

# Yunfei Xie

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , <b>2022</b> , 248, 1117	3.4	
103	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.. <i>Ultrasonics Sonochemistry</i> , <b>2022</b> , 82, 105913	8.9	2
102	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> , <b>2022</b> , 83, 105930	8.9	3
101	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits Quorum Sensing of <i>Pseudomonas fluorescens</i> - in vitro and in silico approaches.. <i>Journal of Applied Microbiology</i> , <b>2022</b> ,	4.7	2
100	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 200, 151-161	7.9	0
99	G-quadruplex based biosensors for the detection of food contaminants.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-15	11.5	
98	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment.. <i>Food Chemistry</i> , <b>2022</b> , 383, 132550	8.5	1
97	Inhibition of and induced vaginitis by water extract. <i>Natural Product Research</i> , <b>2021</b> , 35, 2987-2991	2.3	3
96	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. <i>Chemosphere</i> , <b>2021</b> , 132575	8.4	0
95	Evaluation of the analgesic potential and safety of chvar. essential oil. <i>Bioengineered</i> , <b>2021</b> , 12, 9860-9871	5.7	1
94	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> , <b>2021</b> , 45, e16042	2.1	0
93	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> , <b>2021</b> , 69, 520-527	5.7	2
92	Rapid and ultrasensitive detection of food contaminants using surface-enhanced Raman spectroscopy-based methods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 61, 3555-3568	11.5	20
91	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 139, 110800	5.4	22
90	Synergistic antifungal mechanism of thymol and salicylic acid on <i>Fusarium solani</i> . <i>LWT - Food Science and Technology</i> , <b>2021</b> , 140, 110787	5.4	5
89	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5783-5797	5.7	3
88	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 145, 111310	5.4	3

87	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. <i>Carbohydrate Polymers</i> , <b>2021</b> , 261, 117874	10.3	9
86	Ultrasensitive and selective detection of Hg using fluorescent phycocyanin in an aqueous system. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , <b>2021</b> , 56, 886-895	2.3	0
85	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> , <b>2021</b> , 107, 221-227	2.7	1
84	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 112, 795-807	15.3	14
83	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111290	5.4	3
82	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. <i>Food Chemistry</i> , <b>2021</b> , 351, 129284	8.5	7
81	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , <b>2021</b> , 39, 1033-1043	2.6	4
80	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , <b>2021</b> , 335, 127657	8.5	18
79	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip ( <i>Brassica rapa</i> L.). <i>Journal of Ethnopharmacology</i> , <b>2021</b> , 265, 113410	5	4
78	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. <i>Food Chemistry</i> , <b>2021</b> , 344, 128653	8.5	5
77	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for <i>Staphylococcus aureus</i> biofilm control. <i>Food Control</i> , <b>2021</b> , 122, 107822	6.2	15
76	The anti-inflammatory potential of <i>Cinnamomum camphora</i> (L.) J.Presl essential oil in vitro and in vivo. <i>Journal of Ethnopharmacology</i> , <b>2021</b> , 267, 113516	5	7
75	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> , <b>2021</b> , 12, 2901-2913	6.1	1
74	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> , <b>2021</b> , 255, 119725	4.4	1
73	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. <i>Food Bioscience</i> , <b>2021</b> , 42, 101129	4.9	1
72	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , <b>2021</b> , 299, 1643-1649	2.4	
71	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , <b>2021</b> , 357, 129842	8.5	2
70	Microplastics and Nanoplastics: Emerging Contaminants in Food. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10450-10468	5.7	7

69	Simultaneous SERS detection of illegal food additives rhodamine B and basic orange II based on Au nanorod-incorporated melamine foam. <i>Food Chemistry</i> , <b>2021</b> , 357, 129741	8.5	11
68	Biodegradation of the organophosphate dimethoate by <i>Lactobacillus plantarum</i> during milk fermentation. <i>Food Chemistry</i> , <b>2021</b> , 360, 130042	8.5	8
67	Transformation and degradation of barbaloin in aqueous solutions and aloe powder under different processing conditions. <i>Food Bioscience</i> , <b>2021</b> , 43, 101279	4.9	0
66	Selective uptake determines the variation in degradation of organophosphorus pesticides by <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , <b>2021</b> , 360, 130106	8.5	0
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> , <b>2021</b> , 79, 105764	8.9	3
64	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> , <b>2021</b> , 130, 108294	6.2	3
63	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , <b>2020</b> , 201, 110729	7	5
62	Torularhodin from Attenuates d-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> , <b>2020</b> , 68, 6604-6614	5.7	11
61	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> , <b>2020</b> , 200, 110780	7	9
60	Non-destructive Monitoring of <i>Staphylococcus aureus</i> Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. <i>Food Analytical Methods</i> , <b>2020</b> , 13, 1710-1716	3.4	5
59	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , <b>2020</b> , 258, 127216	8.4	20
58	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. <i>Food Chemistry</i> , <b>2020</b> , 327, 127103	8.5	11
57	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , <b>2020</b> , 133, 109191	7	10
56	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , <b>2020</b> , 1108, 160-166	6.6	1
55	Analysis of the synergistic antifungal mechanism of eugenol and citral. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 123, 109128	5.4	12
54	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , <b>2020</b> , 124, 1592-1601	3.4	8
53	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> , <b>2020</b> , 317, 126458	8.5	21
52	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104844	8.9	33

