

Shi-Guo Chen

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290
papers

8,577
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48
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73
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299
ext. papers

11,416
ext. citations

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avg, IF

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L-index

#	Paper	IF	Citations
290	Characterization of pectin from grapefruit peel: A comparison of ultrasound-assisted and conventional heating extractions. <i>Food Hydrocolloids</i> , 2016 , 61, 730-739	10.6	249
289	Inactivation mechanisms of non-thermal plasma on microbes: A review. <i>Food Control</i> , 2017 , 75, 83-91	6.2	235
288	Ultrasound effects on the degradation kinetics, structure and rheological properties of apple pectin. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 222-31	8.9	221
287	Comparison of structures and anticoagulant activities of fucosylated chondroitin sulfates from different sea cucumbers. <i>Carbohydrate Polymers</i> , 2011 , 83, 688-696	10.3	196
286	Ultrasound-assisted heating extraction of pectin from grapefruit peel: optimization and comparison with the conventional method. <i>Food Chemistry</i> , 2015 , 178, 106-14	8.5	182
285	Effects of ultrasound and/or heating on the extraction of pectin from grapefruit peel. <i>Journal of Food Engineering</i> , 2014 , 126, 72-81	6	145
284	Evaluation of Ultrasound-Induced Damage to Escherichia coli and Staphylococcus aureus by Flow Cytometry and Transmission Electron Microscopy. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 1828-1837	4.8	113
283	Formation of hydrogels based on chitosan/alginate for the delivery of lysozyme and their antibacterial activity. <i>Food Chemistry</i> , 2018 , 240, 361-369	8.5	110
282	Sequence determination and anticoagulant and antithrombotic activities of a novel sulfated fucan isolated from the sea cucumber <i>Isostichopus badionotus</i> . <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2012 , 1820, 989-1000	4	102
281	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 1281-1292	7.9	101
280	Structural properties of films and rheology of film-forming solutions of chitosan gallate for food packaging. <i>Carbohydrate Polymers</i> , 2016 , 146, 10-9	10.3	100
279	Antibacterial applications of metal-organic frameworks and their composites. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1397-1419	16.4	95
278	Domestic cooking methods affect the phytochemical composition and antioxidant activity of purple-fleshed potatoes. <i>Food Chemistry</i> , 2016 , 197 Pt B, 1264-70	8.5	91
277	Sulfation pattern of the fucose branch is important for the anticoagulant and antithrombotic activities of fucosylated chondroitin sulfates. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2013 , 1830, 3054-66	4	91
276	Integration of lysozyme into chitosan nanoparticles for improving antibacterial activity. <i>Carbohydrate Polymers</i> , 2017 , 155, 192-200	10.3	91
275	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for Escherichia Coli Inactivation in Apple Juice. <i>Journal of Food Science</i> , 2018 , 83, 401-408	3.4	89
274	Health benefits of the potato affected by domestic cooking: A review. <i>Food Chemistry</i> , 2016 , 202, 165-75	5.5	89

