

Qiang He

List of Publications by Year in descending order

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75
papers

2,147
citations

201385

27
h-index

264894

42
g-index

76
all docs

76
docs citations

76
times ranked

2064
citing authors

#	ARTICLE	IF	CITATIONS
1	The rheological properties of tara gum (<i>Caesalpinia spinosa</i>). <i>Food Chemistry</i> , 2015, 168, 366-371.	4.2	130
2	A functional polysaccharide film forming by pectin, chitosan, and tea polyphenols. <i>Carbohydrate Polymers</i> , 2019, 215, 1-7.	5.1	130
3	Antibacterial activity of water-soluble extract from pine needles of <i>Cedrus deodara</i> . <i>International Journal of Food Microbiology</i> , 2012, 153, 78-84.	2.1	90
4	Interactions of gallotannins with proteins, amino acids, phospholipids and sugars. <i>Food Chemistry</i> , 2006, 95, 250-254.	4.2	77
5	Enzyme-free amplified and ultrafast detection of aflatoxin B1 using dual-terminal proximity aptamer probes. <i>Food Chemistry</i> , 2019, 283, 32-38.	4.2	76
6	Dual-Terminal Stemmed Aptamer Beacon for Label-Free Detection of Aflatoxin B ₁ in Broad Bean Paste and Peanut Oil via Aggregation-Induced Emission. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12431-12438.	2.4	72
7	Light-up RNA aptamer signaling-CRISPR-Cas13a-based mix-and-read assays for profiling viable pathogenic bacteria. <i>Biosensors and Bioelectronics</i> , 2021, 176, 112906.	5.3	66
8	Biodegradability of tannin-containing wastewater from leather industry. <i>Biodegradation</i> , 2007, 18, 465-472.	1.5	62
9	Evolution of the volatile flavor compounds of Chinese horse bean-chili-paste. <i>LWT - Food Science and Technology</i> , 2019, 102, 131-135.	2.5	53
10	Microbial composition of spoiled industrial-scale Sichuan paocai and characteristics of the microorganisms responsible for paocai spoilage. <i>International Journal of Food Microbiology</i> , 2018, 275, 32-38.	2.1	52
11	Interactions Between Food and Gut Microbiota: Impact on Human Health. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 389-408.	5.1	52
12	Determination of total catechins in tea extracts by HPLC and spectrophotometry. <i>Natural Product Research</i> , 2009, 23, 93-100.	1.0	50
13	Elucidation of the mechanism of enzymatic browning inhibition by sodium chlorite. <i>Food Chemistry</i> , 2008, 110, 847-851.	4.2	49
14	Extraction and Functional Properties of Water-Soluble Dietary Fiber from Apple Pomace. <i>Journal of Food Process Engineering</i> , 2014, 37, 293-298.	1.5	49
15	Characterization and Comparison of the Pungent Components in Commercial <i>Zanthoxylum bungeanum</i> Oil and <i>Zanthoxylum schinifolium</i> Oil. <i>Journal of Food Science</i> , 2013, 78, C1516-C1522.	1.5	47
16	Production of ellagic acid from degradation of valonea tannins by <i>Aspergillus niger</i> and <i>Candida utilis</i> . <i>Journal of Chemical Technology and Biotechnology</i> , 2005, 80, 1154-1159.	1.6	45
17	Flavor Compounds in Pixian Broad-Bean Paste: Non-Volatile Organic Acids and Amino Acids. <i>Molecules</i> , 2018, 23, 1299.	1.7	44
18	CRISPR-Cas12-Based Rapid Authentication of Halal Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10321-10328.	2.4	44

