List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	EXPO, an Exocyst-Positive Organelle Distinct from Multivesicular Endosomes and Autophagosomes, Mediates Cytosol to Cell Wall Exocytosis in <i>Arabidopsis</i> and Tobacco Cells Â. Plant Cell, 2011, 22, 4009-4030.	3.1	229
2	Activation of the Rab7 GTPase by the MON1-CCZ1 Complex Is Essential for PVC-to-Vacuole Trafficking and Plant Growth in <i>Arabidopsis</i> . Plant Cell, 2014, 26, 2080-2097.	3.1	192
3	An ultrasensitive CRISPR/Cas12a based electrochemical biosensor for Listeria monocytogenes detection. Biosensors and Bioelectronics, 2021, 179, 113073.	5.3	151
4	Unconventional protein secretion. Trends in Plant Science, 2012, 17, 606-615.	4.3	147
5	Staphylococcus aureus Isolated From Retail Meat and Meat Products in China: Incidence, Antibiotic Resistance and Genetic Diversity. Frontiers in Microbiology, 2018, 9, 2767.	1.5	142
6	Prevalence, Virulence Genes, Antimicrobial Susceptibility, and Genetic Diversity of Bacillus cereus Isolated From Pasteurized Milk in China. Frontiers in Microbiology, 2018, 9, 533.	1.5	112
7	Unconventional protein secretion in plants: a critical assessment. Protoplasma, 2016, 253, 31-43.	1.0	96
8	A whole-cell electron tomography model of vacuole biogenesis in Arabidopsis root cells. Nature Plants, 2019, 5, 95-105.	4.7	89
9	A Study on Prevalence and Characterization of Bacillus cereus in Ready-to-Eat Foods in China. Frontiers in Microbiology, 2019, 10, 3043.	1.5	84
10	Unconventional protein secretion (UPS) pathways in plants. Current Opinion in Cell Biology, 2014, 29, 107-115.	2.6	78
11	Prevalence and Characterization of Staphylococcus aureus Isolated From Pasteurized Milk in China. Frontiers in Microbiology, 2019, 10, 641.	1.5	78
12	Exo70E2 is essential for exocyst subunit recruitment and EXPO formation in both plants and animals. Molecular Biology of the Cell, 2014, 25, 412-426.	0.9	71
13	A review on mushroom-derived bioactive peptides: Preparation and biological activities. Food Research International, 2020, 134, 109230.	2.9	67
14	Bacillus cereus Isolated From Vegetables in China: Incidence, Genetic Diversity, Virulence Genes, and Antimicrobial Resistance. Frontiers in Microbiology, 2019, 10, 948.	1.5	66
15	Abundant and Diverse RNA Viruses in Insects Revealed by RNA-Seq Analysis: Ecological and Evolutionary Implications. MSystems, 2020, 5, .	1.7	66
16	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. Trends in Food Science and Technology, 2021, 108, 164-176.	7.8	66
17	Prevalence, abundance, serovars and antimicrobial resistance of Salmonella isolated from retail raw poultry meat in China. Science of the Total Environment, 2020, 713, 136385.	3.9	63
18	Insights into Cronobacter sakazakii Biofilm Formation and Control Strategies in the Food Industry. Engineering, 2020, 6, 393-405.	3.2	60

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19	Isolation, Potential Virulence, and Population Diversity of Listeria monocytogenes From Meat and Meat Products in China. Frontiers in Microbiology, 2019, 10, 946.	1.5	57
20	Effect of Dietary Protein and Processing on Gut Microbiota—A Systematic Review. Nutrients, 2022, 14, 453.	1.7	53
21	CRISPR/Cas12a based fluorescence-enhanced lateral flow biosensor for detection of Staphylococcus aureus. Sensors and Actuators B: Chemical, 2022, 351, 130906.	4.0	51
22	Prevalence and Molecular and Antimicrobial Characteristics of Cronobacter spp. Isolated From Raw Vegetables in China. Frontiers in Microbiology, 2018, 9, 1149.	1.5	49
