

haili Wang

List of Publications by Year in descending order

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104
papers

2,872
citations

159358

30
h-index

214527

47
g-index

107
all docs

107
docs citations

107
times ranked

2829
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2467-2480.	5.4	185
2	The present situation of pesticide residues in China and their removal and transformation during food processing. <i>Food Chemistry</i> , 2021, 354, 129552.	4.2	120
3	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , 2018, 240, 850-855.	4.2	115
4	Extraction, Purification, Structural Characteristics, Biological Activities and Pharmacological Applications of Acemannan, a Polysaccharide from Aloe vera: A Review. <i>Molecules</i> , 2019, 24, 1554.	1.7	112
5	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of <i>Rhizopus stolonifer</i> and their application in postharvest preservation of tomatoes. <i>Food Chemistry</i> , 2019, 285, 380-388.	4.2	101
6	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3281-3292.	5.4	87
7	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. <i>Bioresource Technology</i> , 2021, 337, 125398.	4.8	85
8	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. <i>Carbohydrate Polymers</i> , 2021, 256, 117571.	5.1	74
9	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. <i>Food Chemistry</i> , 2018, 243, 58-64.	4.2	69
10	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017, 35, 240-248.	1.7	68
11	Individual and combined effects of Aflatoxin B ₁ , Deoxynivalenol and Zearalenone on HepG2 and RAW 264.7 cell lines. <i>Food and Chemical Toxicology</i> , 2017, 103, 18-27.	1.8	65
12	Rapid SERS detection of acid orange II and brilliant blue in food by using Fe ₃ O ₄ @Au core-shell substrate. <i>Food Chemistry</i> , 2019, 270, 173-180.	4.2	62
13	Rapid detection method for nitrofurantoin antibiotic residues by surface-enhanced Raman Spectroscopy. <i>European Food Research and Technology</i> , 2012, 235, 555-561.	1.6	55
14	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2825-2836.	5.4	53
15	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020, 258, 127216.	4.2	53
16	Biological detoxification of zearalenone by <i>Aspergillus niger</i> strain FS10. <i>Food and Chemical Toxicology</i> , 2014, 72, 76-82.	1.8	52
17	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1740-1751.	5.4	52
18	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. <i>Analytical Methods</i> , 2013, 5, 946-952.	1.3	48

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19	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on <i>Penicillium italicum</i> using Surface-Enhanced Raman Spectroscopy (SERS). <i>Scientific Reports</i> , 2019, 9, 490.	1.6	48
20	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021, 335, 127657.	4.2	47
21	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. <i>Carbohydrate Polymers</i> , 2021, 261, 117874.	5.1	46
22	Antioxidant power of phytochemicals from <i>Psidium guajava</i> leaf. <i>Journal of Zhejiang University Science B</i> , 2004, 5, 676-83.	0.4	46
23	The suppression of torulene and torularhodin treatment on the growth of PC-3 xenograft prostate tumors. <i>Biochemical and Biophysical Research Communications</i> , 2016, 469, 1146-1152.	1.0	45
24	<i>Echinacea purpurea</i> polysaccharide prepared by fractional precipitation prevents alcoholic liver injury in mice by protecting the intestinal barrier and regulating liver-related pathways. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 143-156.	3.6	42
25	Quantitative Analysis of Amoxicillin Residues in Foods by Surface-Enhanced Raman Spectroscopy. <i>Spectroscopy Letters</i> , 2014, 47, 451-457.	0.5	41
26	In-depth analysis of the mechanisms of aloe polysaccharides on mitigating subacute colitis in mice via microbiota informatics. <i>Carbohydrate Polymers</i> , 2021, 265, 118041.	5.1	37
27	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer-surface-enhanced Raman spectroscopic nanosensor. <i>Journal of Raman Spectroscopy</i> , 2017, 48, 204-210.	1.2	36
28	Rapid and ultrasensitive detection of food contaminants using surface-enhanced Raman spectroscopy-based methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3555-3568.	5.4	36
29	SiO ₂ @Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 132, 355-360.	2.0	35
30	Aloe polysaccharides ameliorate acute colitis in mice via Nrf2/HO-1 signaling pathway and short-chain fatty acids metabolism. <i>International Journal of Biological Macromolecules</i> , 2021, 185, 804-812.	3.6	35
31	Hexanal as a QS inhibitor of extracellular enzyme activity of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> and its application in vegetables. <i>Food Chemistry</i> , 2018, 255, 1-7.	4.2	34
32	Combined toxicity of prevalent mycotoxins studied in fish cell line and zebrafish larvae revealed that type of interactions is dose-dependent. <i>Aquatic Toxicology</i> , 2017, 193, 60-71.	1.9	33
33	Torularhodin from <i>Sporidiobolus pararoseus</i> Attenuates α -galactose/AlCl ₃ -Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF- κ B Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6604-6614.	2.4	32
34	Torulene and torularhodin, protects human prostate stromal cells from hydrogen peroxide-induced oxidative stress damage through the regulation of Bcl-2/Bax mediated apoptosis. <i>Free Radical Research</i> , 2017, 51, 113-123.	1.5	30
35	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. <i>European Food Research and Technology</i> , 2012, 234, 1091-1098.	1.6	29
36	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. <i>Biosensors and Bioelectronics</i> , 2017, 87, 320-324.	5.3	26

