

# Rui Liu

## 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.

205  
papers

5,119  
citations

40  
h-index

61  
g-index

225  
ext. papers

6,586  
ext. citations

6.6  
avg, IF

6.1  
L-index

#	Paper	IF	Citations
205	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> , <b>2022</b> , e14103	3.3	1
204	Biomimic Nanozymes with Tunable Peroxidase-like Activity Based on the Confinement Effect of Metal-Organic Frameworks (MOFs) for Biosensing.. <i>Analytical Chemistry</i> , <b>2022</b> ,	7.8	9
203	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> , <b>2022</b> , 154, 111014	7	3
202	Laser Surface Melting and Consecutive Point-Mode Forging Hardening of DH36 Marine Steel: Mechanical and Precipitation Behavior. <i>Coatings</i> , <b>2022</b> , 12, 495	2.9	1
201	NAD-dependent Glsirt1 has a key role on secondary metabolism in <i>Ganoderma lucidum</i> .. <i>Microbiological Research</i> , <b>2022</b> , 258, 126992	5.3	
200	Effects of A-type oligomer procyanidins on protein glycation using two glycation models coupled with spectroscopy, chromatography, and molecular docking.. <i>Food Research International</i> , <b>2022</b> , 155, 111068	7	0
199	Transcriptome Analysis Reveals Genes Respond to Chlorophyll Deficiency in Green and Yellow Leaves of <i>Chrysanthemum morifolium</i> Ramat. <i>Horticulturae</i> , <b>2022</b> , 8, 14	2.5	0
198	Metabolomics reveals that phenolamides are the main chemical components contributing to the anti-tyrosinase activity of bee pollen.. <i>Food Chemistry</i> , <b>2022</b> , 389, 133071	8.5	0
197	Evaluating the Nutritional Properties of Food: A Scoping Review. <i>Nutrients</i> , <b>2022</b> , 14, 2352	6.7	
196	Bioactive cytochalasans from the fungus <i>Arthrinium arundinis</i> DJ-13. <i>Phytochemistry</i> , <b>2021</b> , 194, 113009	4	2
195	Chlorogenic acid: Potential source of natural drugs for the therapeutics of fibrosis and cancer. <i>Translational Oncology</i> , <b>2021</b> , 15, 101294	4.9	5
194	Widely targeted metabolomics analysis reveals the effect of fermentation on the chemical composition of bee pollen.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131908	8.5	2
193	Procyanidin A and its digestive products prevent acrylamide-induced intestinal barrier dysfunction the MAPK-mediated MLCK pathway. <i>Food and Function</i> , <b>2021</b> , 12, 11956-11965	6.1	1
192	Potential Oscillated Electrochemical Metal Recovery System with Improved Conversion Kinetics and High Levelized Quality. <i>Environmental Science &amp; Technology</i> , <b>2021</b> , 55, 15380-15389	10.3	2
191	Reduction of Ionic Silver by Sulfur Dioxide as a Source of Silver Nanoparticles in the Environment. <i>Environmental Science &amp; Technology</i> , <b>2021</b> , 55, 5569-5578	10.3	6
190	HCl-Tolerant HPO/RuO-CeO Catalysts for Extremely Efficient Catalytic Elimination of Chlorinated VOCs. <i>Environmental Science &amp; Technology</i> , <b>2021</b> , 55, 4007-4016	10.3	39
189	The Binding Strength of Reactive H*: A Neglected Key Factor in Rh-Catalyzed Environmental Hydrodefluorination Reaction. <i>ACS ES&amp;T Engineering</i> , <b>2021</b> , 1, 1036-1045		1

