

# Yunfei Xie

## List of Publications by Year in descending order

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109  
papers

3,073  
citations

136740

32  
h-index

197535

49  
g-index

109  
all docs

109  
docs citations

109  
times ranked

3001  
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2467-2480.	5.4	185
2	A novel surface-enhanced Raman scattering sensor to detect prohibited colorants in food by graphene/silver nanocomposite. <i>Talanta</i> , 2012, 100, 32-37.	2.9	119
3	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , 2018, 240, 850-855.	4.2	115
4	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of <i>Rhizopus stolonifer</i> and their application in postharvest preservation of tomatoes. <i>Food Chemistry</i> , 2019, 285, 380-388.	4.2	101
5	Synergistic inhibition effect of citral and eugenol against <i>Aspergillus niger</i> and their application in bread preservation. <i>Food Chemistry</i> , 2020, 310, 125974.	4.2	98
6	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. <i>Trends in Food Science and Technology</i> , 2020, 96, 91-101.	7.8	89
7	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3281-3292.	5.4	87
8	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021, 112, 795-807.	7.8	79
9	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. <i>Food Chemistry</i> , 2018, 243, 58-64.	4.2	69
10	Microplastics and Nanoplastics: Emerging Contaminants in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10450-10468.	2.4	66
11	Rapid SERS detection of acid orange II and brilliant blue in food by using Fe <sub>3</sub> O <sub>4</sub> @Au core-shell substrate. <i>Food Chemistry</i> , 2019, 270, 173-180.	4.2	62
12	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. <i>LWT - Food Science and Technology</i> , 2021, 139, 110800.	2.5	60
13	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104844.	3.8	58
14	Rapid detection method for nitrofurantoin antibiotic residues by surface-enhanced Raman Spectroscopy. <i>European Food Research and Technology</i> , 2012, 235, 555-561.	1.6	55
15	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2825-2836.	5.4	53
16	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020, 258, 127216.	4.2	53
17	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1740-1751.	5.4	52
18	Analysis of the synergistic antifungal mechanism of eugenol and citral. <i>LWT - Food Science and Technology</i> , 2020, 123, 109128.	2.5	50

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19	Major components in Lilac and Litsea cubeba essential oils kill <i>Penicillium roqueforti</i> through mitochondrial apoptosis pathway. <i>Industrial Crops and Products</i> , 2020, 149, 112349.	2.5	49
20	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. <i>Analytical Methods</i> , 2013, 5, 946-952.	1.3	48
21	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on <i>Penicillium italicum</i> using Surface-Enhanced Raman Spectroscopy (SERS). <i>Scientific Reports</i> , 2019, 9, 490.	1.6	48
22	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021, 335, 127657.	4.2	47
23	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. <i>Carbohydrate Polymers</i> , 2021, 261, 117874.	5.1	46
24	Evaluation on the formation of lipid free radicals in the oxidation process of peanut oil. <i>LWT - Food Science and Technology</i> , 2019, 104, 24-29.	2.5	43
25	The anti-inflammatory potential of <i>Cinnamomum camphora</i> (L.) J.Presl essential oil in vitro and in vivo. <i>Journal of Ethnopharmacology</i> , 2021, 267, 113516.	2.0	43
26	Logic gates based on G-quadruplexes: principles and sensor applications. <i>Mikrochimica Acta</i> , 2016, 183, 21-34.	2.5	39
27	Simultaneous Determination of Erythromycin, Tetracycline, and Chloramphenicol Residue in Raw Milk by Molecularly Imprinted Polymer Mixed with Solid-Phase Extraction. <i>Food Analytical Methods</i> , 2018, 11, 374-381.	1.3	39
28	Simultaneous SERS detection of illegal food additives rhodamine B and basic orange II based on Au nanorod-incorporated melamine foam. <i>Food Chemistry</i> , 2021, 357, 129741.	4.2	39
29	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer-surface-enhanced Raman spectroscopic nanosensor. <i>Journal of Raman Spectroscopy</i> , 2017, 48, 204-210.	1.2	36
30	Rapid and ultrasensitive detection of food contaminants using surface-enhanced Raman spectroscopy-based methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3555-3568.	5.4	36
31	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for <i>Staphylococcus aureus</i> biofilm control. <i>Food Control</i> , 2021, 122, 107822.	2.8	36
32	SiO <sub>2</sub> @Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 132, 355-360.	2.0	35
33	Hexanal as a QS inhibitor of extracellular enzyme activity of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> and its application in vegetables. <i>Food Chemistry</i> , 2018, 255, 1-7.	4.2	34
34	Comparative studies by IR, Raman, and surface-enhanced Raman spectroscopy of azodicarbonamide, biurea and semicarbazide hydrochloride. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 114, 80-84.	2.0	32
35	Torularhodin from <i>Sporidiobolus pararoseus</i> Attenuates $\alpha$ -galactose/AlCl <sub>3</sub> -Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF- $\kappa$ B Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6604-6614.	2.4	32
36	Non-destructive prediction of texture of frozen/thaw raw beef by Raman spectroscopy. <i>Journal of Food Engineering</i> , 2020, 266, 109693.	2.7	31