51	Major components in Lilac and Litsea cubeba essential oils kill <i>Penicillium roqueforti</i> through mitochondrial apoptosis pathway. <i>Industrial Crops and Products</i> , <b>2020</b> , 149, 112349	5.9	19
50	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 122, 109063	5.4	9
49	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , <b>2020</b> , 309, 125714	8.5	17
48	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 96, 91-101	15.3	42
47	Synergistic inhibition effect of citral and eugenol against <i>Aspergillus niger</i> and their application in bread preservation. <i>Food Chemistry</i> , <b>2020</b> , 310, 125974	8.5	38
46	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-12	11.5	14
45	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. <i>Food Control</i> , <b>2020</b> , 118, 107426	6.2	11
44	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 2825-2836	11.5	28
43	Non-destructive prediction of texture of frozen/thaw raw beef by Raman spectroscopy. <i>Journal of Food Engineering</i> , <b>2020</b> , 266, 109693	6	14
42	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. <i>Talanta</i> , <b>2020</b> , 206, 120216	6.2	9
41	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14156	2.1	4
40	Evaluation on the formation of lipid free radicals in the oxidation process of peanut oil. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 104, 24-29	5.4	25
39	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on <i>Penicillium italicum</i> using Surface-Enhanced Raman Spectroscopy (SERS). <i>Scientific Reports</i> , <b>2019</b> , 9, 490	4.9	27
38	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> , <b>2019</b> , 285, 380-388	8.5	53
37	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 3761-3768	4.3	1
36	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , <b>2019</b> , 30, 385-397	2.9	2
35	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 3281-3292	11.5	43
34	Rapid SERS detection of acid orange II and brilliant blue in food by using FeO@Au core-shell substrate. <i>Food Chemistry</i> , <b>2019</b> , 270, 173-180	8.5	42

33	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , <b>2019</b> , 2019, 7417263	6.7	1
32	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , <b>2019</b> , 583, 113365	3.1	15
31	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> , <b>2019</b> , 43, e14122	2.1	12
30	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , <b>2019</b> , 143, 47-54	7.8	9
29	Tracing the melamine migration from three-piece tin cans into food simulants during coating process. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 101, 300-305	5.4	1
28	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 2467-2480	11.5	97
27	Fast Detection of Bismethiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , <b>2018</b> , 34, 415-419	1.7	9
26	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> , <b>2018</b> , 255, 1-7	8.5	20
25	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , <b>2018</b> , 240, 850-855	8.5	67
24	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. <i>Food Chemistry</i> , <b>2018</b> , 243, 58-64	8.5	39
23	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> , <b>2018</b> , 11, 374-381	3.4	31
22	Incorporation of Heavy Water for Rapid Detection of <i>Salmonella typhimurium</i> by Raman Microspectroscopy. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 3551-3557	3.4	2
21	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1043-1051	3	3
20	The light-up fluorescence of AgNCs in a "DNA bulb". <i>Nanoscale</i> , <b>2018</b> , 10, 11517-11523	7.7	11
19	Regeneration of tert-butylhydroquinone by tea polyphenols. <i>Food Research International</i> , <b>2017</b> , 95, 1-8	7	5
18	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> , <b>2017</b> , 28, 848-858	2.9	6
17	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. <i>Journal of Food Science</i> , <b>2017</b> , 82, 1467-1474	3.4	11
16	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer surface-enhanced Raman spectroscopic nanosensor. <i>Journal of Raman Spectroscopy</i> , <b>2017</b> , 48, 204-210	2.3	26

15	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. <i>Biosensors and Bioelectronics</i> , <b>2017</b> , 87, 320-324	11.8	24
14	Logic gates based on G-quadruplexes: principles and sensor applications. <i>Mikrochimica Acta</i> , <b>2016</b> , 183, 21-34	5.8	38
13	An AuNPs-functionalized AlGaIn/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. <i>RSC Advances</i> , <b>2015</b> , 5, 98724-98729	3.7	17
12	Quantification of Zn(II) using a label-free sensor based on graphene oxide and G-quadruplex. <i>Analytical Methods</i> , <b>2015</b> , 7, 9615-9618	3.2	8
11	Release of bisphenols from can coatings into canned beer in China market. <i>Journal of the Science of Food and Agriculture</i> , <b>2015</b> , 95, 764-70	4.3	15
10	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> , <b>2014</b> , 132, 355-60	4.4	28
9	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> , <b>2013</b> , 114, 80-4	4.4	29
8	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. <i>Analytical Methods</i> , <b>2013</b> , 5, 946-952	3.2	32
7	Rapid detection method for nitrofurant antibiotic residues by surface-enhanced Raman Spectroscopy. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 555-561	3.4	47
6	Theoretical calculation (DFT), Raman and surface-enhanced Raman scattering (SERS) study of ponceau 4R. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2012</b> , 96, 600-4	4.4	19
5	A novel surface-enhanced Raman scattering sensor to detect prohibited colorants in food by graphene/silver nanocomposite. <i>Talanta</i> , <b>2012</b> , 100, 32-7	6.2	100
4	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. <i>European Food Research and Technology</i> , <b>2012</b> , 234, 1091-1098	3.4	27
3	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> , <b>2011</b> , 233, 835-840	3.4	16
2	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> ,	2.1	1
1	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> , 1-13	2.3	0