List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effects of salt and sugar addition on the physicochemical properties and nanostructure of fish gelatin. Food Hydrocolloids, 2015, 45, 72-82.	10.7	210
2	Recent advances in the application of metabolomics for food safety control and food quality analyses. Critical Reviews in Food Science and Nutrition, 2021, 61, 1448-1469.	10.3	186
3	Effects of Fish Gelatin and Tea Polyphenol Coating on the Spoilage and Degradation of Myofibril in Fish Fillet During Cold Storage. Food and Bioprocess Technology, 2017, 10, 89-102.	4.7	179
4	Effects of sucrose addition on the rheology and microstructure of κ-carrageenan gel. Food Hydrocolloids, 2018, 75, 164-173.	10.7	174
5	Fish gelatin combined with chitosan coating inhibits myofibril degradation of golden pomfret (Trachinotus blochii) fillet during cold storage. Food Chemistry, 2016, 200, 283-292.	8.2	173
6	Combination of sodium alginate with tilapia fish gelatin for improved texture properties and nanostructure modification. Food Hydrocolloids, 2019, 94, 459-467.	10.7	172
7	Effects of calcium ion on gel properties and gelation of tilapia (Oreochromis niloticus) protein isolates processed with pH shift method. Food Chemistry, 2019, 277, 327-335.	8.2	160
8	Effects of κ-carrageenan on the structure and rheological properties of fish gelatin. Journal of Food Engineering, 2018, 239, 92-103.	5.2	148
9	Application of Atomic Force Microscopy as a Nanotechnology Tool in Food Science. Journal of Food Science, 2007, 72, R65-R75.	3.1	130
10	Vacuum impregnation of fish gelatin combined with grape seed extract inhibits protein oxidation and degradation of chilled tilapia fillets. Food Chemistry, 2019, 294, 316-325.	8.2	128
11	Pyrethroid residue determination in organic and conventional vegetables using liquid-solid extraction coupled with magnetic solid phase extraction based on polystyrene-coated magnetic nanoparticles. Food Chemistry, 2017, 217, 303-310.	8.2	127
12	Rheological properties and structure modification in liquid and gel of tilapia skin gelatin by the addition of low acyl gellan. Food Hydrocolloids, 2019, 90, 9-18.	10.7	124
13	Effect of vacuum impregnated fish gelatin and grape seed extract on moisture state, microbiota composition, and quality of chilled seabass fillets. Food Chemistry, 2021, 354, 129581.	8.2	118
14	Amino acid composition, molecular weight distribution and antioxidant activity of protein hydrolysates of soy sauce lees. Food Chemistry, 2011, 124, 551-555.	8.2	116
15	Chitosan combined with calcium chloride impacts fresh-cut honeydew melon by stabilising nanostructures of sodium-carbonate-soluble pectin. Food Control, 2015, 53, 195-205.	5.5	113
16	Effects of calcium treatment and low temperature storage on cell wall polysaccharide nanostructures and quality of postharvest apricot (Prunus armeniaca). Food Chemistry, 2017, 225, 87-97.	8.2	113
17	2-Step Optimization of the Extraction and Subsequent Physical Properties of Channel Catfish (Ictalurus punctatus) Skin Gelatin. Journal of Food Science, 2007, 72, C188-C195.	3.1	112
18	Impact of soybean protein isolate-chitosan edible coating on the softening of apricot fruit during storage. LWT - Food Science and Technology, 2018, 96, 604-611.	5.2	112

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19	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. Carbohydrate Polymers, 2020, 229, 115449.	10.2	111
20	Characteristics and application of fish oil-in-water pickering emulsions structured with tea water-insoluble proteins/l ^{\hat{l}} -carrageenan complexes. Food Hydrocolloids, 2021, 114, 106562.	10.7	109
21	Effects of sucrose addition on the rheology and structure of iota-carrageenan. Food Hydrocolloids, 2020, 99, 105317.	10.7	107