273	What is new in lysozyme research and its application in food industry? A review. <i>Food Chemistry</i> , 2019 , 274, 698-709	8.5	84
272	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. <i>Carbohydrate Polymers</i> , 2018 , 193, 144-152	10.3	80
271	Inhibition mechanism of ferulic acid against α -amylase and α -glucosidase. <i>Food Chemistry</i> , 2020 , 317, 126346	8.5	80
270	Application of atmospheric cold plasma-activated water (PAW) ice for preservation of shrimps (<i>Metapenaeus ensis</i>). <i>Food Control</i> , 2018 , 94, 307-314	6.2	75
269	Alginate-calcium coating incorporating nisin and EDTA maintains the quality of fresh northern snakehead (<i>Channa argus</i>) fillets stored at 4 °C. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 848-854	4.3	75
268	Ultrasonic-assisted enzymatic extraction of polysaccharide from <i>Corbicula fluminea</i> : Characterization and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2015 , 60, 1113-1121	5.4	74
267	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. <i>Food Hydrocolloids</i> , 2018 , 79, 579-586	10.6	72
266	Synergetic effects of ultrasound and slightly acidic electrolyzed water against <i>Staphylococcus aureus</i> evaluated by flow cytometry and electron microscopy. <i>Ultrasonics Sonochemistry</i> , 2017 , 38, 711-719	8.9	71
265	Ultrasound effects on the degradation kinetics, structure, and antioxidant activity of sea cucumber fucoidan. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1088-95	5.7	69
264	LC-MS/QTOF identification of phytochemicals and the effects of solvents on phenolic constituents and antioxidant activity of baobab (<i>Adansonia digitata</i>) fruit pulp. <i>Food Chemistry</i> , 2019 , 277, 279-288	8.5	69
263	Characterization of aroma-active volatiles in three Chinese bayberry (<i>Myrica rubra</i>) cultivars using GC-MS/olfactometry and an electronic nose combined with principal component analysis. <i>Food Research International</i> , 2015 , 72, 8-15	7	68
262	Ultrasound promotes enzymatic reactions by acting on different targets: Enzymes, substrates and enzymatic reaction systems. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 453-461	7.9	67
261	Effect of high-intensity ultrasound on the physicochemical properties and nanostructure of citrus pectin. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 2028-36	4.3	63
260	Recent advances in gold nanoparticles-based biosensors for food safety detection. <i>Biosensors and Bioelectronics</i> , 2021 , 179, 113076	11.8	61
259	Effect of pH-shifting treatment on structural and functional properties of whey protein isolate and its interaction with (-)-epigallocatechin-3-gallate. <i>Food Chemistry</i> , 2019 , 274, 234-241	8.5	59
258	Ultrasound assisted enzymatic hydrolysis of starch catalyzed by glucoamylase: Investigation on starch properties and degradation kinetics. <i>Carbohydrate Polymers</i> , 2017 , 175, 47-54	10.3	59
257	Analysis of <i>Staphylococcus aureus</i> cell viability, sublethal injury and death induced by synergistic combination of ultrasound and mild heat. <i>Ultrasonics Sonochemistry</i> , 2017 , 39, 101-110	8.9	57
256	Cellulose nanocrystals obtained from office waste paper and their potential application in PET packing materials. <i>Carbohydrate Polymers</i> , 2018 , 181, 376-385	10.3	57

255	Acoustic cavitation assisted extraction of pectin from waste grapefruit peels: A green two-stage approach and its general mechanism. <i>Food Research International</i> , 2017 , 102, 101-110	7	56
254	Edible coating from citrus essential oil-loaded nanoemulsions: physicochemical characterization and preservation performance. <i>RSC Advances</i> , 2016 , 6, 20892-20900	3.7	56
253	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , 2017 , 173, 330-337	10.3	55
252	Disinfection efficacy and mechanism of slightly acidic electrolyzed water on <i>Staphylococcus aureus</i> in pure culture. <i>Food Control</i> , 2016 , 60, 505-510	6.2	55
251	Sulfation of a squid ink polysaccharide and its inhibitory effect on tumor cell metastasis. <i>Carbohydrate Polymers</i> , 2010 , 81, 560-566	10.3	55
250	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2562-2572	11.5	55
249	Understanding the Impact of Nonthermal Plasma on Food Constituents and Microstructure: A Review. <i>Food and Bioprocess Technology</i> , 2018 , 11, 463-486	5.1	52
248	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1379-1394	16.4	52
247	Estimation of growth parameters of <i>Listeria monocytogenes</i> after sublethal heat and slightly acidic electrolyzed water (SAEW) treatment. <i>Food Control</i> , 2017 , 71, 17-25	6.2	51
246	A novel glycosaminoglycan-like polysaccharide from abalone <i>Haliotis discus hannai</i> Ino: purification, structure identification and anticoagulant activity. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 1160-6	7.9	50
245	Fast preparation of RG-I enriched ultra-low molecular weight pectin by an ultrasound accelerated Fenton process. <i>Scientific Reports</i> , 2017 , 7, 541	4.9	48
244	The comparison of ultrasound-assisted thawing, air thawing and water immersion thawing on the quality of slow/fast freezing bighead carp (<i>Aristichthys nobilis</i>) fillets. <i>Food Chemistry</i> , 2020 , 320, 126614	8.5	48
243	Preparation of water-soluble melanin from squid ink using ultrasound-assisted degradation and its anti-oxidant activity. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3680-90	3.3	48
242	Sequence determination of a non-sulfated glycosaminoglycan-like polysaccharide from melanin-free ink of the squid <i>Ommastrephes bartrami</i> by negative-ion electrospray tandem mass spectrometry and NMR spectroscopy. <i>Glycoconjugate Journal</i> , 2008 , 25, 481-92	3	48
241	Inhibition of porcine pancreatic α -amylase activity by chlorogenic acid. <i>Journal of Functional Foods</i> , 2020 , 64, 103587	5.1	48
240	Physicochemical properties, structure and in vitro digestibility on complex of starch with lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf flavonoids. <i>Food Hydrocolloids</i> , 2018 , 81, 191-199	10.6	47
239	Controlled ultrasound treatments modify the morphology and physical properties of rice starch rather than the fine structure. <i>Ultrasonics Sonochemistry</i> , 2019 , 59, 104709	8.9	47
238	Enhancement of the gelation properties of hairtail (<i>Trichiurus haumela</i>) muscle protein with curdlan and transglutaminase. <i>Food Chemistry</i> , 2015 , 176, 115-22	8.5	47

