Yun Li

List of Publications by Year in descending order

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Version: 2024-02-01

123 papers	4,261 citations	94269 37 h-index	57 g-index
125	125	125	5476
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Acetylation Stabilizes ATP-Citrate Lyase to Promote Lipid Biosynthesis and Tumor Growth. Molecular Cell, 2013, 51, 506-518.	4. 5	291
2	Quality enhancement in refrigerated red drum (Sciaenops ocellatus) fillets using chitosan coatings containing natural preservatives. Food Chemistry, 2013, 138, 821-826.	4.2	166
3	Shelf-life extension of crucian carp (Carassius auratus) using natural preservatives during chilled storage. Food Chemistry, 2012, 135, 140-145.	4.2	138
4	Inhibition of gold nanoparticles (AuNPs) on pathogenic biofilm formation and invasion to host cells. Scientific Reports, 2016, 6, 26667.	1.6	130
5	Application of Polyaniline for Liâ€lon Batteries, Lithium–Sulfur Batteries, and Supercapacitors. ChemSusChem, 2019, 12, 1591-1611.	3. 6	101
6	Carbon dots: Current advances in pathogenic bacteria monitoring and prospect applications. Biosensors and Bioelectronics, 2020, 156, 112085.	5.3	99
7	Inhibition of quorum sensing-controlled virulence factors and biofilm formation in Pseudomonas fluorescens by cinnamaldehyde. International Journal of Food Microbiology, 2018, 269, 98-106.	2.1	98
8	Flavor characteristics of shrimp sauces with different fermentation and storage time. LWT - Food Science and Technology, 2019, 110, 142-151.	2.5	95
9	Effect of $\hat{l}\mu$ -polylysine in combination with alginate coating treatment on physicochemical and microbial characteristics of Japanese sea bass (Lateolabrax japonicas) during refrigerated storage. LWT - Food Science and Technology, 2015, 62, 1053-1059.	2.5	91
10	Intimate Coupling of Photocatalysis and Biodegradation for Degrading Phenol Using Different Light Types: Visible Light vs UV Light. Environmental Science & Environmental Science & 2015, 49, 7776-7783.	4.6	85
11	Nâ€Heterocyclic Carbeneâ€Catalyzed Atroposelective Annulation for Access to Thiazine Derivatives with Câ^'N Axial Chirality. Angewandte Chemie - International Edition, 2021, 60, 9362-9367.	7.2	81
12	Glyceraldehyde-3-phosphate Dehydrogenase Is Activated by Lysine 254 Acetylation in Response to Glucose Signal. Journal of Biological Chemistry, 2014, 289, 3775-3785.	1.6	79
13	Identification, taste characteristics and molecular docking study of novel umami peptides derived from the aqueous extract of the clam meretrix meretrix Linnaeus. Food Chemistry, 2020, 312, 126053.	4.2	78
14	A novel magnetic fluorescent biosensor based on graphene quantum dots for rapid, efficient, and sensitive separation and detection of circulating tumor cells. Analytical and Bioanalytical Chemistry, 2019, 411, 985-995.	1.9	77
15	Physicochemical responses and quality changes of red sea bream (Pagrosomus major) to gum arabic coating enriched with ergothioneine treatment during refrigerated storage. Food Chemistry, 2014, 160, 82-89.	4.2	72
16	Carbon dots-releasing hydrogels with antibacterial activity, high biocompatibility, and fluorescence performance as candidate materials for wound healing. Journal of Hazardous Materials, 2021, 406, 124330.	6.5	66
17	Nâ€Heterocyclic Carbene (NHC)â€Organocatalyzed Kinetic Resolutions, Dynamic Kinetic Resolutions, and Desymmetrizations. Chemistry - an Asian Journal, 2018, 13, 2149-2163.	1.7	64
18	Development of a simple and convenient cell-based electrochemical biosensor for evaluating the individual and combined toxicity of DON, ZEN, and AFB 1. Biosensors and Bioelectronics, 2017, 97, 345-351.	5. 3	62

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19	Ultrasensitive Fluorometric Angling Determination of <i>Staphylococcus aureus</i> in Vitro and Fluorescence Imaging in Vivo Using Carbon Dots with Full-Color Emission. Analytical Chemistry, 2019, 91, 14681-14690.	3.2	60