22	Effects of tocopherol nanoemulsion addition on fish sausage properties and fatty acid oxidation. LWT - Food Science and Technology, 2020, 118, 108737.	5.2	106
23	Metabolomic analysis of energy regulated germination and sprouting of organic mung bean (Vigna) Tj ETQq1 1 ().784314 ı 8.2	gBT /Overloc
24	Nanostructural analysis and textural modification of tilapia fish gelatin affected by gellan and calcium chloride addition. LWT - Food Science and Technology, 2017, 85, 137-145.	5.2	102
25	Effect of exogenous ATP on the postharvest properties and pectin degradation of mung bean sprouts (Vigna radiata). Food Chemistry, 2018, 251, 9-17.	8.2	100
26	Efficacy of low concentration acidic electrolysed water and levulinic acid combination on fresh organic lettuce (Lactuca sativa Var. Crispa L.) and its antimicrobial mechanism. Food Control, 2019, 101, 241-250.	5.5	96
27	Effect of calcium treatment on nanostructure of chelate-soluble pectin and physicochemical and textural properties of apricot fruits. Food Research International, 2009, 42, 1131-1140.	6.2	94
28	Influence of chitosan-based coatings on the physicochemical properties and pectin nanostructure of Chinese cherry. Postharvest Biology and Technology, 2017, 133, 64-71.	6.0	94
29	Quality attributes and cell wall properties of strawberries (Fragaria annanassa Duch.) under calcium chloride treatment. Food Chemistry, 2011, 126, 450-459.	8.2	90
30	Evaluation of the metabolic response of Escherichia coli to electrolysed water by 1H NMR spectroscopy. LWT - Food Science and Technology, 2017, 79, 428-436.	5.2	90
31	Effect of vacuum impregnated fish gelatin and grape seed extract on metabolite profiles of tilapia (Oreochromis niloticus) fillets during storage. Food Chemistry, 2019, 293, 418-428.	8.2	88
32	Efficacy of low concentration neutralised electrolysed water and ultrasound combination for inactivating Escherichia coli ATCC 25922, Pichia pastoris GS115 and Aureobasidium pullulans 2012 on stainless steel coupons. Food Control, 2017, 73, 889-899.	5.5	83
33	Sanitising efficacy of lactic acid combined with low-concentration sodium hypochlorite on Listeria innocua in organic broccoli sprouts. International Journal of Food Microbiology, 2019, 295, 41-48.	4.7	82
34	Elucidating antimicrobial mechanism of nisin and grape seed extract against Listeria monocytogenes in broth and on shrimp through NMR-based metabolomics approach. International Journal of Food Microbiology, 2020, 319, 108494.	4.7	81
35	Effect of ultrasonic pretreatment on whey protein hydrolysis by alcalase: Thermodynamic parameters, physicochemical properties and bioactivities. Process Biochemistry, 2018, 67, 46-54.	3.7	80
36	Quantification of aflatoxin B1 in vegetable oils using low temperature clean-up followed by immuno-magnetic solid phase extraction. Food Chemistry, 2019, 275, 390-396.	8.2	80

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37	Changes of metabolite profiles of fish models inoculated with Shewanella baltica during spoilage. Food Control, 2021, 123, 107697.	5.5	77
38	Combined effects of ultrasound and calcium on the chelate-soluble pectin and quality of strawberries during storage. Carbohydrate Polymers, 2018, 200, 427-435.	10.2	75
39	Changes in firmness, pectin content and nanostructure of two crisp peach cultivars after storage. LWT - Food Science and Technology, 2010, 43, 26-32.	5.2	74
40	Dispersive Solid-Phase Extraction Using Microporous Sorbent UiO-66 Coupled to Gas Chromatography–Tandem Mass Spectrometry: A QuEChERS-Type Method for the Determination of Organophosphorus Pesticide Residues in Edible Vegetable Oils without Matrix Interference. Journal of Agricultural and Food Chemistry, 2019, 67, 1760-1770.	5.2	74
