

# Shi-Guo Chen

## List of Publications by Year in Descending Order

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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.

290  
papers

8,577  
citations

48  
h-index

73  
g-index

299  
ext. papers

11,416  
ext. citations

6.8  
avg, IF

6.73  
L-index

#	Paper	IF	Citations
290	Enzyme-extracted raspberry pectin exhibits a high-branched structure and enhanced anti-inflammatory properties than hot acid-extracted pectin.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132387	8.5	3
289	Diagnostic analysis of reactive species in plasma-activated water (PAW): current advances and outlooks. <i>Journal Physics D: Applied Physics</i> , <b>2022</b> , 55, 023002	3	3
288	Extraction and identification of proanthocyanidins from the leaves of persimmon and loquat. <i>Food Chemistry</i> , <b>2022</b> , 372, 130780	8.5	4
287	Mechanical force-induced dispersion of starch nanoparticles and nanoemulsion: Size control, dispersion behaviour, and emulsified stability. <i>Carbohydrate Polymers</i> , <b>2022</b> , 275, 118711	10.3	2
286	Heat-induced conversion of multiscale molecular structure of natural food nutrients: A review. <i>Food Chemistry</i> , <b>2022</b> , 369, 130900	8.5	0
285	Purification and characterization of hypoglycemic peptides from traditional Chinese soy-fermented .. <i>Food and Function</i> , <b>2022</b> ,	6.1	3
284	Changes in egg production, egg quality and egg nutritional values of laying hens in response to dietary supplementation with green tea water extracts. <i>Journal of Applied Animal Research</i> , <b>2022</b> , 50, 254-258	1.7	
283	Castanea mollissima shell polyphenols regulate JAK2 and PPAR $\alpha$ expression to suppress inflammation and lipid accumulation by inhibiting M1 macrophages polarization. <i>Journal of Functional Foods</i> , <b>2022</b> , 92, 105046	5.1	1
282	Conjugation of soy protein isolate (SPI) with pectin: effects of structural modification of the grafting polysaccharide.. <i>Food Chemistry</i> , <b>2022</b> , 387, 132876	8.5	1
281	Cyclodextrin metal-organic framework by ultrasound-assisted rapid synthesis for caffeic acid loading and antibacterial application.. <i>Ultrasonics Sonochemistry</i> , <b>2022</b> , 86, 106003	8.9	1
280	Bacterial Spores <b>2022</b> , 499-516		
279	Enhanced extraction assisted by pressure and ultrasound for targeting RG-I enriched pectin from citrus peel wastes: A mechanistic study. <i>Food Hydrocolloids</i> , <b>2022</b> , 107778	10.6	0
278	Application of a 360-Degree Radiation Thermosonation Technology for the Inactivation of in Milk. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 771770	5.7	1
277	Whey protein isolate-gum Acacia Maillard conjugates as emulsifiers for nutraceutical emulsions: Impact of glycation methods on physicochemical stability and in vitro bioaccessibility of $\beta$ -carotene emulsions.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131706	8.5	2
276	Anti-inflammation effects of highly purified low-Mw RG-I pectins on LPS-activated macrophages. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2021</b> , 26, 100283	3.4	2
275	Protective effects of six different pectic polysaccharides on DSS-induced IBD in mice. <i>Food Hydrocolloids</i> , <b>2021</b> , 127, 107209	10.6	1
274	Novel Accelerated Penetration Extraction for Polyphenol Extraction from Pomegranate Skins: Utilization of Fick's Law. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2021</b> , 9, 3702-3709	8.3	3