23	Ectopic expression of NnPER1, a <i>Nelumbo nucifera</i> 1 ysteine peroxiredoxin antioxidant, enhances seed longevity and stress tolerance in Arabidopsis. Plant Journal, 2016, 88, 608-619.	2.8	48
24	Prevalence, Potential Virulence, and Genetic Diversity of Listeria monocytogenes Isolates From Edible Mushrooms in Chinese Markets. Frontiers in Microbiology, 2018, 9, 1711.	1.5	48
25	ARA7(Q69L) expression in transgenic Arabidopsis cells induces the formation of enlarged multivesicular bodies. Journal of Experimental Botany, 2013, 64, 2817-2829.	2.4	47
26	Prevalence and Characterization of Staphylococcus aureus Isolated From Retail Vegetables in China. Frontiers in Microbiology, 2018, 9, 1263.	1.5	45
27	Cas12aFDet: A CRISPR/Cas12a-based fluorescence platform for sensitive and specific detection of Listeria monocytogenes serotype 4c. Analytica Chimica Acta, 2021, 1151, 338248.	2.6	44
28	EXPO and Autophagosomes are Distinct Organelles in Plants. Plant Physiology, 2015, 169, pp.00953.2015.	2.3	43
29	Novel Multidrug-Resistant <i>Cronobacter sakazakii</i> Causing Meningitis in Neonate, China, 2015. Emerging Infectious Diseases, 2018, 24, 2121-2124.	2.0	37
30	Health effects of dietary sulfated polysaccharides from seafoods and their interaction with gut microbiota. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2882-2913.	5.9	36
31	Polysaccharide from Agrocybe cylindracea prevents diet-induced obesity through inhibiting inflammation mediated by gut microbiota and associated metabolites. International Journal of Biological Macromolecules, 2022, 209, 1430-1438.	3.6	36
32	Prevalence, Antibiotic Susceptibility, and Molecular Characterization of Cronobacter spp. Isolated From Edible Mushrooms in China. Frontiers in Microbiology, 2019, 10, 283.	1.5	35
33	Prevalence, virulence, antimicrobial resistance, and molecular characterization of fluoroquinolone resistance of Vibrio parahaemolyticus from different types of food samples in China. International Journal of Food Microbiology, 2020, 317, 108461.	2.1	33
34	Arabidopsis COG Complex Subunits COG3 and COG8 Modulate Golgi Morphology, Vesicle Trafficking Homeostasis and Are Essential for Pollen Tube Growth. PLoS Genetics, 2016, 12, e1006140.	1.5	33
35	<i>N</i> â€linked glycosylation of At <scp>VSR</scp> 1 is important for vacuolar protein sorting in <scp>A</scp> rabidopsis. Plant Journal, 2014, 80, 977-992.	2.8	31
36	Genetic characteristics and virulence of Listeria monocytogenes isolated from fresh vegetables in China. BMC Microbiology, 2019, 19, 119.	1.3	31

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37	Food-Borne Vibrio parahaemolyticus in China: Prevalence, Antibiotic Susceptibility, and Genetic Characterization. Frontiers in Microbiology, 2020, 11, 1670.	1.5	31
38	Campylobacter jejuni Biofilm Formation Under Aerobic Conditions and Inhibition by ZnO Nanoparticles. Frontiers in Microbiology, 2020, 11, 207.	1.5	31
39	First detection of the plasmid-mediated colistin resistance gene mcr-1 in virulent Vibrio parahaemolyticus. International Journal of Food Microbiology, 2019, 308, 108290.	2.1	28
40	Off-on fluorogenic substrate harnessing ESIPT and AIE features for in situ and long-term tracking of β-glucuronidase in Escherichia coli. Sensors and Actuators B: Chemical, 2020, 304, 127242.	4.0	27
41	Phenotypic and genotypic characterization of PVL-positive Staphylococcus aureus isolated from retail foods in China. International Journal of Food Microbiology, 2019, 304, 119-126.	2.1	26
