Yunfei Xie

List of Publications by Citations

104 papers	1,503 citations	22 h-index	34 g-index
109 ext. papers	2,269 ext. citations	5.9 avg, IF	5.29 L-index

#	Paper	IF	Citations
104	A novel surface-enhanced Raman scattering sensor to detect prohibited colorants in food by graphene/silver nanocomposite. *Talanta*, **2012**, 100, 32-7	6.2	100
103	Application of edible coating with essential oil in food preservation. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2467-2480	11.5	97
102	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. *Food Chemistry*, **2018**, 240, 850-855	8.5	67
101	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of Rhizopus stolonifer and their application in postharvest preservation of tomatoes. *Food Chemistry*, **2019**, 285, 380-388	8.5	53
100	Rapid detection method for nitrofuran antibiotic residues by surface-enhanced Raman Spectroscopy. *European Food Research and Technology*, **2012**, 235, 555-561	3.4	47
99	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 3281-3292	11.5	43
98	Rapid SERS detection of acid orange II and brilliant blue in food by using FeO@Au core-shell substrate. *Food Chemistry*, **2019**, 270, 173-180	8.5	42
97	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. *Trends in Food Science and Technology*, **2020**, 96, 91-101	15.3	42
96	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. *Food Chemistry*, **2018**, 243, 58-64	8.5	39
95	Logic gates based on G-quadruplexes: principles and sensor applications. *Mikrochimica Acta*, **2016**, 183, 21-34	5.8	38
94	Synergistic inhibition effect of citral and eugenol against Aspergillus niger and their application in bread preservation. *Food Chemistry*, **2020**, 310, 125974	8.5	38
93	Recent advances of ultrasound-assisted Maillard reaction. *Ultrasonics Sonochemistry*, **2020**, 64, 104844	8.9	33
92	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. *Analytical Methods*, **2013**, 5, 946-952	3.2	32
91	Simultaneous Determination of Erythromycin, Tetracycline, and Chloramphenicol Residue in Raw Milk by Molecularly Imprinted Polymer Mixed with Solid-Phase Extraction. *Food Analytical Methods*, **2018**, 11, 374-381	3.4	31
90	Comparative studies by IR, Raman, and surface-enhanced Raman spectroscopy of azodicarbonamide, biurea and semicarbazide hydrochloride. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2013**, 114, 80-4	4.4	29
89	SiO2@Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2014**, 132, 355-60	4.4	28
88	Application of starch microcapsules containing essential oil in food preservation. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2825-2836	11.5	28

87	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on Penicillium italicum using Surface-Enhanced Raman Spectroscopy (SERS). *Scientific Reports*, **2019**, 9, 490	4.9	27
86	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. *European Food Research and Technology*, **2012**, 234, 1091-1098	3.4	27
85	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer□surface-enhanced Raman spectroscopic nanosensor. *Journal of Raman Spectroscopy*, **2017**, 48, 204-210	2.3	26
84	Evaluation on the formation of lipid free radicals in the oxidation process of peanut oil. *LWT - Food Science and Technology*, **2019**, 104, 24-29	5.4	25
83	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. *Biosensors and Bioelectronics*, **2017**, 87, 320-324	11.8	24
82	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. *LWT - Food Science and Technology*, **2021**, 139, 110800	5.4	22
81	Kinetic study on the generation of furosine and pyrraline in a Maillard reaction model system of d-glucose and l-lysine. *Food Chemistry*, **2020**, 317, 126458	8.5	21
80	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. *Chemosphere*, **2020**, 258, 127216	8.4	20
79	Hexanal as a QS inhibitor of extracellular enzyme activity of Erwinia carotovora and Pseudomonas fluorescens and its application in vegetables. *Food Chemistry*, **2018**, 255, 1-7	8.5	20
78	Rapid and ultrasensitive detection of food contaminants using surface-enhanced Raman spectroscopy-based methods. *Critical Reviews in Food Science and Nutrition*, **2021**, 61, 3555-3568	11.5	20
77	Major components in Lilac and Litsea cubeba essential oils kill Penicillium roqueforti through mitochondrial apoptosis pathway. *Industrial Crops and Products*, **2020**, 149, 112349	5.9	19
76	Theoretical calculation (DFT), Raman and surface-enhanced Raman scattering (SERS) study of ponceau 4R. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2012**, 96, 600-4	4.4	19
75	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. *Food Chemistry*, **2021**, 335, 127657	8.5	18
74	An AuNPs-functionalized AlGaN/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. *RSC Advances*, **2015**, 5, 98724-98729	3.7	17
73	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. *Food Chemistry*, **2020**, 309, 125714	8.5	17
72	Development and evaluation of a surface-enhanced Raman scattering (SERS) method for the detection of the antioxidant butylated hydroxyanisole. *European Food Research and Technology*, **2011**, 233, 835-840	3.4	16
71	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. *Analytical Biochemistry*, **2019**, 583, 113365	3.1	15
70	Release of bisphenols from can coatings into canned beer in China market. *Journal of the Science of Food and Agriculture*, **2015**, 95, 764-70	4.3	15