20	Role of RpoS in stress resistance, quorum sensing and spoilage potential of Pseudomonas fluorescens. International Journal of Food Microbiology, 2018, 270, 31-38.	2.1	55
21	Typing of unknown microorganisms based on quantitative analysis of fatty acids by mass spectrometry and hierarchical clustering. Analytica Chimica Acta, 2011, 684, 8-16.	2.6	54
22	Surface-enhanced fluorescence immunosensor using Au nano-crosses for the detection of microcystin-LR. Biosensors and Bioelectronics, 2014, 62, 255-260.	5.3	53
23	Biological detoxification of zearalenone by Aspergillus niger strain FS10. Food and Chemical Toxicology, 2014, 72, 76-82.	1.8	52
24	Curcumin liposomes interfere with quorum sensing system of Aeromonas sobria and in silico analysis. Scientific Reports, 2017, 7, 8612.	1.6	51
25	Probiotic properties of <scp><i>E</i></scp> <i>nterococcusstrains isolated from traditional naturally fermented cream in <scp>C</scp>hina. Microbial Biotechnology, 2016, 9, 737-745.</i>	2.0	50
26	Carbene-Catalyzed Atroposelective Annulation and Desymmetrization of Urazoles. Organic Letters, 2021, 23, 3991-3996.	2.4	50
27	Endoplasmic reticulum-derived reactive oxygen species (ROS) is involved in toxicity of cell wall stress to Candida albicans. Free Radical Biology and Medicine, 2016, 99, 572-583.	1.3	49
28	Recent advances in carbon-based nanomaterials for combating bacterial biofilm-associated infections. Journal of Hazardous Materials, 2022, 431, 128597.	6.5	49
29	Carbene-catalyzed atroposelective synthesis of axially chiral styrenes. Nature Communications, 2022, 13, 84.	5.8	46
30	The Antagonistic Effect of Mycotoxins Deoxynivalenol and Zearalenone on Metabolic Profiling in Serum and Liver of Mice. Toxins, 2017, 9, 28.	1.5	45
31	Molecularly imprinted polymer-enhanced biomimetic paper-based analytical devices: A review. Analytica Chimica Acta, 2021, 1148, 238196.	2.6	45
32	Aquatic products processing industry in China: Challenges and outlook. Trends in Food Science and Technology, 2009, 20, 73-77.	7.8	43
33	Effect of tea polyphenols on microbiological and biochemical quality of Collichthys fish ball. Journal of the Science of Food and Agriculture, 2011, 91, 1591-1597.	1.7	43
34	Metabolomics Analysis To Evaluate the Anti-Inflammatory Effects of Polyphenols: Glabridin Reversed Metabolism Change Caused by LPS in RAW 264.7 Cells. Journal of Agricultural and Food Chemistry, 2017, 65, 6070-6079.	2.4	43
35	Developer Activity Motivated Bug Triaging: Via Convolutional Neural Network. Neural Processing Letters, 2020, 51, 2589-2606.	2.0	42
36	Bright Blue Photoluminescence Emitted from the Novel Hyperbranched Polysiloxaneâ€Containing Unconventional Chromogens. Macromolecular Chemistry and Physics, 2016, 217, 1185-1190.	1.1	40

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37	Red-Emissive Carbon Dots for "Switch-On―Dual Function Sensing Platform Rapid Detection of Ferric Ions and <scp>I</scp> -Cysteine in Living Cells. ACS Omega, 2019, 4, 12575-12583.	1.6	40
38	Characterization and antimicrobial mechanism of CF-14, a new antimicrobial peptide from the epidermal mucus of catfish. Fish and Shellfish Immunology, 2019, 92, 881-888.	1.6	39
39	Effects of ZnO nanoparticles on aerobic denitrification by strain Pseudomonas stutzeri PCN-1. Bioresource Technology, 2017, 239, 21-27.	4.8	38
40	Platelet glycoprotein receptor Ib blockade ameliorates experimental cerebral ischemia–reperfusion injury by strengthening the blood–brain barrier function and anti-thrombo-inflammatory property. Brain, Behavior, and Immunity, 2018, 69, 255-263.	2.0	38
41	Identification and the molecular mechanism of a novel myosin-derived ACE inhibitory peptide. Food and Function, 2018, 9, 364-370.	2.1	37
