

Aliyu Idris Muhammad

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.

142 papers	3,820 citations	35 h-index	55 g-index
146 ext. papers	5,148 ext. citations	6.4 avg, IF	6.05 L-index

#	Paper	IF	Citations
142	Inactivation mechanisms of non-thermal plasma on microbes: A review. <i>Food Control</i> , 2017 , 75, 83-91	6.2	235
141	Ultrasound-assisted heating extraction of pectin from grapefruit peel: optimization and comparison with the conventional method. <i>Food Chemistry</i> , 2015 , 178, 106-14	8.5	182
140	Evaluation of Ultrasound-Induced Damage to Escherichia coli and Staphylococcus aureus by Flow Cytometry and Transmission Electron Microscopy. <i>Applied and Environmental Microbiology</i> , 2016 , 82, 1828-1837	4.8	113
139	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 1281-1292	7.9	101
138	Impact of slightly acidic electrolyzed water (SAEW) and ultrasound on microbial loads and quality of fresh fruits. <i>LWT - Food Science and Technology</i> , 2015 , 60, 1195-1199	5.4	96
137	Quorum-Sensing Regulation of Antimicrobial Resistance in Bacteria. <i>Microorganisms</i> , 2020 , 8,	4.9	95
136	Antibacterial applications of metal-organic frameworks and their composites. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1397-1419	16.4	95
135	Application of a Dielectric Barrier Discharge Atmospheric Cold Plasma (Dbd-Acp) for Eshcerichia Coli Inactivation in Apple Juice. <i>Journal of Food Science</i> , 2018 , 83, 401-408	3.4	89
134	What is new in lysozyme research and its application in food industry? A review. <i>Food Chemistry</i> , 2019 , 274, 698-709	8.5	84
133	Application of atmospheric cold plasma-activated water (PAW) ice for preservation of shrimps (<i>Metapenaeus ensis</i>). <i>Food Control</i> , 2018 , 94, 307-314	6.2	75
132	Extraction and characterization of RG-I enriched pectic polysaccharides from mandarin citrus peel. <i>Food Hydrocolloids</i> , 2018 , 79, 579-586	10.6	72
131	Synergetic effects of ultrasound and slightly acidic electrolyzed water against Staphylococcus aureus evaluated by flow cytometry and electron microscopy. <i>Ultrasonics Sonochemistry</i> , 2017 , 38, 711-719	8.9	71
130	Ultrasound promotes enzymatic reactions by acting on different targets: Enzymes, substrates and enzymatic reaction systems. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 453-461	7.9	67
129	Preparation of modified whey protein isolate with gum acacia by ultrasound maillard reaction. <i>Food Hydrocolloids</i> , 2019 , 95, 298-307	10.6	63
128	Effect of pH-shifting treatment on structural and functional properties of whey protein isolate and its interaction with (-)-epigallocatechin-3-gallate. <i>Food Chemistry</i> , 2019 , 274, 234-241	8.5	59
127	Ultrasound assisted enzymatic hydrolysis of starch catalyzed by glucoamylase: Investigation on starch properties and degradation kinetics. <i>Carbohydrate Polymers</i> , 2017 , 175, 47-54	10.3	59
126	Analysis of Staphylococcus aureus cell viability, sublethal injury and death induced by synergistic combination of ultrasound and mild heat. <i>Ultrasonics Sonochemistry</i> , 2017 , 39, 101-110	8.9	57