69	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for Staphylococcus aureus biofilm control. *Food Control*, **2021**, 122, 107822	6.2	15
68	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-12	11.5	14
67	Control strategies of pyrazines generation from Maillard reaction. *Trends in Food Science and Technology*, **2021**, 112, 795-807	15.3	14
66	Non-destructive prediction of texture of frozen/thaw raw beef by Raman spectroscopy. *Journal of Food Engineering*, **2020**, 266, 109693	6	14
65	Analysis of the synergistic antifungal mechanism of eugenol and citral. *LWT - Food Science and Technology*, **2020**, 123, 109128	5.4	12
64	The ability of Bacillus subtilis and Bacillus natto to degrade zearalenone and its application in food. *Journal of Food Processing and Preservation*, **2019**, 43, e14122	2.1	12
63	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. *Journal of Food Science*, **2017**, 82, 1467-1474	3.4	11
62	Torularhodin from Attenuates d-galactose/AlCl-Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF-B Pathway. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6604-6614	5.7	11
61	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. *Food Chemistry*, **2020**, 327, 127103	8.5	11
60	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. *Food Control*, **2020**, 118, 107426	6.2	11
59	The light-up fluorescence of AgNCs in a "DNA bulb". *Nanoscale*, **2018**, 10, 11517-11523	7.7	11
58	Simultaneous SERS detection of illegal food additives rhodamine B and basic orange II based on Au nanorod-incorporated melamine foam. *Food Chemistry*, **2021**, 357, 129741	8.5	11
57	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. *Food Research International*, **2020**, 133, 109191	7	10
56	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. *Ecotoxicology and Environmental Safety*, **2020**, 200, 110780	7	9
55	Fast Detection of Bismerthiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. *Analytical Sciences*, **2018**, 34, 415-419	1.7	9
54	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. *Free Radical Biology and Medicine*, **2019**, 143, 47-54	7.8	9
53	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. *LWT - Food Science and Technology*, **2020**, 122, 109063	5.4	9
52	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. *Carbohydrate Polymers*, **2021**, 261, 117874	10.3	9

51	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. *Talanta*, **2020**, 206, 120216	6.2	9
50	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. *Journal of Physical Chemistry B*, **2020**, 124, 1592-1601	3.4	8
49	Quantification of Zn(II) using a label-free sensor based on graphene oxide and G-quadruplex. *Analytical Methods*, **2015**, 7, 9615-9618	3.2	8
48	Biodegradation of the organophosphate dimethoate by Lactobacillus plantarum during milk fermentation. *Food Chemistry*, **2021**, 360, 130042	8.5	8
47	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. *Food Chemistry*, **2021**, 351, 129284	8.5	7
46	The anti-inflammatory potential of Cinnamomum camphora (L.) J.Presl essential oil in vitro and in vivo. *Journal of Ethnopharmacology*, **2021**, 267, 113516	5	7
45	Microplastics and Nanoplastics: Emerging Contaminants in Food. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10450-10468	5.7	7
44	Visual detection of Cu2+ based on fluorescence quenching of green-synthesized gold nanoclusters using soy protein as template. *Food and Agricultural Immunology*, **2017**, 28, 848-858	2.9	6
43	Regeneration of tert-butylhydroquinone by tea polyphenols. *Food Research International*, **2017**, 95, 1-8	7	5
42	Mechanism insights into the transformation of carbosulfan during apple drying processes. *Ecotoxicology and Environmental Safety*, **2020**, 201, 110729	7	5
41	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. *Food Analytical Methods*, **2020**, 13, 1710-1716	3.4	5
40	Synergistic antifungal mechanism of thymol and salicylic acid on Fusarium solani. *LWT - Food Science and Technology*, **2021**, 140, 110787	5.4	5
39	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. *Food Chemistry*, **2021**, 344, 128653	8.5	5
38	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. *Journal of Food Processing and Preservation*, **2019**, 43, e14156	2.1	4
37	Transformation behavior of trichlorfon in apple during the drying process. *Drying Technology*, **2021**, 39, 1033-1043	2.6	4
36	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (Brassica rapa L.). *Journal of Ethnopharmacology*, **2021**, 265, 113410	5	4
35	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. *International Journal of Food Properties*, **2018**, 21, 1043-1051	3	3
34	Inhibition of and induced vaginitis by water extract. *Natural Product Research*, **2021**, 35, 2987-2991	2.3	3

