

Rui Liu

List of Publications by Year in descending order

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223
papers

8,053
citations

44042

48
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74108

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225
all docs

225
docs citations

225
times ranked

10322
citing authors

#	ARTICLE	IF	CITATIONS
1	Crucial Role of Lateral Size for Graphene Oxide in Activating Macrophages and Stimulating Pro-inflammatory Responses in Cells and Animals. <i>ACS Nano</i> , 2015, 9, 10498-10515.	7.3	347
2	Speciation Analysis of Silver Nanoparticles and Silver Ions in Antibacterial Products and Environmental Waters via Cloud Point Extraction-Based Separation. <i>Analytical Chemistry</i> , 2011, 83, 6875-6882.	3.2	198
3	Cloud Point Extraction as an Advantageous Preconcentration Approach for Analysis of Trace Silver Nanoparticles in Environmental Waters. <i>Analytical Chemistry</i> , 2009, 81, 6496-6502.	3.2	193
4	Highly active TiO ₂ /g-C ₃ N ₄ /G photocatalyst with extended spectral response towards selective reduction of nitrobenzene. <i>Applied Catalysis B: Environmental</i> , 2017, 203, 1-8.	10.8	185
5	<i>In Situ</i> Surface-Enhanced Raman Spectroscopic Evidence on the Origin of Selectivity in CO ₂ Electrocatalytic Reduction. <i>ACS Nano</i> , 2020, 14, 11363-11372.	7.3	177
6	Ionic liquids in sample preparation. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 393, 871-883.	1.9	163
7	Hydrothermal synthesis of N-doped TiO ₂ nanowires and N-doped graphene heterostructures with enhanced photocatalytic properties. <i>Journal of Alloys and Compounds</i> , 2016, 656, 24-32.	2.8	150
8	Effects of ultrasonic assisted cooking on the chemical profiles of taste and flavor of spiced beef. <i>Ultrasonics Sonochemistry</i> , 2018, 46, 36-45.	3.8	150
9	In situ synthesis of one-dimensional MWCNT/SiC porous nanocomposites with excellent microwave absorption properties. <i>Journal of Materials Chemistry</i> , 2011, 21, 13581.	6.7	143
10	Defect Sites in Ultrathin Pd Nanowires Facilitate the Highly Efficient Electrochemical Hydrodechlorination of Pollutants by H [*] . <i>Environmental Science & Technology</i> , 2018, 52, 9992-10002.	4.6	137
11	Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. <i>Food Chemistry</i> , 2018, 252, 243-249.	4.2	119
12	Triton X-114 based cloud point extraction: a thermoreversible approach for separation/concentration and dispersion of nanomaterials in the aqueous phase. <i>Chemical Communications</i> , 2009, , 1514.	2.2	112
13	HCl-Tolerant H ₂ PO ₄ /RuO ₄ -CeO ₂ Catalysts for Extremely Efficient Catalytic Elimination of Chlorinated VOCs. <i>Environmental Science & Technology</i> , 2021, 55, 4007-4016.	4.6	107
14	Rapid Chromatographic Separation of Dissoluble Ag(I) and Silver-Containing Nanoparticles of 100 Nanometer in Antibacterial Products and Environmental Waters. <i>Environmental Science & Technology</i> , 2014, 48, 14516-14524.	4.6	105
15	The transcription factor MYB115 contributes to the regulation of proanthocyanidin biosynthesis and enhances fungal resistance in poplar. <i>New Phytologist</i> , 2017, 215, 351-367.	3.5	100
16	PtoMYB170 positively regulates lignin deposition during wood formation in poplar and confers drought tolerance in transgenic Arabidopsis. <i>Tree Physiology</i> , 2017, 37, 1713-1726.	1.4	99
17	Discovery of Food-Derived Dipeptidyl Peptidase IV Inhibitory Peptides: A Review. <i>International Journal of Molecular Sciences</i> , 2019, 20, 463.	1.8	99
18	Further characterization of cellulose nanocrystal (CNC) preparation from sulfuric acid hydrolysis of cotton fibers. <i>Cellulose</i> , 2016, 23, 439-450.	2.4	96