125	Acoustic cavitation assisted extraction of pectin from waste grapefruit peels: A green two-stage approach and its general mechanism. <i>Food Research International</i> , 2017 , 102, 101-110	7	56
124	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , 2017 , 173, 330-337	10.3	55
123	Disinfection efficacy and mechanism of slightly acidic electrolyzed water on <i>Staphylococcus aureus</i> in pure culture. <i>Food Control</i> , 2016 , 60, 505-510	6.2	55
122	Bacterial spore inactivation induced by cold plasma. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2562-2572	11.5	55
121	Understanding the Impact of Nonthermal Plasma on Food Constituents and Microstructure: A Review. <i>Food and Bioprocess Technology</i> , 2018 , 11, 463-486	5.1	52
120	Effects of Nonthermal Plasma Technology on Functional Food Components. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1379-1394	16.4	52
119	Estimation of growth parameters of <i>Listeria monocytogenes</i> after sublethal heat and slightly acidic electrolyzed water (SAEW) treatment. <i>Food Control</i> , 2017 , 71, 17-25	6.2	51
118	Fast preparation of RG-I enriched ultra-low molecular weight pectin by an ultrasound accelerated Fenton process. <i>Scientific Reports</i> , 2017 , 7, 541	4.9	48
117	The comparison of ultrasound-assisted thawing, air thawing and water immersion thawing on the quality of slow/fast freezing bighead carp (<i>Aristichthys nobilis</i>) fillets. <i>Food Chemistry</i> , 2020 , 320, 126614	8.5	48
116	Inhibitory Effect of Lactic Acid Bacteria on Foodborne Pathogens: A Review. <i>Journal of Food Protection</i> , 2019 , 82, 441-453	2.5	46
115	Preservation of squid by slightly acidic electrolyzed water ice. <i>Food Control</i> , 2017 , 73, 1483-1489	6.2	46
114	Inactivation of soybean trypsin inhibitor by dielectric-barrier discharge (DBD) plasma. <i>Food Chemistry</i> , 2017 , 232, 515-522	8.5	45
113	Significance of Viable but Nonculturable : Induction, Detection, and Control. <i>Journal of Microbiology and Biotechnology</i> , 2017 , 27, 417-428	3.3	41
112	Plasma-activated water (PAW) and slightly acidic electrolyzed water (SAEW) as beef thawing media for enhancing microbiological safety. <i>LWT - Food Science and Technology</i> , 2020 , 117, 108649	5.4	40
111	Properties and structures of commercial polygalacturonase with ultrasound treatment: role of ultrasound in enzyme activation. <i>RSC Advances</i> , 2015 , 5, 107591-107600	3.7	39
110	Synergistic Effect and Mechanisms of Combining Ultrasound and Pectinase on Pectin Hydrolysis. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1249-1257	5.1	37
109	Effect of harvest, drying and storage on the bitterness, moisture, sugars, free amino acids and phenolic compounds of jujube fruit (<i>Zizyphus jujuba</i> cv. Junzao). <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 628-634	4.3	35
108	Degradation kinetics and structural characteristics of pectin under simultaneous sonochemical-enzymatic functions. <i>Carbohydrate Polymers</i> , 2016 , 154, 176-85	10.3	35

107	Synergistic inactivation and mechanism of thermal and ultrasound treatments against <i>Bacillus subtilis</i> spores. <i>Food Research International</i> , 2019 , 116, 1094-1102	7	34
106	Identification of a highly sulfated fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated tetrasaccharides units. <i>Carbohydrate Polymers</i> , 2015 , 134, 808-16	10.3	33
105	Lethal and Sublethal Effect of a Dielectric Barrier Discharge Atmospheric Cold Plasma on <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , 2017 , 80, 928-932	2.5	33
104	Fucosylated chondroitin sulfate oligosaccharides exert anticoagulant activity by targeting at intrinsic tenase complex with low FXII activation: Importance of sulfation pattern and molecular size. <i>European Journal of Medicinal Chemistry</i> , 2017 , 139, 191-200	6.8	33
103	Microbial response to some nonthermal physical technologies. <i>Trends in Food Science and Technology</i> , 2020 , 95, 107-117	15.3	33
102	Ultrasound-assisted thawing of mango pulp: Effect on thawing rate, sensory, and nutritional properties. <i>Food Chemistry</i> , 2019 , 286, 576-583	8.5	31
101	Depolymerization of Fucosylated Chondroitin Sulfate with a Modified Fenton-System and Anticoagulant Activity of the Resulting Fragments. <i>Marine Drugs</i> , 2016 , 14,	6	31
100	Time effect on structural and functional properties of whey protein isolate-gum acacia conjugates prepared via Maillard reaction. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4801-4807	4.3	29
99	Effect of dielectric barrier discharge plasma on background microflora and physicochemical properties of tiger nut milk. <i>Food Control</i> , 2019 , 96, 119-127	6.2	29
98	Co-Encapsulation of EGCG and Quercetin in Liposomes for Optimum Antioxidant Activity. <i>Journal of Food Science</i> , 2019 , 84, 111-120	3.4	29
97	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , 2020 , 131, 109041	7	28
96	Preceding treatment of non-thermal plasma (NTP) assisted the bactericidal effect of ultrasound on <i>Staphylococcus aureus</i> . <i>Food Control</i> , 2018 , 90, 241-248	6.2	28
95	Characteristics of pectinase treated with ultrasound both during and after the immobilization process. <i>Ultrasonics Sonochemistry</i> , 2017 , 36, 1-10	8.9	28
94	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2016 , 147, 1-7	10.3	27
93	Molecular size is important for the safety and selective inhibition of intrinsic factor Xase for fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017 , 178, 180-189	10.3	25
92	Inactivation of <i>Bacillus subtilis</i> and quality assurance in Chinese bayberry (<i>Myrica rubra</i>) juice with ultrasound and mild heat. <i>LWT - Food Science and Technology</i> , 2019 , 108, 113-119	5.4	25
91	Effects of Plasma-Activated Water and Blanching on Microbial and Physicochemical Properties of Tiger Nuts. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1721-1732	5.1	23
90	Combating <i>Staphylococcus aureus</i> and its methicillin resistance gene (<i>mecA</i>) with cold plasma. <i>Science of the Total Environment</i> , 2018 , 645, 1287-1295	10.2	23