33	In vitro and in silico approaches to investigate antimicrobial and biofilm removal efficacies of combined ultrasonic and mild thermal treatment against Pseudomonas fluorescens.. *Ultrasonics Sonochemistry*, **2022**, 83, 105930	8.9	3
32	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5783-5797	5.7	3
31	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. *LWT - Food Science and Technology*, **2021**, 145, 111310	5.4	3
30	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. *LWT - Food Science and Technology*, **2021**, 146, 111290	5.4	3
29	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against Staphylococcus aureus biofilm. *Ultrasonics Sonochemistry*, **2021**, 79, 105764	8.9	3
28	Rapid and accurate monitoring and modeling analysis of eight kinds of nut oils during oil oxidation process based on Fourier transform infrared spectroscopy. *Food Control*, **2021**, 130, 108294	6.2	3
27	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. *Food and Agricultural Immunology*, **2019**, 30, 385-397	2.9	2
26	Incorporation of Heavy Water for Rapid Detection of Salmonella typhimurium by Raman Microspectroscopy. *Food Analytical Methods*, **2018**, 11, 3551-3557	3.4	2
25	High-intensity ultrasound promoted the aldol-type condensation as an alternative mean of synthesizing pyrazines in a Maillard reaction model system of D-glucose-C and L-glycine.. *Ultrasonics Sonochemistry*, **2022**, 82, 105913	8.9	2
24	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits Quorum Sensing of Pseudomonas fluorescens - in vitro and in silico approaches.. *Journal of Applied Microbiology*, **2022**,	4.7	2
23	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 520-527	5.7	2
22	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. *Food Chemistry*, **2021**, 357, 129842	8.5	2
21	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3761-3768	4.3	1
20	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. *Analytica Chimica Acta*, **2020**, 1108, 160-166	6.6	1
19	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. *Oxidative Medicine and Cellular Longevity*, **2019**, 2019, 7417263	6.7	1
18	Quorum sensing inhibitory effect of hexanal on Autoinducer-2 (AI-2) and corresponding impacts on biofilm formation and enzyme activity in Erwinia carotovora and Pseudomonas fluorescens isolated from vegetables. *Journal of Food Processing and Preservation*,	2.1	1
17	Evaluation of the analgesic potential and safety of chvar. essential oil. *Bioengineered*, **2021**, 12, 9860-9871	5.7	1
16	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. *Bulletin of Environmental Contamination and Toxicology*, **2021**, 107, 221-227	2.7	1

15	Tracing the melamine migration from three-piece tin cans into food simulants during coating process. *LWT - Food Science and Technology*, **2019**, 101, 300-305	5.4	1
14	Bioactive compound from the Tibetan turnip (Brassica rapa L.) elicited anti-hypoxia effects in OGD/R-injured HT22 cells by activating the PI3K/AKT pathway. *Food and Function*, **2021**, 12, 2901-2913	6.1	1
13	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2021**, 255, 119725	4.4	1
12	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. *Food Bioscience*, **2021**, 42, 101129	4.9	1
11	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment.. *Food Chemistry*, **2022**, 383, 132550	8.5	1
10	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives.. *International Journal of Biological Macromolecules*, **2022**, 200, 151-161	7.9	0
9	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. *Chemosphere*, **2021**, 132575	8.4	0
8	Geraniol as a Quorum Sensing inhibitor of Erwinia carotovora and Pseudomonas fluorescens isolated from vegetable and their dual-species biofilm production on stainless steel. *Journal of Food Processing and Preservation*, **2021**, 45, e16042	2.1	0
7	Ultrasensitive and selective detection of Hg using fluorescent phycocyanin in an aqueous system. *Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering*, **2021**, 56, 886-895	2.3	0
6	Transformation and degradation of barbaloin in aqueous solutions and aloe powder under different processing conditions. *Food Bioscience*, **2021**, 43, 101279	4.9	0
5	Selective uptake determines the variation in degradation of organophosphorus pesticides by Lactobacillus plantarum. *Food Chemistry*, **2021**, 360, 130106	8.5	0
4	Chemical constituent and bioactivity of Valeriana officinalis L. root essential oil using neutral cellulase-assisted steam distillation. *Journal of Essential Oil Research*,1-13	2.3	0
3	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. *European Food Research and Technology*, **2022**, 248, 1117	3.4	
2	Orientational screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. *Colloid and Polymer Science*, **2021**, 299, 1643-1649	2.4	
1	G-quadruplex based biosensors for the detection of food contaminants.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-15	11.5	