188	Gluconeogenic enzyme PCK1 deficiency promotes CHK2 O-GlcNAcylation and hepatocellular carcinoma growth upon glucose deprivation. <i>Journal of Clinical Investigation</i> , <b>2021</b> , 131,	15.9	12
187	Neoisoliquiritin exerts tumor suppressive effects on prostate cancer by repressing androgen receptor activity. <i>Phytomedicine</i> , <b>2021</b> , 85, 153514	6.5	1
186	In Situ Growth Large Area Silver Nanostructure on Metal Phenolic Network Coated NAAO Film and Its SERS Sensing Application for Monofluoroacetic Acid. <i>ACS Sensors</i> , <b>2021</b> , 6, 2129-2135	9.2	1
185	Carboxymethylation of polysaccharide isolated from Alkaline Peroxide Mechanical Pulping (APMP) waste liquor and its bioactivity. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 181, 211-220	7.9	5
184	Potential Hydrothermal-Humification of Vegetable Wastes by Steam Explosion and Structural Characteristics of Humified Fractions. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
183	Bioactive sesterterpenoids from the fungus <i>Penicillium roqueforti</i> YJ-14. <i>Phytochemistry</i> , <b>2021</b> , 187, 112762	4	6
182	Structural characterization, $\alpha$ -amylase and $\beta$ -glucosidase inhibitory activities of polysaccharides from wheat bran. <i>Food Chemistry</i> , <b>2021</b> , 341, 128218	8.5	22
181	Protective effect of procyanidin A-type dimers against HO-induced oxidative stress in prostate DU145 cells through the MAPKs signaling pathway. <i>Life Sciences</i> , <b>2021</b> , 266, 118908	6.8	2
180	Novel computer-assisted separation prediction strategy for online-enrichment-HPLC-FLD in simultaneous monitoring of bisphenols in children's water bottles. <i>Food Chemistry</i> , <b>2021</b> , 339, 127766	8.5	3
179	Single nanoparticle analysis for homogeneous immunoassay of CA19-9 for serological evaluation. <i>Journal of Analytical Atomic Spectrometry</i> , <b>2021</b> , 36, 279-284	3.7	2
178	Synthesis and Characterization of SrFeO <sub>2.73</sub> /Bi <sub>2</sub> MoO <sub>6</sub> Heterojunction with Enhanced Photocatalytic Activity. <i>Catalysis Letters</i> , <b>2021</b> , 151, 2176	2.8	1
177	Photoresponsive Bridged Polysilsesquioxanes for Protein Immobilization/Controlled Release and Micropatterns. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2021</b> , 13, 36370-36379	9.5	0
176	Mixing Oil-Based Microencapsulation of Garlic Essential Oil: Impact of Incorporating Three Commercial Vegetable Oils on the Stability of Emulsions. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
175	Regulator of Chromosome Condensation 1-Domain Protein DEK47 Functions on the Intron Splicing of Mitochondrial and Seed Development in Maize. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 695249	6.2	1
174	Integration of [12]aneN <sub>3</sub> and Acenaphtho[1,2-b]quinoxaline as non-viral gene vectors with two-photon property for enhanced DNA/siRNA delivery and bioimaging. <i>Bioorganic Chemistry</i> , <b>2021</b> , 113, 104983	5.1	1
173	Multiplex Nucleic Acid Assay of SARS-CoV-2 via a Lanthanide Nanoparticle-Tagging Strategy. <i>Analytical Chemistry</i> , <b>2021</b> , 93, 12714-12722	7.8	3
172	Metabolomic profiles of A-type procyanidin dimer and trimer with gut microbiota in vitro. <i>Journal of Functional Foods</i> , <b>2021</b> , 85, 104637	5.1	4
171	Lanthanide Nanoprobes for the Multiplex Evaluation of Breast Cancer Biomarkers. <i>Analytical Chemistry</i> , <b>2021</b> , 93, 13719-13726	7.8	4