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37	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. <i>Food Chemistry</i> , 2021, 351, 129284.	4.2	31
38	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , 2020, 133, 109191.	2.9	30
39	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. <i>European Food Research and Technology</i> , 2012, 234, 1091-1098.	1.6	29
40	Kinetic study on the generation of furosine and pyrraline in a Maillard reaction model system of d-glucose and l-lysine. <i>Food Chemistry</i> , 2020, 317, 126458.	4.2	29
41	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. <i>LWT - Food Science and Technology</i> , 2020, 122, 109063.	2.5	29
42	Theoretical calculation (DFT), Raman and surface-enhanced Raman scattering (SERS) study of ponceau 4R. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2012, 96, 600-604.	2.0	27
43	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. <i>Biosensors and Bioelectronics</i> , 2017, 87, 320-324.	5.3	26
44	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020, 309, 125714.	4.2	26
45	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. <i>LWT - Food Science and Technology</i> , 2021, 146, 111290.	2.5	26
46	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. <i>Food Control</i> , 2020, 118, 107426.	2.8	25
47	Development and evaluation of a surface-enhanced Raman scattering (SERS) method for the detection of the antioxidant butylated hydroxyanisole. <i>European Food Research and Technology</i> , 2011, 233, 835-840.	1.6	24
48	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. <i>Food Chemistry</i> , 2020, 327, 127103.	4.2	24
49	Synergistic antifungal mechanism of thymol and salicylic acid on <i>Fusarium solani</i> . <i>LWT - Food Science and Technology</i> , 2021, 140, 110787.	2.5	24
50	Biodegradation of the organophosphate dimethoate by <i>Lactobacillus plantarum</i> during milk fermentation. <i>Food Chemistry</i> , 2021, 360, 130042.	4.2	24
51	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019, 583, 113365.	1.1	23
52	The ability of <i>Bacillus subtilis</i> and <i>Bacillus natto</i> to degrade zearalenone and its application in food. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14122.	0.9	20
53	An AuNPs-functionalized AlGaIn/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. <i>RSC Advances</i> , 2015, 5, 98724-98729.	1.7	18
54	The light-up fluorescence of AgNCs in a DNA bulb. <i>Nanoscale</i> , 2018, 10, 11517-11523.	2.8	18

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55	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives. <i>International Journal of Biological Macromolecules</i> , 2022, 200, 151-161.	3.6	18
56	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14156.	0.9	17
57	Release of bisphenols from can coatings into canned beer in China market. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 764-770.	1.7	16
58	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , 2019, 143, 47-54.	1.3	16
59	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. <i>Ecotoxicology and Environmental Safety</i> , 2020, 200, 110780.	2.9	16
60	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. <i>Talanta</i> , 2020, 206, 120216.	2.9	15
61	Non-destructive Monitoring of <i>Staphylococcus aureus</i> Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. <i>Food Analytical Methods</i> , 2020, 13, 1710-1716.	1.3	15
62	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. <i>Journal of Food Science</i> , 2017, 82, 1467-1474.	1.5	14
63	Fast Detection of Bismethiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , 2018, 34, 415-419.	0.8	14
64	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. <i>Food Chemistry</i> , 2021, 344, 128653.	4.2	14
65	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against <i>Staphylococcus aureus</i> biofilm. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105764.	3.8	14
66	In vitro and in silico approaches to investigate antimicrobial and biofilm removal efficacies of combined ultrasonic and mild thermal treatment against <i>Pseudomonas fluorescens</i> . <i>Ultrasonics Sonochemistry</i> , 2022, 83, 105930.	3.8	14
67	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment. <i>Food Chemistry</i> , 2022, 383, 132550.	4.2	13
68	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip ( <i>Brassica rapa</i> L.). <i>Journal of Ethnopharmacology</i> , 2021, 265, 113410.	2.0	12
69	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5783-5797.	2.4	12
70	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits quorum sensing in <i>Pseudomonas fluorescens</i> —In vitro and in silico approaches. <i>Journal of Applied Microbiology</i> , 2022, 133, 2122-2136.	1.4	12
71	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020, 124, 1592-1601.	1.2	11
72	Establishment of the thin-layer chromatography-surface-enhanced Raman spectroscopy and chemometrics method for simultaneous identification of eleven illegal drugs in anti-rheumatic health food. <i>Food Bioscience</i> , 2022, 49, 101842.	2.0	11