41	Effects of alkaline and acid pretreatment on the physical properties and nanostructures of the gelatin from channel catfish skins. Food Hydrocolloids, 2008, 22, 1541-1550.	10.7	73
42	Carvacrol nanoemulsion combined with acid electrolysed water to inactivate bacteria, yeast inÂvitro and native microflora on shredded cabbages. Food Control, 2017, 76, 88-95.	5.5	72
43	Treatment with low-concentration acidic electrolysed water combined with mild heat to sanitise fresh organic broccoli (BrassicaÂoleracea). LWT - Food Science and Technology, 2017, 79, 594-600.	5.2	72
44	Kappa-carrageenan enhances the gelation and structural changes of egg yolk via electrostatic interactions with yolk protein. Food Chemistry, 2021, 360, 129972.	8.2	72
45	Structure, antioxidant and α-amylase inhibitory activities of longan pericarp proanthocyanidins. Journal of Functional Foods, 2015, 14, 23-32.	3.4	71
46	Metabolite profiling of Listeria innocua for unravelling the inactivation mechanism of electrolysed water by nuclear magnetic resonance spectroscopy. International Journal of Food Microbiology, 2018, 271, 24-32.	4.7	70
47	Metabolic characterisation of eight Escherichia coli strains including "Big Six" and acidic responses of selected strains revealed by NMR spectroscopy. Food Microbiology, 2020, 88, 103399.	4.2	69
48	Effects of concentration on nanostructural images and physical properties of gelatin from channel catfish skins. Food Hydrocolloids, 2009, 23, 577-584.	10.7	68
49	Effects of potential organic compatible sanitisers on organic and conventional fresh-cut lettuce () Tj ETQq1 1 0.7	′84314 rg 5.5	BT /Overlock
50	Analysis of organophosphorus and pyrethroid pesticides in organic and conventional vegetables using QuEChERS combined with dispersive liquid-liquid microextraction based on the solidification of floating organic droplet. Food Chemistry, 2020, 309, 125755.	8.2	68
51	Improving the texture and rheological qualities of a plant-based fishball analogue by using konjac glucomannan to enhance crosslinks with soy protein. Innovative Food Science and Emerging Technologies, 2022, 75, 102910.	5.6	68
52	Dispersive solid-phase extraction using microporous metal-organic framework UiO-66: Improving the matrix compounds removal for assaying pesticide residues in organic and conventional vegetables. Food Chemistry, 2021, 345, 128807.	8.2	67
53	Effects of calcium and pectin methylesterase on quality attributes and pectin morphology of jujube fruit under vacuum impregnation during storage. Food Chemistry, 2019, 289, 40-48.	8.2	66
54	Enhancing tilapia fish myosin solubility using proline in low ionic strength solution. Food Chemistry, 2020, 320, 126665.	8.2	65

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55	Effects of ripening stage and cultivar on physicochemical properties and pectin nanostructures of jujubes. Carbohydrate Polymers, 2012, 89, 1180-1188.	10.2	64
56	Aqueous Enzymatic Extraction of Oil and Protein Hydrolysates from Roasted Peanut Seeds. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 727-732.	1.9	63
57	Drying-induced protein and microstructure damages of squid fillets affected moisture distribution and rehydration ability during rehydration. Journal of Food Engineering, 2014, 123, 23-31.	5.2	63
58	Structural Modification of Fish Gelatin by the Addition of Gellan, κ arrageenan, and Salts Mimics the Critical Physicochemical Properties of Pork Gelatin. Journal of Food Science, 2018, 83, 1280-1291.	3.1	63
59	Preparation of organic tofu using organic compatible magnesium chloride incorporated with polysaccharide coagulants. Food Chemistry, 2015, 167, 168-174.	8.2	60