42	MONENSIN SENSITIVITY1 (MON1)/CALCIUM CAFFEINE ZINC SENSITIVITY1 (CCZ1)-Mediated Rab7 Activation Regulates Tapetal Programmed Cell Death and Pollen Development. Plant Physiology, 2017, 173, 206-218.	2.3	25
43	Comparative Genomic Analysis Reveals the Potential Risk of Vibrio parahaemolyticus Isolated From Ready-To-Eat Foods in China. Frontiers in Microbiology, 2019, 10, 186.	1.5	25
44	Preparation of Antioxidant Protein Hydrolysates from Pleurotus geesteranus and Their Protective Effects on H2O2 Oxidative Damaged PC12 Cells. Molecules, 2020, 25, 5408.	1.7	24
45	Prevalence, Virulence Feature, Antibiotic Resistance and MLST Typing of Bacillus cereus Isolated From Retail Aquatic Products in China. Frontiers in Microbiology, 2020, 11, 1513.	1.5	23
46	Loop-mediated isothermal amplification (LAMP) for rapid detection of Salmonella in foods based on new molecular targets. LWT - Food Science and Technology, 2021, 142, 110999.	2.5	23
47	Sequential treatment with bicarbonate and lowâ€ŧemperature to potentiate both biomass and lipid productivity in <i>Nannochloropsis oceanica</i> . Journal of Chemical Technology and Biotechnology, 2019, 94, 3413-3419.	1.6	22
48	Quantitative detection of aflatoxin B1 using quantum dots-based immunoassay in a recyclable gravity-driven microfluidic chip. Biosensors and Bioelectronics, 2021, 190, 113394.	5.3	22
49	Phosphatidylserine Synthase Controls Cell Elongation Especially in the Uppermost Internode in Rice by Regulation of Exocytosis. PLoS ONE, 2016, 11, e0153119.	1.1	22
50	High-throughput microfluidic strategy based on RAA-CRISPR/Cas13a dual signal amplification for accurate identification of pathogenic Listeria. Sensors and Actuators B: Chemical, 2022, 358, 131517.	4.0	22
51	Prevalence, genetic analysis and CRISPR typing of Cronobacter spp. isolated from meat and meat products in China. International Journal of Food Microbiology, 2020, 321, 108549.	2.1	21
52	The Genomic Context for the Evolution and Transmission of Community-Associated Staphylococcus aureus ST59 Through the Food Chain. Frontiers in Microbiology, 2020, 11, 422.	1.5	21
53	An Investigation on the Occurrence and Molecular Characterization of <i>Bacillus cereus</i> in Meat and Meat Products in China. Foodborne Pathogens and Disease, 2021, 18, 306-314.	0.8	21
54	Novel species-specific targets for real-time PCR detection of four common pathogenic Staphylococcus spp Food Control, 2022, 131, 108478.	2.8	21

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55	Recent advances in enzyme-enhanced immunosensors. Biotechnology Advances, 2021, 53, 107867.	6.0	21
56	Novel Selenium Peptides Obtained from Selenium-Enriched <i>Cordyceps militaris</i> Alleviate Neuroinflammation and Gut Microbiota Dysbacteriosis in LPS-Injured Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 3194-3206.	2.4	21
57	Reconstituting the History of Cronobacter Evolution Driven by Differentiated CRISPR Activity. Applied and Environmental Microbiology, 2018, 84, .	1.4	20
58	Staphylococcus argenteus isolated from retail foods in China: Incidence, antibiotic resistance, biofilm formation and toxin gene profile. Food Microbiology, 2020, 91, 103531.	2.1	20
59	Isolation and characterization of new phage vB_CtuP_A24 and application to control Cronobacter spp. in infant milk formula and lettuce. Food Research International, 2021, 141, 110109.	2.9	20
60	Integrated Multi-Omics for Novel Aging Biomarkers and Antiaging Targets. Biomolecules, 2022, 12, 39.	1.8	20