237	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019 , 82, 441-453	2.5	46
236	Depolymerization of fucosylated chondroitin sulfate from sea cucumber, <i>Pearsonothuria graeffei</i> , via ⁶⁰ Co irradiation. <i>Carbohydrate Polymers</i> , 2013 , 93, 604-14	10.3	46
235	Preservation of squid by slightly acidic electrolyzed water ice. <i>Food Control</i> , 2017 , 73, 1483-1489	6.2	46
234	Changes of phenolic acids and antioxidant activities during potherb mustard (<i>Brassica juncea</i> , Coss.) pickling. <i>Food Chemistry</i> , 2008 , 108, 811-7	8.5	46
233	Phenolic Compositions and Antioxidant Activities Differ Significantly among Sorghum Grains with Different Applications. <i>Molecules</i> , 2018 , 23,	4.8	45
232	Efficacy of Chitosan-Gallic Acid Coating on Shelf Life Extension of Refrigerated Pacific Mackerel Fillets. <i>Food and Bioprocess Technology</i> , 2016 , 9, 675-685	5.1	44
231	Valorisation of baobab (<i>Adansonia digitata</i>) seeds by ultrasound assisted extraction of polyphenolics. Optimisation and comparison with conventional methods. <i>Ultrasonics Sonochemistry</i> , 2019 , 52, 257-267	8.9	44
230	Flavonoids from Chinese bayberry leaves induced apoptosis and G1 cell cycle arrest via Erk pathway in ovarian cancer cells. <i>European Journal of Medicinal Chemistry</i> , 2018 , 147, 218-226	6.8	43
229	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves. <i>Journal of Functional Foods</i> , 2016 , 27, 645-654	5.1	43
228	Depolymerized RG-I-enriched pectin from citrus segment membranes modulates gut microbiota, increases SCFA production, and promotes the growth of <i>Bifidobacterium</i> spp., <i>Lactobacillus</i> spp. and <i>Faecalibaculum</i> spp. <i>Food and Function</i> , 2019 , 10, 7828-7843	6.1	43
227	The effect of curdlan on the rheological properties of restructured ribbonfish (<i>Trichiurus</i> spp.) meat gel. <i>Food Chemistry</i> , 2015 , 179, 222-31	8.5	42
226	Formation and optimization of chitosan-nisin microcapsules and its characterization for antibacterial activity. <i>Food Control</i> , 2017 , 72, 43-52	6.2	41
225	Significance of Viable but Nonculturable : Induction, Detection, and Control. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 417-428	3.3	41
224	Comparison of citrus pectin and apple pectin in conjugation with soy protein isolate (SPI) under controlled dry-heating conditions. <i>Food Chemistry</i> , 2020 , 309, 125501	8.5	41
223	A fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated structure alleviates gut microbiota dysbiosis and metabolic syndromes in HFD-fed mice. <i>Food and Function</i> , 2018 , 9, 5371-5380	6.1	41
222	Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108649	5.4	40
221	Properties and structures of commercial polygalacturonase with ultrasound treatment: role of ultrasound in enzyme activation. <i>RSC Advances</i> , 2015 , 5, 107591-107600	3.7	39
220	Synergistic antibacterial effects of ultrasound and thyme essential oils nanoemulsion against <i>Escherichia coli</i> O157:H7. <i>Ultrasonics Sonochemistry</i> , 2020 , 66, 104988	8.9	38