42	N-heterocyclic carbene-catalyzed arene formation reactions. Science China Chemistry, 2022, 65, 210-223.	4.2	37
43	Effect of heat treatment on the binding of selected flavor compounds to myofibrillar proteins. Journal of the Science of Food and Agriculture, 2019, 99, 5028-5034.	1.7	36
44	Circular RNA circSnx5 Controls Immunogenicity of Dendritic Cells through the miR-544/SOCS1 Axis and PU.1 Activity Regulation. Molecular Therapy, 2020, 28, 2503-2518.	3.7	36
45	Identification, taste characterization and molecular docking study of novel umami peptides from the Chinese anchovy sauce. Journal of the Science of Food and Agriculture, 2021, 101, 3140-3155.	1.7	36
46	Carbon dots-magnetic nanocomposites for the detection and removal of Hg2+. Food Chemistry, 2021, 364, 130366.	4.2	36
47	A class-specific artificial receptor-based on molecularly imprinted polymer-coated quantum dot centers for the detection of signaling molecules, N-acyl-homoserine lactones present in gram-negative bacteria. Analytica Chimica Acta, 2018, 1031, 134-144.	2.6	35
48	Freshness assessment of turbot (Scophthalmus maximus) by Quality Index Method (QIM), biochemical, and proteomic methods. LWT - Food Science and Technology, 2017, 78, 172-180.	2.5	34
49	Comet-like Heterodimers "Gold Nanoflower @Graphene Quantum Dots―Probe with FRET "Off―to DNA Circuit Signal "On―for Sensing and Imaging MicroRNA In Vitro and In Vivo. Analytical Chemistry, 2018, 90, 11538-11547.	3.2	31
50	Effect of Herring Antifreeze Protein Combined with Chitosan Magnetic Nanoparticles on Quality Attributes in Red Sea Bream (Pagrosomus major). Food and Bioprocess Technology, 2019, 12, 409-421.	2.6	30
51	Methyl anthranilate: A novel quorum sensing inhibitor and anti-biofilm agent against Aeromonas sobria. Food Microbiology, 2020, 86, 103356.	2.1	30
52	Colloidal synthesis of marcasite FeS ₂ nanoparticles with improved electrochemical performance. RSC Advances, 2015, 5, 98967-98970.	1.7	28
53	Involvement of Acylated Homoserine Lactones (AHLs) of Aeromonas sobria in Spoilage of Refrigerated Turbot (Scophthalmus maximus L.). Sensors, 2016, 16, 1083.	2.1	28
54	Polybrominated BOPHY Dyes: Synthesis, Reactivity, and Properties. Journal of Organic Chemistry, 2018, 83, 1134-1145.	1.7	28

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55	Identification of natural product compounds as quorum sensing inhibitors in Pseudomonas fluorescens P07 through virtual screening. Bioorganic and Medicinal Chemistry, 2018, 26, 4088-4099.	1.4	28
56	Reducing Quorum Sensing-Mediated Virulence Factor Expression and Biofilm Formation in Hafnia alvei by Using the Potential Quorum Sensing Inhibitor L-Carvone. Frontiers in Microbiology, 2018, 9, 3324.	1.5	28
57	Medicinal Purposes: Bioactive Metabolites from Marine-derived Organisms. Mini-Reviews in Medicinal Chemistry, 2018, 19, 138-164.	1.1	28
58	Screening of antioxidant and antitumor activities of major ingredients from defatted Camellia oleifera seeds. Food Science and Biotechnology, 2014, 23, 873-880.	1.2	27
59	Ultrasensitive fluorometric determination of iron(<scp>iii</scp>) and inositol hexaphosphate in cancerous and bacterial cells by using carbon dots with bright yellow fluorescence. Analyst, The, 2019, 144, 5010-5021.	1.7	27
60	Characterization and structure–activity relationship of novel umami peptides isolated from Thai fish sauce. Food and Function, 2021, 12, 5027-5037.	2.1	27
61	The disorder metabolic profiling in kidney and spleen of mice induced by mycotoxins deoxynivalenol through gas chromatography mass spectrometry. Chemosphere, 2017, 180, 267-274.	4.2	25
62	Rosmarinic acid enhanced Fe(III)-mediated Fenton oxidation removal of organic pollutants at near neutral pH. Science of the Total Environment, 2020, 736, 139528.	3.9	25
63	An eco-friendly sensor based on CQD@MIPs for detection of N-acylated homoserine lactones and its 3D printing applications. Talanta, 2020, 219, 121343.	2.9	24