89	Cold plasma pretreatment [A novel approach to improve the hot air drying characteristics, kinetic parameters, and nutritional attributes of shiitake mushroom. <i>Drying Technology</i> , 2020 , 38, 2134-2150	2.6	22
88	Recent advances on the application of UV-LED technology for microbial inactivation: Progress and mechanism. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3501-3527	16.4	22
87	Effect of ultrasonication and thermal and pressure treatments, individually and combined, on inactivation of <i>Bacillus cereus</i> spores. <i>Applied Microbiology and Biotechnology</i> , 2019 , 103, 2329-2338	5.7	22
86	Synergistic antimicrobial activity of bacteriophages and antibiotics against. <i>Food Science and Biotechnology</i> , 2016 , 25, 935-940	3	21
85	Stress tolerance of <i>Staphylococcus aureus</i> with different antibiotic resistance profiles. <i>Microbial Pathogenesis</i> , 2019 , 133, 103549	3.8	20
84	RESPONSE SURFACE MODELING OF <i>LISTERIA MONOCYTOGENES</i> INACTIVATION ON LETTUCE TREATED WITH ELECTROLYZED OXIDIZING WATER. <i>Journal of Food Process Engineering</i> , 2011 , 34, 1729-1745	2.4	20
83	Nonthermal Plasma Induces the Viable-but-Nonculturable State in <i>Staphylococcus aureus</i> via Metabolic Suppression and the Oxidative Stress Response. <i>Applied and Environmental Microbiology</i> , 2020 , 86,	4.8	20
82	Enhancement of chitin suspension hydrolysis by a combination of ultrasound and chitinase. <i>Carbohydrate Polymers</i> , 2020 , 231, 115669	10.3	20
81	Effect of preliminary stresses on the resistance of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> toward non-thermal plasma (NTP) challenge. <i>Food Research International</i> , 2018 , 105, 178-183	7	20
80	Ultrasound-Induced O157:H7 Cell Death Exhibits Physical Disruption and Biochemical Apoptosis. <i>Frontiers in Microbiology</i> , 2018 , 9, 2486	5.7	20
79	Evaluation of lytic bacteriophages for control of multidrug-resistant <i>Salmonella Typhimurium</i> . <i>Annals of Clinical Microbiology and Antimicrobials</i> , 2017 , 16, 66	6.2	19
78	Influences of cold atmospheric plasma on microbial safety, physicochemical and sensorial qualities of meat products. <i>Journal of Food Science and Technology</i> , 2018 , 55, 846-857	3.3	19
77	Predictive model for growth of <i>Listeria monocytogenes</i> in untreated and treated lettuce with alkaline electrolyzed water. <i>World Journal of Microbiology and Biotechnology</i> , 2010 , 26, 863-869	4.4	19
76	Cold Plasma-Based Hurdle Interventions: New Strategies for Improving Food Safety. <i>Food Engineering Reviews</i> , 2020 , 12, 321-332	6.5	18
75	The application of plasma-activated water combined with mild heat for the decontamination of <i>Bacillus cereus</i> spores in rice (<i>Oryza sativa</i> L. ssp. <i>japonica</i>). <i>Journal Physics D: Applied Physics</i> , 2020 , 53, 064003	3	18
74	Role of phage-antibiotic combination in reducing antibiotic resistance in. <i>Food Science and Biotechnology</i> , 2016 , 25, 1211-1215	3	18
73	Fabrication of (-)-epigallocatechin-3-gallate carrier based on glycosylated whey protein isolate obtained by ultrasound Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104678	8.9	16
72	Thermosonication damages the inner membrane of <i>Bacillus subtilis</i> spores and impels their inactivation. <i>Food Research International</i> , 2019 , 125, 108514	7	15

