

# Chenxu Yu

## List of Publications by Citations

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93  
papers

2,608  
citations

25  
h-index

49  
g-index

99  
ext. papers

3,216  
ext. citations

5.6  
avg. IF

5.46  
L-index

#	Paper	IF	Citations
93	Multiplex biosensor using gold nanorods. <i>Analytical Chemistry</i> , <b>2007</b> , 79, 572-9	7.8	450
92	Surface-enhanced Raman scattering based nonfluorescent probe for multiplex DNA detection. <i>Analytical Chemistry</i> , <b>2007</b> , 79, 3981-8	7.8	149
91	Surface modification of cetyltrimethylammonium bromide-capped gold nanorods to make molecular probes. <i>Langmuir</i> , <b>2007</b> , 23, 9114-9	4	137
90	Identity profiling of cell surface markers by multiplex gold nanorod probes. <i>Nano Letters</i> , <b>2007</b> , 7, 2300-6	11.5	134
89	Rapid-response and highly sensitive noncross-linking colorimetric nitrite sensor using 4-aminothiophenol modified gold nanorods. <i>Analytical Chemistry</i> , <b>2010</b> , 82, 3659-63	7.8	121
88	Detection of chemical pollutants in water using gold nanoparticles as sensors: a review. <i>Reviews in Analytical Chemistry</i> , <b>2013</b> , 32, 1-14	2.3	108
87	Quantitative evaluation of sensitivity and selectivity of multiplex nanoSPR biosensor assays. <i>Biophysical Journal</i> , <b>2007</b> , 93, 3684-92	2.9	86
86	Characterization of human breast epithelial cells by confocal Raman microspectroscopy. <i>Cancer Detection and Prevention</i> , <b>2006</b> , 30, 515-22		84
85	Raman multiplexers for alternative gene splicing. <i>Analytical Chemistry</i> , <b>2008</b> , 80, 3342-9	7.8	71
84	Nanocarriers in therapy of infectious and inflammatory diseases. <i>Nanoscale</i> , <b>2015</b> , 7, 4291-305	7.7	70
83	Rapid determination of pork sensory quality using Raman spectroscopy. <i>Meat Science</i> , <b>2012</b> , 91, 232-9	6.4	69
82	Preparation and characterization of whey protein isolate films reinforced with porous silica coated titania nanoparticles. <i>Journal of Food Engineering</i> , <b>2013</b> , 117, 133-140	6	51
81	Mid-IR biosensor: detection and fingerprinting of pathogens on gold island functionalized chalcogenide films. <i>Analytical Chemistry</i> , <b>2006</b> , 78, 2500-6	7.8	51
80	Physicochemical properties and radical scavenging capacities of pepsin-solubilized collagen from sea cucumber <i>Stichopus japonicus</i> . <i>Food Hydrocolloids</i> , <b>2012</b> , 28, 182-188	10.6	50
79	Detection of extremely low concentration waterborne pathogen using a multiplexing self-referencing SERS microfluidic biosensor. <i>Journal of Biological Engineering</i> , <b>2017</b> , 11, 9	6.3	49
78	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> , <b>2018</b> , 91, 460-466	5.4	48
77	Fluorescent Nanoparticles from Several Commercial Beverages: Their Properties and Potential Application for Bioimaging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8527-33	5.7	47

76	Presence and formation of fluorescence carbon dots in a grilled hamburger. <i>Food and Function</i> , <b>2017</b> , 8, 2558-2565	6.1	44
75	An intestinal Trojan horse for gene delivery. <i>Nanoscale</i> , <b>2015</b> , 7, 4354-60	7.7	44
74	Lactoferrin promotes MC3T3-E1 osteoblast cells proliferation via MAPK signaling pathways. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 137-143	7.9	37
73	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> , <b>2020</b> , 297, 122410 <sup>1</sup>	10.1	34
72	Effect of thermal treatment on the texture and microstructure of abalone muscle ( <i>Haliotis discus</i> ). <i>Food Science and Biotechnology</i> , <b>2011</b> , 20, 1467-1473	3	32
71	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel ( <i>Muraenesox cinereus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 2862-2869	5.7	30
70	Stimulation of lymphocyte proliferation by oyster glycogen sulfated at C-6 position. <i>Carbohydrate Polymers</i> , <b>2013</b> , 94, 301-8	10.3	28
69	Correlation of Dynamic and Steady Flow Viscosities of Food Materials. <i>Applied Rheology</i> , <b>2001</b> , 11, 134-140	10.3	28
68	Phlorotannins from Sporophyll: Extraction, Antioxidant, and Anti-Inflammatory Activities. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	24
67	Fluorescent nanoparticles from mature vinegar: their properties and interaction with dopamine. <i>Food and Function</i> , <b>2017</b> , 8, 4744-4751	6.1	24
66	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> , <b>2019</b> , 121, 1-16	7.5	23
65	Ultrasmall fluorescent nanoparticles derived from roast duck: their physicochemical characteristics and interaction with human serum albumin. <i>Food and Function</i> , <b>2018</b> , 9, 2490-2495	6.1	22
64	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> , <b>2009</b> , 378, 376-82	3.4	21
63	A systems analysis of pasta filata process during Mozzarella cheese making. <i>Journal of Food Engineering</i> , <b>2005</b> , 69, 399-408	6	21
62	A Self-Referencing Detection of Microorganisms Using Surface Enhanced Raman Scattering Nanoprobes in a Test-in-a-Tube Platform. <i>Biosensors</i> , <b>2013</b> , 3, 312-26	5.9	20
61	Relationships between bacterial community and metabolites of sour meat at different temperature during the fermentation. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 307, 108286	5.8	19
60	Effect of TiO <sub>2</sub> nanoparticles on thermo-mechanical properties of cast zein protein films. <i>Food Packaging and Shelf Life</i> , <b>2017</b> , 13, 35-43	8.2	18
59	Antioxidant and anti-dyslipidemic effects of polysaccharidic extract from sea cucumber processing liquor. <i>Electronic Journal of Biotechnology</i> , <b>2017</b> , 28, 1-6	3.1	17