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37	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020, 309, 125714.	4.2	26
38	Comprehensive analysis of <i>Sparassis crispa</i> polysaccharide characteristics during the in vitro digestion and fermentation model. <i>Food Research International</i> , 2022, 154, 111005.	2.9	25
39	Development and evaluation of a surface-enhanced Raman scattering (SERS) method for the detection of the antioxidant butylated hydroxyanisole. <i>European Food Research and Technology</i> , 2011, 233, 835-840.	1.6	24
40	The Effects of Germination on Chemical Composition of Peanut Seed. <i>Food Science and Technology Research</i> , 2014, 20, 883-889.	0.3	24
41	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019, 583, 113365.	1.1	23
42	Rapid microchip-based FAIMS determination of trimethylamine, an indicator of pork deterioration. <i>Analytical Methods</i> , 2014, 6, 2965-2972.	1.3	21
43	The ability of <i>Bacillus subtilis</i> and <i>Bacillus natto</i> to degrade zearalenone and its application in food. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14122.	0.9	20
44	Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray drying. <i>Drying Technology</i> , 2017, 35, 1358-1367.	1.7	19
45	Detecting the adulteration of antihypertensive health food using G-insertion enhanced fluorescent DNA-AgNCs. <i>Sensors and Actuators B: Chemical</i> , 2019, 281, 493-498.	4.0	19
46	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. <i>Phytomedicine</i> , 2021, 87, 153572.	2.3	18
47	Neuroprotection of chicoric acid in a mouse model of Parkinson's disease involves gut microbiota and TLR4 signaling pathway. <i>Food and Function</i> , 2022, 13, 2019-2032.	2.1	18
48	Trans-/multi-generational effects of deoxynivalenol on <i>Caenorhabditis elegans</i> . <i>Chemosphere</i> , 2018, 201, 41-49.	4.2	17
49	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14156.	0.9	17
50	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , 2019, 143, 47-54.	1.3	16
51	In-depth investigation of the mechanisms of <i>Echinacea purpurea</i> polysaccharide mitigating alcoholic liver injury in mice via gut microbiota informatics and liver metabolomics. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1327-1338.	3.6	16
52	Degradation potential of bisphenol A by <i>Lactobacillus reuteri</i> . <i>LWT - Food Science and Technology</i> , 2019, 106, 7-14.	2.5	15
53	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. <i>Talanta</i> , 2020, 206, 120216.	2.9	15
54	Macamides: A review of structures, isolation, therapeutics and prospects. <i>Food Research International</i> , 2020, 138, 109819.	2.9	15