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73	Quantification of Zn using a label-free sensor based on graphene oxide and G-quadruplex. <i>Analytical Methods</i> , 2015, 7, 9615-9618.	1.3	10
74	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. <i>International Journal of Food Properties</i> , 2018, 21, 1043-1051.	1.3	10
75	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. <i>LWT - Food Science and Technology</i> , 2021, 145, 111310.	2.5	10
76	Rapid and accurate monitoring and modeling analysis of eight kinds of nut oils during oil oxidation process based on Fourier transform infrared spectroscopy. <i>Food Control</i> , 2021, 130, 108294.	2.8	10
77	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020, 201, 110729.	2.9	9
78	Evaluation of the analgesic potential and safety of <i>Cinnamomum camphora</i> chvar. <i>Borneol</i> essential oil. <i>Bioengineered</i> , 2021, 12, 9860-9871.	1.4	9
79	Controllable Fabrication of Edible Coatings to Improve the Match Between Barrier and Fruits Respiration Through Layer-by-Layer Assembly. <i>Food and Bioprocess Technology</i> , 2022, 15, 1778-1793.	2.6	9
80	Visual detection of Cu <sup>2+</sup> based on fluorescence quenching of green-synthesized gold nanoclusters using soy protein as template. <i>Food and Agricultural Immunology</i> , 2017, 28, 848-858.	0.7	8
81	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2021, 107, 221-227.	1.3	8
82	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 520-527.	2.4	8
83	High-intensity ultrasound promoted the aldol-type condensation as an alternative mean of synthesizing pyrazines in a Maillard reaction model system of D-glucose-13C6 and L-glycine. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105913.	3.8	8
84	Regeneration of tert -butylhydroquinone by tea polyphenols. <i>Food Research International</i> , 2017, 95, 1-8.	2.9	7
85	Bioactive compound from the Tibetan turnip ( <i>Brassica rapa</i> L.) elicited anti-hypoxia effects in OGD/R-injured HT22 cells by activating the PI3K/AKT pathway. <i>Food and Function</i> , 2021, 12, 2901-2913.	2.1	7
86	Selective uptake determines the variation in degradation of organophosphorus pesticides by <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , 2021, 360, 130106.	4.2	7
87	Ultrasonic stimulation of milk fermentation: effects on degradation of pesticides and physiochemical, antioxidant, and flavor properties of yogurt. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6612-6622.	1.7	7
88	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021, 39, 1033-1043.	1.7	6
89	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021, 357, 129842.	4.2	6
90	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. <i>Chemosphere</i> , 2022, 288, 132575.	4.2	6

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91	G-quadruplex based biosensors for the detection of food contaminants. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8808-8822.	5.4	6
92	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , 2019, 30, 385-397.	0.7	5
93	Application of Raman spectroscopy in a correlation study between protein oxidation/denaturation and conformational changes in beef after repeated freeze-thaw. <i>International Journal of Food Science and Technology</i> , 2022, 57, 719-727.	1.3	5
94	Quorum sensing inhibitory effect of hexanal on Autoinducer-2 (AI-2) and corresponding impacts on biofilm formation and enzyme activity in <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetables. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	5
95	Incorporation of Heavy Water for Rapid Detection of <i>Salmonella typhimurium</i> by Raman Microspectroscopy. <i>Food Analytical Methods</i> , 2018, 11, 3551-3557.	1.3	4
96	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-11.	1.9	4
97	Transformation and degradation of barbaloin in aqueous solutions and aloe powder under different processing conditions. <i>Food Bioscience</i> , 2021, 43, 101279.	2.0	4
98	Inhibition of <i>Candida albicans</i> and induced vaginitis by <i>Sapindus</i> water extract. <i>Natural Product Research</i> , 2021, 35, 2987-2991.	1.0	3
99	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 255, 119725.	2.0	3
100	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021, 299, 1643-1649.	1.0	3
101	Geraniol as a Quorum Sensing inhibitor of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetable and their dual-species biofilm production on stainless steel. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16042.	0.9	3
102	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3761-3768.	1.7	2
103	Tracing the melamine migration from three-piece tin cans into food simulants during coating process. <i>LWT - Food Science and Technology</i> , 2019, 101, 300-305.	2.5	2
104	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020, 1108, 160-166.	2.6	2
105	Ultrasensitive and selective detection of Hg <sup>2+</sup> using fluorescent phycocyanin in an aqueous system. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021, 56, 886-895.	0.9	2
106	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. <i>Food Bioscience</i> , 2021, 42, 101129.	2.0	2
107	Chemical constituent and bioactivity of <i>Valeriana officinalis</i> L. root essential oil using neutral cellulase-assisted steam distillation. <i>Journal of Essential Oil Research</i> , 2022, 34, 361-373.	1.3	2
108	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022, 248, 1117-1123.	1.6	0

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109	A Study on the Mechanism of the Sedative-hypnotic Effect of <i>Cinnamomum camphora</i> chvar. <i>Borneol</i> Essential Oil Based on Network Pharmacology. <i>Journal of Oleo Science</i> , 2022, , .	0.6	0