58	Bio-distribution and interaction with dopamine of fluorescent nanodots from roasted chicken. <i>Food and Function</i> , <b>2018</b> , 9, 6227-6235	6.1	15
57	Effect of temperature-time pretreatments on the texture and microstructure of abalone ( <i>Haliotis discus hanai</i> ). <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 503-511	3.6	14
56	Quantification of egg yolk contamination in egg white using UV/Vis spectroscopy: Prediction model development and analysis. <i>Food Control</i> , <b>2014</b> , 43, 88-97	6.2	14
55	Stability, microstructure, and digestibility of whey protein isolate $\beta$ -Tremella fuciformis polysaccharide complexes. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 379-385	10.6	14
54	Modeling of melt conveying in a deep-channel single-screw cheese stretcher. <i>Journal of Food Engineering</i> , <b>2004</b> , 61, 241-251	6	13
53	Microbial succession and the changes of flavor and aroma in Chouguiyu, a traditional Chinese fermented fish. <i>Food Bioscience</i> , <b>2020</b> , 37, 100725	4.9	13
52	Fucoxanthin activities motivate its nano/micro-encapsulation for food or nutraceutical application: a review. <i>Food and Function</i> , <b>2020</b> , 11, 9338-9358	6.1	12
51	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> , <b>2021</b> , 344, 128566	8.5	12
50	Effect of synthetic microbial community on nutraceutical and sensory qualities of kombucha. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3327-3333	3.8	11
49	Enhancement of enzymatic hydrolysis and Klason lignin removal of corn stover using photocatalyst-assisted ammonia pretreatment. <i>Applied Biochemistry and Biotechnology</i> , <b>2013</b> , 169, 1648-1658	3.3	9
48	Performance evaluation of different model mixers by numerical simulation. <i>Journal of Food Engineering</i> , <b>2005</b> , 71, 295-303	6	9
47	Transport of artificial virus-like nanocarriers through intestinal monolayers via microfold cells. <i>Nanoscale</i> , <b>2020</b> , 12, 16339-16347	7.7	9
46	(E)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> , <b>2020</b> , 123, 109076	5.4	9
45	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> , <b>2019</b> , 67, 1156-1164	5.7	9
44	Combined effects of aging and low temperature, long time heating on pork toughness. <i>Meat Science</i> , <b>2019</b> , 150, 33-39	6.4	9
43	Enhancement of gel properties of <i>Scomberomorus niphonius</i> myofibrillar protein using phlorotannin extracts under UVA irradiation. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2050-2059	3.4	8
42	Omics-prediction of bioactive peptides from the edible cyanobacterium <i>Arthrospira platensis</i> proteome. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 984-990	4.3	8
41	Predicting aged pork quality using a portable Raman device. <i>Meat Science</i> , <b>2018</b> , 145, 79-85	6.4	8

