/nanoplastics in agriculture and food systems. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 4591-4612.	1.9	6

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91	Detection and characterization of glaucoma-like canine retinal tissues using Raman spectroscopy. <i>Journal of Biomedical Optics</i> , 2013, 18, 067008.	1.4	5
92	Surface-enhanced Raman spectroscopic chemical imaging reveals distribution of pectin and its co-localization with xyloglucan inside onion epidermal cell wall. <i>PLoS ONE</i> , 2021, 16, e0250650.	1.1	5
93	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber ( <i>Stichopus japonicas</i> ). <i>Food Chemistry</i> , 2021, 357, 129606.	4.2	5
94	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , 2020, 51, 601-611.	1.1	4
95	Protective polysaccharide extracts from sporophyll of <i>Undaria pinnatifida</i> to improve cookie quality. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 764-774.	1.6	1
96	Sensitivity and Selectivity Limits of Multiplex NanoSPR Biosensor Assays. <i>ACS Symposium Series</i> , 2008, , 386-401.	0.5	0
97	A nanoforest-based SERS sensor fabricated by Bosch process for multiplexed chemical detection. , 2016, , .		0