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55	The macamide relieves fatigue by acting as inhibitor of inflammatory response in exercising mice: From central to peripheral. <i>European Journal of Pharmacology</i> , 2022, 917, 174758.	1.7	15
56	Purification, structural characterization and neuroprotective effect of a neutral polysaccharide from <i>Sparassis crispa</i> . <i>International Journal of Biological Macromolecules</i> , 2022, 201, 389-399.	3.6	15
57	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. <i>Journal of Food Science</i> , 2017, 82, 1467-1474.	1.5	14
58	Fast Detection of Bismethiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , 2018, 34, 415-419.	0.8	14
59	Study on the wall-breaking method of carotenoids producing yeast <i>Sporidiobolus pararoseus</i> and the antioxidant effect of four carotenoids on SK-HEP-1 cells. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 767-774.	1.0	14
60	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. <i>Food Chemistry</i> , 2021, 344, 128653.	4.2	14
61	Co-production of lipid, exopolysaccharide and single-cell protein by <i>Sporidiobolus pararoseus</i> under ammonia nitrogen-limited conditions. <i>Bioprocess and Biosystems Engineering</i> , 2020, 43, 1403-1414.	1.7	13
62	Magnesium-L-threonate alleviate colonic inflammation and memory impairment in chronic-plus-binge alcohol feeding mice. <i>Brain Research Bulletin</i> , 2021, 174, 184-193.	1.4	13
63	Targeting tumor associated macrophages in hepatocellular carcinoma. <i>Biochemical Pharmacology</i> , 2022, 199, 114990.	2.0	13
64	Torularhodin, isolated from <i>Sporidiobolus pararoseus</i> , inhibits human prostate cancer LNCaP and PC-3 cell growth through Bcl-2/Bax mediated apoptosis and AR down-regulation. <i>RSC Advances</i> , 2015, 5, 106387-106395.	1.7	12
65	Anti-cancer effects of torulene, isolated from <i>Sporidiobolus pararoseus</i> , on human prostate cancer LNCaP and PC-3 cells via a mitochondrial signal pathway and the down-regulation of AR expression. <i>RSC Advances</i> , 2017, 7, 2466-2474.	1.7	12
66	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (<i>Brassica rapa</i> L.). <i>Journal of Ethnopharmacology</i> , 2021, 265, 113410.	2.0	12
67	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5783-5797.	2.4	12
68	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020, 124, 1592-1601.	1.2	11
69	The effect of aging on beef taste, aroma and texture, and the role of microorganisms: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2129-2140.	5.4	11
70	Chicoric Acid Prevents Neuroinflammation and Neurodegeneration in a Mouse Parkinson's Disease Model: Immune Response and Transcriptome Profile of the Spleen and Colon. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2031.	1.8	11
71	Network Pharmacology Exploration Reveals Gut Microbiota Modulation as a Common Therapeutic Mechanism for Anti-Fatigue Effect Treated with Maca Compounds Prescription. <i>Nutrients</i> , 2022, 14, 1533.	1.7	11
72	Comparison Of Physicochemical And Functional Properties Of Flour And Starch Extract In Different Methods From Africa Locust Bean <i>(Parkia Biglobosa)</i> Seeds. <i>Tropical Journal of Obstetrics and Gynaecology</i> , 2014, 11, 264.	0.3	10

