Yukun Huang

List of Publications by Year in descending order

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ΥΠΚΠΝ ΗΠΑΝΟ

#	Article	IF	CITATIONS
1	Recent Developments in Food Packaging Based on Nanomaterials. Nanomaterials, 2018, 8, 830.	4.1	173
2	Selection and Characterization of Aptamers against Salmonella typhimurium Using Whole-Bacterium Systemic Evolution of Ligands by Exponential Enrichment (SELEX). Journal of Agricultural and Food Chemistry, 2013, 61, 3229-3234.	5.2	144
3	Selection and Identification of a DNA Aptamer Targeted to Vibrio parahemolyticus. Journal of Agricultural and Food Chemistry, 2012, 60, 4034-4038.	5.2	129
4	Recent developments in molecular docking technology applied in food science: a review. International Journal of Food Science and Technology, 2020, 55, 33-45.	2.7	117
5	Selection and characterization of DNA aptamers against Staphylococcus aureus enterotoxin C1. Food Chemistry, 2015, 166, 623-629.	8.2	72
6	Impedimetric aptamer-based determination of the mold toxin fumonisin B1. Mikrochimica Acta, 2015, 182, 1709-1714.	5.0	52
7	A multicolor time-resolved fluorescence aptasensor for the simultaneous detection of multiplex Staphylococcus aureus enterotoxins in the milk. Biosensors and Bioelectronics, 2015, 74, 170-176.	10.1	50
8	Selection and characterization of single stranded DNA aptamers recognizing fumonisin B1. Mikrochimica Acta, 2014, 181, 1317-1324.	5.0	44
9	Selection, identification and application of a DNA aptamer against Staphylococcus aureus enterotoxin A. Analytical Methods, 2014, 6, 690-697.	2.7	42
10	Gold Nanoparticle-Based Fluorescence Resonance Energy Transfer Aptasensor for Ochratoxin A Detection. Analytical Letters, 2012, 45, 714-723.	1.8	41
11	Simultaneous detection of Staphylococcus aureus and Salmonella typhimurium using multicolor time-resolved fluorescence nanoparticles as labels. International Journal of Food Microbiology, 2016, 237, 172-179.	4.7	37
12	Characterization of insoluble dietary fiber from three food sources and their potential hypoglycemic and hypolipidemic effects. Food and Function, 2021, 12, 6576-6587.	4.6	35
13	Selection, identification, and application of dual DNA aptamers against Shigella sonnei. Analytical Methods, 2015, 7, 3625-3631.	2.7	20
14	Colorimetric method for Salmonella spp. detection based on peroxidase-like activity of Cu(II)-rGO nanoparticles and PCR. Analytical Biochemistry, 2021, 615, 114068.	2.4	19
15	Selection and characterization, application of a DNA aptamer targeted to Streptococcus pyogenes in cooked chicken. Analytical Biochemistry, 2018, 551, 37-42.	2.4	16
16	Sensitive colorimetric detection of <i>Salmonella enteric</i> serovar typhimurium based on a gold nanoparticle conjugated bifunctional oligonucleotide probe and aptamer. Journal of Food Safety, 2018, 38, e12482.	2.3	14
17	Polysaccharide selection and mechanism for prevention of protein–polyphenol haze formation in beverages. Journal of Food Science, 2020, 85, 3776-3785.	3.1	12
18	Improving the detection limit of Salmonella colorimetry using long ssDNA of asymmetric-PCR and non-functionalized AuNPs. Analytical Biochemistry, 2021, 626, 114229.	2.4	11

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19	A novel colorimetric aptasensor for sensitive tetracycline detection based on the peroxidase-like activity of Fe3O4@Cu nanoparticles and "sandwich―oligonucleotide hybridization. Mikrochimica Acta, 2022, 189, 86.	5.0	11
20	Size-Controlled Synthesis of Carboxyl-Functionalized Magnetite Particles: Effects of Molecular Weight of the Polymer and Aging. ACS Omega, 2018, 3, 17904-17913.	3.5	10
21	Homogeneous time-resolved fluorescence assay for the detection of ricin using an aptamer immobilized on europium-doped KGdF4 nanoparticles and graphene oxide as a quencher. Mikrochimica Acta, 2015, 182, 1035-1043.	5.0	9
22	A new strategy for the construction of β-cyclodextrin-based magnetic nanocarriers: a molecular docking technique. New Journal of Chemistry, 2019, 43, 4282-4290.	2.8	9
23	A time-resolved luminescence aptasensor of ofloxacin based on rolling circle amplification and magnetic separation. Analytical and Bioanalytical Chemistry, 2020, 412, 4555-4563.	3.7	9
24	Simultaneous determination of eight biogenic amines in the traditional Chinese condiment Pixian Douban using UHPLC–MS/MS. Food Chemistry, 2021, 353, 129423.	8.2	9
25	Determination of aflatoxin B1 in <i>Pixian Douban</i> based on aptamer magnetic solid-phase extraction. RSC Advances, 2022, 12, 19528-19536.	3.6	9
26	A sensitive aptasensor based on rolling circle amplification and G-rich ssDNA/terbium (III) luminescence enhancement for ofloxacin detection in food. Talanta, 2021, 235, 122783.	5.5	7
27	Changes in the properties of Radix Aconiti Lateralis Preparata (Fuzi, processed aconite roots) starch during processing. Journal of Food Science and Technology, 2019, 56, 24-29.	2.8	6
28	Discrimination of <i>Zanthoxylum bungeanum</i> Maxim through volatile aroma compounds analysis with artificial neural network. Journal of Food Biochemistry, 2021, 45, e13621.	2.9	4