

haili Wamg

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2705119/haili-wamg-publications-by-year.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
98	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022 , 248, 1117	3.4	
97	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
96	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
95	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
94	Degradation, migration, and removal of trichlorfon on harvested apples during storage at room temperature.. <i>Food Chemistry</i> , 2022 , 381, 132243	8.5	0
93	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	0
92	G-quadruplex based biosensors for the detection of food contaminants.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-15	11.5	
91	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	7	0
90	Targeting tumor associated macrophages in hepatocellular carcinoma.. <i>Biochemical Pharmacology</i> , 2022 , 114990	6	0
89	The chemical profile and biological activity of different extracts of <i>Gaertn.</i> against. <i>Natural Product Research</i> , 2021 , 35, 4740-4745	2.3	3
88	Isolation of two sesquiterpene glycosides from <i>Gaertn.</i> with cytotoxic properties and analysis of their mechanism based on network pharmacology. <i>Natural Product Research</i> , 2021 , 35, 4323-4330	2.3	1
87	<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> , 2021 , 142, 106115	5.6	0
86	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
85	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
84	Carotenoids in ameliorate diabetic nephropathy in mice through attenuating oxidative stress. <i>Biological Chemistry</i> , 2021 , 402, 785-794	4.5	1
83	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. <i>Carbohydrate Polymers</i> , 2021 , 256, 117571	10.3	17

82	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
81	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
80	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	0
79	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. <i>Phytomedicine</i> , 2021 , 87, 153572	6.5	6
78	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021 , 39, 1033-1043	2.6	4
77	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021 , 335, 127657	8.5	18
76	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
75	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
74	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
73	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
72	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
71	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
70	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
69	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
68	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021 , 299, 1643-1649	2.4	
67	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
66	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
65	Echinacea purpurea 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

64	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	7.9	1
63	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. <i>Bioresource Technology</i> , 2021 , 337, 125398	11	25
62	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020 , 201, 110729	7	5
61	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
60	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
59	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
58	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020 , 124, 1592-1601	3.4	8
57	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
56	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020 , 309, 125714	8.5	17
55	Macamides: A review of structures, isolation, therapeutics and prospects. <i>Food Research International</i> , 2020 , 138, 109819	7	6
54	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
53	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
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	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
50	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
49	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
48	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
47	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

46	Extraction, Purification, Structural Characteristics, Biological Activities and Pharmacological Applications of Acemannan, a Polysaccharide from : A Review. <i>Molecules</i> , 2019 , 24,	4.8	43
45	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
44	Degradation potential of bisphenol A by <i>Lactobacillus reuteri</i> . <i>LWT - Food Science and Technology</i> , 2019 , 106, 7-14	5.4	7
43	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
42	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
41	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	
40	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
39	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
38	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
37	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
36	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
35	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
34	Trans-/multi-generational effects of deoxynivalenol on <i>Caenorhabditis elegans</i> . <i>Chemosphere</i> , 2018 , 201, 41-49	8.4	12
33	Fast Detection of Bismethiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , 2018 , 34, 415-419	1.7	9
32	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
31	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
30	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
29	Incorporation of Heavy Water for Rapid Detection of <i>Salmonella typhimurium</i> by Raman Microspectroscopy. <i>Food Analytical Methods</i> , 2018 , 11, 3551-3557	3.4	2

28	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
27	Drying kinetics and product quality of green soybean under different microwave drying methods. <i>Drying Technology</i> , 2017 , 35, 240-248	2.6	52
26	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
25	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
24	Regeneration of tert-butylhydroquinone by tea polyphenols. <i>Food Research International</i> , 2017 , 95, 1-8	7	5
23	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
22	Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray drying. <i>Drying Technology</i> , 2017 , 35, 1358-1367	2.6	16
21	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
20	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
19	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
18	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
17	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
16	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
15	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
14	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
13	Torulene and 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
12	Rapid microchip-based FAIMS determination of trimethylamine, an indicator of pork deterioration. <i>Analytical Methods</i> , 2014 , 6, 2965-2972	3.2	14
11	Biological detoxification of zearalenone by <i>Aspergillus niger</i> strain FS10. <i>Food and Chemical Toxicology</i> , 2014 , 72, 76-82	4.7	39

10	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
9	The Effects of Germination on Chemical Composition of Peanut Seed. <i>Food Science and Technology Research</i> , 2014 , 20, 883-889	0.8	17
8	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
7	Quantitative Analysis of Amoxicillin Residues in Foods by Surface-Enhanced Raman Spectroscopy. <i>Spectroscopy Letters</i> , 2014 , 47, 451-457	1.1	35
6	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
5	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
4	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
3	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
2	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
1	Antioxidant power of phytochemicals from <i>Psidium guajava</i> leaf. <i>Journal of Zhejiang University Science B</i> , 2004 , 5, 676-83		17