61	Cronobacter spp. isolated from aquatic products in China: Incidence, antibiotic resistance, molecular characteristic and CRISPR diversity. International Journal of Food Microbiology, 2020, 335, 108857.	2.1	19
62	Amplified electrochemical antibiotic aptasensing based on electrochemically deposited AuNPs coordinated with PEI-functionalized Fe-based metal-organic framework. Mikrochimica Acta, 2021, 188, 286.	2.5	19
63	Water-soluble non-starch polysaccharides of root and tuber crops: extraction, characteristics, properties, bioactivities, and applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 2309-2341.	5.4	17
64	A Salmonella serogroup rapid identification system for food safety based on high throughput microfluidic chip combined with recombinase aided amplification. Sensors and Actuators B: Chemical, 2022, 357, 131402.	4.0	17
65	Isolation and characterization of a novel Escherichia coli Kayfunavirus phage DY1. Virus Research, 2021, 293, 198274.	1.1	16
66	Evaluation of the Cholesterol-Lowering Mechanism of Enterococcus faecium Strain 132 and Lactobacillus paracasei Strain 201 in Hypercholesterolemia Rats. Nutrients, 2021, 13, 1982.	1.7	16
67	Cascade amplification based on PEI-functionalized metal–organic framework supported gold nanoparticles/nitrogen–doped graphene quantum dots for amperometric biosensing applications. Electrochimica Acta, 2022, 405, 139803.	2.6	16
68	Isolation and Transcriptome Analysis of Phenol-Degrading Bacterium From Carbon–Sand Filters in a Full-Scale Drinking Water Treatment Plant. Frontiers in Microbiology, 2018, 9, 2162.	1.5	15
69	Isolation and Characterization of Bacillus cereus Phage vB_BceP-DLc1 Reveals the Largest Member of the Φ29-Like Phages. Microorganisms, 2020, 8, 1750.	1.6	15
70	Role of fliC on biofilm formation, adhesion, and cell motility in Cronobacter malonaticus and regulation of luxS. Food and Chemical Toxicology, 2021, 149, 111940.	1.8	15
71	Incidence, toxin gene profiling, antimicrobial susceptibility, and genetic diversity of Bacillus cereus isolated from quick-frozen food in China. LWT - Food Science and Technology, 2021, 140, 110824.	2.5	15
72	Cold Tolerance Regulated by the Pyruvate Metabolism in Vibrio parahaemolyticus. Frontiers in Microbiology, 2019, 10, 178.	1.5	14

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73	Novel phage vB_CtuP_B1 for controlling Cronobacter malonaticus and Cronobacter turicensis in ready-to-eat lettuce and powered infant formula. Food Research International, 2021, 143, 110255.	2.9	14
74	Quantum Dot Nanobeads-Labelled Lateral Flow Immunoassay Strip for Rapid and Sensitive Detection of Salmonella Typhimurium Based on Strand Displacement Loop-Mediated Isothermal Amplification. Engineering, 2022, 19, 62-70.	3.2	14
75	A novel Bacillus cereus bacteriophage DLn1 and its endolysin as biocontrol agents against Bacillus cereus in milk. International Journal of Food Microbiology, 2022, 369, 109615.	2.1	14
76	Advances in our understanding and distribution of the <i>Cronobacter</i> genus in China. Journal of Food Science, 2021, 86, 276-283.	1.5	13
77	Food Safety Risks and Contributing Factors of Cronobacter spp Engineering, 2022, 12, 128-138.	3.2	13
78	Detection of emetic Bacillus cereus and the emetic toxin cereulide in food matrices: Progress and perspectives. Trends in Food Science and Technology, 2022, 123, 322-333.	7.8	13