219	Synergistic Effect and Mechanisms of Combining Ultrasound and Pectinase on Pectin Hydrolysis. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1249-1257	5.1	37
218	Effect of chitosan microcapsules loaded with nisin on the preservation of small yellow croaker. <i>Food Control</i> , 2017 , 79, 317-324	6.2	36
217	Fast preparation of rhamnogalacturonan I enriched low molecular weight pectic polysaccharide by ultrasonically accelerated metal-free Fenton reaction. <i>Food Hydrocolloids</i> , 2019 , 95, 551-561	10.6	36
216	Antioxidant and anti-tumor activity of a polysaccharide from freshwater clam, <i>Corbicula fluminea</i> . <i>Food and Function</i> , 2013 , 4, 539-48	6.1	36
215	Rethinking the impact of RG-I mainly from fruits and vegetables on dietary health. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2938-2960	11.5	36
214	Effect of harvest, drying and storage on the bitterness, moisture, sugars, free amino acids and phenolic compounds of jujube fruit (<i>Zizyphus jujuba</i> cv. Junzao). <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 628-634	4.3	35
213	Preparation and characterization of citrus essential oils loaded in chitosan microcapsules by using different emulsifiers. <i>Journal of Food Engineering</i> , 2018 , 217, 108-114	6	35
212	Degradation kinetics and structural characteristics of pectin under simultaneous sonochemical-enzymatic functions. <i>Carbohydrate Polymers</i> , 2016 , 154, 176-85	10.3	35
211	EFFECT OF COOKING STYLES ON THE LIPID OXIDATION AND FATTY ACID COMPOSITION OF GRASS CARP (CTENOPHARYNYODON IDELLUS) FILLET. <i>Journal of Food Biochemistry</i> , 2013 , 37, 212-219	3.3	35
210	Characterization of unusual proanthocyanidins in leaves of bayberry (<i>Myrica rubra</i> Sieb. et Zucc.). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 1622-9	5.7	35
209	Structural characterization of a novel glucan from <i>Achatina fulica</i> and its antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 2344-52	5.7	34
208	Synergistic inactivation and mechanism of thermal and ultrasound treatments against <i>Bacillus subtilis</i> spores. <i>Food Research International</i> , 2019 , 116, 1094-1102	7	34
207	Rethinking the Mechanism of the Health Benefits of Proanthocyanidins: Absorption, Metabolism, and Interaction with Gut Microbiota. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 971-985	16.4	33
206	Identification of a highly sulfated fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated tetrasaccharides units. <i>Carbohydrate Polymers</i> , 2015 , 134, 808-16	10.3	33
205	Advances in conversion of natural biopolymers: A reactive extrusion (REX)Enzyme-combined strategy for starch/protein-based food processing. <i>Trends in Food Science and Technology</i> , 2020 , 99, 167-180	15.3	33
204	Lethal and Sublethal Effect of a Dielectric Barrier Discharge Atmospheric Cold Plasma on <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , 2017 , 80, 928-932	2.5	33
203	Fucosylated chondroitin sulfate oligosaccharides exert anticoagulant activity by targeting at intrinsic tenase complex with low FXII activation: Importance of sulfation pattern and molecular size. <i>European Journal of Medicinal Chemistry</i> , 2017 , 139, 191-200	6.8	33
202	A Multiplex RT-PCR Assay for , and spp. Detection in Raw Milk with Pre-enrichment. <i>Frontiers in Microbiology</i> , 2017 , 8, 989	5.7	33