170	Comprehensive analysis of the anti-glycation effect of peanut skin extract. <i>Food Chemistry</i> , <b>2021</b> , 362, 130169	8.5	7
169	Brassinosteroid homeostasis is critical for the functionality of the <i>Medicago truncatula pulvinus</i> . <i>Plant Physiology</i> , <b>2021</b> , 185, 1745-1763	6.6	2
168	Anionic oxoborane and thioxoborane molecules supported by a 1,2-bis(imino)acenaphthene ligand. <i>Dalton Transactions</i> , <b>2021</b> , 50, 6797-6801	4.3	2
167	Novel Strategy for Engineering the Metal-Oxide@MOF Core@Shell Architecture and Its Applications in Cataluminescence Sensing. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2021</b> , 13, 3471-3480	9.5	20
166	Induction of the glycolysis product methylglyoxal on trimethylamine lyase synthesis in the intestinal microbiota from mice fed with choline and dietary fiber. <i>Food and Function</i> , <b>2021</b> , 12, 9880-9893	6.1	0
165	Multimodal Imaging Iridium(III) Complex for Hypochlorous Acid in Living Systems. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 8285-8291	7.8	17
164	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> , <b>2020</b> , 71, 5495-5505	7	8
163	The Mitochondrial Pentatricopeptide Repeat Protein PPR18 Is Required for the -Splicing of Intron 1 and Essential to Seed Development in Maize. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	4
162	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> , <b>2020</b> , 25,	4.8	16
161	The Sensory Quality Improvement of Citrus Wine through Co-Fermentations with Selected Non-Yeast Strains and. <i>Microorganisms</i> , <b>2020</b> , 8,	4.9	7
160	Mass Spectrometric Assay of Alpha-Fetoprotein Isoforms for Accurate Serological Evaluation. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 4807-4813	7.8	16
159	Self-Validated Homogeneous Immunoassay by Single Nanoparticle in-Depth Scrutinization. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 2876-2881	7.8	12
158	Starch digestion in intact pulse cotyledon cells depends on the extent of thermal treatment. <i>Food Chemistry</i> , <b>2020</b> , 315, 126268	8.5	21
157	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> , <b>2020</b> , 7, 1463-1468	5.2	9
156	C-ring cleavage metabolites of catechin and epicatechin enhanced antioxidant activities through intestinal microbiota. <i>Food Research International</i> , <b>2020</b> , 135, 109271	7	23
155	Tag-Free Methodology for Ultrasensitive Biosensing of miRNA Based on Intrinsic Isotope Detection. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 8523-8529	7.8	9
154	Missing Data Recovery for Human Mocap Data Based on A-LSTM and LS Constraint <b>2020</b> ,		2
153	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> , <b>2020</b> , 128, 108774	7	24

152	Graphene Oxide Promotes Cancer Metastasis through Associating with Plasma Membrane To Promote TGF- $\beta$ Signaling-Dependent Epithelial-Mesenchymal Transition. <i>ACS Nano</i> , <b>2020</b> , 14, 818-827	16.7	21
151	Graphene Oxide Causes Disordered Zonation Due to Differential Intralobular Localization in the Liver. <i>ACS Nano</i> , <b>2020</b> , 14, 877-890	16.7	12
150	Potential correlation between carbohydrate-active enzyme family 48 expressed by gut microbiota and the expression of intestinal epithelial AMP-activated protein kinase $\square$ <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13123	3.3	2
149	Ligand-Sharing-Mediated Synthesis of Intermetallic FeM Clusters Embedded in Ultrathin FeFe <sub>2</sub> O <sub>3</sub> Nanosheets. <i>Advanced Functional Materials</i> , <b>2020</b> , 30, 1906995	15.6	0
148	Interaction mechanism between $\beta$ -glucosidase and A-type trimer procyanidin revealed by integrated spectroscopic analysis techniques. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 143, 173-180	7.9	9
147	Simultaneous monitoring of polarity changes of lipid droplets and lysosomes with two-photon fluorescent probes. <i>Analytica Chimica Acta</i> , <b>2020</b> , 1136, 34-41	6.6	13
146	Mechanistic insight into the electrocatalytic hydrodechlorination reaction on palladium by a facet effect study. <i>Journal of Catalysis</i> , <b>2020</b> , 391, 414-423	7.3	19
145	Comparison of the inhibitory effects of procyanidins with different structures and their digestion products against acrylamide-induced cytotoxicity in IPEC-J2 cells. <i>Journal of Functional Foods</i> , <b>2020</b> , 72, 104073	5.1	3
144	Homogeneous Multiplex Immunoassay for One-Step Pancreatic Cancer Biomarker Evaluation. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 16105-16112	7.8	17
143	Surface-Enhanced Raman Spectroscopic Evidence on the Origin of Selectivity in CO Electrocatalytic Reduction. <i>ACS Nano</i> , <b>2020</b> , 14, 11363-11372	16.7	47
142	Fused behavior recognition model based on attention mechanism. <i>Visual Computing for Industry, Biomedicine, and Art</i> , <b>2020</b> , 3, 7	2.9	6
141	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> , <b>2020</b> , 51, 549-558	3.3	9
140	Zinc in Wheat Grain, Processing, and Food. <i>Frontiers in Nutrition</i> , <b>2020</b> , 7, 124	6.2	16
139	EMT Conversion of Composite Broadband Absorbent Metamaterials for Stealth Application Over X-Bands. <i>IEEE Access</i> , <b>2020</b> , 8, 153787-153798	3.5	1
138	Genome-Wide Identification and Analysis on YUCCA Gene Family in Fort. and Functional Exploration. <i>International Journal of Molecular Sciences</i> , <b>2020</b> , 21,	6.3	1
137	Structural Properties of Homogeneous Polysaccharide Fraction Released from Wheat Germ by Hydrothermal Treatment. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116238	10.3	7
136	A strategy for identifying species-specific peptide biomarkers in deer-hide gelatin using untargeted and targeted mass spectrometry approaches. <i>Analytica Chimica Acta</i> , <b>2019</b> , 1092, 32-41	6.6	15
135	Modulating near-infrared persistent luminescence of core-shell nanoplatforam for imaging of glutathione in tumor mouse model. <i>Biosensors and Bioelectronics</i> , <b>2019</b> , 144, 111671	11.8	15