60	Effects of Vacuum Impregnation with Calcium Lactate and Pectin Methylesterase on Quality Attributes and Chelate-Soluble Pectin Morphology of Fresh-Cut Papayas. Food and Bioprocess Technology, 2017, 10, 901-913.	4.7	59
61	NMR-based metabolomic investigation of antimicrobial mechanism of electrolysed water combined with moderate heat treatment against Listeria monocytogenes on salmon. Food Control, 2021, 125, 107974.	5.5	59
62	Gelatin addition improves the nutrient retention, texture and mass transfer of fish balls without altering their nanostructure during boiling. LWT - Food Science and Technology, 2017, 77, 142-151.	5.2	58
63	Low temperature cleanup combined with magnetic nanoparticle extraction to determine pyrethroids residue in vegetables oils. Food Control, 2017, 74, 112-120.	5.5	57
64	Metabolic analysis of salicylic acid-induced chilling tolerance of banana using NMR. Food Research International, 2020, 128, 108796.	6.2	57
65	Selenium accumulation in protein fractions during germination of Se-enriched brown rice and molecular weights distribution of Se-containing proteins. Food Chemistry, 2011, 127, 1526-1531.	8.2	54
66	Replacement of eggs with soybean protein isolates and polysaccharides to prepare yellow cakes suitable for vegetarians. Food Chemistry, 2017, 229, 663-673.	8.2	54
67	Development of eggless cakes suitable for lacto-vegetarians using isolated pea proteins. Food Hydrocolloids, 2017, 69, 440-449.	10.7	54
68	Synergistic action of electrolyzed water and mild heat for enhanced microbial inactivation of Escherichia coli O157:H7 revealed by metabolomics analysis. Food Control, 2020, 110, 107026.	5.5	53
69	Physicochemical Properties, Firmness, and Nanostructures of Sodium Carbonateâ€Soluble Pectin of 2 Chinese Cherry Cultivars at 2 Ripening Stages. Journal of Food Science, 2008, 73, N17-22.	3.1	52
70	Structure and Antioxidant Activities of Proanthocyanidins from Elephant Apple (<i>Dillenia indica) Tj ETQq0 0 0 r</i>	gBT /Overl	ock 10 Tf 50
71	Influence of Rice Bran Wax Coating on the Physicochemical Properties and Pectin Nanostructure of Cherry Tomatoes. Food and Bioprocess Technology, 2017, 10, 349-357.	4.7	51

	Energy Regulated Nutritive and Antioxidant Properties during the Germination and Sprouting of		
72	Broccoli Sprouts (<i>Brassica oleracea</i> var. <i>italica</i>). Journal of Agricultural and Food	5.2	51
	Chemistry, 2018, 66, 6975-6985.		

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73	Effects of blackberry juice on growth inhibition of foodborne pathogens and growth promotion of Lactobacillus. Food Control, 2014, 37, 15-20.	5.5	50
74	Evaluation of tilapia skin gelatin as a mammalian gelatin replacer in acid milk gels and low-fat stirred yogurt. Journal of Dairy Science, 2017, 100, 3436-3447.	3.4	50
75	Antimicrobial kinetics of nisin and grape seed extract against inoculated Listeria monocytogenes on cooked shrimps: Survival and residual effects. Food Control, 2020, 115, 107278.	5.5	50
76	Eucheuma powder as a partial flour replacement and its effect on the properties of sponge cake. LWT - Food Science and Technology, 2019, 110, 262-268.	5.2	49
77	Atomic force microscopy study of the ultrastructural changes of chelate-soluble pectin in peaches under controlled atmosphere storage. Postharvest Biology and Technology, 2006, 39, 75-83.	6.0	48
78	Effects of Bromelain Tenderisation on Myofibrillar Proteins, Texture and Flavour of Fish Balls Prepared from Golden Pomfret. Food and Bioprocess Technology, 2017, 10, 1918-1930.	4.7	48
79	Integrated metabolomics and transcriptomics reveal the adaptive responses of Salmonella enterica serovar Typhimurium to thyme and cinnamon oils. Food Research International, 2022, 157, 111241.	6.2	48
80	Effects of pressure reduction rate on quality and ultrastructure of iceberg lettuce after vacuum cooling and storage. Postharvest Biology and Technology, 2004, 33, 263-273.	6.0	47
