

haili Wang

List of Publications by Citations

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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.

99
papers

1,414
citations

22
h-index

33
g-index

107
ext. papers

2,096
ext. citations

5.6
avg, IF

5.16
L-index

#	Paper	IF	Citations
99	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2467-2480	11.5	97
98	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , 2018 , 240, 850-855	8.5	67
97	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	8.5	53
96	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017 , 35, 240-248	2.6	52
95	Rapid detection method for nitrofurantoin antibiotic residues by surface-enhanced Raman Spectroscopy. <i>European Food Research and Technology</i> , 2012 , 235, 555-561	3.4	47
94	Individual and combined effects of Aflatoxin B, Deoxynivalenol and Zearalenone on HepG2 and RAW 264.7 cell lines. <i>Food and Chemical Toxicology</i> , 2017 , 103, 18-27	4.7	46
93	Extraction, Purification, Structural Characteristics, Biological Activities and Pharmacological Applications of Acemannan, a Polysaccharide from : A Review. <i>Molecules</i> , 2019 , 24,	4.8	43
92	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	11.5	43
91	Rapid SERS detection of acid orange II and brilliant blue in food by using FeO@Au core-shell substrate. <i>Food Chemistry</i> , 2019 , 270, 173-180	8.5	42
90	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	8.5	39
89	Biological detoxification of zearalenone by <i>Aspergillus niger</i> strain FS10. <i>Food and Chemical Toxicology</i> , 2014 , 72, 76-82	4.7	39
88	Quantitative Analysis of Amoxicillin Residues in Foods by Surface-Enhanced Raman Spectroscopy. <i>Spectroscopy Letters</i> , 2014 , 47, 451-457	1.1	35
87	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. <i>Analytical Methods</i> , 2013 , 5, 946-952	3.2	32
86	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, 1146-52	3.4	31
85	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, 355-60	4.4	28
84	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2825-2836	11.5	28
83	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	4.9	27

82	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	3.4	27
81	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	2.3	26
80	The present situation of pesticide residues in China and their removal and transformation during food processing. <i>Food Chemistry</i> , 2021 , 354, 129552	8.5	26
79	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. <i>Bioresource Technology</i> , 2021 , 337, 125398	11	25
78	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. <i>Biosensors and Bioelectronics</i> , 2017 , 87, 320-324	11.8	24
77	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	5.1	22
76	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	4	21
75	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020 , 258, 127216	8.4	20
74	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	8.5	20
73	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	11.5	20
72	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021 , 335, 127657	8.5	18
71	The Effects of Germination on Chemical Composition of Peanut Seed. <i>Food Science and Technology Research</i> , 2014 , 20, 883-889	0.8	17
70	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020 , 309, 125714	8.5	17
69	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. <i>Carbohydrate Polymers</i> , 2021 , 256, 117571	10.3	17
68	Antioxidant power of phytochemicals from <i>Psidium guajava</i> leaf. <i>Journal of Zhejiang University Science B</i> , 2004 , 5, 676-83		17
67	Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray drying. <i>Drying Technology</i> , 2017 , 35, 1358-1367	2.6	16
66	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	3.4	16
65	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019 , 583, 113365	3.1	15

64	Rapid microchip-based FAIMS determination of trimethylamine, an indicator of pork deterioration. <i>Analytical Methods</i> , 2014 , 6, 2965-2972	3.2	14
63	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-12	11.5	14
62	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	8.5	13
61	Trans-/multi-generational effects of deoxynivalenol on <i>Caenorhabditis elegans</i> . <i>Chemosphere</i> , 2018 , 201, 41-49	8.4	12
60	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	2.1	12
59	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. <i>Journal of Food Science</i> , 2017 , 82, 1467-1474	3.4	11
58	Torularhodin from <i>Attenuates d-galactose/AlCl₃-Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF-κB Pathway</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6604-6614	5.7	11
57	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	3.7	10
56	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	3.7	10
55	Fast Detection of Bismertiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , 2018 , 34, 415-419	1.7	9
54	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , 2019 , 143, 47-54	7.8	9
53	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	10.3	9
52	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	6.2	9
51	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	10.3	9
50	Study on the wall-breaking method of carotenoids producing yeast and the antioxidant effect of four carotenoids on SK-HEP-1 cells. <i>Preparative Biochemistry and Biotechnology</i> , 2019 , 49, 767-774	2.4	8
49	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020 , 124, 1592-1601	3.4	8
48	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, 264-72	0.3	8
47	<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	7.9	8