273	Transcriptomic analysis reveal differential gene expressions of Escherichia coli O157:H7 under ultrasonic stress. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 71, 105418	8.9	5
272	Recent advances in understanding the effect of acid-adaptation on the cross-protection to food-related stress of common foodborne pathogens. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-18	11.5	6
271	Physicochemical and macromolecule properties of RG-I enriched pectin from citrus wastes by manosonication extraction. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 176, 332-341	7.9	10
270	Antibacterial mechanism of ultrasound against Escherichia coli: Alterations in membrane microstructures and properties. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 73, 105509	8.9	14
269	Recent advances in gold nanoparticles-based biosensors for food safety detection. <i>Biosensors and Bioelectronics</i> , <b>2021</b> , 179, 113076	11.8	61
268	Xanthan gum-assisted fabrication of stable emulsion-based oleogel structured with gelatin and proanthocyanidins. <i>Food Hydrocolloids</i> , <b>2021</b> , 115, 106596	10.6	8
267	Informative and corrective responsive packaging: Advances in farm-to-fork monitoring and remediation of food quality and safety. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 5258-5282	16.4	3
266	Sonodynamic antimicrobial chemotherapy: An emerging alternative strategy for microbial inactivation. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 75, 105591	8.9	9
265	High pressure processing accelerated the release of RG-I pectic polysaccharides from citrus peel. <i>Carbohydrate Polymers</i> , <b>2021</b> , 263, 118005	10.3	5
264	Proanthocyanidins from Chinese berry leaves modified the physicochemical properties and digestive characteristic of rice starch. <i>Food Chemistry</i> , <b>2021</b> , 335, 127666	8.5	21
263	Citrus pectin modified by microfluidization and ultrasonication: Improved emulsifying and encapsulation properties. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105322	8.9	30
262	Enhanced adsorption of Congo red using chitin suspension after sonoenzymolysis. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105327	8.9	13
261	Stress Resistance and Pathogenicity of Nonthermal-Plasma-Induced Viable-but-Nonculturable Staphylococcus aureus through Energy Suppression, Oxidative Stress Defense, and Immune-Escape Mechanisms. <i>Applied and Environmental Microbiology</i> , <b>2021</b> , 87,	4.8	7
260	Ultrasound improves the decontamination effect of thyme essential oil nanoemulsions against Escherichia coli O157: H7 on cherry tomatoes. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 337, 108936	5.8	25
259	The diagnostic tools for viable but nonculturable pathogens in the food industry: Current status and future prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 2146-2175	16.4	8
258	Co-extrusion of proanthocyanins from Chinese bayberry leaves modifies the physicochemical properties as well as the in vitro digestion of restructured rice. <i>Food Structure</i> , <b>2021</b> , 27, 100182	4.3	1
257	Dietary pectic substances enhance gut health by its polycomponent: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 2015-2039	16.4	11
256	Simultaneous Extraction and Depolymerization of Condensed Tannins from Chinese Bayberry Leaves for Improved Bioavailability and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 11292-11302	5.7	2

255	Integration of transcriptomic and proteomic approaches unveils the molecular mechanism of membrane disintegration in Escherichia coli O157:H7 with ultrasonic treatment. <i>Science of the Total Environment</i> , <b>2021</b> , 791, 148366	10.2	3
254	Proteomic response and molecular regulatory mechanisms of Bacillus cereus spores under ultrasound treatment. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 78, 105732	8.9	1
253	Cyclodextrin-metal-organic frameworks (CD-MOFs): main aspects and perspectives in food applications. <i>Current Opinion in Food Science</i> , <b>2021</b> , 41, 8-15	9.8	2
252	Bifunctional FeO nanoparticles as magnet and inducer in bioextruded fabrication of starch-based composite with hierarchical pore architecture. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 190, 876-886	7.9	0
251	High-intensity ultrasound processing of baobab fruit pulp: Effect on quality, bioactive compounds, and inhibitory potential on the activity of $\alpha$ -amylase and $\beta$ -glucosidase. <i>Food Chemistry</i> , <b>2021</b> , 361, 130144	8.5	4
250	A comprehensive review of cereal germ and its lipids: Chemical composition, multi-objective process and functional application. <i>Food Chemistry</i> , <b>2021</b> , 362, 130066	8.5	3
249	Manosonication assisted extraction and characterization of pectin from different citrus peel wastes. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 106952	10.6	7
248	Bacterial spore inactivation by non-thermal technologies: resistance and inactivation mechanisms. <i>Current Opinion in Food Science</i> , <b>2021</b> , 42, 31-36	9.8	7
247	Emerging chitosan-essential oil films and coatings for food preservation - A review of advances and applications. <i>Carbohydrate Polymers</i> , <b>2021</b> , 273, 118616	10.3	22
246	Ultrasound for pectinase modification: an investigation into potential mechanisms. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 4636-4642	4.3	4
245	Cold Plasma-Based Hurdle Interventions: New Strategies for Improving Food Safety. <i>Food Engineering Reviews</i> , <b>2020</b> , 12, 321-332	6.5	18
244	Physicochemical and Digestion Properties of Potato Starch Were Modified by Complexing with Grape Seed Proanthocyanidins. <i>Molecules</i> , <b>2020</b> , 25,	4.8	15
243	Hurdle enhancement of acidic electrolyzed water antimicrobial efficacy on Bacillus cereus spores using ultrasonication. <i>Applied Microbiology and Biotechnology</i> , <b>2020</b> , 104, 4505-4513	5.7	10
242	Mechanism of nicotine degradation and adsorption by a nano-TiO <sub>2</sub> engineered reduced graphene oxide composite in light variant conditions. <i>Catalysis Science and Technology</i> , <b>2020</b> , 10, 2797-2809	5.5	10
241	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> , <b>2020</b> , 99, 167-180	15.3	33
240	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> , <b>2020</b> , 68, 8688-8701	5.7	24
239	Manosonication extraction of RG-I pectic polysaccharides from citrus waste: Optimization and kinetics analysis. <i>Carbohydrate Polymers</i> , <b>2020</b> , 235, 115982	10.3	19
238	Synergistic antibacterial effects of ultrasound and thyme essential oils nanoemulsion against Escherichia coli O157:H7. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 66, 104988	8.9	38