201	Antioxidant and pancreatic lipase inhibitory effects of flavonoids from different citrus peel extracts: An in vitro study. <i>Food Chemistry</i> , 2020 , 326, 126785	8.5	32
200	Green recovery of pectic polysaccharides from citrus canning processing water. <i>Journal of Cleaner Production</i> , 2017 , 144, 459-469	10.3	31
199	Ultrasound-assisted thawing of mango pulp: Effect on thawing rate, sensory, and nutritional properties. <i>Food Chemistry</i> , 2019 , 286, 576-583	8.5	31
198	Analysis of the tenderisation of jumbo squid (<i>Dosidicus gigas</i>) meat by ultrasonic treatment using response surface methodology. <i>Food Chemistry</i> , 2014 , 160, 219-25	8.5	31
197	Effect of cooking temperatures on protein hydrolysates and sensory quality in crucian carp (<i>Carassius auratus</i>) soup. <i>Journal of Food Science and Technology</i> , 2013 , 50, 542-8	3.3	31
196	Depolymerization of Fucosylated Chondroitin Sulfate with a Modified Fenton-System and Anticoagulant Activity of the Resulting Fragments. <i>Marine Drugs</i> , 2016 , 14,	6	31
195	Formation, characterization and release kinetics of chitosan/EPGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , 2016 , 6, 46686-46695	3.7	31
194	Structure and antioxidant activity of a novel poly-N-acetylhexosamine produced by a medicinal fungus. <i>Carbohydrate Polymers</i> , 2013 , 94, 332-8	10.3	30
193	Interplay of antibiotic resistance and food-associated stress tolerance in foodborne pathogens. <i>Trends in Food Science and Technology</i> , 2020 , 95, 97-106	15.3	30
192	Citrus pectin modified by microfluidization and ultrasonication: Improved emulsifying and encapsulation properties. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105322	8.9	30
191	Time effect on structural and functional properties of whey protein isolate-gum acacia conjugates prepared via Maillard reaction. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4801-4807	4.3	29
190	Effect of dielectric barrier discharge plasma on background microflora and physicochemical properties of tiger nut milk. <i>Food Control</i> , 2019 , 96, 119-127	6.2	29
189	Co-Encapsulation of EGCG and Quercetin in Liposomes for Optimum Antioxidant Activity. <i>Journal of Food Science</i> , 2019 , 84, 111-120	3.4	29
188	Proanthocyanidins from Chinese bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) leaves regulate lipid metabolism and glucose consumption by activating AMPK pathway in HepG2 cells. <i>Journal of Functional Foods</i> , 2017 , 29, 217-225	5.1	28
187	Formation of soy protein isolate (SPI)-citrus pectin (CP) electrostatic complexes under a high-intensity ultrasonic field: Linking the enhanced emulsifying properties to physicochemical and structural properties. <i>Ultrasonics Sonochemistry</i> , 2019 , 59, 104748	8.9	28
186	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , 2020 , 131, 109041	7	28
185	Preceding treatment of non-thermal plasma (NTP) assisted the bactericidal effect of ultrasound on <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2018 , 90, 241-248	6.2	28
184	EPGA and MTGase improve the formation of E[glutamyl] lysine cross-links within hairtail (<i>Trichiurus haumela</i>) surimi protein. <i>Food Chemistry</i> , 2018 , 242, 330-337	8.5	28

183	Dietary squid ink polysaccharides ameliorated the intestinal microflora dysfunction in mice undergoing chemotherapy. <i>Food and Function</i> , 2014 , 5, 2529-35	6.1	28
182	Characteristics of pectinase treated with ultrasound both during and after the immobilization process. <i>Ultrasonics Sonochemistry</i> , 2017 , 36, 1-10	8.9	28
181	Effects of temperature and cultivar on nanostructural changes of water-soluble pectin and chelate-soluble pectin in peaches. <i>Carbohydrate Polymers</i> , 2012 , 87, 816-821	10.3	28
180	Inhibitory kinetics and mechanism of flavonoids from lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf against pancreatic α -amylase. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2589-2596	7.9	28
179	Separating Tocotrienols from Palm Oil by Molecular Distillation. <i>Food Reviews International</i> , 2008 , 24, 376-391	5.5	27
178	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2016 , 147, 1-7	10.3	27
177	Effect of the sulfation pattern of sea cucumber-derived fucoidan oligosaccharides on modulating metabolic syndromes and gut microbiota dysbiosis caused by HFD in mice. <i>Journal of Functional Foods</i> , 2019 , 55, 193-210	5.1	26
176	Dietary Compound Proanthocyanidins from Chinese bayberry (<i>Sieb. et Zucc.</i>) leaves inhibit angiogenesis and regulate cell cycle of cisplatin-resistant ovarian cancer cells via targeting Akt pathway. <i>Journal of Functional Foods</i> , 2018 , 40, 573-581	5.1	26
175	Effect of Chitosan Gallate Coating on the Quality Maintenance of Refrigerated (4 °C) Silver Pomfret (<i>Pampus argentus</i>). <i>Food and Bioprocess Technology</i> , 2016 , 9, 1835-1843	5.1	26
174	Bactericidal action of slightly acidic electrolyzed water against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> via multiple cell targets. <i>Food Control</i> , 2017 , 79, 380-385	6.2	25
173	Molecular size is important for the safety and selective inhibition of intrinsic factor Xase for fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017 , 178, 180-189	10.3	25
172	Recovery of High Value-Added Nutrients from Fruit and Vegetable Industrial Wastewater. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1388-1402	16.4	25
171	Inactivation of <i>Bacillus subtilis</i> and quality assurance in Chinese bayberry (<i>Myrica rubra</i>) juice with ultrasound and mild heat. <i>LWT - Food Science and Technology</i> , 2019 , 108, 113-119	5.4	25
170	Effects of preparation methods on potato microstructure and digestibility: An in vitro study. <i>Food Chemistry</i> , 2016 , 211, 564-9	8.5	25
169	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3117-3128	11.5	25
168	Effectiveness of treatment of iron deficiency anemia in rats with squid ink melanin-Fe. <i>Food and Function</i> , 2014 , 5, 123-8	6.1	25
167	A Critical Review on Superchilling Preservation Technology in Aquatic Product. <i>Journal of Integrative Agriculture</i> , 2014 , 13, 2788-2806	3.2	25
166	Storage Stability of Slightly Acidic Electrolyzed Water and Circulating Electrolyzed Water and Their Property Changes after Application. <i>Journal of Food Science</i> , 2016 , 81, E610-7	3.4	25

