

Jingran Bi

List of Publications by Year in descending order

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papers

668
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516215

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#	ARTICLE	IF	CITATIONS
1	Impacts of salt-tolerant <i>Staphylococcus nepalensis</i> 5-5 on bacterial composition and biogenic amines accumulation in fish sauce fermentation. <i>International Journal of Food Microbiology</i> , 2022, 361, 109464.	2.1	11
2	Preparation of chitosan-cellulose-benzyl isothiocyanate nanocomposite film for food packaging applications. <i>Carbohydrate Polymers</i> , 2022, 285, 119234.	5.1	24
3	Assessment of Potential Toxicity of Onion-like Carbon Nanoparticles from Grilled Turbot <i>Scophthalmus maximus</i> L. <i>Foods</i> , 2022, 11, 95.	1.9	4
4	Characterization of the Inclusion Complexes of Isothiocyanates with β -Cyclodextrin for Improvement of Antibacterial Activities against <i>Staphylococcus aureus</i> . <i>Foods</i> , 2022, 11, 60.	1.9	10
5	Study on microbial community and physicochemical properties of braised chicken during processing and storage microbial community of braised chicken. <i>Journal of Food Safety</i> , 2022, 42, .	1.1	2
6	Hierarchical Porous Nanocellulose Aerogels Loaded with Metal-Organic Framework Particles for the Adsorption Application of Heterocyclic Aromatic Amines. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 29131-29143.	4.0	7
7	Dynamics of Bacterial Composition and Association with Quality Formation and Biogenic Amines Accumulation during Fish Sauce Spontaneous Fermentation. <i>Applied and Environmental Microbiology</i> , 2022, 88, .	1.4	8
8	Assessment of the Distribution and Safety of <i>Tetragenococcus muriaticus</i> for Potential Application in the Preparation of Chinese Grasshopper Sub Shrimp Paste. <i>Frontiers in Microbiology</i> , 2021, 12, 628838.	1.5	11
9	Novel starter cultures <i>Virgibacillus</i> spp. selected from grasshopper sub shrimp paste to inhibit biogenic amines accumulation. <i>AMB Express</i> , 2021, 11, 25.	1.4	3
10	Quorum Sensing-Mediated and Growth Phase-Dependent Regulation of Metabolic Pathways in <i>Hafnia alvei</i> H4. <i>Frontiers in Microbiology</i> , 2021, 12, 567942.	1.5	10
11	Bacteriostatic effects of benzyl isothiocyanate on <i>Vibrio parahaemolyticus</i> : Transcriptomic analysis and morphological verification. <i>BMC Biotechnology</i> , 2021, 21, 56.	1.7	5
12	Novel procyanidins-loaded chitosan-graft-polyvinyl alcohol film with sustained antibacterial activity for food packaging. <i>Food Chemistry</i> , 2021, 365, 130534.	4.2	46
13	Contribution of Microorganisms to Biogenic Amine Accumulation during Fish Sauce Fermentation and Screening of Novel Starters. <i>Foods</i> , 2021, 10, 2572.	1.9	17
14	A Novel Photoelectrochemical Aptamer Sensor Based on CdTe Quantum Dots Enhancement and Exonuclease I-Assisted Signal Amplification for <i>Listeria monocytogenes</i> Detection. <i>Foods</i> , 2021, 10, 2896.	1.9	18
15	Effect of quorum sensing and quorum sensing inhibitors on the expression of serine protease gene in <i>Hafnia alvei</i> H4. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 7457-7465.	1.7	15
16	<i>Lentibacillus panjinensis</i> sp. nov., Isolated from Shrimp Paste, a Traditional Chinese Fermented Seafood. <i>Current Microbiology</i> , 2020, 77, 1997-2001.	1.0	3
17	Antibacterial Activity and Potential Application in Food Packaging of Peptides Derived from Turbot Viscera Hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9968-9977.	2.4	31
18	The Impact of Microbial Diversity on Biogenic Amines Formation in Grasshopper Sub Shrimp Paste During the Fermentation. <i>Frontiers in Microbiology</i> , 2020, 11, 782.	1.5	27

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19	Detection of Histamine Based on Gold Nanoparticles with Dual Sensor System of Colorimetric and Fluorescence. <i>Foods</i> , 2020, 9, 316.	1.9	35
20	Downregulated Expression of Virulence Factors Induced by Benzyl Isothiocyanate in <i>Staphylococcus Aureus</i> : A Transcriptomic Analysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5441.	1.8	11
21	Fluorescent carbon dots in baked lamb: Formation, cytotoxicity and scavenging capability to free radicals. <i>Food Chemistry</i> , 2019, 286, 405-412.	4.2	42
22	Effect of the luxI/R gene on AHL-signaling molecules and QS regulatory mechanism in <i>Hafnia alvei</i> H4. <i>AMB Express</i> , 2019, 9, 197.	1.4	17
23	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2143-2150.	2.4	63
24	Facile one-step synthesis of highly luminescent N-doped carbon dots as an efficient fluorescent probe for chromium(VI) detection based on the inner filter effect. <i>New Journal of Chemistry</i> , 2018, 42, 3729-3735.	1.4	72
25	Real-time detection of water dynamics in abalone (<i>Haliotis discus hannai</i> Ino) during drying and rehydration processes assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2018, 36, 72-83.	1.7	56
26	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel (<i>Muraenesox cinereus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2862-2869.	2.4	48
27	Multicolorful Carbon Dots for Tumor Theranostics. <i>Current Medicinal Chemistry</i> , 2018, 25, 2894-2909.	1.2	23
28	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. <i>Nanomaterials</i> , 2016, 6, 130.	1.9	17
29	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016, 11, 257-265.	1.4	32