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19	Nanosilver Incurs an Adaptive Shunt of Energy Metabolism Mode to Glycolysis in Tumor and Nontumor Cells. <i>ACS Nano</i> , 2014, 8, 5813-5825.	7.3	92
20	Effects of superfine grinding and microparticulation on the surface hydrophobicity of whey protein concentrate and its relation to emulsions stability. <i>Food Hydrocolloids</i> , 2015, 51, 512-518.	5.6	92
21	Effect of wheat bran modification by steam explosion on structural characteristics and rheological properties of wheat flour dough. <i>Food Hydrocolloids</i> , 2018, 84, 571-580.	5.6	88
22	Effects of superfine grinding on physicochemical and antioxidant properties of <i>Lycium barbarum</i> polysaccharides. <i>LWT - Food Science and Technology</i> , 2014, 58, 594-601.	2.5	86
23	Urban Expansion and Agricultural Land Loss in China: A Multiscale Perspective. <i>Sustainability</i> , 2016, 8, 790.	1.6	83
24	A high density genetic map and QTL for agronomic and yield traits in Foxtail millet [<i>Setaria italica</i> (L.) P. Beauv.]. <i>BMC Genomics</i> , 2016, 17, 336.	1.2	83
25	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. <i>Food Research International</i> , 2018, 108, 151-160.	2.9	83
26	Turn-on Fluorescent Probe for Exogenous and Endogenous Imaging of Hypochlorous Acid in Living Cells and Quantitative Application in Flow Cytometry. <i>Analytical Chemistry</i> , 2017, 89, 9544-9551.	3.2	74
27	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , 2017, 221, 2010-2017.	4.2	74
28	Synthesis of TiO ₂ decorated Co ₃ O ₄ acicular nanowire arrays and their application as an ethanol sensor. <i>Journal of Materials Chemistry A</i> , 2015, 3, 2794-2801.	5.2	73
29	Visual and colorimetric detection of Hg ²⁺ by cloud point extraction with functionalized gold nanoparticles as a probe. <i>Chemical Communications</i> , 2009, , 7030.	2.2	71
30	Structural characterization, α-amylase and α-glucosidase inhibitory activities of polysaccharides from wheat bran. <i>Food Chemistry</i> , 2021, 341, 128218.	4.2	70
31	Nanofluid of zinc oxide nanoparticles in ionic liquid for single drop liquid microextraction of fungicides in environmental waters prior to high performance liquid chromatographic analysis. <i>Journal of Chromatography A</i> , 2015, 1395, 7-15.	1.8	69
32	Evaluation of Alliin, Saccharide Contents and Antioxidant Activities of Black Garlic during Thermal Processing. <i>Journal of Food Biochemistry</i> , 2015, 39, 39-47.	1.2	69
33	Fabricating soy protein hydrolysate/xanthan gum as fat replacer in ice cream by combined enzymatic and heat-shearing treatment. <i>Food Hydrocolloids</i> , 2018, 81, 39-47.	5.6	68
34	Black tea polyphenols and polysaccharides improve body composition, increase fecal fatty acid, and regulate fat metabolism in high-fat diet-induced obese rats. <i>Food and Function</i> , 2016, 7, 2469-2478.	2.1	62
35	Nanoscale zero-valent iron in mesoporous carbon (nZVI@C): stable nanoparticles for metal extraction and catalysis. <i>Journal of Materials Chemistry A</i> , 2017, 5, 4478-4485.	5.2	62
36	Biomimic Nanozymes with Tunable Peroxidase-like Activity Based on the Confinement Effect of Metal-Organic Frameworks (MOFs) for Biosensing. <i>Analytical Chemistry</i> , 2022, 94, 4821-4830.	3.2	60