237	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , <b>2020</b> , 131, 109041	7	28
236	Ultrasound-assisted adsorption/desorption for the enrichment and purification of flavonoids from baobab ( <i>Adansonia digitata</i> ) fruit pulp. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 65, 104980	8.9	20
235	Change in physicochemical characteristics and volatile compounds during different stage of banana ( <i>Musa nana</i> Lour vs. Dwarf Cavendish) ripening. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 2040-2050	2.8	5
234	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> , <b>2020</b> , 320, 126614	8.5	48
233	Antioxidant and pancreatic lipase inhibitory effects of flavonoids from different citrus peel extracts: An in vitro study. <i>Food Chemistry</i> , <b>2020</b> , 326, 126785	8.5	32
232	Assembly of Oil-Based Microcapsules Coated with Proanthocyanidins as a Novel Carrier for Hydrophobic Active Compounds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 5715-5722	5.7	4
231	Ultrasound enhanced the binding ability of chitinase onto chitin: From an AFM insight. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 67, 105117	8.9	2
230	Effect of anion type on enzymatic hydrolysis of starch-(thermostable $\alpha$ -amylase)-calcium system in a low-moisture solid microenvironment of bioextrusion. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116331	10.3	1
229	Manothermosonication (MTS) treatment by a continuous-flow system: Effects on the degradation kinetics and microstructural characteristics of citrus pectin. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 63, 104973	8.9	14
228	Proteomic responses of spores of <i>Bacillus subtilis</i> to thermosonication involve large-scale alterations in metabolic pathways. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104992	8.9	8
227	Inhibition of porcine pancreatic $\alpha$ -amylase activity by chlorogenic acid. <i>Journal of Functional Foods</i> , <b>2020</b> , 64, 103587	5.1	48
226	Molecular regulatory mechanisms of <i>Escherichia coli</i> O157:H7 in response to ultrasonic stress revealed by proteomic analysis. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 61, 104835	8.9	6
225	Nonthermal Plasma Induces the Viable-but-Nonculturable State in <i>Staphylococcus aureus</i> via Metabolic Suppression and the Oxidative Stress Response. <i>Applied and Environmental Microbiology</i> , <b>2020</b> , 86,	4.8	20
224	Manothermosonication: Inactivation and effects on soymilk enzymes. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104961	8.9	4
223	Antibacterial applications of metal-organic frameworks and their composites. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1397-1419	16.4	95
222	Study on the mechanism of ultrasound-accelerated enzymatic hydrolysis of starch: Analysis of ultrasound effect on different objects. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 148, 493-500	7.9	12
221	Interplay of antibiotic resistance and food-associated stress tolerance in foodborne pathogens. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 95, 97-106	15.3	30
220	Physicochemical and digestibility characterisation of maize starch $\alpha$ -D-glucuronic acid complexes. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 121, 108857	5.4	17