71	EFFECT OF PHOSPHOLIPASE A1 ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF HEN'S EGG YOLK, PLASMA AND GRANULES. <i>Journal of Food Biochemistry</i> , 2013 , 37, 70-79	3.3	15
70	Manothermosonication (MTS) treatment by a continuous-flow system: Effects on the degradation kinetics and microstructural characteristics of citrus pectin. <i>Ultrasonics Sonochemistry</i> , 2020 , 63, 104973	8.9	14
69	Effect of slightly acidic electrolyzed water (SAEW) and ultraviolet light illumination pretreatment on microflora inactivation of coriander. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109898	5.4	14
68	Pectic oligosaccharides hydrolyzed from citrus canning processing water by Fenton reaction and their antiproliferation potentials. <i>International Journal of Biological Macromolecules</i> , 2019 , 124, 1025-1032	7.9	14
67	Ultrasound-assisted fast preparation of low molecular weight fucosylated chondroitin sulfate with antitumor activity. <i>Carbohydrate Polymers</i> , 2019 , 209, 82-91	10.3	13
66	Liquid chromatographic method for toxic biogenic amines in foods using a chaotropic salt. <i>Journal of Chromatography A</i> , 2015 , 1406, 331-6	4.5	13
65	Topology-dependent interference of synthetic gene circuit function by growth feedback. <i>Nature Chemical Biology</i> , 2020 , 16, 695-701	11.7	13
64	Thermal inactivation kinetics of <i>Bacillus cereus</i> in Chinese rice wine and in simulated media based on wine components. <i>Food Control</i> , 2018 , 89, 308-313	6.2	13
63	Effect of glow discharge plasma on surface modification of chitosan film. <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 340-348	7.9	13
62	Development of predictive models for the growth of <i>Escherichia coli</i> O157:H7 on cabbage in Korea. <i>Journal of Food Science</i> , 2012 , 77, M257-63	3.4	13
61	Development of predictive model for the growth of <i>Staphylococcus aureus</i> in Kimbab. <i>Food Science and Biotechnology</i> , 2011 , 20, 471-476	3	13
60	Novel antibacterial modalities against methicillin resistant derived from plants. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, S153-S161	11.5	13
59	Enhanced adsorption of Congo red using chitin suspension after sonoenzymolysis. <i>Ultrasonics Sonochemistry</i> , 2021 , 70, 105327	8.9	13
58	Mathematical modeling on the growth of <i>Staphylococcus aureus</i> in sandwich. <i>Food Science and Biotechnology</i> , 2010 , 19, 763-768	3	12
57	Study on the mechanism of ultrasound-accelerated enzymatic hydrolysis of starch: Analysis of ultrasound effect on different objects. <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 493-500	7.9	12
56	Identification of bitter compounds from dried fruit of <i>Ziziphus jujuba</i> cv. Junzao. <i>International Journal of Food Properties</i> , 2017 , 20, S26-S35	3	11
55	Activation and conformational changes of chitinase induced by ultrasound. <i>Food Chemistry</i> , 2019 , 285, 355-362	8.5	11
54	Degradation of antibiotic resistance contaminants in wastewater by atmospheric cold plasma: kinetics and mechanisms. <i>Environmental Technology (United Kingdom)</i> , 2021 , 42, 58-71	2.6	11