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37	Submonolayer-Pt-Coated Ultrathin Au Nanowires and Their Self-Organized Nanoporous Film: SERS and Catalysis Active Substrates for Operando SERS Monitoring of Catalytic Reactions. <i>Journal of Physical Chemistry Letters</i> , 2014, 5, 969-975.	2.1	59
38	The mechanism study in the interactions of sorghum procyanidins trimer with porcine pancreatic Î±-amylase. <i>Food Chemistry</i> , 2015, 174, 291-298.	4.2	59
39	Thin Layer Chromatography Coupled with Surface-Enhanced Raman Scattering as a Facile Method for On-Site Quantitative Monitoring of Chemical Reactions. <i>Analytical Chemistry</i> , 2014, 86, 7286-7292.	3.2	57
40	Ultrasensitive determination of cadmium in seawater by hollow fiber supported liquid membrane extraction coupled with graphite furnace atomic absorption spectrometry. <i>Spectrochimica Acta, Part B: Atomic Spectroscopy</i> , 2007, 62, 499-503.	1.5	56
41	Anthocyanins in black rice, soybean and purple corn increase fecal butyric acid and prevent liver inflammation in high fat diet-induced obese mice. <i>Food and Function</i> , 2017, 8, 3178-3186.	2.1	55
42	Au@Pd Bimetallic Nanocatalyst for Carbon-Halogen Bond Cleavage: An Old Story with New Insight into How the Activity of Pd is Influenced by Au. <i>Environmental Science & Technology</i> , 2018, 52, 4244-4255.	4.6	53
43	Fabrication of a Au Nanoporous Film by Self-Organization of Networked Ultrathin Nanowires and Its Application as a Surface-Enhanced Raman Scattering Substrate for Single-Molecule Detection. <i>Analytical Chemistry</i> , 2011, 83, 9131-9137.	3.2	52
44	Atomically Designed Catalytically Active Palladium Atoms on Ultrathin Gold Nanowires. <i>Advanced Materials</i> , 2017, 29, 1604571.	11.1	52
45	The pentatricopeptide repeat protein <sc>EMPTY PERICARP</sc>8 is required for the splicing of three mitochondrial introns and seed development in maize. <i>Plant Journal</i> , 2018, 95, 919-932.	2.8	52
46	Gelucire44/14 as a novel absorption enhancer for drugs with different hydrophilicities: In vitro and in vivo improvement on transcorneal permeation. <i>Journal of Pharmaceutical Sciences</i> , 2011, 100, 3186-3195.	1.6	51
47	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-Regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700473.	1.5	51
48	Impact of oligomeric procyanidins on wheat gluten microstructure and physicochemical properties. <i>Food Chemistry</i> , 2018, 260, 37-43.	4.2	51
49	Steam explosion modification on tea waste to enhance bioactive compounds' extractability and antioxidant capacity of extracts. <i>Journal of Food Engineering</i> , 2019, 261, 51-59.	2.7	51
50	Gluconeogenic enzyme PCK1 deficiency promotes CHK2 O-GlcNAcylation and hepatocellular carcinoma growth upon glucose deprivation. <i>Journal of Clinical Investigation</i> , 2021, 131, .	3.9	51
51	Raspberry anthocyanin consumption prevents diet-induced obesity by alleviating oxidative stress and modulating hepatic lipid metabolism. <i>Food and Function</i> , 2018, 9, 2112-2120.	2.1	50
52	C-ring cleavage metabolites of catechin and epicatechin enhanced antioxidant activities through intestinal microbiota. <i>Food Research International</i> , 2020, 135, 109271.	2.9	50
53	Use of Triton X-114 as a weak capping agent for one-pot aqueous phase synthesis of ultrathin noble metal nanowires and a primary study of their electrocatalytic activity. <i>Chemical Communications</i> , 2010, 46, 7010.	2.2	49
54	Exposure Medium: Key in Identifying Free Ag+ as the Exclusive Species of Silver Nanoparticles with Acute Toxicity to <i>Daphnia magna</i> . <i>Scientific Reports</i> , 2015, 5, 9674.	1.6	49