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19	G-Quadruplex-Probing CRISPR-Cas12 Assay for Label-Free Analysis of Foodborne Pathogens and Their Colonization <i>In Vivo</i> . ACS Sensors, 2021, 6, 3295-3302.	4.0	44
20	Isothermal nucleic acid amplification for food safety analysis. TrAC - Trends in Analytical Chemistry, 2022, 153, 116641.	5.8	43
21	Physicochemical properties and microbial community dynamics during Chinese horse bean-chili-paste fermentation, revealed by culture-dependent and culture-independent approaches. Food Microbiology, 2020, 85, 103309.	2.1	42
22	Interaction and action mechanism of starch with different phenolic compounds. International Journal of Food Sciences and Nutrition, 2020, 71, 726-737.	1.3	41
23	Characterization of odor components of Pixian Douban (broad bean paste) by aroma extract dilute analysis and odor activity values. International Journal of Food Properties, 2019, 22, 1223-1234.	1.3	40
24	Sodium Reduction in Traditional Fermented Foods: Challenges, Strategies, and Perspectives. Journal of Agricultural and Food Chemistry, 2021, 69, 8065-8080.	2.4	40
25	Aptamer-based Homogeneous Analysis for Food Control. Current Analytical Chemistry, 2020, 16, 4-13.	0.6	37
26	Inhibition of Tumor Growth by Dietary Indole-3-Carbinol in a Prostate Cancer Xenograft Model May Be Associated with Disrupted Gut Microbial Interactions. Nutrients, 2019, 11, 467.	1.7	33
27	Changes in Proteolysis in Fermented Milk Produced by Streptococcus thermophilus in Co-Culture with Lactobacillus plantarum or Bifidobacterium animalis subsp. lactis During Refrigerated Storage. Molecules, 2019, 24, 3699.	1.7	31
28	Label-free DNAzyme assays for dually amplified and one-pot detection of lead pollution. Journal of Hazardous Materials, 2021, 406, 124790.	6.5	31
29	Recognition-Enhanced Metastably Shielded Aptamer for Digital Quantification of Small Molecules. Analytical Chemistry, 2018, 90, 14347-14354.	3.2	28
30	CRISPR/Cas14a-Based Isothermal Amplification for Profiling Plant MicroRNAs. Analytical Chemistry, 2021, 93, 12602-12608.	3.2	28
31	Graphene/aptamer probes for small molecule detection: from in vitro test to in situ imaging. Mikrochimica Acta, 2020, 187, 179.	2.5	27
32	Direct Detection of Foodborne Pathogens via a Proximal DNA Probe-Based CRISPR-Cas12 Assay. Journal of Agricultural and Food Chemistry, 2021, 69, 12828-12836.	2.4	26
33	CRISPR-Cas system meets DNA barcoding: Development of a universal nucleic acid test for food authentication. Sensors and Actuators B: Chemical, 2022, 353, 131138.	4.0	24
34	A theoretical and experimental study: the influence of different standards on the determination of total phenol content in the Folin-Ciocalteu assay. Journal of Food Measurement and Characterization, 2019, 13, 1349-1356.	1.6	22
35	Engineering Multivalence Aptamer Probes for Amplified and Label-Free Detection of Antibiotics in Aquatic Products. Journal of Agricultural and Food Chemistry, 2020, 68, 2554-2561.	2.4	21
36	Recovery of Th(IV) from aqueous solution by reassembled collagen-tannin fiber adsorbent. Journal of Radioanalytical and Nuclear Chemistry, 2009, 280, 91-98.	0.7	20

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37	Dual Triple Helix-Aptamer Probes for Mix-and-Read Detecting Antibiotics in Fish and Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9524-9529.	2.4	19
38	Interactions of Gallic Acid with Porcine Hemoglobin: Effect on the Redox State and Structure of Hemoglobin. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 397-403.	2.4	19
39	Highly stable Pt nanoparticle catalyst supported by polyphenol-grafted collagen fiber and its catalytic application in the hydrogenation of olefins. <i>Journal of Chemical Technology and Biotechnology</i> , 2009, 84, 1702-1711.	1.6	18
40	Eco-friendly microbial production of diosgenin from saponins in <i>Dioscorea zingiberensis</i> tubers in the presence of <i>Aspergillus awamori</i> . <i>Steroids</i> , 2018, 136, 40-46.	0.8	17
41	Structural characterization, erythrocyte protection, and antifatigue effect of antioxidant collagen peptides from tilapia (<i>Oreochromis nilotica</i> L.) skin. <i>Food and Function</i> , 2020, 11, 10149-10160.	2.1	17
42	Flavor volatiles evolution of Chinese horse bean-chili-paste during ripening, accessed by GC-TOF/MS and GC-MS-olfactometry. <i>International Journal of Food Properties</i> , 2020, 23, 570-581.	1.3	16
43	Analysis of N-nitrosodiethylamine by ion chromatography coupled with UV photolysis pretreatment. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 311-315.	0.9	15
44	Molecular characteristics of tara galactomannans: Effect of degradation with hydrogen peroxide. <i>International Journal of Food Properties</i> , 2017, 20, 3014-3022.	1.3	15
45	Intrinsic Conformation-Induced Fluorescence Resonance Energy Transfer Aptasensor. <i>ACS Applied Bio Materials</i> , 2020, 3, 2553-2559.	2.3	15
46	Physicochemical, textural and volatile characteristics of fermented milk co-cultured with <i>Streptococcus thermophilus</i> , <i>Bifidobacterium animalis</i> or <i>Lactobacillus plantarum</i> . <i>International Journal of Food Science and Technology</i> , 2020, 55, 461-474.	1.3	15
47	Directly profiling intact <i>Staphylococcus aureus</i> in water and foods via enzymatic cleavage aptasensor. <i>Analytica Chimica Acta</i> , 2020, 1132, 28-35.	2.6	15
48	Insight into the Fermentation of Chinese Horse Bean-chili-paste. <i>Food Reviews International</i> , 2021, 37, 683-705.	4.3	15
49	Analysis of 7 volatile N-nitrosamines in Chinese Sichuan salted vegetables by gas chromatography-tandem mass spectrometry coupled to modified QuEChERS extraction. <i>Food Control</i> , 2019, 98, 342-347.	2.8	14
50	SIMULTANEOUS DETERMINATION OF CAFFEINE AND CATECHINS IN TEA EXTRACTS BY HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2010, 33, 491-498.	0.5	13
51	Ratiometric G-Quadruplex Assay for Robust Lead Detection in Food Samples. <i>Biosensors</i> , 2021, 11, 274.	2.3	13
52	The Nitrite-scavenging Properties of Catechol, Resorcinol, and Hydroquinone: A Comparative Study on Their Nitration and Nitrosation Reactions. <i>Journal of Food Science</i> , 2016, 81, C2692-C2696.	1.5	12
53	Effect of Tea Polyphenols on the Oxidation and Color Stability of Porcine Hemoglobin. <i>Journal of Food Science</i> , 2019, 84, 2086-2090.	1.5	12
54	Pd(0) Nanoparticle Stabilized by Tannin-grafted SiO ₂ Beads and Its Application in Liquid-hydrogenation of Unsaturated Organic Compounds. <i>Catalysis Letters</i> , 2009, 133, 192-200.	1.4	11

