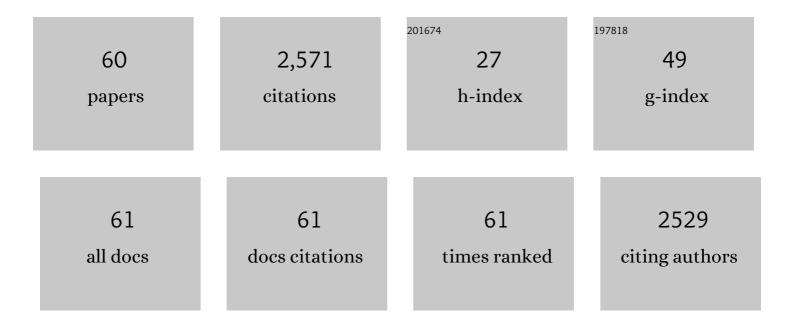
List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3598429/publications.pdf Version: 2024-02-01



Ιτινι Τιλνι

#	Article	IF	CITATIONS
1	Recent development in biological activities and safety concerns of perillaldehyde from perilla plants: A review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6328-6340.	10.3	26
2	Weighted Distribution Constraint Based Prediction of Available Interval of Coaxial-to-Microstrip Flexible Interconnection. IEEE Transactions on Components, Packaging and Manufacturing Technology, 2022, 12, 316-328.	2.5	2
3	Therapeutic Potential of Perillaldehyde in Ameliorating Vulvovaginal Candidiasis by Reducing Vaginal Oxidative Stress and Apoptosis. Antioxidants, 2022, 11, 178.	5.1	7
4	Rapid chiral assay of amino compounds using diethyl squarate. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2022, 272, 120871.	3.9	0
5	Antimicrobial mechanisms of spice essential oils and application in food industry. Food Chemistry, 2022, 382, 132312.	8.2	63
6	Dysfunction of <scp>FadA AMP</scp> signalling decreases <i>Aspergillus flavus</i> resistance to antimicrobial natural preservative Perillaldehyde and <scp>AFB1</scp> biosynthesis. Environmental Microbiology, 2022, 24, 1590-1607.	3.8	42
7	Equivalent Circuit-Based Coupling Modeling of Double Bond Ribbons Interconnection Variation in Electronic Packaging. IEEE Microwave and Wireless Components Letters, 2022, , 1-4.	3.2	0
8	Antifungal effect of nerol via transcriptome analysis and cell growth repression in sweet potato spoilage fungi Ceratocystis fimbriata. Postharvest Biology and Technology, 2021, 171, 111343.	6.0	30
9	Antioxidant, hepatoprotective and antifungal activities of black pepper (Piper nigrum L.) essential oil. Food Chemistry, 2021, 346, 128845.	8.2	65
10	Electromechanical Coupling Parameter Identification for Flexible Conductor Wire Interconnection Considering Interaction Effect in Microwave Circuits. Electronics (Switzerland), 2021, 10, 464.	3.1	4
11	From MonoBINOL to BisBINOL: Expanded Enantioselective Fluorescent Recognition of Amino Acids. Journal of Organic Chemistry, 2021, 86, 6780-6786.	3.2	13
12	Semiquantitative Visual Chiral Assay with a Pseudoenantiomeric Fluorescent Sensor Pair. Journal of Organic Chemistry, 2021, 86, 9603-9609.	3.2	5
13	Effects of Paired Associative Stimulation on Metabolites in Ischemia Stroke Rats Model as Studied by Nuclear Magnetic Resonance Spectrum. Neurochemical Research, 2021, 46, 2495-2504.	3.3	2
14	Structure, physicochemical properties and effects on nutrients digestion of modified soluble dietary fiber extracted from sweet potato residue. Food Research International, 2021, 150, 110761.	6.2	18
15	Analysis of chemical components and biological activities of essential oils from black and white pepper (Piper nigrum L.) in five provinces of southern China. LWT - Food Science and Technology, 2020, 117, 108644.	5.2	43
16	Dietary fiber isolated from sweet potato residues promotes a healthy gut microbiome profile. Food and Function, 2020, 11, 689-699.	4.6	46
17	Transcriptome Sequencing Revealed an Inhibitory Mechanism of Aspergillus flavus Asexual Development and Aflatoxin Metabolism by Soy-Fermenting Non-Aflatoxigenic Aspergillus. International Journal of Molecular Sciences, 2020, 21, 6994.	4.1	10
18	Perillaldehyde: A promising antifungal agent to treat oropharyngeal candidiasis. Biochemical Pharmacology, 2020, 180, 114201.	4.4	22