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55	Fast response near-infrared fluorescent probe for hydrogen sulfide in natural waters. <i>Talanta</i> , 2019, 202, 159-164.	2.9	48
56	Soluble Dietary Fiber Fractions in Wheat Bran and Their Interactions with Wheat Gluten Have Impacts on Dough Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8735-8744.	2.4	47
57	Novel Strategy for Engineering the Metal-Oxide@MOF Core@Shell Architecture and Its Applications in Cataluminescence Sensing. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 3471-3480.	4.0	47
58	The ex vivo and in vivo biological performances of graphene oxide and the impact of surfactant on graphene oxide's biocompatibility. <i>Journal of Environmental Sciences</i> , 2013, 25, 873-881.	3.2	45
59	Low temperature synthesized ultrathin Fe_2O_3 nanosheets show similar adsorption behaviour for $\text{As}(\text{III})$ and $\text{As}(\text{V})$. <i>Journal of Materials Chemistry A</i> , 2016, 4, 7606-7614.	5.2	45
60	Reduction of particle size based on superfine grinding: Effects on structure, rheological and gelling properties of whey protein concentrate. <i>Journal of Food Engineering</i> , 2016, 186, 69-76.	2.7	44
61	Interactions between soluble dietary fibers and wheat gluten in dough studied by confocal laser scanning microscopy. <i>Food Research International</i> , 2017, 95, 19-27.	2.9	44
62	Chlorogenic acid: Potential source of natural drugs for the therapeutics of fibrosis and cancer. <i>Translational Oncology</i> , 2022, 15, 101294.	1.7	44
63	Using soy protein SiOx nanocomposite film coating to extend the shelf life of apple fruit. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2018-2030.	1.3	43
64	Altered short chain fatty acid profiles induced by dietary fiber intervention regulate AMPK levels and intestinal homeostasis. <i>Food and Function</i> , 2019, 10, 7174-7187.	2.1	43
65	Graphene Oxide Promotes Cancer Metastasis through Associating with Plasma Membrane To Promote TGF- β 2 Signaling-Dependent Epithelial-Mesenchymal Transition. <i>ACS Nano</i> , 2020, 14, 818-827.	7.3	43
66	Inorganic arsenic speciation analysis of water samples by trapping arsine on tungsten coil for atomic fluorescence spectrometric determination. <i>Talanta</i> , 2009, 78, 885-890.	2.9	42
67	Isolation, purification and identification of antioxidants in an aqueous aged garlic extract. <i>Food Chemistry</i> , 2015, 187, 37-43.	4.2	42
68	Effect of superfine grinding on the structural and physicochemical properties of whey protein and applications for microparticulated proteins. <i>Food Science and Biotechnology</i> , 2015, 24, 1637-1643.	1.2	42
69	Mechanistic insight into the electrocatalytic hydrodechlorination reaction on palladium by a facet effect study. <i>Journal of Catalysis</i> , 2020, 391, 414-423.	3.1	42
70	Applications of Raman-based techniques to on-site and in-vivo analysis. <i>TrAC - Trends in Analytical Chemistry</i> , 2011, 30, 1462-1476.	5.8	41
71	An evaluation of Suomi NPP-VIIRS data for surface water detection. <i>Remote Sensing Letters</i> , 2015, 6, 155-164.	0.6	41
72	Label-Free DNA Assay by Metal Stable Isotope Detection. <i>Analytical Chemistry</i> , 2017, 89, 13269-13274.	3.2	38

