

# Wenjing Yan

## List of Publications by Year in descending order

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17  
papers

491  
citations

759233

12  
h-index

888059

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

534  
citing authors

#	ARTICLE	IF	CITATIONS
1	Differences in cellular damage induced by dielectric barrier discharge plasma between Salmonella Typhimurium and Staphylococcus aureus. <i>Bioelectrochemistry</i> , 2020, 132, 107445.	4.6	69
2	Pyramidal Sensor Platform with Reversible Chiroptical Signals for DNA Detection. <i>Small</i> , 2014, 10, 4293-4297.	10.0	54
3	Action of plasma-activated lactic acid on the inactivation of inoculated Salmonella Enteritidis and quality of beef. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 57, 102196.	5.6	52
4	Shell thickness-dependent antibacterial activity and biocompatibility of gold@silver core-shell nanoparticles. <i>RSC Advances</i> , 2017, 7, 11355-11361.	3.6	50
5	Changes in color, myoglobin, and lipid oxidation in beef patties treated by dielectric barrier discharge cold plasma during storage. <i>Meat Science</i> , 2021, 176, 108456.	5.5	42
6	Effect of in-package high voltage dielectric barrier discharge on microbiological, color and oxidation properties of pork in modified atmosphere packaging during storage. <i>Meat Science</i> , 2019, 149, 107-113.	5.5	41
7	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2626-2659.	11.7	38
8	Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. <i>LWT - Food Science and Technology</i> , 2020, 117, 108606.	5.2	37
9	Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. <i>Scientific Reports</i> , 2019, 9, 13793.	3.3	31
10	Effect of dielectric barrier discharge plasma on the degradation of malathion and chlorpyrifos on lettuce. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 424-432.	3.5	27
11	Analysis of multiple mycotoxins-contaminated wheat by a smart analysis platform. <i>Analytical Biochemistry</i> , 2020, 610, 113928.	2.4	22
12	Characterisation of Flavour Attributes in Egg White Protein Using HS-GC-IMS Combined with E-Nose and E-Tongue: Effect of High-Voltage Cold Plasma Treatment Time. <i>Molecules</i> , 2022, 27, 601.	3.8	13
13	Ultrasound-Assisted High-Voltage Cold Atmospheric Plasma Treatment on the Inactivation and Structure of Lysozyme: Effect of Treatment Voltage. <i>Food and Bioprocess Technology</i> , 2022, 15, 1866-1880.	4.7	5
14	Effect of Plasma-Activated Solution Treatment on Cell Biology of Staphylococcus aureus and Quality of Fresh Lettuces. <i>Foods</i> , 2021, 10, 2976.	4.3	4
15	Enhanced Inhibition of Drug-Resistant Escherichia coli by Tetracycline Hydrochloride-Loaded Multipore Mesoporous Silica Nanoparticles. <i>Molecules</i> , 2022, 27, 1218.	3.8	3
16	Synergistic Effects of Bacteriocin from Lactobacillus panis C-M2 Combined with Dielectric Barrier Discharged Non-Thermal Plasma (DBD-NTP) on Morganella sp. in Aquatic Foods. <i>Antibiotics</i> , 2020, 9, 593.	3.7	2
17	Morphophysiological Changes in Staphylococcus aureus Biofilms Treated with Plasma-Activated Hydrogen Peroxide Solution. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11597.	2.5	1