Xiaomeng Wu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3657634/publications.pdf

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16	509	1163117	940533
papers	citations	8	16
		h-index	g-index

16	16	16	697
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The surface-enhanced Raman spectra of aflatoxins: spectral analysis, density functional theory calculation, detection and differentiation. Analyst, The, 2012, 137, 4226.	3.5	98
2	Detection and differentiation of foodborne pathogenic bacteria in mung bean sprouts using field deployable label-free SERS devices. Analyst, The, 2013, 138, 3005.	3.5	98
3	Detection of metronidazole and ronidazole from environmental Samples by surface enhanced Raman spectroscopy. Talanta, 2014, 128, 293-298.	5.5	67
4	Differentiation and classification of bacteria using vancomycin functionalized silver nanorods array based surface-enhanced Raman spectroscopy and chemometric analysis. Talanta, 2015, 139, 96-103.	5.5	67
5	Culture-free diagnostics of Pseudomonas aeruginosa infection by silver nanorod array based SERS from clinical sputum samples. Nanomedicine: Nanotechnology, Biology, and Medicine, 2014, 10, 1863-1870.	3.3	65
6	Rapid Detection of Pathogenic Bacteria from Fresh Produce by Filtration and Surface-Enhanced Raman Spectroscopy. Jom, 2016, 68, 1156-1162.	1.9	20
7	High pressure processing combined with selected hurdles: Enhancement in the inactivation of vegetative microorganisms. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1800-1828.	11.7	20
8	Compared analysis of microbial diversity in donkey milk from Xinjiang and Shandong of China through High-throughput sequencing. Food Research International, 2020, 137, 109684.	6.2	13
9	Masking the Perceived Astringency of Proanthocyanidins in Beverages Using Oxidized Starch Hydrogel Microencapsulation. Foods, 2020, 9, 756.	4.3	10
10	Effect of High Pressure Processing on the Preparation and Characteristic Changes of Biopolymer-Based Films in Food Packaging Applications. Food Engineering Reviews, 2021, 13, 454-464.	5.9	9
11	The effect of high pressure combined with moderate temperature and peptidoglycan fragments on spore inactivation. Food Research International, 2021, 148, 110615.	6.2	9
12	Building of Pressure-Assisted Ultra-High Temperature System and Its Inactivation of Bacterial Spores. Frontiers in Microbiology, 2019, 10, 1275.	3.5	8
13	Improving the production efficiency of sweet potato starch using a newly designed sedimentation tank during starch sedimentation process. Journal of Food Processing and Preservation, 2020, 44, e14811.	2.0	7
14	Highly Sensitive Detection and Differentiation of Endotoxins Derived from Bacterial Pathogens by Surface-Enhanced Raman Scattering. Biosensors, 2021, 11, 234.	4.7	7
15	SERS spectrum of the peptide thymosinâ€Î²4 obtained with Ag nanorod substrate. Journal of Raman Spectroscopy, 2015, 46, 194-196.	2.5	6
16	A new Leuconostoc citreum strain discovered in the traditional sweet potato sour liquid fermentation as a novel bioflocculant for highly efficient starch production. Food Research International, 2021, 144, 110327.	6.2	5