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73	Capsanthin extract prevents obesity, reduces serum TMAO levels and modulates the gut microbiota composition in high-fat-diet induced obese C57BL/6J mice. <i>Food Research International</i> , 2020, 128, 108774.	2.9	38
74	Zinc in Wheat Grain, Processing, and Food. <i>Frontiers in Nutrition</i> , 2020, 7, 124.	1.6	38
75	Starch digestion in intact pulse cotyledon cells depends on the extent of thermal treatment. <i>Food Chemistry</i> , 2020, 315, 126268.	4.2	38
76	Effects of <i>Lactobacillus plantarum</i> NJAU-01 on the protein oxidation of fermented sausage. <i>Food Chemistry</i> , 2019, 295, 361-367.	4.2	37
77	Homogeneous Multiplex Immunoassay for One-Step Pancreatic Cancer Biomarker Evaluation. <i>Analytical Chemistry</i> , 2020, 92, 16105-16112.	3.2	37
78	Separation and Characterization of Phenolamines and Flavonoids from Rape Bee Pollen, and Comparison of Their Antioxidant Activities and Protective Effects Against Oxidative Stress. <i>Molecules</i> , 2020, 25, 1264.	1.7	37
79	Simultaneous monitoring of polarity changes of lipid droplets and lysosomes with two-photon fluorescent probes. <i>Analytica Chimica Acta</i> , 2020, 1136, 34-41.	2.6	35
80	Widely targeted metabolomics analysis reveals the effect of fermentation on the chemical composition of bee pollen. <i>Food Chemistry</i> , 2022, 375, 131908.	4.2	35
81	A poplar R2R3-MYB transcription factor, PtrMYB152, is involved in regulation of lignin biosynthesis during secondary cell wall formation. <i>Plant Cell, Tissue and Organ Culture</i> , 2014, 119, 553-563.	1.2	34
82	The Sensory Quality Improvement of Citrus Wine through Co-Fermentations with Selected Non-Saccharomyces Yeast Strains and <i>Saccharomyces cerevisiae</i> . <i>Microorganisms</i> , 2020, 8, 323.	1.6	34
83	Surface Water Mapping from Suomi NPP-VIIRS Imagery at 30 m Resolution via Blending with Landsat Data. <i>Remote Sensing</i> , 2016, 8, 631.	1.8	33
84	Overexpression of Poplar PtrWRKY89 in Transgenic Arabidopsis Leads to a Reduction of Disease Resistance by Regulating Defense-Related Genes in Salicylate- and Jasmonate-Dependent Signaling. <i>PLoS ONE</i> , 2016, 11, e0149137.	1.1	33
85	Structural Variation and Microrheological Properties of a Homogeneous Polysaccharide from Wheat Germ. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2977-2987.	2.4	33
86	Comparative studies on physicochemical properties of raw and hydrolyzed oat β -glucan and their application in low-fat meatballs. <i>Food Hydrocolloids</i> , 2015, 51, 424-431.	5.6	32
87	Multimodal Imaging Iridium(III) Complex for Hypochlorous Acid in Living Systems. <i>Analytical Chemistry</i> , 2020, 92, 8285-8291.	3.2	32
88	Poly(thymine)-CuNPs: Bimodal Methodology for Accurate and Selective Detection of TNT at Sub-PPT Levels. <i>Analytical Chemistry</i> , 2018, 90, 14469-14474.	3.2	31
89	Combination of [12]aneN3 and Triphenylamine-Benzylideneimidazolone as Nonviral Gene Vectors with Two-Photon and AIE Properties. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 42975-42987.	4.0	31
90	Incorporation of the fluoride induced SiO bond cleavage and functionalized gold nanoparticle aggregation into one colorimetric probe for highly specific and sensitive detection of fluoride. <i>Analytica Chimica Acta</i> , 2014, 820, 139-145.	2.6	30

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91	A strategy for identifying species-specific peptide biomarkers in deer-hide gelatin using untargeted and targeted mass spectrometry approaches. <i>Analytica Chimica Acta</i> , 2019, 1092, 32-41.	2.6	30
92	N-doped nanoporous graphene decorated three-dimensional CuO nanowire network and its application to photocatalytic degradation of dyes. <i>RSC Advances</i> , 2014, 4, 47455-47460.	1.7	29
93	A comparative study on the adsorption and desorption characteristics of flavonoids from honey by six resins. <i>Food Chemistry</i> , 2018, 268, 424-430.	4.2	29
94	Mass Spectrometric Assay of Alpha-Fetoprotein Isoforms for Accurate Serological Evaluation. <i>Analytical Chemistry</i> , 2020, 92, 4807-4813.	3.2	29
95	Comprehensive analysis of the anti-glycation effect of peanut skin extract. <i>Food Chemistry</i> , 2021, 362, 130169.	4.2	29
96	Effects of ultrafine grinding and cellulase hydrolysis treatment on physicochemical and rheological properties of oat (<i>Avena nuda</i> L.) β -glucans. <i>Journal of Cereal Science</i> , 2015, 65, 125-131.	1.8	27
97	Aggregation and rheological behavior of soluble dietary fibers from wheat bran. <i>Food Research International</i> , 2017, 102, 291-302.	2.9	27
98	Chlorogenic acid prevents paraquat-induced apoptosis via Sirt1-mediated regulation of redox and mitochondrial function. <i>Free Radical Research</i> , 2019, 53, 680-693.	1.5	27
99	Structural Properties of Homogeneous Polysaccharide Fraction Released from Wheat Germ by Hydrothermal Treatment. <i>Carbohydrate Polymers</i> , 2020, 240, 116238.	5.1	27
100	Fabrication of highly-specific SERS substrates by co-precipitation of functional nanomaterials during the self-sedimentation of silver nanowires into a nanoporous film. <i>Chemical Communications</i> , 2015, 51, 1309-1312.	2.2	26
101	Applications of high pressure to pre-rigor rabbit muscles affect the functional properties associated with heat-induced gelation. <i>Meat Science</i> , 2017, 129, 176-184.	2.7	26
102	Influence of Konjac Glucomannan and Frozen Storage on Rheological and Tensile Properties of Frozen Dough. <i>Polymers</i> , 2019, 11, 794.	2.0	26
103	Raspberry-Like Mesoporous Zn _{1.07} Ga _{2.34} Si _{0.98} O _{6.56} :Cr _{0.01} Nanocarriers for Enhanced Near-Infrared Afterglow Imaging and Combined Cancer Chemotherapy. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 44978-44988.	4.0	26
104	Interaction mechanism between β -glucosidase and A-type trimer procyanidin revealed by integrated spectroscopic analysis techniques. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 173-180.	3.6	26
105	What is meat in China?. <i>Animal Frontiers</i> , 2017, 7, 53-56.	0.8	25
106	Label-Free CRISPR/Cas9 Assay for Site-Specific Nucleic Acid Detection. <i>Analytical Chemistry</i> , 2019, 91, 10870-10878.	3.2	25
107	Bioavailability of organochlorine compounds in aqueous suspensions of fullerene: Evaluated with medaka (<i>Oryzias latipes</i>) and negligible depletion solid-phase microextraction. <i>Chemosphere</i> , 2010, 80, 693-700.	4.2	24
108	Procyanidin from peanut skin induces antiproliferative effect in human prostate carcinoma cells DU145. <i>Chemico-Biological Interactions</i> , 2018, 288, 12-23.	1.7	24