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73	Drying based on temperature-detection-assisted control in microwave-assisted pulse-spouted vacuum drying. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2307-2315.	1.7	10
74	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. <i>International Journal of Food Properties</i> , 2018, 21, 1043-1051.	1.3	10
75	Chronic in vitro fermentation and in vivo metabolism: Extracellular polysaccharides from <i>Sporidiobolus pararoseus</i> regulate the intestinal microbiome of humans and mice. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 398-406.	3.6	10
76	The mechanism about the resistant dextrin improving sensorial quality of rice wine and red wine. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13281.	0.9	9
77	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020, 201, 110729.	2.9	9
78	Sensitive detection of RNA based on concatenated self-fuelled strand displacement amplification and hairpin-AgNCs. <i>Analytical Methods</i> , 2021, 13, 447-452.	1.3	9
79	Visual detection of Cu ²⁺ based on fluorescence quenching of green-synthesized gold nanoclusters using soy protein as template. <i>Food and Agricultural Immunology</i> , 2017, 28, 848-858.	0.7	8
80	Effect of polysaccharides from Tibetan turnip (<i>Brassica rapa</i> L.) on the gut microbiome after in vitro fermentation and in vivo metabolism. <i>Food and Function</i> , 2022, 13, 3063-3076.	2.1	8
81	Regeneration of tert-butylhydroquinone by tea polyphenols. <i>Food Research International</i> , 2017, 95, 1-8.	2.9	7
82	<i>Echinacea purpurea</i> suppresses the cell survival and metastasis of hepatocellular carcinoma through regulating the PI3K/Akt pathway. <i>International Journal of Biochemistry and Cell Biology</i> , 2022, 142, 106115.	1.2	7
83	The chemical profile and biological activity of different extracts of <i>Sapindus mukorossi</i> Gaertn. against <i>Cutibacterium acnes</i> . <i>Natural Product Research</i> , 2021, 35, 4740-4745.	1.0	6
84	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021, 39, 1033-1043.	1.7	6
85	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021, 357, 129842.	4.2	6
86	G-quadruplex based biosensors for the detection of food contaminants. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8808-8822.	5.4	6
87	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , 2019, 30, 385-397.	0.7	5
88	The Intervention and Mechanism of Action for Aloin against Subchronic Aflatoxin B1 Induced Hepatic Injury in Rats. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11620.	1.8	5
89	Material basis research for <i>Echinacea purpurea</i> (L.) Moench against hepatocellular carcinoma in a mouse model through integration of metabolomics and molecular docking. <i>Phytomedicine</i> , 2022, 98, 153948.	2.3	5
90	Incorporation of Heavy Water for Rapid Detection of <i>Salmonella typhimurium</i> by Raman Microspectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 3551-3557.	1.3	4

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91	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-11.	1.9	4
92	Carotenoids in <i>Sporidiobolus pararoseus</i> ameliorate diabetic nephropathy in mice through attenuating oxidative stress. <i>Biological Chemistry</i> , 2021, 402, 785-794.	1.2	4
93	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 255, 119725.	2.0	3
94	Orientational screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021, 299, 1643-1649.	1.0	3
95	Enhancement of fructanohydrolase synthesis from <i>Aspergillus niger</i> by simultaneous inÂvitro induction and inÂvivo acid stress using sucrose ester. <i>World Journal of Microbiology and Biotechnology</i> , 2008, 24, 133-138.	1.7	2
96	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3761-3768.	1.7	2
97	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020, 1108, 160-166.	2.6	2
98	Ultrasensitive and selective detection of Hg ²⁺ using fluorescent phycocyanin in an aqueous system. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021, 56, 886-895.	0.9	2
99	Detection of Norovirus RNA based on catalytic hairpin assembly and magnetic separation of DNA AgNCs. <i>Journal of Molecular Liquids</i> , 2021, 344, 117870.	2.3	2
100	Degradation, migration, and removal of trichlorfon on harvested apples during storage at room temperature. <i>Food Chemistry</i> , 2022, 381, 132243.	4.2	2
101	Isolation of two sesquiterpene glycosides from <i>Sapindus mukorossi</i> Gaertn. with cytotoxic properties and analysis of their mechanism based on network pharmacology. <i>Natural Product Research</i> , 2021, 35, 4323-4330.	1.0	1
102	Construction of fluorescent logic gates for the detection of mercury(II) and ciprofloxacin based on phycocyanin. <i>Methods and Applications in Fluorescence</i> , 2022, 10, 035008.	1.1	1
103	An investigation on the production and stability of chickpea bean sprout beverage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14143.	0.9	0
104	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022, 248, 1117-1123.	1.6	0