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55	Indole-3-Carbinol Inhibits <i>Citrobacter rodentium</i> Infection through Multiple Pathways Including Reduction of Bacterial Adhesion and Enhancement of Cytotoxic T Cell Activity. <i>Nutrients</i> , 2020, 12, 917.	1.7	11
56	Bio-augmented effect of <i>Bacillus amyloliquefaciens</i> and <i>Candida versatilis</i> on microbial community and flavor metabolites during Chinese horse bean-chili-paste fermentation. <i>International Journal of Food Microbiology</i> , 2021, 351, 109262.	2.1	11
57	Grapheneâ€œnucleic acid biointerface-engineered biosensors with tunable dynamic range. <i>Journal of Materials Chemistry B</i> , 2020, 8, 3623-3630.	2.9	10
58	Effect of lotus (<i>Nelumbo nucifera</i>) petals extract on the quality of yogurt and its action mechanism. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15396.	0.9	9
59	Inhibitory Effect of Epigallocatechin Gallate, Epigallocatechin, and Gallic Acid on the Formation of <i>N</i> -Nitrosodiethylamine <i>In Vitro</i> . <i>Journal of Food Science</i> , 2019, 84, 2159-2164.	1.5	7
60	Ester synthesis mechanism and activity by <i>Bacillus licheniformis</i> , <i>Candida etchellsii</i> , and <i>Zygosaccharomyces rouxii</i> isolated from Chinese horse bean chili paste. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5645-5651.	1.7	7
61	Molecular level understanding of the role of aldehyde in vegetableâ€œaldehydeâ€œcollagen crossâ€œlinking reaction. <i>International Journal of Quantum Chemistry</i> , 2012, 112, 2832-2839.	1.0	6
62	Visualization of Mycotoxins in Living Cells Using Conformation-Resolved Aptamer Nanoprobes. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 9920-9925.	3.2	6
63	Ultrasound-assisted enzymatic extraction of hydroxy-sanshool compounds from the hydrodistillation residue of two Sichuan peppers: optimization, quantification and pungent taste contribution evaluation. <i>RSC Advances</i> , 2021, 11, 4547-4554.	1.7	5
64	Effects of phenols with different structure characteristics on properties of potato starch: Action rule and molecular mechanism. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	5
65	Toward endothelialization via vascular endothelial growth factor immobilization on cellâ€œrepelling functional polyurethanes. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2019, 107, 965-977.	1.6	4
66	An insight into volatile and nonâ€œvolatile compounds of Chinese horsebeanâ€œchiliâ€œpaste meju produced by natural brewing and temperatureâ€œcontrolled brewing methods. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2371-2379.	1.7	4
67	Antioxidant and nitrite-scavenging activities of <i>Zanthoxylum bungeanum maxim.</i> and <i>Capsicum annum L.</i> : a synergistic, additive or antagonistic effect of the extracts?. <i>European Food Research and Technology</i> , 2021, 247, 2877-2885.	1.6	4
68	Effect of tea polyphenols on the quality of Chinese steamed bun and the action mechanism. <i>Journal of Food Science</i> , 2022, 87, 1500-1513.	1.5	4
69	Gliadin interacted with tea polyphenols: potential application and action mechanism. <i>International Journal of Food Sciences and Nutrition</i> , 0, , 1-14.	1.3	4
70	Separation of Proanthocyanidins into Oligomeric and Polymeric Components Using a Novel Collagen Fiber Adsorbent. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2009, 32, 1901-1913.	0.5	3
71	Dietary Indole-3-Carbinol Alleviated Spleen Enlargement, Enhanced IgG Response in C3H/HeN Mice Infected with <i>Citrobacter rodentium</i> . <i>Nutrients</i> , 2020, 12, 3148.	1.7	3
72	Preparation of a functional yogurt with <i>Ligustrum robustum</i> (Roxb.) Blume and its action mechanism. <i>Journal of Food Science</i> , 2021, 86, 1114-1123.	1.5	3

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73	Effect of Cedrus deodara extract on the physiochemical and sensory properties of salted meat and its action mechanism. Journal of Food Science, 2021, 86, 2910-2923.	1.5	3
74	Effects of tea polyphenols on the quality of common carp (<i>Cyprinus carpio</i>) meat during the freezing process and its action mechanism. Journal of Food Processing and Preservation, 0, , .	0.9	1
75	Effect of Structure Complexity of Catechins on the Properties of Glutenin: the Rule, Action Mechanism and Application. Food Biophysics, 0, , .	1.4	0