81	Comparative studies on nanostructures of three kinds of pectins in two peach cultivars using atomic force microscopy. Postharvest Biology and Technology, 2009, 51, 391-398.	6.0	47
82	Inactivation kinetics of Escherichia coli O157:H7 and Salmonella Typhimurium on organic carrot (Daucus carota L.) treated with low concentration electrolyzed water combined with short-time heat treatment. Food Control, 2019, 106, 106702.	5.5	47
83	Effects of electrolysed water combined with ultrasound on inactivation kinetics and metabolite profiles of Escherichia coli biofilms on food contact surface. Innovative Food Science and Emerging Technologies, 2022, 76, 102917.	5.6	46
84	Phytochemical analyses of Ziziphus jujuba Mill. var. spinosa seed by ultrahigh performance liquid chromatography-tandem mass spectrometry and gas chromatography-mass spectrometry. Analyst, The, 2013, 138, 6881.	3.5	45
85	Bamboo Leaf Flavonoids Extracts Alleviate Oxidative Stress in HepG2 Cells via Naturally Modulating Reactive Oxygen Species Production and Nrf2â€Mediated Antioxidant Defense Responses. Journal of Food Science, 2019, 84, 1609-1620.	3.1	45
86	Influence of κ-carrageenan on the rheological behaviour of a model cake flour system. LWT - Food Science and Technology, 2021, 136, 110324.	5.2	44
87	Metabolite release and rheological properties of sponge cake after in vitro digestion and the influence of a flour replacer rich in dietary fibre. Food Research International, 2021, 144, 110355.	6.2	44
88	Recent advances on research of electrolyzed water and its applications. Current Opinion in Food Science, 2021, 41, 180-188.	8.0	43
89	Atomic force microscopy of the water-soluble pectin of peaches during storage. European Food Research and Technology, 2005, 220, 587-591.	3.3	42
90	The nanostructure of hemicellulose of crisp and soft Chinese cherry (Prunus pseudocerasus L.) cultivars at different stages of ripeness. LWT - Food Science and Technology, 2009, 42, 125-130.	5.2	42

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91	Effect of chitosan coatings on the evolution of sodium carbonate-soluble pectin during sweet cherry softening under non-isothermal conditions. International Journal of Biological Macromolecules, 2020, 154, 267-275.	7.5	42
92	Calcium permeation property and firmness change of cherry tomatoes under ultrasound combined with calcium lactate treatment. Ultrasonics Sonochemistry, 2020, 60, 104784.	8.2	41
93	Promoted strain-hardening and crystallinity of a soy protein-konjac glucomannan complex gel by konjac glucomannan. Food Hydrocolloids, 2022, 133, 107959.	10.7	41
94	Microstructure changes of sodium carbonate-soluble pectin of peach by AFM during controlled atmosphere storage. Food Chemistry, 2006, 94, 179-192.	8.2	39
95	Detection of Heavy Metals in Food and Agricultural Products by Surface-enhanced Raman Spectroscopy. Food Reviews International, 2023, 39, 1440-1461.	8.4	39
96	Comparison of the metabolic responses of eight Escherichia coli strains including the "big six―in pea sprouts to low concentration electrolysed water by NMR spectroscopy. Food Control, 2022, 131, 108458.	5.5	39
97	Morphology, profile and role of chelate-soluble pectin on tomato properties during ripening. Food Chemistry, 2010, 121, 372-380.	8.2	38
98	Structure characteristics of an acidic polysaccharide purified from banana (Musa nana Lour.) pulp and its enzymatic degradation. International Journal of Biological Macromolecules, 2017, 101, 299-303.	7.5	38
99	Effect of Vacuum Impregnation Combined with Calcium Lactate on the Firmness and Polysaccharide Morphology of Kyoho Grapes (Vitis vinifera x V. labrusca). Food and Bioprocess Technology, 2017, 10, 699-709.	4.7	38