53	Dietary pectic substances enhance gut health by its polycomponent: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2015-2039	16.4	11
52	Hurdle enhancement of acidic electrolyzed water antimicrobial efficacy on <i>Bacillus cereus</i> spores using ultrasonication. <i>Applied Microbiology and Biotechnology</i> , 2020 , 104, 4505-4513	5.7	10
51	Degradation of carboxymethylcellulose using ultrasound and α -glucanase: Pathways, kinetics and hydrolysates properties. <i>Carbohydrate Polymers</i> , 2018 , 201, 514-521	10.3	10
50	Ultrasound: Enhance the detachment of exosporium and decrease the hydrophobicity of <i>Bacillus cereus</i> spores. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108473	5.4	10
49	Protein denaturation and oxidation in chilled hairtail (<i>Trichiurus haumela</i>) as affected by electrolyzed oxidizing water and chitosan treatment. <i>International Journal of Food Properties</i> , 2017 , 20, S2696-S2707	3	10
48	Assessment of altered binding specificity of bacteriophage for ciprofloxacin-induced antibiotic-resistant <i>Salmonella</i> Typhimurium. <i>Archives of Microbiology</i> , 2016 , 198, 521-9	3	10
47	Sonodynamic antimicrobial chemotherapy: An emerging alternative strategy for microbial inactivation. <i>Ultrasonics Sonochemistry</i> , 2021 , 75, 105591	8.9	9
46	Ultrasound pretreatment enhances the inhibitory effects of nisin/carvacrol against germination, outgrowth and vegetative growth of spores of <i>Bacillus subtilis</i> ATCC6633 in laboratory medium and milk: Population and single-cell analysis. <i>International Journal of Food Microbiology</i> , 2019 , 311, 108329	5.8	8
45	Analysis of <i>Bacillus cereus</i> cell viability, sublethal injury, and death induced by mild thermal treatment. <i>Journal of Food Safety</i> , 2019 , 39, e12581	2	8
44	Magnetic (Zn-St)Fe (= 1, 2, 3, 4) Framework of Macro-Mesoporous Biomaterial Prepared via Green Enzymatic Reactive Extrusion for Dye Pollutants Removal. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 43553-43562	9.5	8
43	Optimization of inactivation of <i>Staphylococcus aureus</i> by low concentration electrolyzed water using response surface methodology. <i>Food Science and Biotechnology</i> , 2011 , 20, 1367-1371	3	8
42	Modeling the effect of temperature and relative humidity on the growth of <i>Staphylococcus aureus</i> on fresh-cut spinach using a user-friendly software. <i>Food Science and Biotechnology</i> , 2011 , 20, 1593-1597		8
41	Proteomic responses of spores of <i>Bacillus subtilis</i> to thermosonication involve large-scale alterations in metabolic pathways. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104992	8.9	8
40	Inactivation of <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> in milk by different processing sequences of ultrasound and heat. <i>Journal of Food Safety</i> , 2019 , 39, e12614	2	8
39	The diagnostic tools for viable but nonculturable pathogens in the food industry: Current status and future prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2146-2175	16.4	8
38	Winner-takes-all resource competition redirects cascading cell fate transitions. <i>Nature Communications</i> , 2021 , 12, 853	17.4	8
37	Comparison of Biogenic Amines in Chinese Commercial Soy Sauces. <i>Molecules</i> , 2019 , 24,	4.8	7
36	Modeling the Effect of Water Activity, pH, and Temperature on the Probability of Enterotoxin A Production by <i>Staphylococcus aureus</i> . <i>Journal of Food Protection</i> , 2016 , 79, 148-52	2.5	7

35	Application of plasma-activated water (PAW) for mitigating methicillin-resistant <i>Staphylococcus aureus</i> (MRSA) on cooked chicken surface. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110465	5.4	7
34	Stress Resistance and Pathogenicity of Nonthermal-Plasma-Induced Viable-but-Nonculturable <i>Staphylococcus aureus</i> through Energy Suppression, Oxidative Stress Defense, and Immune-Escape Mechanisms. <i>Applied and Environmental Microbiology</i> , 2021 , 87,	4.8	7
33	Shelf-life prediction of strawberry at different temperatures during storage using kinetic analysis and model development. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13693	2.1	7
32	Modeling the Inactivation of in Tiger Nut Milk Treated with Cold Atmospheric Pressure Plasma. <i>Journal of Food Protection</i> , 2019 , 82, 1828-1836	2.5	6
31	Molecular regulatory mechanisms of <i>Escherichia coli</i> O157:H7 in response to ultrasonic stress revealed by proteomic analysis. <i>Ultrasonics Sonochemistry</i> , 2020 , 61, 104835	8.9	6
30	Recent advances in understanding the effect of acid-adaptation on the cross-protection to food-related stress of common foodborne pathogens. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-18	11.5	6
29	Binding affinity and antioxidant activity of the complex of (-)-epigallocatechin-3-gallate and whey protein isolate: Effect of ultrasound pretreatment. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13081	2.4	6
28	A probability model for enterotoxin production of <i>Bacillus cereus</i> as a function of pH and temperature. <i>Journal of Food Protection</i> , 2013 , 76, 343-7	2.5	5
27	Prevalence, serovar distribution, and antibiotic resistance of <i>Salmonella</i> spp. isolated from pork in China: A systematic review and meta-analysis. <i>International Journal of Food Microbiology</i> , 2022 , 361, 109473	5.8	5
26	Antibiotic Resistance Patterns of Isolates from Retail Foods in Mainland China: A Meta-Analysis. <i>Foodborne Pathogens and Disease</i> , 2020 , 17, 296-307	3.8	5
25	Transcriptomic analysis reveal differential gene expressions of <i>Escherichia coli</i> O157:H7 under ultrasonic stress. <i>Ultrasonics Sonochemistry</i> , 2021 , 71, 105418	8.9	5
24	A hurdle approach of acidic electrolyzed water simultaneous with ultrasound to inactivate <i>Bacillus cereus</i> . <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14148	2.1	4
23	Ferulic acid- β -cyclodextrin inclusion complexes: Application on the preservation of hairtail (<i>Trichiurus lepturus</i>). <i>International Journal of Food Properties</i> , 2020 , 23, 282-296	3	4
22	Predictive modeling of microbial single cells: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 711-725	11.5	4
21	Manothermosonication: Inactivation and effects on soymilk enzymes. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104961	8.9	4
20	Relationship between β -lactamase production and resistance phenotype in <i>Klebsiella pneumoniae</i> strains. <i>FEMS Microbiology Letters</i> , 2017 , 364,	2.9	3
19	Assessment of antibiotic resistance in bacteriophage-insensitive <i>Klebsiella pneumoniae</i> . <i>Microbial Pathogenesis</i> , 2019 , 135, 103625	3.8	3
18	Diagnostic analysis of reactive species in plasma-activated water (PAW): current advances and outlooks. <i>Journal Physics D: Applied Physics</i> , 2022 , 55, 023002	3	3