64	Effects of ultrasound-assisted immersion freezing on the muscle quality and myofibrillar protein oxidation and denaturation in Sciaenops ocellatus. Food Chemistry, 2022, 377, 131949.	4.2	24
65	Characterisation of a Plancitoxin-1-Like DNase II Gene in Trichinella spiralis. PLoS Neglected Tropical Diseases, 2014, 8, e3097.	1.3	23
66	Prediction, molecular docking and identification of novel umami hexapeptides derived from Atlantic cod (<i>Gadus morhua</i>). International Journal of Food Science and Technology, 2021, 56, 402-412.	1.3	23
67	Seeded preparation of ultrathin FeS ₂ nanosheets from Fe ₃ O ₄ nanoparticles. Nanoscale, 2016, 8, 11792-11796.	2.8	22
68	Graphene oxide significantly inhibits cell growth at sublethal concentrations by causing extracellular iron deficiency. Nanotoxicology, 2017, 11, 1102-1114.	1.6	22
69	Enantio- and Diastereoselective Synthesis of Chromeno [4,3-b] pyrrole Derivatives Bearing Tetrasubstituted Chirality Centers through Carbene Catalyzed Cascade Reactions. Organic Letters, 2020, 22, 326-330.	2.4	21
70	Nâ€Heterocyclic Carbeneâ€Catalyzed Atroposelective Annulation for Access to Thiazine Derivatives with Câ^3N Axial Chirality. Angewandte Chemie, 2021, 133, 9448-9453.	1.6	21
71	Removal of sulfanilic acid from wastewater by thermally activated persulfate process: oxidation performance and kinetic modeling. Journal of Chemical Technology and Biotechnology, 2019, 94, 3208-3216.	1.6	20
72	Explaining combinatorial effects of mycotoxins Deoxynivalenol and Zearalenone in mice with urinary metabolomic profiling. Scientific Reports, 2018, 8, 3762.	1.6	19

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73	Quorum sensing system and influence on food spoilage in Pseudomonas fluorescens from turbot. Journal of Food Science and Technology, 2018, 55, 3016-3025.	1.4	19
74	Arf1 regulates the <scp>ER</scp> –mitochondria encounter structure (<scp>ERMES</scp>) in a reactive oxygen speciesâ€dependent manner. FEBS Journal, 2018, 285, 2004-2018.	2.2	18
75	Preparation of Coaxial Polylactic Acid–Propyl Gallate Electrospun Fibers and the Effect of Their Coating on Salmon Slices during Chilled Storage. ACS Applied Materials & Diterfaces, 2019, 11, 6463-6474.	4.0	18
76	Application of a Mytilus edulis-derived promoting calcium absorption peptide in calcium phosphate cements for bone. Biomaterials, 2022, 282, 121390.	5.7	18
77	The Candida albicans fimbrin Sac6 regulates oxidative stress response (OSR) and morphogenesis at the transcriptional level. Biochimica Et Biophysica Acta - Molecular Cell Research, 2016, 1863, 2255-2266.	1.9	16
78	Involvement of Exogenous N-Acyl-Homoserine Lactones in Spoilage Potential of Pseudomonas fluorescens Isolated From Refrigerated Turbot. Frontiers in Microbiology, 2019, 10, 2716.	1.5	16
79	Effect of the Combination of Vanillin and Chitosan Coating on the Microbial Diversity and Shelf-Life of Refrigerated Turbot (Scophthalmus maximus) Filets. Frontiers in Microbiology, 2020, 11, 462.	1.5	16
80	Effects of ultrasound pretreatment at different powers on flavor characteristics of enzymatic hydrolysates of cod (Gadus macrocephalus) head. Food Research International, 2022, 159, 111612.	2.9	16
81	Effects of thermoultrasonic treatment on characteristics of micro-nano particles and flavor in Greenland halibut bone soup. Ultrasonics Sonochemistry, 2021, 79, 105785.	3.8	15
82	Syntheses and Photophysical Properties of <i>meso</i> êPhenylene ridged Boron Dipyrromethene Monomers, Dimers and Trimer. Chinese Journal of Chemistry, 2016, 34, 989-996.	2.6	14
83	Role of the Inositol Polyphosphate Multikinase Ipk2 in Regulation of Hyphal Development, Calcium Signaling and Secretion in Candida albicans. Mycopathologia, 2017, 182, 609-623.	1.3	14