79	Bacterial community and composition of different traditional fermented dairy products in China, South Africa, and Sri Lanka by high-throughput sequencing of 16S rRNA genes. LWT - Food Science and Technology, 2021, 144, 111209.	2.5	12
80	Metagenomics-Based Analysis of the Age-Related Cumulative Effect of Antibiotic Resistance Genes in Gut Microbiota. Antibiotics, 2021, 10, 1006.	1.5	12
81	First report of the optrA-carrying multidrug resistance genomic island in Campylobacter jejuni isolated from pigeon meat. International Journal of Food Microbiology, 2021, 354, 109320.	2.1	12
82	Presence and characterization of methicillin-resistant Staphylococcus aureus co-carrying the multidrug resistance genes cfr and Isa(E) in retail food in China. International Journal of Food Microbiology, 2022, 363, 109512.	2.1	12
83	Characterization of the Novel Phage vB_VpaP_FE11 and Its Potential Role in Controlling Vibrio parahaemolyticus Biofilms. Viruses, 2022, 14, 264.	1.5	12
84	Characteristics of Antibiotic Resistance Genes and Antibiotic-Resistant Bacteria in Full-Scale Drinking Water Treatment System Using Metagenomics and Culturing. Frontiers in Microbiology, 2021, 12, 798442.	1.5	12
85	Assessment and molecular characterization of Bacillus cereus isolated from edible fungi in China. BMC Microbiology, 2020, 20, 310.	1.3	11
86	Occurrence, molecular characterization, and antimicrobial susceptibility of Yersinia enterocolitica isolated from retail food samples in China. LWT - Food Science and Technology, 2021, 150, 111876.	2.5	11
87	Advances in improvement strategies of digital nucleic acid amplification for pathogen detection. TrAC - Trends in Analytical Chemistry, 2022, 149, 116568.	5.8	11
88	Cronobacter sakazakii, Cronobacter malonaticus, and Cronobacter dublinensis Genotyping Based on CRISPR Locus Diversity. Frontiers in Microbiology, 2019, 10, 1989.	1.5	10
89	Complete genome analysis of a novel phage GW1 lysing Cronobacter. Archives of Virology, 2019, 164, 625-628.	0.9	10
90	Real-time PCR identification of Listeria monocytogenes serotype 4c using primers for novel target genes obtained by comparative genomic analysis. LWT - Food Science and Technology, 2021, 138, 110774.	2.5	10

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91	Development of a high resolution melting method based on a novel molecular target for discrimination between Bacillus cereus and Bacillus thuringiensis. Food Research International, 2022, 151, 110845.	2.9	10
92	Multiplex PCR for the Identification of Pathogenic Listeria in Flammulina velutipes Plant Based on Novel Specific Targets Revealed by Pan-Genome Analysis. Frontiers in Microbiology, 2020, 11, 634255.	1.5	9
93	Pediococcus pentosaceus IM96 Exerts Protective Effects against Enterohemorrhagic Escherichia coli O157:H7 Infection In Vivo. Foods, 2021, 10, 2945.	1.9	9
94	Exploration of the Molecular Mechanisms Underlying the Anti-Photoaging Effect of Limosilactobacillus fermentum XJC60. Frontiers in Cellular and Infection Microbiology, 2022, 12, 838060.	1.8	9
95	Genome characterization of the novel lytic Vibrio parahaemolyticus phage vB_VpP_BA6. Archives of Virology, 2019, 164, 2627-2630.	0.9	8
96	Genome sequencing and characterization of three Bacillus cereus-specific phages, DK1, DK2, and DK3. Archives of Virology, 2019, 164, 1927-1929.	0.9	8
97	A database for risk assessment and comparative genomic analysis of foodborne Vibrio parahaemolyticus in China. Scientific Data, 2020, 7, 321.	2.4	8
98	Mining of novel target genes through pan-genome analysis for multiplex PCR differentiation of the major Listeria monocytogenes serotypes. International Journal of Food Microbiology, 2021, 339, 109026.	2.1	8