134	Discovery of Food-Derived Dipeptidyl Peptidase IV Inhibitory Peptides: A Review. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,	6.3	49
133	Influence of Konjac Glucomannan and Frozen Storage on Rheological and Tensile Properties of Frozen Dough. <i>Polymers</i> , <b>2019</b> , 11,	4.5	7
132	Label-Free Nuclease Assay with Long-Term Stability. <i>Analytical Chemistry</i> , <b>2019</b> , 91, 8691-8696	7.8	11
131	Effects of <i>Lactobacillus plantarum</i> NJAU-01 on the protein oxidation of fermented sausage. <i>Food Chemistry</i> , <b>2019</b> , 295, 361-367	8.5	13
130	Effect of Degree of Konjac Glucomannan Enzymatic Hydrolysis on the Physicochemical Characteristic of Gluten and Dough. <i>ACS Omega</i> , <b>2019</b> , 4, 9654-9663	3.9	9
129	Comparison of the peptidome released from keratins in Saiga antelope horn and goat horn under simulated gastrointestinal digestion. <i>Electrophoresis</i> , <b>2019</b> , 40, 2759-2766	3.6	1
128	Chlorogenic acid prevents paraquat-induced apoptosis via Sirt1-mediated regulation of redox and mitochondrial function. <i>Free Radical Research</i> , <b>2019</b> , 53, 680-693	4	15
127	Synergistic inhibitory effects of procyanidin B and catechin on acrylamide in food matrix. <i>Food Chemistry</i> , <b>2019</b> , 296, 94-99	8.5	6
126	Comparative proteomic analysis of plasma of children with congenital heart disease. <i>Electrophoresis</i> , <b>2019</b> , 40, 1848-1854	3.6	2
125	Fast response near-infrared fluorescent probe for hydrogen sulfide in natural waters. <i>Talanta</i> , <b>2019</b> , 202, 159-164	6.2	20
124	Identification of piRNAs and piRNA clusters in the testes of the Mongolian horse. <i>Scientific Reports</i> , <b>2019</b> , 9, 5022	4.9	4
123	Steam explosion modification on tea waste to enhance bioactive compoundsPextractability and antioxidant capacity of extracts. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 51-59	6	21
122	Isotopic core-satellites enable accurate and sensitive bioassay of adenosine triphosphate. <i>Chemical Communications</i> , <b>2019</b> , 55, 10665-10668	5.8	5
121	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> , <b>2019</b> , 60, 103437	5.1	11
120	Label-Free CRISPR/Cas9 Assay for Site-Specific Nucleic Acid Detection. <i>Analytical Chemistry</i> , <b>2019</b> , 91, 10870-10878	7.8	13
119	Altered short chain fatty acid profiles induced by dietary fiber intervention regulate AMPK levels and intestinal homeostasis. <i>Food and Function</i> , <b>2019</b> , 10, 7174-7187	6.1	24
118	Potential Correlation between Dietary Fiber-Suppressed Microbial Conversion of Choline to Trimethylamine and Formation of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13247-13257	5.7	9
117	Combination of [12]aneN and Triphenylamine-Benzylideneimidazolone as Nonviral Gene Vectors with Two-Photon and AIE Properties. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 42975-42987	9.5	17