84	Involvement of IncR-30245 in Myocardial Infarction–Induced Cardiac Fibrosis Through Peroxisome Proliferator-Activated Receptor-ͳ–Mediated Connective Tissue Growth Factor Signalling Pathway. Canadian Journal of Cardiology, 2019, 35, 480-489.	0.8	14
85	Antibacterial activity and mechanism of the cell-penetrating peptide CF-14 on the gram-negative bacteria, Escherichia coli. Fish and Shellfish Immunology, 2020, 100, 489-495.	1.6	14
86	Magnetic mesoporous <scp>FeCo₂O₄</scp> â€" <scp>Fe₃O₄</scp> microrods as novel peroxymonosulfate activators for effective metronidazole degradation. Journal of Chemical Technology and Biotechnology, 2020, 95, 3202-3212.	1.6	13
87	Preparation of pH-sensitive polylactic acid-naringin coaxial electrospun fiber membranes for maintaining and monitoring salmon freshness. International Journal of Biological Macromolecules, 2021, 188, 708-718.	3.6	13
88	Antibacterial Properties of Coaxial Spinning Membrane of Methyl ferulate/zein and Its Preservation Effect on Sea Bass. Foods, 2021, 10, 2385.	1.9	13
89	Glutathione S-transferase genes in scallops and their diverse expression patterns after exposure to PST-producing dinoflagellates. Marine Life Science and Technology, 2020, 2, 252-261.	1.8	12
90	Inhibitory effect of vanillin on the virulence factors and biofilm formation of Hafnia alvei. LWT - Food Science and Technology, 2019, 102, 223-229.	2.5	11

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91	Screening and validation of quorum quenching enzyme PF2571 from Pseudomonas fluorescens strain PF08 to inhibit the spoilage of red sea bream filets. International Journal of Food Microbiology, 2022, 362, 109476.	2.1	11
92	Lentiviral Delivery of Small Hairpin RNA Targeting Connective Tissue Growth Factor Blocks Profibrotic Signaling in Tenon's Capsule Fibroblasts., 2016, 57, 5171.		10
93	Mn3O4nanoparticles cause endoplasmic reticulum stress-dependent toxicity to Saccharomyces cerevisiae. RSC Advances, 2017, 7, 46028-46035.	1.7	10
94	Gas chromatography-mass spectrometry metabolomic study of lipopolysaccharides toxicity on rat basophilic leukemia cells. Chemico-Biological Interactions, 2018, 281, 81-88.	1.7	10
95	Modulation of Intestinal Barrier, Inflammatory Response, and Gut Microbiota by <i>Pediococcus pentosaceus</i> zy-B Alleviates <i>Vibrio parahaemolyticus</i> Infection in C57BL/6J Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 1865-1877.	2.4	10
96	The antibacterial activity and antibacterial mechanism of the tea polyphenol liposomes/lysozyme–chitosan gradual sustained release composite coating. International Journal of Food Science and Technology, 2022, 57, 3691-3701.	1.3	10
97	Soil seedbank: Importance for revegetation in the water level fluctuation zone of the reservoir area. Science of the Total Environment, 2022, 829, 154686.	3.9	10
98	The GRP94 gene of Yesso scallop (Patinopecten yessoensis): Characterization and expression regulation in response to thermal and bacterial stresses. Fish and Shellfish Immunology, 2018, 80, 443-451.	1.6	9
99	Identification of a novel PSEN1 Gly111Val missense mutation in a Chinese pedigree with early-onset Alzheimer's disease. Neurobiology of Aging, 2020, 85, 155.e1-155.e4.	1.5	9
100	Costunolide attenuates oxygenâ€ʻglucose deprivation/reperfusionâ€ʻinduced mitochondrialâ€ʻmediated apoptosis in PC12 cells. Molecular Medicine Reports, 2021, 23, .	1,1	9
101	Factors influencing hydroquinone degradation in aqueous solution using a modified microelectrolysis method. Water Science and Technology, 2015, 71, 397-404.	1.2	8
102	An Investigation on Quality of Japanese Sea Bass (<i>Lateolabrax japonicas</i>) Using Chitosan Assisted with <i>Origanum vulgare</i> Oil and Allicin. Journal of Food Processing and Preservation, 2017, 41, e12918.	0.9	8
103	Protosappanin A protects against experimental autoimmune myocarditis, and induces metabolically reprogrammed tolerogenic DCs. Pharmacological Research, 2019, 146, 104269.	3.1	8