219	The preservation effect of CGA-Gel combined with partial freezing on sword prawn ( <i>Parapenaeopsis hardwickii</i> ). <i>Food Chemistry</i> , <b>2020</b> , 313, 126078	8.5	7
218	Enhancement of chitin suspension hydrolysis by a combination of ultrasound and chitinase. <i>Carbohydrate Polymers</i> , <b>2020</b> , 231, 115669	10.3	20
217	Effect of extrusion processing on the microstructure and in vitro digestibility of broken rice. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 119, 108835	5.4	23
216	The application of plasma-activated water combined with mild heat for the decontamination of <i>Bacillus cereus</i> spores in rice ( <i>Oryza sativa</i> L. ssp. japonica). <i>Journal Physics D: Applied Physics</i> , <b>2020</b> , 53, 064003	3	18
215	High-performance liquid chromatography (HPLC)-fluorescence method for determination of bisphenol A diglycidyl ether (BADGE) and its derivatives in canned foods. <i>Science of the Total Environment</i> , <b>2020</b> , 710, 134975	10.2	11
214	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> , <b>2020</b> , 19, 3501-3527	16.4	22
213	In vitro inhibitory effects of Chinese bayberry ( <i>Myrica rubra</i> Sieb. et Zucc.) leaves proanthocyanidins on pancreatic $\alpha$ -amylase and their interaction. <i>Bioorganic Chemistry</i> , <b>2020</b> , 101, 104029	5.1	10
212	Inhibition mechanism of ferulic acid against $\alpha$ -amylase and $\beta$ -glucosidase. <i>Food Chemistry</i> , <b>2020</b> , 317, 126346	8.5	80
211	Valorisation of Potato ( <i>Solanum tuberosum</i> ) Peel Waste: Extraction of Fibre, Monosaccharides and Uronic Acids. <i>Waste and Biomass Valorization</i> , <b>2020</b> , 11, 2123-2128	3.2	3
210	Binding affinity and antioxidant activity of the complex of (-)-epigallocatechin-3-gallate and whey protein isolate: Effect of ultrasound pretreatment. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13081	2.4	6
209	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> , <b>2020</b> , 117, 108649	5.4	40
208	Comparison of citrus pectin and apple pectin in conjugation with soy protein isolate (SPI) under controlled dry-heating conditions. <i>Food Chemistry</i> , <b>2020</b> , 309, 125501	8.5	41
207	Rethinking the impact of RG-I mainly from fruits and vegetables on dietary health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 2938-2960	11.5	36
206	Ultrasonic modification of pectin for enhanced 2-furfurylthiol encapsulation: process optimization and mechanisms. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 110-118	4.3	9
205	Recovery of High Value-Added Nutrients from Fruit and Vegetable Industrial Wastewater. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 1388-1402	16.4	25
204	A hurdle approach of acidic electrolyzed water simultaneous with ultrasound to inactivate <i>Bacillus cereus</i> . <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14148	2.1	4
203	Effects of Plasma-Activated Water and Blanching on Microbial and Physicochemical Properties of Tiger Nuts. <i>Food and Bioprocess Technology</i> , <b>2019</b> , 12, 1721-1732	5.1	23
202	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> , <b>2019</b> , 59, 104748	8.9	28