116	FPGA Implementation of SAR Imaging Processing System <b>2019</b> ,		1
115	Raspberry-Like Mesoporous ZnGaSiO:Cr Nanocarriers for Enhanced Near-Infrared Afterglow Imaging and Combined Cancer Chemotherapy. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 44978-44988	9.5	16
114	Combination of honey with metformin enhances glucose metabolism and ameliorates hepatic and nephritic dysfunction in STZ-induced diabetic mice. <i>Food and Function</i> , <b>2019</b> , 10, 7576-7587	6.1	6
113	Silver Nanoparticles Compromise Female Embryonic Stem Cell Differentiation through Disturbing X Chromosome Inactivation. <i>ACS Nano</i> , <b>2019</b> , 13, 2050-2061	16.7	8
112	A smartphone-based ratiometric fluorescent device for field analysis of soluble copper in river water using carbon quantum dots as luminophore. <i>Talanta</i> , <b>2019</b> , 194, 452-460	6.2	13
111	Procyanidin from peanut skin induces antiproliferative effect in human prostate carcinoma cells DU145. <i>Chemico-Biological Interactions</i> , <b>2018</b> , 288, 12-23	5	14
110	Effects of ultrasonic assisted cooking on the chemical profiles of taste and flavor of spiced beef. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 46, 36-45	8.9	68
109	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. <i>Food Research International</i> , <b>2018</b> , 108, 151-160	7	36
108	Fabricating soy protein hydrolysate/xanthan gum as fat replacer in ice cream by combined enzymatic and heat-shearing treatment. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 39-47	10.6	34
107	Structural Variation and Microrheological Properties of a Homogeneous Polysaccharide from Wheat Germ. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 2977-2987	5.7	22
106	Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. <i>Food Chemistry</i> , <b>2018</b> , 252, 243-249	8.5	81
105	Raspberry anthocyanin consumption prevents diet-induced obesity by alleviating oxidative stress and modulating hepatic lipid metabolism. <i>Food and Function</i> , <b>2018</b> , 9, 2112-2120	6.1	33
104	Impact of oligomeric procyanidins on wheat gluten microstructure and physicochemical properties. <i>Food Chemistry</i> , <b>2018</b> , 260, 37-43	8.5	27
103	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 &amp; Technology</i> , <b>2018</b> , 52, 4244-4255	10.3	33
102	A comparative study on the adsorption and desorption characteristics of flavonoids from honey by six resins. <i>Food Chemistry</i> , <b>2018</b> , 268, 424-430	8.5	18
101	Defect Sites in Ultrathin Pd Nanowires Facilitate the Highly Efficient Electrochemical Hydrodechlorination of Pollutants by H*. <i>Environmental Science &amp; Technology</i> , <b>2018</b> , 52, 9992-10002	10.3	63
100	Effect of microparticulation and xanthan gum on the stability and lipid digestion of oil-in-water emulsions stabilized by whey protein. <i>Food and Function</i> , <b>2018</b> , 9, 4683-4694	6.1	6
99	The pentatricopeptide repeat protein EMPTY PERICARP8 is required for the splicing of three mitochondrial introns and seed development in maize. <i>Plant Journal</i> , <b>2018</b> , 95, 919	6.9	28

