

Yukun Huang

List of Publications by Year in descending order

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28
papers

1,111
citations

623734

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501196

28
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docs citations

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times ranked

1311
citing authors

#	ARTICLE	IF	CITATIONS
1	A novel colorimetric aptasensor for sensitive tetracycline detection based on the peroxidase-like activity of Fe ₃ O ₄ @Cu nanoparticles and "sandwich" oligonucleotide hybridization. <i>Mikrochimica Acta</i> , 2022, 189, 86.	5.0	11
2	Determination of aflatoxin B1 in <i>Pixian Douban</i> based on aptamer magnetic solid-phase extraction. <i>RSC Advances</i> , 2022, 12, 19528-19536.	3.6	9
3	Colorimetric method for <i>Salmonella</i> spp. detection based on peroxidase-like activity of Cu(II)-rGO nanoparticles and PCR. <i>Analytical Biochemistry</i> , 2021, 615, 114068.	2.4	19
4	Discrimination of <i>Zanthoxylum bungeanum</i> Maxim through volatile aroma compounds analysis with artificial neural network. <i>Journal of Food Biochemistry</i> , 2021, 45, e13621.	2.9	4
5	Simultaneous determination of eight biogenic amines in the traditional Chinese condiment Pixian Douban using UHPLC-MS/MS. <i>Food Chemistry</i> , 2021, 353, 129423.	8.2	9
6	Improving the detection limit of <i>Salmonella</i> colorimetry using long ssDNA of asymmetric-PCR and non-functionalized AuNPs. <i>Analytical Biochemistry</i> , 2021, 626, 114229.	2.4	11
7	A sensitive aptasensor based on rolling circle amplification and G-rich ssDNA/terbium (III) luminescence enhancement for ofloxacin detection in food. <i>Talanta</i> , 2021, 235, 122783.	5.5	7
8	Characterization of insoluble dietary fiber from three food sources and their potential hypoglycemic and hypolipidemic effects. <i>Food and Function</i> , 2021, 12, 6576-6587.	4.6	35
9	Recent developments in molecular docking technology applied in food science: a review. <i>International Journal of Food Science and Technology</i> , 2020, 55, 33-45.	2.7	117
10	Polysaccharide selection and mechanism for prevention of protein-polyphenol haze formation in beverages. <i>Journal of Food Science</i> , 2020, 85, 3776-3785.	3.1	12
11	A time-resolved luminescence aptasensor of ofloxacin based on rolling circle amplification and magnetic separation. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 4555-4563.	3.7	9
12	A new strategy for the construction of β -cyclodextrin-based magnetic nanocarriers: a molecular docking technique. <i>New Journal of Chemistry</i> , 2019, 43, 4282-4290.	2.8	9
13	Changes in the properties of <i>Radix Aconiti Lateralis Preparata</i> (Fuji, processed aconite roots) starch during processing. <i>Journal of Food Science and Technology</i> , 2019, 56, 24-29.	2.8	6
14	Selection and characterization, application of a DNA aptamer targeted to <i>Streptococcus pyogenes</i> in cooked chicken. <i>Analytical Biochemistry</i> , 2018, 551, 37-42.	2.4	16
15	Size-Controlled Synthesis of Carboxyl-Functionalized Magnetite Particles: Effects of Molecular Weight of the Polymer and Aging. <i>ACS Omega</i> , 2018, 3, 17904-17913.	3.5	10
16	Recent Developments in Food Packaging Based on Nanomaterials. <i>Nanomaterials</i> , 2018, 8, 830.	4.1	173
17	Sensitive colorimetric detection of <i>Salmonella enteric</i> serovar typhimurium based on a gold nanoparticle conjugated bifunctional oligonucleotide probe and aptamer. <i>Journal of Food Safety</i> , 2018, 38, e12482.	2.3	14
18	Simultaneous detection of <i>Staphylococcus aureus</i> and <i>Salmonella typhimurium</i> using multicolor time-resolved fluorescence nanoparticles as labels. <i>International Journal of Food Microbiology</i> , 2016, 237, 172-179.	4.7	37

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19	A multicolor time-resolved fluorescence aptasensor for the simultaneous detection of multiplex <i>Staphylococcus aureus</i> enterotoxins in the milk. <i>Biosensors and Bioelectronics</i> , 2015, 74, 170-176.	10.1	50
20	Selection, identification, and application of dual DNA aptamers against <i>Shigella sonnei</i> . <i>Analytical Methods</i> , 2015, 7, 3625-3631.	2.7	20
21	Homogeneous time-resolved fluorescence assay for the detection of ricin using an aptamer immobilized on europium-doped KGdF ₄ nanoparticles and graphene oxide as a quencher. <i>Mikrochimica Acta</i> , 2015, 182, 1035-1043.	5.0	9
22	Impedimetric aptamer-based determination of the mold toxin fumonisin B1. <i>Mikrochimica Acta</i> , 2015, 182, 1709-1714.	5.0	52
23	Selection and characterization of DNA aptamers against <i>Staphylococcus aureus</i> enterotoxin C1. <i>Food Chemistry</i> , 2015, 166, 623-629.	8.2	72
24	Selection and characterization of single stranded DNA aptamers recognizing fumonisin B1. <i>Mikrochimica Acta</i> , 2014, 181, 1317-1324.	5.0	44
25	Selection, identification and application of a DNA aptamer against <i>Staphylococcus aureus</i> enterotoxin A. <i>Analytical Methods</i> , 2014, 6, 690-697.	2.7	42
26	Selection and Characterization of Aptamers against <i>Salmonella typhimurium</i> Using Whole-Bacterium Systemic Evolution of Ligands by Exponential Enrichment (SELEX). <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 3229-3234.	5.2	144
27	Gold Nanoparticle-Based Fluorescence Resonance Energy Transfer Aptasensor for Ochratoxin A Detection. <i>Analytical Letters</i> , 2012, 45, 714-723.	1.8	41
28	Selection and Identification of a DNA Aptamer Targeted to <i>Vibrio parahemolyticus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 4034-4038.	5.2	129