Wenjing Yan

List of Publications by Year
in descending order

17	491	759233 12	888059 17
papers	citations	h-index	g-index

17	17	17	534
all docs	docs citations	times ranked	citing authors

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