46	Degradation potential of bisphenol A by <i>Lactobacillus reuteri</i> . <i>LWT - Food Science and Technology</i> , 2019 , 106, 7-14	5.4	7
45	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 ³⁻⁷		7
44	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	2.9	6
43	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	4.3	6
42	Macamides: A review of structures, isolation, therapeutics and prospects. <i>Food Research International</i> , 2020 , 138, 109819	7	6
41	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. <i>Phytomedicine</i> , 2021 , 87, 153572	6.5	6
40	Regeneration of tert-butylhydroquinone by tea polyphenols. <i>Food Research International</i> , 2017 , 95, 1-8	7	5
39	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020 , 201, 110729	7	5
38	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	2.1	5
37	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	8.5	5
36	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 ⁷⁻⁹		5
35	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	2.1	4
34	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021 , 39, 1033-1043	2.6	4
33	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	5	4
32	The chemical profile and biological activity of different extracts of Gaertn. against. <i>Natural Product Research</i> , 2021 , 35, 4740-4745	2.3	3
31	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	3	3
30	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 ,	6.1	3
29	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5783-5797	5.7	3

28	Sensitive detection of RNA based on concatenated self-fuelled strand displacement amplification and hairpin-AgNCs. <i>Analytical Methods</i> , 2021 , 13, 447-452	3.2	3
27	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , 2019 , 30, 385-397	2.9	2
26	Incorporation of Heavy Water for Rapid Detection of Salmonella typhimurium by Raman Microspectroscopy. <i>Food Analytical Methods</i> , 2018 , 11, 3551-3557	3.4	2
25	Enhancement of fructanohydrolase synthesis from <i>Aspergillus niger</i> by simultaneous in vitro induction and in vivo acid stress using sucrose ester. <i>World Journal of Microbiology and Biotechnology</i> , 2008 , 24, 133-138	4.4	2
24	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> , 2021 , 1-12	11.5	2
23	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021 , 357, 129842	8.5	2
22	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	3.9	2
21	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	4.3	1
20	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020 , 1108, 160-166	6.6	1
19	Isolation of two sesquiterpene glycosides from Gaertn. with cytotoxic properties and analysis of their mechanism based on network pharmacology. <i>Natural Product Research</i> , 2021 , 35, 4323-4330	2.3	1
18	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 7417263	6.7	1
17	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	5.3	1
16	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	7.9	1
15	Detection of Norovirus RNA based on catalytic hairpin assembly and magnetic separation of DNA AgNCs. <i>Journal of Molecular Liquids</i> , 2021 , 344, 117870	6	1
14	Carotenoids in ameliorate diabetic nephropathy in mice through attenuating oxidative stress. <i>Biological Chemistry</i> , 2021 , 402, 785-794	4.5	1
13	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	4.4	1
12	Chronic in vitro fermentation and in vivo metabolism: Extracellular polysaccharides from <i>Sporidiobolus pararseus</i> regulate the intestinal microbiome of humans and mice. <i>International Journal of Biological Macromolecules</i> , 2021 , 192, 398-406	7.9	1
11	Material basis research for <i>Echinacea purpurea</i> (L.) Moench against hepatocellular carcinoma in a mouse model through integration of metabonomics and molecular docking.. <i>Phytomedicine</i> , 2022 , 98, 153948	6.5	0

10	Degradation, migration, and removal of trichlorfon on harvested apples during storage at room temperature.. <i>Food Chemistry</i> , 2022 , 381, 132243	8.5	o
9	Effect of polysaccharides from Tibetan turnip (L.) on the gut microbiome after fermentation and metabolism.. <i>Food and Function</i> , 2022 , 13, 3063-3076	6.1	o
8	Echinacea purpurea suppresses the cell survival and metastasis of hepatocellular carcinoma through regulating the PI3K/Akt pathway. <i>International Journal of Biochemistry and Cell Biology</i> , 2021 , 142, 106115	5.6	o
7	Ultrasensitive and selective detection of Hg 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	2.3	o
6	Comprehensive analysis of Sparassis crispa polysaccharide characteristics during the in vitro digestion and fermentation model.. <i>Food Research International</i> , 2022 , 154, 111005	7	o
5	Targeting tumor associated macrophages in hepatocellular carcinoma.. <i>Biochemical Pharmacology</i> , 2022 , 114990	6	o
4	An investigation on the production and stability of chickpea bean sprout beverage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14143	2.1	
3	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022 , 248, 1117	3.4	
2	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021 , 299, 1643-1649	2.4	
1	G-quadruplex based biosensors for the detection of food contaminants.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-15	11.5	