100	Characterisation of rheology and microstructures of κ-carrageenan in ethanol-water mixtures. Food Research International, 2018, 107, 738-746.	6.2	38
101	Energy regulated enzyme and non-enzyme-based antioxidant properties of harvested organic mung bean sprouts (Vigna radiata). LWT - Food Science and Technology, 2019, 107, 228-235.	5.2	38
102	Nanostructural Characterization of Catfish Skin Gelatin Using Atomic Force Microscopy. Journal of Food Science, 2007, 72, C430-C440.	3.1	37
103	Comparison of metabolic response between the planktonic and air-dried Escherichia coli to electrolysed water combined with ultrasound by 1H NMR spectroscopy. Food Research International, 2019, 125, 108607.	6.2	37
104	Effects of heating modes and sources on nanostructure of gelatinized starch molecules using atomic force microscopy. LWT - Food Science and Technology, 2008, 41, 1466-1471.	5.2	36
105	Characterization and purification of anthocyanins from black peanut (Arachis hypogaea L.) skin by combined column chromatography. Journal of Chromatography A, 2017, 1519, 74-82.	3.7	36
106	Comparative study of pyrethroids residue in fruit peels and fleshes using polystyrene-coated magnetic nanoparticles based clean-up techniques. Food Control, 2018, 85, 300-307.	5.5	36
107	Effect of heat-treated tea water-insoluble protein nanoparticles on the characteristics of Pickering emulsions. LWT - Food Science and Technology, 2021, 149, 111999.	5.2	36
108	Chickpea flour and soy protein isolate interacted with κ-carrageenan via electrostatic interactions to form egg omelets analogue. Food Hydrocolloids, 2022, 130, 107691.	10.7	36

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109	Effect of electrolysed water generated by sodium chloride combined with sodium bicarbonate solution against Listeria innocua in broth and on shrimp. Food Control, 2021, 127, 108134.	5.5	34
110	Inactivation efficacies of lactic acid and mild heat treatments against Escherichia coli strains in organic broccoli sprouts. Food Control, 2022, 133, 108577.	5.5	33
111	Effects of Vacuum Impregnation with Calcium Ascorbate and Disodium Stannous Citrate on Chinese Red Bayberry. Food and Bioprocess Technology, 2018, 11, 1300-1316.	4.7	32
112	Rheological properties of xanthan-modified fish gelatin and its potential to replace mammalian gelatin in low-fat stirred yogurt. LWT - Food Science and Technology, 2021, 147, 111643.	5.2	32
113	Effects of Protein Content, Gluteninâ€ŧoâ€Gliadin Ratio, Amylose Content, and Starch Damage on Textural Properties of Chinese Fresh White Noodles. Cereal Chemistry, 2011, 88, 296-301.	2.2	31
114	Effects of temperature and cultivar on nanostructural changes of water-soluble pectin and chelate-soluble pectin in peaches. Carbohydrate Polymers, 2012, 87, 816-821.	10.2	31
115	Konjac glucomannan decreases metabolite release of a plant-based fishball analogue during in vitro digestion by affecting amino acid and carbohydrate metabolic pathways. Food Hydrocolloids, 2022, 129, 107623.	10.7	31
116	Visualization and quantitative roughness analysis of peach skin by atomic force microscopy under storage. LWT - Food Science and Technology, 2005, 38, 571-577.	5.2	30
117	Application of atomic force microscopy in food microorganisms. Trends in Food Science and Technology, 2019, 87, 73-83.	15.1	30
118	Colourimetric detection of swine-specific DNA for halal authentication using gold nanoparticles. Food Control, 2018, 88, 9-14.	5.5	29
119	Efficient sonoelectrochemical decomposition of chlorpyrifos in aqueous solution. Microchemical Journal, 2019, 145, 146-153.	4.5	29
120	Effects of acid and alkaline treatments on physicochemical and rheological properties of tilapia surimi prepared by pH shift method during cold storage. Food Research International, 2021, 145, 110424.	6.2	29