99	Identification of Novel Sensitive and Reliable Serovar-Specific Targets for PCR Detection of Salmonella Serovars Hadar and Albany by Pan-Genome Analysis. Frontiers in Microbiology, 2021, 12, 605984.	1.5	8
100	Molecular characterisation of antimicrobial resistance determinants and class 1 integrons of Salmonella enterica subsp. enterica serotype Enteritidis strains from retail food in China. Food Control, 2021, 128, 108191.	2.8	8
101	A microfluidic genoserotyping strategy for fast and objective identification of common Salmonella serotypes isolated from retail food samples in China. Analytica Chimica Acta, 2022, 1201, 339657.	2.6	8
102	Microbial Communities and Physiochemical Properties of Four Distinctive Traditionally Fermented Vegetables from North China and Their Influence on Quality and Safety. Foods, 2022, 11, 21.	1.9	8
103	Phenotypic properties and genotyping analysis of Bacillus cereus group isolates from dairy and potato products. LWT - Food Science and Technology, 2021, 140, 110853.	2.5	7
104	Whole <i>Agrocybe cylindracea</i> Prevented Obesity Linking with Modification of Gut Microbiota and Associated Fecal Metabolites in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2022, 66, e2100897.	1.5	7
105	Exploration of the molecular mechanisms underlying the antibiotic resistance of <i>Helicobacter pylori</i> : A wholeâ€genome sequencingâ€based study in Southern China. Helicobacter, 2022, 27, e12879.	1.6	7
106	Characterization of class 1 integrons harboring blaVEB-1 in Vibrio parahaemolyticus isolated from ready-to-eat foods in China. International Journal of Food Microbiology, 2020, 318, 108473.	2.1	6
107	Identification of the Potential Biological Preservative Tetramycin A-Producing Strain and Enhancing Its Production. Frontiers in Microbiology, 2019, 10, 2925.	1.5	6
108	Genetic Diversity and Population Structure of Vibrio parahaemolyticus Isolated From Clinical and Food Sources. Frontiers in Microbiology, 2021, 12, 708795.	1.5	6

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109	Genomic Analysis and Stability Evaluation of the Phenol-Degrading Bacterium Acinetobacter sp. DW-1 During Water Treatment. Frontiers in Microbiology, 2021, 12, 687511.	1.5	6
110	Microbial Communities and Physicochemical Characteristics of Traditional Dajiang and Sufu in North China Revealed by High-Throughput Sequencing of 16S rRNA. Frontiers in Microbiology, 2021, 12, 665243.	1.5	6
111	A novel multiplex PCR method for simultaneous identification of hypervirulent Listeria monocytogenes clonal complex 87 and CC88 strains in China. International Journal of Food Microbiology, 2022, 366, 109558.	2.1	6
112	Controlled PAH-mediated method with enhanced optical properties for simple, stable immunochromatographic assays. Biosensors and Bioelectronics, 2022, 206, 114150.	5.3	6
113	Protein Co-localization Studies: Issues and Considerations. Molecular Plant, 2016, 9, 1221-1223.	3.9	5
114	Prevalence and genetic diversity of human sapovirus associated with sporadic acute gastroenteritis in South China from 2013 to 2017. Journal of Medical Virology, 2019, 91, 1759-1764.	2.5	5
115	Mining and evaluating novel serovar-specific Salmonella C1 serogroup genes by polymerase chain reaction analysis. LWT - Food Science and Technology, 2021, 141, 110821.	2.5	5
116	Prevalence, antibiotic susceptibility and genetic diversity of Campylobacter jejuni isolated from retail food in China. LWT - Food Science and Technology, 2021, 143, 111098.	2.5	5