98	Selection of non- yeasts for orange wine fermentation based on their enological traits and volatile compounds formation. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4001-4012	3.3	10
97	Oolong tea polysaccharide and polyphenols prevent obesity development in Sprague-Dawley rats. <i>Food and Nutrition Research</i> , <b>2018</b> , 62,	3.1	10
96	Self-assembly of supramolecular nanotubes/microtubes from 3,5-dimethyl-4-iodopyrazole for plasmonic nanoparticle organization. <i>Nanoscale</i> , <b>2018</b> , 10, 20804-20812	7.7	4
95	Optimization of the Production of Microparticulated Egg White Proteins as Fat Mimetic in Salad Dressings Using Uniform Design. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 817-827	0.8	6
94	Effect of Extrusion, Steam Explosion and Enzymatic Hydrolysis on Functional Properties of Wheat Bran. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 591-598	0.8	5
93	Poly(thymine)-CuNPs: Bimodal Methodology for Accurate and Selective Detection of TNT at Sub-PPT Levels. <i>Analytical Chemistry</i> , <b>2018</b> , 90, 14469-14474	7.8	27
92	Effects of Extrusion on Physicochemical Properties of Oat Polysaccharides and Its Improvement in Flour Dough Extensibility and Gumminess. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 145-150	0.8	
91	Effects of incorporation of black garlic on rheological, textural and sensory properties of rye ( <i>Secale cereale</i> L.) flour noodles. <i>CYTA - Journal of Food</i> , <b>2018</b> , 16, 1102-1108	2.3	1
90	Beneficial Effects of Poplar Buds on Hyperglycemia, Dyslipidemia, Oxidative Stress, and Inflammation in Streptozotocin-Induced Type-2 Diabetes. <i>Journal of Immunology Research</i> , <b>2018</b> , 2018, 7245956	4.5	14
89	Further evidence for sustainable alternatives to replace threatened animal horn based on quantitative proteomic analysis. <i>Electrophoresis</i> , <b>2018</b> , 39, 3185-3190	3.6	2
88	Edible Gum-Phenolic-Lipid Incorporated Gluten Films for Food Packaging. <i>Journal of Food Science</i> , <b>2018</b> , 83, 1622-1630	3.4	9
87	Interaction between sorghum procyanidin tetramers and the catalytic region of glucosyltransferases-I from <i>Streptococcus mutans</i> UA159. <i>Food Research International</i> , <b>2018</b> , 112, 152-159	7.9	5
86	Effect of wheat bran modification by steam explosion on structural characteristics and rheological properties of wheat flour dough. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 571-580	10.6	40
85	Study on interaction between human salivary $\alpha$ -amylase and sorghum procyanidin tetramer: Binding characteristics and structural analysis. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1136-1141	7.9	12
84	Nanoscale zero-valent iron in mesoporous carbon (nZVI@C): stable nanoparticles for metal extraction and catalysis. <i>Journal of Materials Chemistry A</i> , <b>2017</b> , 5, 4478-4485	13	46
83	Interactions between soluble dietary fibers and wheat gluten in dough studied by confocal laser scanning microscopy. <i>Food Research International</i> , <b>2017</b> , 95, 19-27	7	29
82	Applications of high pressure to pre-rigor rabbit muscles affect the functional properties associated with heat-induced gelation. <i>Meat Science</i> , <b>2017</b> , 129, 176-184	6.4	23
81	Identification of Al on the Colloid Surface Using Surface-Enhanced Raman Spectroscopy. <i>Environmental Science &amp; Technology</i> , <b>2017</b> , 51, 2899-2906	10.3	10



80	Investigating the chemical constituent and the suppressive effects of alliin hydrolysate on E.coli. <i>Natural Product Research</i> , <b>2017</b> , 31, 2814-2817	2.3	2
79	The transcription factor MYB115 contributes to the regulation of proanthocyanidin biosynthesis and enhances fungal resistance in poplar. <i>New Phytologist</i> , <b>2017</b> , 215, 351-367	9.8	52
78	Atomic-Level-Designed Catalytically Active Palladium Atoms on Ultrathin Gold Nanowires. <i>Advanced Materials</i> , <b>2017</b> , 29, 1604571	24	41
77	Use of Polycrystalline Ice for Assembly of Large Area Au Nanoparticle Superstructures as SERS Substrates. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2017</b> , 9, 513-520	9.5	16
76	Aggregation and rheological behavior of soluble dietary fibers from wheat bran. <i>Food Research International</i> , <b>2017</b> , 102, 291-302	7	20
75	What is meat in China?. <i>Animal Frontiers</i> , <b>2017</b> , 7, 53-56	5.5	13
74	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-Regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1700473	5.9	31
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