#	Article	IF	CITATIONS
19	Chemoselective and enantioselective fluorescent recognition of glutamic and aspartic acids. Chemical Communications, 2020, 56, 15012-15015.	4.1	12
20	A near-IR Fluorescent Probe for Enantioselective Recognition of Amino Acids in Aqueous Solution. Journal of Organic Chemistry, 2020, 85, 7342-7348.	3.2	21
21	Discovery of the Endophytic Fungi from Polygonum cuspidatum and Biotransformation of Resveratrol to Pterostillbene by the Endophyte Penicillium sp. F5. Applied Biochemistry and Microbiology, 2020, 56, 313-320.	0.9	8
22	Activities of Nerol, a natural plant active ingredient, against Candida albicans in vitro and in vivo. Applied Microbiology and Biotechnology, 2020, 104, 5039-5052.	3.6	17
23	The Molecular Mechanism of Perillaldehyde Inducing Cell Death in Aspergillus flavus by Inhibiting Energy Metabolism Revealed by Transcriptome Sequencing. International Journal of Molecular Sciences, 2020, 21, 1518.	4.1	22
24	Gas Chromatography–Mass Spectrometry Profiling of Volatile Compounds Reveals Metabolic Changes in a Non-Aflatoxigenic Aspergillus flavus Induced by 5-Azacytidine. Toxins, 2020, 12, 57.	3.4	5
25	Luteolin alleviates ochratoxin A induced oxidative stress by regulating Nrf2 and HIF-1α pathways in NRK-52E rat kidney cells. Food and Chemical Toxicology, 2020, 141, 111436.	3.6	28
26	Phase Compensation Method for Active Phased Array Antennas in Operating Environment based on Electromechanical Coupling Model. , 2020, , .		1
27	Cinnamaldehyde inhibits Candida albicans growth by causing apoptosis and its treatment on vulvovaginal candidiasis and oropharyngeal candidiasis. Applied Microbiology and Biotechnology, 2019, 103, 9037-9055.	3.6	36
28	Effect of Perillaldehyde on Prophylaxis and Treatment of Vaginal Candidiasis in a Murine Model. Frontiers in Microbiology, 2019, 10, 1466.	3.5	25
29	Fluorescent Recognition of Functional Secondary Amines in the Fluorous Phase. European Journal of Organic Chemistry, 2019, 2019, 2533-2538.	2.4	3
30	Cinnamaldehyde, a Promising Natural Preservative Against Aspergillus flavus. Frontiers in Microbiology, 2019, 10, 2895.	3.5	58
31	Induced cell death in <i>Ceratocystis fimbriata</i> by proâ€apoptotic activity of a natural organic compound, perillaldehyde, through Ca ²⁺ overload and accumulation of reactive oxygen species. Plant Pathology, 2019, 68, 344-357.	2.4	17
32	Enantioselective Fluorescent Recognition of Amino Acids in Aqueous Solution by Using a Chiral Aldehyde Probe. European Journal of Organic Chemistry, 2018, 2018, 1891-1895.	2.4	16
33	Fluorescent Recognition of 1,3â€Điaminopropane in the Fluorous Phase – Greatly Enhanced Sensitivity and Selectivity. European Journal of Organic Chemistry, 2018, 2018, 1053-1059.	2.4	6
34	Fluorescent Discrimination of Primary Alkyl Amines by Using a Binaphthyl Ladder Polymer. European Journal of Organic Chemistry, 2018, 2018, 1896-1901.	2.4	2
35	Genomic Analysis of Microbulbifer sp. Strain A4B-17 and the Characterization of Its Metabolic Pathways for 4-Hydroxybenzoic Acid Synthesis. Frontiers in Microbiology, 2018, 9, 3115.	3.5	5
36	Perillaldehyde Controls Postharvest Black Rot Caused by Ceratocystis fimbriata in Sweet Potatoes. Frontiers in Microbiology, 2018, 9, 1102.	3.5	24