40	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> , <b>2018</b> , 21, 2646-2659	3	8
39	Efficient Conversion of Fructose-Based Biomass into Lipids with <i>Trichosporon fermentans</i> Under Phosphate-Limited Conditions. <i>Applied Biochemistry and Biotechnology</i> , <b>2018</b> , 184, 113-123	3-2	7
38	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> , <b>2019</b> , 99, 6400-6407	4-3	7
37	Rapid determination of egg yolk contamination in egg white by VIS spectroscopy. <i>Journal of Food Engineering</i> , <b>2014</b> , 124, 117-121	6	7
36	Modeling of melt conveying and heat transfer in a twin-screw cheese stretcher. <i>Journal of Food Engineering</i> , <b>2005</b> , 70, 245-252	6	7
35	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> , <b>2020</b> , 118, 108705	5-4	7
34	Fucoxanthin@Polyvinylpyrrolidone Nanoparticles Promoted Oxidative Stress-Induced Cell Death in Caco-2 Human Colon Cancer Cells. <i>Marine Drugs</i> , <b>2021</b> , 19,	6	7
33	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> , <b>2019</b> , 84, 1138-1144	3-4	6
32	Sea urchin ( <i>Strongylocentrotus intermedius</i> ) polysaccharide enhanced BMP-2 induced osteogenic differentiation and its structural analysis. <i>Journal of Functional Foods</i> , <b>2015</b> , 14, 519-528	5-1	6
31	Exploring Raman spectroscopy for the evaluation of glaucomatous retinal changes. <i>Journal of Biomedical Optics</i> , <b>2011</b> , 16, 107006	3-5	6
30	Preparation, Characterization and Antioxidant Activities of Kelp Phlorotannin Nanoparticles. <i>Molecules</i> , <b>2020</b> , 25,	4-8	6
29	Characterization of Heat-Induced Water Adsorption of Sea Cucumber Body Wall. <i>Journal of Food Science</i> , <b>2019</b> , 84, 92-100	3-4	6
28	Effect of autochthonous lactic acid bacteria on fermented Yucha quality. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109060	5-4	5
27	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> , <b>2017</b> , 20, S2495-S2507	3	5
26	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> , <b>2020</b> , 128, 109444	5-4	5
25	Carbon dots from roasted mackerel ( <i>scomberomorus niphonius</i> ) for free radical scavenging. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 111, 588-593	5-4	4
24	Detection and characterization of glaucoma-like canine retinal tissues using Raman spectroscopy. <i>Journal of Biomedical Optics</i> , <b>2013</b> , 18, 067008	3-5	4
23	Characterization of a seafood-flavoring enzymatic hydrolysate from brown alga <i>Laminaria japonica</i> . <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 1185-1194	2-8	4

22	Proteome analysis reveals the important roles of protease during tenderization of sea cucumber <i>Apostichopus japonicus</i> using iTRAQ. <i>Food Research International</i> , <b>2020</b> , 131, 108632	7	4
21	Retraction notice to "Increased abundance of nitrogen fixing bacteria by higher C/N ratio reduces the total losses of N and C in cattle manure and corn stover mix composting" [Waste Manage. 103 (2020) 416-425]. <i>Waste Management</i> , <b>2020</b> , 103, R1	8.6	3
20	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> , <b>2020</b> , 332, 127373	8.5	3
19	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifidai</i> and UVA induced cross-linking. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 333-342	3.6	3
18	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> , <b>2020</b> , 51, 2458-2467	2.3	3
17	A Dual Immunological Raman-Enabled Crosschecking Test (DIRECT) for Detection of Bacteria in Low Moisture Food. <i>Biosensors</i> , <b>2020</b> , 10,	5.9	3
16	FEAST of biosensors: Food, environmental and agricultural sensing technologies (FEAST) in North America. <i>Biosensors and Bioelectronics</i> , <b>2021</b> , 178, 113011	11.8	3
15	Metabolomic Approach for Characterization of Polyphenolic Compounds in , , and. <i>Foods</i> , <b>2021</b> , 10,	4.9	3
14	Effect of Carrageenan on quality improvement of 3D printed <i>Hypophthalmichthys molitrix</i> -sea cucumber compound surimi product. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 154, 112279	5.4	3
13	Postmortem biochemical and textural changes in the <i>Patinopecten yessoensis</i> adductor muscle (PYAM) during iced storage. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 1024-1034	3	2
12	Additives improved saprotrophic fungi for formation of humic acids in chicken manure and corn stover mix composting.. <i>Bioresource Technology</i> , <b>2021</b> , 346, 126626	11	2
11	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> , <b>2021</b> , 101, 2659-2667	4.3	2
10	Low-temperature steaming improves eating quality of whitefish. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 830-840	3.6	1
9	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , <b>2020</b> , 51, 601-611	3.6	1
8	The synergistic effects of myofibrillar protein enrichment and homogenization on the quality of cod protein gel. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107468	10.6	1
7	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> , <b>2021</b> , 16, e0250650	3.7	1
6	A phosphorescence resonance energy transfer-based "off-on" long afterglow aptasensor for cadmium detection in food samples. <i>Talanta</i> , <b>2021</b> , 232, 122409	6.2	1
5	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> , <b>2022</b> , 327, 111053	6	1

4	Protective polysaccharide extracts from sporophyll of <i>Undaria pinnatifida</i> to improve cookie quality. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 764-774	2.8	○
3	Characteristic thermal denaturation profile of myosin in the longitudinal retractor muscle of sea cucumber ( <i>Stichopus japonicus</i> ). <i>Food Chemistry</i> , <b>2021</b> , 357, 129606	8.5	○
2	Bioanalytical approaches for the detection, characterization, and risk assessment of micro/nanoplastics in agriculture and food systems.. <i>Analytical and Bioanalytical Chemistry</i> , <b>2022</b> , 1	4.4	○
1	Sensitivity and Selectivity Limits of Multiplex NanoSPR Biosensor Assays. <i>ACS Symposium Series</i> , <b>2008</b> , 386-401	0.4	