201	Ultrasound pretreatment enhances the inhibitory effects of nisin/carvacrol against germination, outgrowth and vegetative growth of spores of <i>Bacillus subtilis</i> ATCC6633 in laboratory medium and milk: Population and single-cell analysis. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 311, 108329	5.8	8
200	Ultrasound-assisted fast preparation of low molecular weight fucosylated chondroitin sulfate with antitumor activity. <i>Carbohydrate Polymers</i> , <b>2019</b> , 209, 82-91	10.3	13
199	Efficacy of shape-monitored reduced graphene oxide-copper nanohybrids: anti-bacterial attributes for food safety and dye degradation studies. <i>New Journal of Chemistry</i> , <b>2019</b> , 43, 662-674	3.6	8
198	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> , <b>2019</b> , 18, 971-985	16.4	33
197	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> , <b>2019</b> , 108, 113-119	5.4	25
196	Determination of $\gamma$ -aminobutyric acid (GABA) in jujube fruit ( <i>Ziziphus jujuba</i> Mill.). <i>CYTA - Journal of Food</i> , <b>2019</b> , 17, 158-162	2.3	4
195	Turbidity, antioxidant compounds, color, and dynamics of clarification of bayberry juice using various polysaccharide-based clarifying agents. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13980	2.1	2
194	Stress tolerance of <i>Staphylococcus aureus</i> with different antibiotic resistance profiles. <i>Microbial Pathogenesis</i> , <b>2019</b> , 133, 103549	3.8	20
193	Comparison of Low-Molecular-Weight Heparins Prepared From Ovine Heparins With Enoxaparin. <i>Clinical and Applied Thrombosis/Hemostasis</i> , <b>2019</b> , 25, 1076029619840701	3.3	3
192	Ultrasonic-assisted citrus pectin modification in the bicarbonate-activated hydrogen peroxide system: Chemical and microstructural analysis. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104576	8.9	24
191	Major Differences between the Self-Assembly and Seeding Behavior of Heparin-Induced and in Vitro Phosphorylated Tau and Their Modulation by Potential Inhibitors. <i>ACS Chemical Biology</i> , <b>2019</b> , 14, 1363-1379	4.9	21
190	Inhibitory mechanism of novel allosteric inhibitor, Chinese bayberry ( <i>Myrica rubra</i> Sieb. et Zucc.) leaves proanthocyanidins against $\beta$ -glucosidase. <i>Journal of Functional Foods</i> , <b>2019</b> , 56, 286-294	5.1	18
189	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 441-453	2.5	46
188	Developing a new spoilage potential algorithm and identifying spoilage volatiles in small yellow croaker ( <i>Larimichthys polyactis</i> ) under vacuum packaging condition. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 106, 209-217	5.4	13
187	Juices processing characteristics of Chinese bayberry from different cultivars. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 404-411	3.2	5
186	Volatile compounds and antioxidant properties of pickled and dried mustard as influenced by different cooking methods. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13918	2.1	2
185	Development of low molecular weight heparin by HO/ascorbic acid with ultrasonic power and its anti-metastasis property. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 133, 101-109	7.9	12
184	Analysis of <i>Bacillus cereus</i> cell viability, sublethal injury, and death induced by mild thermal treatment. <i>Journal of Food Safety</i> , <b>2019</b> , 39, e12581	2	8

183	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> , <b>2019</b> , 99, 4801-4807	4.3	29
182	Ultrasound-assisted thawing of mango pulp: Effect on thawing rate, sensory, and nutritional properties. <i>Food Chemistry</i> , <b>2019</b> , 286, 576-583	8.5	31
181	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> , <b>2019</b> , 55, 193-210	5.1	26
180	Activation and conformational changes of chitinase induced by ultrasound. <i>Food Chemistry</i> , <b>2019</b> , 285, 355-362	8.5	11
179	Detection and Quantification of Viable but Non-culturable. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 2920	5.7	21
178	The microstructure of starchy food modulates its digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 3117-3128	11.5	25
177	Fast preparation of rhamnogalacturonan I enriched low molecular weight pectic polysaccharide by ultrasonically accelerated metal-free Fenton reaction. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 551-561	10.6	36
176	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> , <b>2019</b> , 274, 234-241	8.5	59
175	Characterizing the phenolic constituents of baobab ( <i>Adansonia digitata</i> ) fruit shell by LC-MS/QTOF and their in vitro biological activities. <i>Science of the Total Environment</i> , <b>2019</b> , 694, 133387	10.2	18
174	Fabrication of (-)-epigallocatechin-3-gallate carrier based on glycosylated whey protein isolate obtained by ultrasound Maillard reaction. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104678	8.9	16
173	Thermosonication damages the inner membrane of <i>Bacillus subtilis</i> spores and impels their inactivation. <i>Food Research International</i> , <b>2019</b> , 125, 108514	7	15
172	Ultrasound Treatment on Stability of Total and Individual Anthocyanin Extraction from Blueberry Pomace: Optimization and Comparison. <i>Molecules</i> , <b>2019</b> , 24,	4.8	7
171	Controlled ultrasound treatments modify the morphology and physical properties of rice starch rather than the fine structure. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 59, 104709	8.9	47
170	Highly purified fucosylated chondroitin sulfate oligomers with selective intrinsic factor Xase complex inhibition. <i>Carbohydrate Polymers</i> , <b>2019</b> , 222, 115025	10.3	10
169	Modeling the Inactivation of in Tiger Nut Milk Treated with Cold Atmospheric Pressure Plasma. <i>Journal of Food Protection</i> , <b>2019</b> , 82, 1828-1836	2.5	6
168	Magnetic (Zn-St)Fe (= 1, 2, 3, 4) Framework of Macro-Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 43553-43562	9.5	8
167	Modelling the physical properties change of canned glutinous rice porridge during cooking.. <i>RSC Advances</i> , <b>2019</b> , 9, 5521-5529	3.7	0
166	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> , <b>2019</b> , 10, 7828-7843	6.1	43