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109	Modulating near-infrared persistent luminescence of core-shell nanoplatform for imaging of glutathione in tumor mouse model. <i>Biosensors and Bioelectronics</i> , 2019, 144, 111671.	5.3	24
110	Polyvinylidene Fluoride Micropore Membranes as Solid-Phase Extraction Disk for Preconcentration of Nanoparticulate Silver in Environmental Waters. <i>Environmental Science & Technology</i> , 2017, 51, 13816-13824.	4.6	23
111	Cysteine Modified Small Ligament Au Nanoporous Film: An Easy Fabricating and Highly Efficient Surface-Assisted Laser Desorption/Ionization Substrate. <i>Analytical Chemistry</i> , 2011, 83, 3668-3674.	3.2	22
112	Selection of non-Saccharomyces yeasts for orange wine fermentation based on their enological traits and volatile compounds formation. <i>Journal of Food Science and Technology</i> , 2018, 55, 4001-4012.	1.4	22
113	Effect of Degree of Konjac Glucomannan Enzymatic Hydrolysis on the Physicochemical Characteristic of Gluten and Dough. <i>ACS Omega</i> , 2019, 4, 9654-9663.	1.6	22
114	Inductively coupled plasma mass spectrometry for determination of total urinary protein with CdTe quantum dots label. <i>Journal of Analytical Atomic Spectrometry</i> , 2011, 26, 2493.	1.6	21
115	Use of Polycrystalline Ice for Assembly of Large Area Au Nanoparticle Superstructures as SERS Substrates. <i>ACS Applied Materials & Interfaces</i> , 2017, 9, 513-520.	4.0	21
116	Beneficial Effects of Poplar Buds on Hyperglycemia, Dyslipidemia, Oxidative Stress, and Inflammation in Streptozotocin-Induced Type-2 Diabetes. <i>Journal of Immunology Research</i> , 2018, 2018, 1-10.	0.9	21
117	Lycopene, amaranth, and sorghum red pigments counteract obesity and modulate the gut microbiota in high-fat diet fed C57BL/6 mice. <i>Journal of Functional Foods</i> , 2019, 60, 103437.	1.6	21
118	Graphene Oxide Causes Disordered Zonation Due to Differential Intralobular Localization in the Liver. <i>ACS Nano</i> , 2020, 14, 877-890.	7.3	21
119	Roquefortine A, a sesterterpenoid with a 5/6/5/5/6-fused ring system from the fungus <i>Penicillium roqueforti</i> YJ-14. <i>Organic Chemistry Frontiers</i> , 2020, 7, 1463-1468.	2.3	21
120	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. <i>Food and Bioprocess Technology</i> , 2016, 9, 378-386.	2.6	20
121	The DYW-subgroup pentatricopeptide repeat protein PPR27 interacts with ZmMORF1 to facilitate mitochondrial RNA editing and seed development in maize. <i>Journal of Experimental Botany</i> , 2020, 71, 5495-5505.	2.4	20
122	Controlled Assembly of Gold Nanostructures on a Solid Substrate via Imidazole Directed Hydrogen Bonding for High Performance Surface Enhance Raman Scattering Sensing of Hypochlorous Acid. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 16730-16737.	4.0	19
123	The fabrication of Cu nanowire/graphene/Al doped ZnO transparent conductive film on PET substrate with high flexibility and air stability. <i>Materials Letters</i> , 2017, 207, 62-65.	1.3	19
124	Edible Gum-Phenolic-Lipid Incorporated Gluten Films for Food Packaging. <i>Journal of Food Science</i> , 2018, 83, 1622-1630.	1.5	19
125	Study on interaction between human salivary α -amylase and sorghum procyanidin tetramer: Binding characteristics and structural analysis. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1136-1141.	3.6	19
126	Self-Validated Homogeneous Immunoassay by Single Nanoparticle in-Depth Scrutinization. <i>Analytical Chemistry</i> , 2020, 92, 2876-2881.	3.2	19