17	Cumulative damage by nonthermal plasma (NTP) exceeds the defense barrier of multiple antibiotic-resistant <i>Staphylococcus aureus</i> : a key to achieve complete inactivation. <i>Food Quality and Safety</i> , 2021 , 5,	3.8	3
16	Numerical Simulation of Water Absorption and Swelling in Dehulled Barley Grains during Canned Porridge Cooking. <i>Processes</i> , 2018 , 6, 230	2.9	3
15	Effect of Drying and Storage on the Volatile Compounds of Jujube Fruit Detected by Electronic Nose and GC-MS. <i>Food Science and Technology Research</i> , 2018 , 24, 1039-1047	0.8	3
14	Challenges of pectic polysaccharides as a prebiotic from the perspective of fermentation characteristics and anti-colitis activity. <i>Carbohydrate Polymers</i> , 2021 , 270, 118377	10.3	3
13	Ultrasound enhanced the binding ability of chitinase onto chitin: From an AFM insight. <i>Ultrasonics Sonochemistry</i> , 2020 , 67, 105117	8.9	2
12	HTLC: A Viable Approach to Fast LC of Biogenic Amines in Food with Legacy Equipment. <i>Chromatographia</i> , 2018 , 81, 1097-1102	2.1	2
11	Comparison of antibiotic resistance phenotypes in laboratory strains and clinical isolates of , Typhimurium, and. <i>Food Science and Biotechnology</i> , 2017 , 26, 1773-1779	3	2
10	Application of a 360-Degree Radiation Thermosonication Technology for the Inactivation of in Milk. <i>Frontiers in Microbiology</i> , 2021 , 12, 771770	5.7	1
9	Thermosonication pretreatment enhances the killing of germinated <i>Bacillus</i> spores adhered to stainless steel surface. <i>LWT - Food Science and Technology</i> , 2021 , 136, 110248	5.4	1
8	Proteomic response and molecular regulatory mechanisms of <i>Bacillus cereus</i> spores under ultrasound treatment. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105732	8.9	1
7	Cyclodextrin metal-organic framework by ultrasound-assisted rapid synthesis for caffeic acid loading and antibacterial application.. <i>Ultrasonics Sonochemistry</i> , 2022 , 86, 106003	8.9	1
6	Modelling the physical properties change of canned glutinous rice porridge during cooking.. <i>RSC Advances</i> , 2019 , 9, 5521-5529	3.7	0
5	Future Outlooks 2022 , 351-355		
4	Inactivation of Bacteria by Cold Plasma 2022 , 47-73		
3	Cold Plasma Hurdled Strategies for Food Safety Applications 2022 , 325-340		
2	Application of Cold Plasma in Liquid Food Products 2022 , 269-291		
1	Performance Optimization of Groundnut Shelling Using Response Surface Methodology. <i>Acta Technologica Agriculturae</i> , 2021 , 24, 1-7	1	