#	Article	IF	CITATIONS
37	Nerol-induced apoptosis associated with the generation of ROS and Ca2+ overload in saprotrophic fungus Aspergillus flavus. Applied Microbiology and Biotechnology, 2018, 102, 6659-6672.	3.6	35
38	Calcium and oxidative stress mediate perillaldehyde-induced apoptosis in Candida albicans. Applied Microbiology and Biotechnology, 2017, 101, 3335-3345.	3.6	52
39	Synthesis of Deoxyglycosides by Desulfurization under UV Light. Journal of Organic Chemistry, 2017, 82, 7008-7014.	3.2	26
40	Highly Efficient Selective Benzylation of Carbohydrates Catalyzed by Iron(III) with Silver Oxide and Bromide Anion as Coâ€catalysts. ChemCatChem, 2017, 9, 950-953.	3.7	29
41	Polymer Amplified Enantioselectivity in the Fluorescent Recognition of Prolinol. Chemistry - A European Journal, 2017, 23, 17678-17681.	3.3	9
42	Perillaldehyde, a Promising Antifungal Agent Used in Food Preservation, Triggers Apoptosis through a Metacaspase-Dependent Pathway in <i>Aspergillus flavus</i> . Journal of Agricultural and Food Chemistry, 2016, 64, 7404-7413.	5.2	82
43	Synthesis and in vitro antifungal efficacy of oleoyl-chitosan nanoparticles against plant pathogenic fungi. International Journal of Biological Macromolecules, 2016, 82, 830-836.	7.5	80
44	Inhibitory effect of nerol against Aspergillus niger on grapes through a membrane lesion mechanism. Food Control, 2015, 55, 54-61.	5.5	46
45	Efficacy and possible mechanisms of perillaldehyde in control of Aspergillus niger causing grape decay. International Journal of Food Microbiology, 2015, 202, 27-34.	4.7	87
46	Perillaldehyde, a potential preservative agent in foods: Assessment of antifungal activity against microbial spoilage of cherry tomatoes. LWT - Food Science and Technology, 2015, 60, 63-70.	5.2	40
47	Dill (Anethum graveolens L.) seed essential oil induces Candida albicans apoptosis in a metacaspase-dependent manner. Fungal Biology, 2014, 118, 394-401.	2.5	34
48	iTRAQ analysis of gill proteins from the zebrafish (Danio rerio) infected with Aeromonas hydrophila. Fish and Shellfish Immunology, 2014, 36, 229-239.	3.6	73
49	Regional variation in components and antioxidant and antifungal activities of Perilla frutescens essential oils in China. Industrial Crops and Products, 2014, 59, 69-79.	5.2	65
50	In vivo and in vitro antioxidant activity and α-glucosidase, α-amylase inhibitory effects of flavonoids from Cichorium glandulosum seeds. Food Chemistry, 2013, 139, 59-66.	8.2	94
51	Antifungal mechanism of essential oil from Anethum graveolens seeds against Candida albicans. Journal of Medical Microbiology, 2013, 62, 1175-1183.	1.8	83
52	The Mechanism of Antifungal Action of Essential Oil from Dill (Anethum graveolens L.) on Aspergillus flavus. PLoS ONE, 2012, 7, e30147.	2.5	264
53	The control of Aspergillus flavus with Cinnamomum jensenianum HandMazz essential oil and its potential use as a food preservative. Food Chemistry, 2012, 130, 520-527.	8.2	201
54	In vitro and inÂvivo activity of essential oil from dill (Anethum graveolens L.) against fungal spoilage of cherry tomatoes. Food Control, 2011, 22, 1992-1999.	5.5	126

#	Article	IF	CITATIONS
55	Chemical composition and antifungal activity of essential oil from Cicuta virosa L. var. latisecta Celak. International Journal of Food Microbiology, 2011, 145, 464-470.	4.7	205

56 Hydrolysis of Cellulose over Cs_xH_{3–x}PW₁₂O₄₀ (X =) Tj ETQq0 0 0 rgBT/Overloc

57	Properties of Sn3.8Ag0.7Cu Solder Alloy with Trace Rare Earth Element Y Additions. Journal of Electronic Materials, 2007, 36, 766-774.	2.2	60
58	Thirty million year deep sea records in the South China Sea. Science Bulletin, 2003, 48, 2524-2535.	1.7	75
59	Transition of Quaternary glacial cyclicity in deep-sea records at Nansha, the South China Sea. Science in China Series D: Earth Sciences, 2001, 44, 926-933.	0.9	35
60	Enantioselective Fluorescent Recognition of βâ€Amino Alcohols by a Stereoselective Cyclization. European Journal of Organic Chemistry, 0, , .	2.4	2