165	What is new in lysozyme research and its application in food industry? A review. <i>Food Chemistry</i> , <b>2019</b> , 274, 698-709	8.5	84
164	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> in milk by different processing sequences of ultrasound and heat. <i>Journal of Food Safety</i> , <b>2019</b> , 39, e12614	2	8
163	<i>Acinetobacter</i> as a potentially important producer of urocanic acid in chub mackerel, a histidine metabolite of emerging health concern. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 825-835	3.4	5
162	Preparation of low molecular weight heparin using an ultrasound-assisted Fenton-system. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 52, 184-192	8.9	7
161	Fucosylated chondroitin sulfate from <i>Isostichopus badionotus</i> alleviates metabolic syndromes and gut microbiota dysbiosis induced by high-fat and high-fructose diet. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 377-388	7.9	22
160	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> , <b>2019</b> , 103, 2329-2338	5.7	22
159	Novel antibacterial modalities against methicillin resistant derived from plants. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, S153-S161	11.5	13
158	Pectic oligosaccharides hydrolyzed from citrus canning processing water by Fenton reaction and their antiproliferation potentials. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 124, 1025-1032	7.9	14
157	Valorisation of baobab ( <i>Adansonia digitata</i> ) seeds by ultrasound assisted extraction of polyphenolics. Optimisation and comparison with conventional methods. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 52, 257-267	8.9	44
156	Manothermosonication: Inactivation of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> . <i>Journal of Food Engineering</i> , <b>2019</b> , 246, 16-24	6	15
155	Synergistic inactivation and mechanism of thermal and ultrasound treatments against <i>Bacillus subtilis</i> spores. <i>Food Research International</i> , <b>2019</b> , 116, 1094-1102	7	34
154	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> , <b>2019</b> , 277, 279-288	8.5	69
153	Structural characterization and anti-proliferative activities of partially degraded polysaccharides from peach gum. <i>Carbohydrate Polymers</i> , <b>2019</b> , 203, 193-202	10.3	25
152	Effect of dielectric barrier discharge plasma on background microflora and physicochemical properties of tiger nut milk. <i>Food Control</i> , <b>2019</b> , 96, 119-127	6.2	29
151	Physicochemical properties and conformations of water-soluble peach gums via different preparation methods. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 571-579	10.6	24
150	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2562-2572	11.5	55
149	Co-Encapsulation of EGCG and Quercetin in Liposomes for Optimum Antioxidant Activity. <i>Journal of Food Science</i> , <b>2019</b> , 84, 111-120	3.4	29
148	Preceding treatment of non-thermal plasma (NTP) assisted the bactericidal effect of ultrasound on <i>Staphylococcus aureus</i> . <i>Food Control</i> , <b>2018</b> , 90, 241-248	6.2	28

147	Physicochemical properties, structure and in vitro digestibility on complex of starch with lotus ( <i>Nelumbo nucifera</i> Gaertn.) leaf flavonoids. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 191-199	10.6	47
146	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> , <b>2018</b> , 147, 218-226	6.8	43
145	Thermal inactivation kinetics of <i>Bacillus cereus</i> in Chinese rice wine and in simulated media based on wine components. <i>Food Control</i> , <b>2018</b> , 89, 308-313	6.2	13
144	Understanding the Impact of Nonthermal Plasma on Food Constituents and Microstructure: A Review. <i>Food and Bioprocess Technology</i> , <b>2018</b> , 11, 463-486	5.1	52
143	Characterization of volatile compounds in pickled and dried mustard ( <i>Brassica juncea</i> , Coss.) using optimal HS-SPME-GC-MS. <i>CYTA - Journal of Food</i> , <b>2018</b> , 16, 331-339	2.3	5
142	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for <i>Escherichia Coli</i> Inactivation in Apple Juice. <i>Journal of Food Science</i> , <b>2018</b> , 83, 401-408	3.4	89
141	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> , <b>2018</b> , 40, 573-581	5.1	26
140	Full recovery of value-added compounds from citrus canning processing water. <i>Journal of Cleaner Production</i> , <b>2018</b> , 176, 959-965	10.3	11
139	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 1281-1292	7.9	101
138	HTLC: A Viable Approach to Fast LC of Biogenic Amines in Food with Legacy Equipment. <i>Chromatographia</i> , <b>2018</b> , 81, 1097-1102	2.1	2
137	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. <i>Carbohydrate Polymers</i> , <b>2018</b> , 193, 144-152	10.3	80
136	Development of an analytical method for uronic acid isomers in fish based on reactive extraction cleanup and chaotropic chromatography techniques. <i>Journal of Chromatography A</i> , <b>2018</b> , 1548, 44-50	4.5	5
135	Predictive modeling of microbial single cells: A review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 711-725	11.5	4
134	Formation of hydrogels based on chitosan/alginate for the delivery of lysozyme and their antibacterial activity. <i>Food Chemistry</i> , <b>2018</b> , 240, 361-369	8.5	110
133	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> , <b>2018</b> , 98, 628-634	4.3	35
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131	Structural elucidation of fucosylated chondroitin sulfates from sea cucumber using FTICR-MS/MS. <i>European Journal of Mass Spectrometry</i> , <b>2018</b> , 24, 157-167	1.1	14
130	Preparation and characterization of citrus essential oils loaded in chitosan microcapsules by using different emulsifiers. <i>Journal of Food Engineering</i> , <b>2018</b> , 217, 108-114	6	35