121	Effects of saccharide on the structure and antigenicity of \hat{l}^2 -conglycinin in soybean protein isolate by glycation. European Food Research and Technology, 2015, 240, 285-293.	3.3	28
122	The temperature dependent extraction of polysaccharides from eucheuma and the rheological synergistic effect in their mixtures with kappa carrageenan. LWT - Food Science and Technology, 2020, 129, 109515.	5.2	28
123	Influence of Washing and Cold Storage on Lipid and Protein Oxidation in Catfish (<i>Clarias) Tj ETQq1 1 0.7843</i>	14 _{1.9} BT /C	Overlock 10 T
124	Nanoemulsified clove essential oils-based edible coating controls Pseudomonas sppcausing spoilage of tilapia (Oreochromis niloticus) fillets: Working mechanism and bacteria metabolic responses. Food Research International, 2022, 159, 111594.	6.2	27
125	Preservative effect of slightly acid electrolysed water ice generated by the developed sanitising unit on shrimp (Penaeus vannamei). Food Control, 2022, 136, 108876.	5.5	26
126	Sanitizing effectiveness of commercial "active water―technologies onÂEscherichia coli O157:H7, Salmonella enterica and Listeria monocytogenes. Food Control, 2013, 33, 232-238.	5.5	25

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127	Optimization of Supercritical Fluid Extraction of Phenolics from Date Seeds and Characterization of its Antioxidant Activity. Food Analytical Methods, 2013, 6, 781-788.	2.6	24
128	Split aptamer acquisition mechanisms and current application in antibiotics detection: a short review. Critical Reviews in Food Science and Nutrition, 2023, 63, 9098-9110.	10.3	24
129	Chemical composition, angiotensinâ€converting enzymeâ€inhibitory activity and antioxidant activities of fewâ€flower wild rice (<i>Zizania latifolia</i> Turcz.). Journal of the Science of Food and Agriculture, 2012, 92, 159-164.	3.5	23
130	In vitro study of the interaction between pectinase and chelate-soluble pectin in postharvest apricot fruits. European Food Research and Technology, 2013, 237, 987-993.	3.3	23
131	Bromelain Kinetics and Mechanism on Myofibril from Golden Pomfret (<i>Trachinotus blochii</i>). Journal of Food Science, 2018, 83, 2148-2158.	3.1	23
132	Kinetics of relative electrical conductivity and correlation with gas composition in modified atmosphere packaged bayberries (Myrica rubra Siebold and Zuccarini). LWT - Food Science and Technology, 2005, 38, 249-254.	5.2	22
133	Characterization of Fish Gelatin at Nanoscale Using Atomic Force Microscopy. Food Biophysics, 2008, 3, 269-272.	3.0	22
134	Structural changes in polysaccharides isolated from chestnut (Castanea mollissima Bl.) fruit at different degrees of hardening. Food Chemistry, 2010, 119, 1211-1215.	8.2	22
135	Impact of far-infrared radiation-assisted heat pump drying on chemical compositions and physical properties of squid (Illex illecebrosus) fillets. European Food Research and Technology, 2011, 232, 761-768.	3.3	22
136	Repurposing fish waste into gelatin as a potential alternative for mammalian sources: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 942-963.	11.7	22
137	Manipulate and stretch single pectin molecules with modified molecular combing and fluid fixation techniques. European Food Research and Technology, 2006, 223, 78-82.	3.3	21
138	NMR-based metabolomic investigation on antimicrobial mechanism of Salmonella on cucumber slices treated with organic acids. Food Control, 2022, 137, 108973.	5.5	21
139	Extraction and physicochemical properties of soya bean protein and oil by a new reverse micelle system compared with other extraction methods. International Journal of Food Science and Technology, 2014, 49, 1079-1089.	2.7	20
