

Yu He

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3904639/publications.pdf>

Version: 2024-02-01

11
papers

322
citations

1307594

7
h-index

1372567

10
g-index

11
all docs

11
docs citations

11
times ranked

364
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of flavour qualities of three sourced <i>Eriocheir sinensis</i> . Food Chemistry, 2016, 200, 24-31.	8.2	141
2	Antibiotic and heavy-metal resistance of <i>Vibrio parahaemolyticus</i> isolated from fresh shrimps in Shanghai fish markets, China. Environmental Science and Pollution Research, 2016, 23, 15033-15040.	5.3	69
3	Comparative secretomics reveals novel virulence-associated factors of <i>Vibrio parahaemolyticus</i> . Frontiers in Microbiology, 2015, 6, 707.	3.5	43
4	Integrative and Conjugative Elements-Positive <i>Vibrio parahaemolyticus</i> Isolated From Aquaculture Shrimp in Jiangsu, China. Frontiers in Microbiology, 2019, 10, 1574.	3.5	18
5	Detection and characterization of integrative and conjugative elements (ICEs)-positive <i>Vibrio cholerae</i> isolates from aquacultured shrimp and the environment in Shanghai, China. Marine Pollution Bulletin, 2015, 101, 526-532.	5.0	17
6	Inactivation and Membrane Damage Mechanism of Slightly Acidic Electrolyzed Water on <i>Pseudomonas deceptionensis</i> CM2. Molecules, 2021, 26, 1012.	3.8	15
7	Comparison of taste and odour characteristics of three mass-produced aquaculture clams in China. Aquaculture Research, 2020, 51, 664-673.	1.8	8
8	Comparison of Extracellular Proteins from Virulent and Avirulent <i>Vibrio parahaemolyticus</i> Strains to Identify Potential Virulence Factors. Journal of Food Protection, 2020, 83, 155-162.	1.7	7
9	Analysis of Secreted Proteins and Potential Virulence via the ICEs-Mediated Pathway of the Foodborne Pathogen <i>Vibrio parahaemolyticus</i> . Frontiers in Microbiology, 2021, 12, 612166.	3.5	3
10	Comparison of biological indicators and umami-related compounds in the gonad and abdomen meats of <i>Eriocheir sinensis</i> during different fattening periods under salinity. Aquaculture Research, 2021, 52, 142-151.	1.8	1
11	Comparing extracellular proteins from thermostable direct haemolysin-related haemolysin-positive and -negative <i>Vibrio parahaemolyticus</i> strains to identify potential virulence factors. Aquaculture Research, 2021, 52, 1885-1893.	1.8	0