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126	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> , <b>2018</b> , 113, 316-326	7	23
125	Application of atmospheric cold plasma-activated water (PAW) ice for preservation of shrimps ( <i>Metapenaeus ensis</i> ). <i>Food Control</i> , <b>2018</b> , 94, 307-314	6.2	75
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122	Degradation of carboxymethylcellulose using ultrasound and $\alpha$ -glucanase: Pathways, kinetics and hydrolysates' properties. <i>Carbohydrate Polymers</i> , <b>2018</b> , 201, 514-521	10.3	10
121	Pectin from Citrus Canning Wastewater as Potential Fat Replacer in Ice Cream. <i>Molecules</i> , <b>2018</b> , 23,	4.8	19
120	Ultrasound promotes enzymatic reactions by acting on different targets: Enzymes, substrates and enzymatic reaction systems. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 119, 453-461	7.9	67
119	Evaluation of colorimetric methods for quantification of citrus flavonoids to avoid misuse. <i>Analytical Methods</i> , <b>2018</b> , 10, 2575-2587	3.2	21
118	Structure of northern snakehead ( <i>Channa argus</i> ) meat: Effects of freezing method and frozen storage. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1166-1179	3	9
117	Tungsten doped hydroxyapatite processed at different temperatures: dielectric behaviour and anti-microbial properties. <i>New Journal of Chemistry</i> , <b>2018</b> , 42, 16948-16959	3.6	5
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110	A study of ice crystal development in hairtail samples during different freezing processes by cryosectioning versus cryosubstitution method. <i>International Journal of Refrigeration</i> , <b>2018</b> , 87, 39-46	3.8	17
109	Application of biopolymers for improving the glass transition temperature of hairtail fish meat. <i>Journal of the Science of Food and Agriculture</i> , <b>2018</b> , 98, 1437-1443	4.3	4
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106	Numerical Simulation of Water Absorption and Swelling in Dehulled Barley Grains during Canned Porridge Cooking. <i>Processes</i> , <b>2018</b> , 6, 230	2.9	3
105	Shelf-life prediction of strawberry at different temperatures during storage using kinetic analysis and model development. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13693	2.1	7
104	Quality evaluation based on fractal dimension and biochemical changes for hairtail ( <i>Trichiurus Haumela</i> ) samples subjected to multiple freeze-thaw cycles. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2328-2338	3	4
103	Ultrasound-Induced O157:H7 Cell Death Exhibits Physical Disruption and Biochemical Apoptosis. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 2486	5.7	20
102	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> , <b>2018</b> , 9, 5371-5380	6.1	41
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98	Identification of bitter compounds from dried fruit of <i>Ziziphus jujuba</i> cv. Junzao. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S26-S35	3	11
97	Inhibitory effect of proanthocyanidins from Chinese bayberry ( <i>Myrica rubra</i> Sieb. et Zucc.) leaves on the lipid oxidation in an emulsion system. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 80, 517-522	5.4	8
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95	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> , <b>2017</b> , 79, 380-385	6.2	25
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88	Inactivation mechanisms of non-thermal plasma on microbes: A review. <i>Food Control</i> , <b>2017</b> , 75, 83-91	6.2	235
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