117	Identification of new serovar-specific detection targets against salmonella B serogroup using large-scale comparative genomics. Food Control, 2021, 124, 107862.	2.8	5
118	Protein hydrolysates from <i>Pleurotus geesteranus</i> obtained by simulated gastrointestinal digestion exhibit neuroprotective effects in H ₂ O ₂ â€injured PC12 cells. Journal of Food Biochemistry, 2022, 46, e13879.	1.2	5
119	Whole-plant foods and their macromolecules: untapped approaches to modulate neuroinflammation in Alzheimer's disease. Critical Reviews in Food Science and Nutrition, 2023, 63, 2388-2406.	5.4	5
120	Microbiologic risk factors of recurrent choledocholithiasis post-endoscopic sphincterotomy. World Journal of Gastroenterology, 2022, 28, 1257-1271.	1.4	5
121	A Novel Gene vp0610 Negatively Regulates Biofilm Formation in Vibrio parahaemolyticus. Frontiers in Microbiology, 2021, 12, 656380.	1.5	4
122	Proteomics analysis mediated by quorum sensing luxS involved in oxidative stress in Cronobacter malonaticus. LWT - Food Science and Technology, 2021, 147, 111576.	2.5	4
123	Evolutionary Divergence of the Novel Staphylococcal Species Staphylococcus argenteus. Frontiers in Microbiology, 2021, 12, 769642.	1.5	4
124	Determination of Antiviral Mechanism of Centenarian Gut-Derived Limosilactobacillus fermentum Against Norovirus. Frontiers in Nutrition, 2022, 9, 812623.	1.6	4
125	Differentiation of Bacillus cereus and Bacillus thuringiensis Using Genome-Guided MALDI-TOF MS Based on Variations in Ribosomal Proteins. Microorganisms, 2022, 10, 918.	1.6	4
126	Presence and Characterization of a Novel cfr-Carrying Tn558 Transposon Derivative in Staphylococcus delphini Isolated From Retail Food. Frontiers in Microbiology, 2020, 11, 598990.	1.5	3

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127	Development and Application of a Novel Rapid and Throughput Method for Broad-Spectrum Anti-Foodborne Norovirus Antibody Testing. Frontiers in Microbiology, 2021, 12, 670488.	1.5	3
128	The discovery of multidrug resistant Staphylococcus aureus harboring novel SaRI isolated from retail foods. Food Control, 2022, 135, 108739.	2.8	3
129	Multiplex PCR identification of the major Pseudomonas aeruginosa serogroups using specific novel target genes. LWT - Food Science and Technology, 2022, 163, 113567.	2.5	3
130	Analysis of Exocyst-Positive Organelle (EXPO)-Mediated Unconventional Protein Secretion (UPS) in Plant Cells. Methods in Molecular Biology, 2017, 1662, 231-241.	0.4	2
131	Bacterial Diversity and Community in Regional Water Microbiota between Different Towns in World's Longevity Township Jiaoling, China. Diversity, 2021, 13, 361.	0.7	2
132	Recent Advances in Glycosidase Probes Used in Escherichia Coli Detection. Current Medicinal Chemistry, 2021, 28, 5386-5410.	1.2	2
133	Pseudotargeted Metabolomic Fingerprinting and Deep Learning for Identification and Visualization of Common Pathogens. Frontiers in Microbiology, 2022, 13, 830832.	1.5	2
134	Evolutionary Mechanism of Immunological Cross-Reactivity Between Different GII.17 Variants. Frontiers in Microbiology, 2021, 12, 653719.	1.5	1
135	Imbalanced Dermic Microbiome Aggravates Inflammation in Toenail Paronychia. Frontiers in Cellular and Infection Microbiology, 2021, 11, 781927.	1.8	1
136	Molecular Characterization of Rifampicin-Resistant Staphylococcus aureus Isolates from Retail Foods in China. Antibiotics, 2021, 10, 1487.	1.5	1