Jianyu Su

List of Publications by Year
in descending order

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34	1,238	331538	377752
papers	citations	21 h-index	34 g-index

34	34	34	1911
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	In Vitro Antioxidant and Antiproliferative Activities of 5-Hydroxymethylfurfural. Journal of Agricultural and Food Chemistry, 2013, 61, 10604-10611.	2.4	192
2	Kaempferol Attenuates ROS-Induced Hemolysis and the Molecular Mechanism of Its Induction of Apoptosis on Bladder Cancer. Molecules, 2018, 23, 2592.	1.7	88
3	Analysis of integrons in clinical isolates ofEscherichia coliin China during the last six years. FEMS Microbiology Letters, 2006, 254, 75-80.	0.7	83
4	Natural Borneol, a Monoterpenoid Compound, Potentiates Selenocystine-Induced Apoptosis in Human Hepatocellular Carcinoma Cells by Enhancement of Cellular Uptake and Activation of ROS-Mediated DNA Damage. PLoS ONE, 2013, 8, e63502.	1.1	74
5	Mechanical, Rheological and Release Behaviors of a Poloxamer 407/ Poloxamer 188/Carbopol 940 Thermosensitive Composite Hydrogel. Molecules, 2013, 18, 12415-12425.	1.7	64
6	Investigation of the Interaction of Naringin Palmitate with Bovine Serum Albumin: Spectroscopic Analysis and Molecular Docking. PLoS ONE, 2013, 8, e59106.	1.1	59
7	Transcriptomics Study on Staphylococcus aureus Biofilm Under Low Concentration of Ampicillin. Frontiers in Microbiology, 2018, 9, 2413.	1.5	51
8	Synergistic Apoptosis-Inducing Effects on A375 Human Melanoma Cells of Natural Borneol and Curcumin. PLoS ONE, 2014, 9, e101277.	1.1	45
9	Comparative Analysis of Thermal Behavior, Isothermal Crystallization Kinetics and Polymorphism of Palm Oil Fractions. Molecules, 2013, 18, 1036-1052.	1.7	44
10	Apoptosis triggered by isoquercitrin in bladder cancer cells by activating the AMPK-activated protein kinase pathway. Food and Function, 2017, 8, 3707-3722.	2.1	42
11	Detection of Vibrio parahaemolyticus in food samples using in situ loop-mediated isothermal amplification method. Gene, 2013, 515, 421-425.	1.0	41
12	Induction and Recovery of the Viable but Nonculturable State of Hop-Resistance Lactobacillus brevis. Frontiers in Microbiology, 2018, 9, 2076.	1.5	37
13	Proteomic Analysis of G2/M Arrest Triggered by Natural Borneol/Curcumin in HepG2 Cells, the Importance of the Reactive Oxygen Species-p53 Pathway. Journal of Agricultural and Food Chemistry, 2015, 63, 6440-6449.	2.4	36
14	Durable Antibacterial Cotton Fabrics Based on Natural Borneolâ€Derived Antiâ€MRSA Agents. Advanced Healthcare Materials, 2020, 9, e2000186.	3.9	34
15	Natural borneol enhances bisdemethoxycurcumin-induced cell cycle arrest in the G2/M phase through up-regulation of intracellular ROS in HepG2 cells. Food and Function, 2015, 6, 740-748.	2.1	33
16	Formation of Î²â€Cyclodextrin Inclusion Enhances the Stability and Aqueous Solubility of Natural Borneol. Journal of Food Science, 2012, 77, C658-64.	1.5	28
17	Mechanistic elucidation of apoptosis and cell cycle arrest induced by 5-hydroxymethylfurfural, the important role of ROS-mediated signaling pathways. Food Research International, 2014, 66, 186-196.	2.9	28
18	Formation and Inhibition of NÎµ-(Carboxymethyl)lysine in Saccharide-Lysine Model Systems during Microwave Heating. Molecules, 2012, 17, 12758-12770.	1.7	27

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19	Biotin-Modified Polylactic-co-Glycolic Acid Nanoparticles with Improved Antiproliferative Activity of 15,16-Dihydrotanshinone I in Human Cervical Cancer Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 9219-9230.	2.4	26
20	pH and lightâ€responsive polycaprolactone/curcumin@zifâ€8 composite films with enhanced antibacterial activity. Journal of Food Science, 2021, 86, 3550-3562.	1.5	25
21	Preparation of Natural Borneol/2-Hydroxypropyl-Î²-cyclodextrin Inclusion Complex and Its Effect on the Absorption of Tetramethylpyrazine Phosphate in Mouse. Chemical and Pharmaceutical Bulletin, 2012, 60, 736-742.	0.6	24
22	pH-responsive curcumin-based nanoscale ZIF-8 combining chemophotodynamic therapy for excellent antibacterial activity. RSC Advances, 2022, 12, 10005-10013.	1.7	19
23	Spoilage Lactic Acid Bacteria in the Brewing Industry. Journal of Microbiology and Biotechnology, 2020, 30, 955-961.	0.9	18
24	Studies on the interaction of naringin palmitate with lysozyme by spectroscopic analysis. Journal of Functional Foods, 2014, 8, 331-339.	1.6	17
25	Rapid Detection of Food-Borne Escherichia coli O157:H7 with Visual Inspection by Crossing Priming Amplification (CPA). Food Analytical Methods, 2020, 13, 474-481.	1.3	16
26	The fingerprint mapping and genotyping systems application on methicillin-resistant Staphylococcus aureus. Microbial Pathogenesis, 2018, 125, 246-251.	1.3	14
27	Natural Borneol Enhances Paclitaxelâ€Induced Apoptosis of ESCC Cells by Inactivation of the PI3K/AKT. Journal of Food Science, 2018, 83, 1436-1443.	1.5	13
28	A Universally EDTA-Assisted Synthesis of Polytypic Bismuth Telluride Nanoplates with a Size-Dependent Enhancement of Tumor Radiosensitivity and Metabolism In Vivo. ACS Nano, 2022, 16, 4379-4396.	7.3	13
29	Nanoparticleâ€stabilized encapsulation of borneol and citral: Physicochemical characteristics, storage stability, and enhanced antibacterial activities. Journal of Food Science, 2021, 86, 4554-4565.	1.5	10
30	Enhancing effect of natural borneol on the cellular uptake of demethoxycurcumin and their combined induction of G2/M arrest in HepG2 cells via ROS generation. Journal of Functional Foods, 2015, 17, 103-114.	1.6	9
31	Antibiotic Susceptibility, Biofilm-Forming Ability, and Incidence of Class 1 Integron of Salmonella spp., Escherichia coli, and Staphylococcus aureus Isolated from Various Foods in a School Canteen in China. Foodborne Pathogens and Disease, 2020, 17, 269-275.	0.8	9
32	Magnetoelectric Polymer Membrane-Based Electrical Microenvironment with Magnetically Controlled Antibacterial Activity. ACS Applied Materials & Interfaces, 2022, 14, 20139-20150.	4.0	9
33	Effects of magnetic fields on the enzymatic synthesis of naringin palmitate. RSC Advances, 2018, 8, 13364-13369.	1.7	7
34	Antioxidant Profile of 1â€Monocaffeoyl Glycerol in Lipophobic/Lipophilic Media. Journal of Food Science, 2019, 84, 2091-2100.	1.5	3