140	Quantification and risk assessment of pyrethroid residues in seafood based on nanoparticle-extraction approach. Food Control, 2022, 133, 108612.	5.5	20
141	Regiospecific synthesis of prenylated flavonoids by a prenyltransferase cloned from Fusarium oxysporum. Scientific Reports, 2016, 6, 24819.	3.3	19
142	Development of Portable Flowâ€Through Electrochemical Sanitizing Unit to Generate Near Neutral Electrolyzed Water. Journal of Food Science, 2018, 83, 780-790.	3.1	19
143	Kinetics of Protein Extraction in Reverse Micelle. International Journal of Food Properties, 2015, 18, 1707-1718.	3.0	18
144	Effects of ethanol on gelation of iota-carrageenan. LWT - Food Science and Technology, 2020, 126, 109281.	5.2	18

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145	Integrated metabolomics of "big six―Escherichia coli on pea sprouts to organic acid treatments. Food Research International, 2022, 157, 111354.	6.2	18
146	Nano‧tructures of DeBranched Potato Starch Obtained by Isoamylolysis. Journal of Food Science, 2011, 76, N11-4.	3.1	17
147	Optimization of Enzymatic Hydrolysis of Channel Catfish Bones for Preparing Antimicrobial Agents. Journal of Aquatic Food Product Technology, 2012, 21, 99-110.	1.4	17
148	Synthesis of magnetic nanoparticles to detect Sudan dye adulteration in chilli powders. Food Chemistry, 2019, 299, 125144.	8.2	17
149	Effects of electrolysed water and levulinic acid combination on microbial safety and polysaccharide nanostructure of organic strawberry. Food Chemistry, 2022, 394, 133533.	8.2	17
150	Comparative study on the gel properties and nanostructures of gelatins from chicken, porcine, and tilapia skin. Journal of Food Science, 2021, 86, 1936-1945.	3.1	15
151	Effect of food processing on reduction and degradation pathway of pyrethroid pesticides in mackerel fillet (Scomberomorus commerson). Food Chemistry, 2022, 384, 132523.	8.2	14
152	Kinetics of argy wormwood (Artemisia argyi) leaf peroxidase and chlorophyll content changes due to thermal and thermosonication treatment. Journal of Food Science and Technology, 2015, 52, 249-257.	2.8	12
153	Probing starch–iodine interaction by atomic force microscopy. Scanning, 2014, 36, 394-400.	1.5	11
154	Development of a portable electrolytic sanitising unit for the production of neutral electrolysed water. LWT - Food Science and Technology, 2017, 82, 207-215.	5.2	11
155	Nanostructural difference of water-soluble pectin and chelate-soluble pectin among ripening stages and cultivars of Chinese cherry. Natural Product Research, 2013, 27, 379-385.	1.8	10
156	Investigating the migration of pyrethroid residues between mung bean sprouts and growth media. Food Chemistry, 2021, 343, 128480.	8.2	10
157	Effect of chlorine sanitizer on metabolic responses of Escherichia coli biofilms "big six―during cross-contamination from abiotic surface to sponge cake. Food Research International, 2022, 157, 111361.	6.2	10
158	Application of Atomic Force Microscopy on Rapid Determination of Microorganisms for Food Safety. Journal of Food Science, 2008, 73, N44-50.	3.1	9
159	Metabolic Responses of "Big Six―Escherichia coli in Wheat Flour to Thermal Treatment Revealed by Nuclear Magnetic Resonance Spectroscopy. Applied and Environmental Microbiology, 2022, 88, e0009822.	3.1	8
160	Physicochemical and antibacterial effects of sodium bicarbonate and brine water on the electrolysed water generated by a portable sanitising unit. LWT - Food Science and Technology, 2018, 98, 524-532.	5.2	7
161	Effects of ball milling micronization on amino acids profile and antioxidant activities of Polygonatumcyrtonema Hua tuber powder. Journal of Food Measurement and Characterization, 2019, 13, 2106-2117.	3.2	7
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