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127	Potential Hydrothermal-Humification of Vegetable Wastes by Steam Explosion and Structural Characteristics of Humified Fractions. <i>Molecules</i> , 2021, 26, 3841.	1.7	19
128	Peanut skin extract ameliorates high-fat diet-induced atherosclerosis by regulating lipid metabolism, inflammation reaction and gut microbiota in ApoE ^{-/-} mice. <i>Food Research International</i> , 2022, 154, 111014.	2.9	19
129	A smartphone-based ratiometric fluorescent device for field analysis of soluble copper in river water using carbon quantum dots as luminophore. <i>Talanta</i> , 2019, 194, 452-460.	2.9	18
130	Tag-Free Methodology for Ultrasensitive Biosensing of miRNA Based on Intrinsic Isotope Detection. <i>Analytical Chemistry</i> , 2020, 92, 8523-8529.	3.2	18
131	Oolong tea polysaccharide and polyphenols prevent obesity development in Sprague-Dawley rats. <i>Food and Nutrition Research</i> , 2018, 62, .	1.2	18
132	Reduction of Ionic Silver by Sulfur Dioxide as a Source of Silver Nanoparticles in the Environment. <i>Environmental Science & Technology</i> , 2021, 55, 5569-5578.	4.6	17
133	Carboxymethylation of polysaccharide isolated from Alkaline Peroxide Mechanical Pulping (APMP) waste liquor and its bioactivity. <i>International Journal of Biological Macromolecules</i> , 2021, 181, 211-220.	3.6	17
134	Tracking the Fate of Surface Plasmon Resonance-Generated Hot Electrons by In Situ SERS Surveying of Catalyzed Reaction. <i>Small</i> , 2016, 12, 6378-6387.	5.2	16
135	Succinylated Soy Protein Film Coating Extended the Shelf Life of Apple Fruit. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13024.	0.9	16
136	Label-Free Nuclease Assay with Long-Term Stability. <i>Analytical Chemistry</i> , 2019, 91, 8691-8696.	3.2	16
137	Interaction between sorghum procyanidin tetramers and the catalytic region of glucosyltransferases-I from <i>Streptococcus mutans</i> UA159. <i>Food Research International</i> , 2018, 112, 152-159.	2.9	15
138	Down-regulation of SETD6 protects podocyte against high glucose and palmitic acid-induced apoptosis, and mitochondrial dysfunction via activating Nrf2-Keap1 signaling pathway in diabetic nephropathy. <i>Journal of Molecular Histology</i> , 2020, 51, 549-558.	1.0	15
139	The underlying mechanism of A-type procyanidins from peanut skin on DSS-induced ulcerative colitis mice by regulating gut microbiota and metabolism. <i>Journal of Food Biochemistry</i> , 2022, 46, e14103.	1.2	15
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