165	Structural characterization and anti-proliferative activities of partially degraded polysaccharides from peach gum. <i>Carbohydrate Polymers</i> , 2019 , 203, 193-202	10.3	25
164	Ultrasound improves the decontamination effect of thyme essential oil nanoemulsions against <i>Escherichia coli</i> O157: H7 on cherry tomatoes. <i>International Journal of Food Microbiology</i> , 2021 , 337, 108936	5.8	25
163	Ultrasonic-assisted citrus pectin modification in the bicarbonate-activated hydrogen peroxide system: Chemical and microstructural analysis. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104576	8.9	24
162	Highly Branched RG-I Domain Enrichment Is Indispensable for Pectin Mitigating against High-Fat Diet-Induced Obesity. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8688-8701	5.7	24
161	Sensory evaluation, physicochemical properties and aroma-active profiles in a diverse collection of Chinese bayberry (<i>Myrica rubra</i>) cultivars. <i>Food Chemistry</i> , 2016 , 212, 374-85	8.5	24
160	Physicochemical properties and conformations of water-soluble peach gums via different preparation methods. <i>Food Hydrocolloids</i> , 2019 , 95, 571-579	10.6	24
159	Effects of Plasma-Activated Water and Blanching on Microbial and Physicochemical Properties of Tiger Nuts. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1721-1732	5.1	23
158	Chemical composition and antioxidant activity of Chinese wild raspberry (<i>Rubus hirsutus</i> Thunb.). <i>LWT - Food Science and Technology</i> , 2015 , 60, 1262-1268	5.4	23
157	Combating <i>Staphylococcus aureus</i> and its methicillin resistance gene (<i>mecA</i>) with cold plasma. <i>Science of the Total Environment</i> , 2018 , 645, 1287-1295	10.2	23
156	A systematic characterization of the distribution, biofilm-forming potential and the resistance of the biofilms to the CIP processes of the bacteria in a milk powder processing factory. <i>Food Research International</i> , 2018 , 113, 316-326	7	23
155	Effect of extrusion processing on the microstructure and in vitro digestibility of broken rice. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108835	5.4	23
154	Chemical and Cellular Assays Combined with In Vitro Digestion to Determine the Antioxidant Activity of Flavonoids from Chinese Bayberry (<i>Myrica rubra</i> Sieb. et Zucc.) Leaves. <i>PLoS ONE</i> , 2016 , 11, e0167484	3.7	22
153	Recent advances on the application of UV-LED technology for microbial inactivation: Progress and mechanism. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3501-3527	16.4	22
152	Fucosylated chondroitin sulfate from <i>Isostichopus badiionotus</i> alleviates metabolic syndromes and gut microbiota dysbiosis induced by high-fat and high-fructose diet. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 377-388	7.9	22
151	Effect of ultrasonication and thermal and pressure treatments, individually and combined, on inactivation of <i>Bacillus cereus</i> spores. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 2329-2338	5.7	22
150	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. <i>Carbohydrate Polymers</i> , 2021 , 273, 118616	10.3	22
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