104	Lactobacillus plantarum CY 1-1: A novel quorum quenching bacteria and anti-biofilm agent against Aeromonas sobria. LWT - Food Science and Technology, 2021, 137, 110439.	2.5	8
105	Stress-associated endoplasmic reticulum protein 1 (SERP1) and Atg8 synergistically regulate unfolded protein response (UPR) that is independent on autophagy in Candida albicans. International Journal of Medical Microbiology, 2018, 308, 378-386.	1.5	7
106	Response of an aerobic denitrifier to titanium dioxide nanoparticles exposure. Environmental Technology (United Kingdom), 2020, 41, 1446-1454.	1.2	7
107	Quorum Quenching Enzyme (PF-1240) Capable to Degrade AHLs as a Candidate for Inhibiting Quorum Sensing in Food Spoilage Bacterium Hafnia alvei. Foods, 2021, 10, 2700.	1.9	6
108	New Axially Chiral Molecular Scaffolds with Antibacterial Activities against <i>Xanthomonas oryzae</i> pv. <i>oryzae</i> for Protection of Rice. Journal of Agricultural and Food Chemistry, 2022, 70, 6050-6058.	2.4	6

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109	Low-complexity PAPR reduction scheme selective mapping cascading improved $\hat{l}^{1/4}$ Law companding in CO-OFDM system. Wireless Personal Communications, 2022, 122, 861-876.	1.8	5
110	Preparation, characterization, and gel characteristics of nanoemulsions stabilized with dextran-conjugated clam Meretrix meretrix linnaeus protein isolate. Food Chemistry, 2022, 375, 131664.	4.2	5
111	Effect of allicin and its mechanism of action in purine removal in turbot. Journal of Food Science, 2020, 85, 3562-3569.	1.5	4
112	Mechanically Strong Heterogeneous Catalysts via Immobilization of Powderous Catalysts to Porous Plastic Tablets. Chinese Journal of Chemistry, 2021, 39, 2673-2678.	2.6	4
113	BRITTLE CULM17, a Novel Allele of TAC4, Affects the Mechanical Properties of Rice Plants. International Journal of Molecular Sciences, 2022, 23, 5305.	1.8	4
114	Role of the mRNA export factor Sus1 in oxidative stress tolerance in Candida albicans. Biochemical and Biophysical Research Communications, 2018, 496, 253-259.	1.0	3
115	A hybrid algorithm for reducing PAPR of CO-OFDM system based on fast Hadamard transformation cascading SLM. Optoelectronics Letters, 2021, 17, 534-538.	0.4	3
116	Characterization of Chelation and Absorption of Calcium by a Mytilus edulis Derived Osteogenic Peptide. Frontiers in Nutrition, 2022, 9, 840638.	1.6	3
117	Quantification of Interactions between Serum Albumin and Endogenous Free Fatty Acids or Exogenous Chemicals by Stable Isotope-Coded Mass Spectrometry. ACS Medicinal Chemistry Letters, 2011, 2, 587-591.	1.3	2
118	Transcriptome analysis of Idesia polycarpa Maxim. var vestita Diels flowers during sex differentiation. Journal of Forestry Research, 2020, 31, 2463-2478.	1.7	2
119	An improved overall risk probability-based method for assessing the combined health risks of chemical mixtures: An example about mixture of aflatoxin B1 and microcystin LR by dietary intake. Food and Chemical Toxicology, 2020, 146, 111815.	1.8	2
120	Carbeneâ€Catalyzed N , N â€Nucleophilic Activation of Thioureas for Access to Pyrimidinthione Derivatives. Asian Journal of Organic Chemistry, 2021, 10, 1090-1093.	1.3	2
121	Reduction Removal of Cr(VI) from Wastewater by CO·â^'2 Deriving from Formate Anion Based on Activated Carbon Catalyzed Persulfate. Chemical Research in Chinese Universities, 2020, 36, 870-876.	1.3	1
122	The mRNA export factor Sac3 maintains nuclear homeostasis and regulates cytoskeleton organization in <i>Candida albicans</i> . Future Microbiology, 2018, 13, 283-296.	1.0	0
123	Complete Genome Analysis Reveals the Quorum Sensing-Related Spoilage Potential of Pseudomonas fluorescens PF08, a Specific Spoilage Organism of Turbot (Scophthalmus maximus). Frontiers in Microbiology, 2022, 13, 856802.	1.5	0