

# Qiang He

## 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.

71  
papers

1,136  
citations

20  
h-index

31  
g-index

76  
ext. papers

1,632  
ext. citations

5.1  
avg, IF

4.78  
L-index

#	Paper	IF	Citations
71	CRISPR-Cas system meets DNA barcoding: Development of a universal nucleic acid test for food authentication. <i>Sensors and Actuators B: Chemical</i> , <b>2022</b> , 353, 131138	8.5	6
70	Isothermal nucleic acid amplification for food safety analysis. <i>TrAC - Trends in Analytical Chemistry</i> , <b>2022</b> , 116641	14.6	4
69	In Situ Analytical Tools to Resolve Stress Response Mechanisms of Foodborne Pathogens <b>2022</b> , 575-607		
68	Direct Detection of Foodborne Pathogens via a Proximal DNA Probe-Based CRISPR-Cas12 Assay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12828-12836	5.7	7
67	Interactions of Gallic Acid with Porcine Hemoglobin: Effect on the Redox State and Structure of Hemoglobin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 397-403	5.7	7
66	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> , <b>2021</b> , 101, 5645-5651	4.3	1
65	Effect of <i>Cedrus deodara</i> extract on the physicochemical and sensory properties of salted meat and its action mechanism. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2910-2923	3.4	0
64	Label-free DNzyme assays for dually amplified and one-pot detection of lead pollution. <i>Journal of Hazardous Materials</i> , <b>2021</b> , 406, 124790	12.8	6
63	Light-up RNA aptamer signaling-CRISPR-Cas13a-based mix-and-read assays for profiling viable pathogenic bacteria. <i>Biosensors and Bioelectronics</i> , <b>2021</b> , 176, 112906	11.8	19
62	An insight into volatile and non-volatile compounds of Chinese horsebean-chili-paste meju produced by natural brewing and temperature-controlled brewing methods. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 2371-2379	4.3	2
61	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> , <b>2021</b> , 11, 4547-4554	3.7	2
60	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> , <b>2021</b> , 45, e15396	2.1	0
59	Preparation of a functional yogurt with <i>Ligustrum robustum</i> (Ryob.) Blume and its action mechanism. <i>Journal of Food Science</i> , <b>2021</b> , 86, 1114-1123	3.4	1
58	Sodium Reduction in Traditional Fermented Foods: Challenges, Strategies, and Perspectives. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 8065-8080	5.7	6
57	CRISPR-Cas12-Based Rapid Authentication of Halal Food. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 10321-10328	5.7	7
56	Antioxidant and nitrite-scavenging activities of <i>Zanthoxylum bungeanum</i> maxim. and <i>Capsicum annuum</i> L.: a synergistic, additive or antagonistic effect of the extracts?. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 2877-2885	3.4	0
55	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> , <b>2021</b> , 351, 109262	5.8	0

54	CRISPR/Cas14a-Based Isothermal Amplification for Profiling Plant MicroRNAs. <i>Analytical Chemistry</i> , <b>2021</b> , 93, 12602-12608	7.8	5
53	G-Quadruplex-Probing CRISPR-Cas12 Assay for Label-Free Analysis of Foodborne Pathogens and Their Colonization. <i>ACS Sensors</i> , <b>2021</b> , 6, 3295-3302	9.2	8
52	Structural characterization, erythrocyte protection, and antifatigue effect of antioxidant collagen peptides from tilapia (L.) skin. <i>Food and Function</i> , <b>2020</b> , 11, 10149-10160	6.1	3
51	Visualization of Mycotoxins in Living Cells Using Conformation-Resolved Aptamer Nanoprobes. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 9920-9925	8.3	5
50	Engineering Multivalence Aptamer Probes for Amplified and Label-Free Detection of Antibiotics in Aquatic Products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 2554-2561	5.7	10
49	Graphene/aptamer probes for small molecule detection: from in vitro test to in situ imaging. <i>Mikrochimica Acta</i> , <b>2020</b> , 187, 179	5.8	15
48	Aptamer-based Homogeneous Analysis for Food Control. <i>Current Analytical Chemistry</i> , <b>2020</b> , 16, 4-13	1.7	33
47	Insight into the Fermentation of Chinese Horse Bean-chili-paste. <i>Food Reviews International</i> , <b>2020</b> , 1-23	5.5	5
46	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> , <b>2020</b> , 23, 570-581	3	8
45	Interaction and action mechanism of starch with different phenolic compounds. <i>International Journal of Food Sciences and Nutrition</i> , <b>2020</b> , 71, 726-737	3.7	10
44	Physicochemical properties and microbial community dynamics during Chinese horse bean-chili-paste fermentation, revealed by culture-dependent and culture-independent approaches. <i>Food Microbiology</i> , <b>2020</b> , 85, 103309	6	20
43	Graphene-nucleic acid biointerface-engineered biosensors with tunable dynamic range. <i>Journal of Materials Chemistry B</i> , <b>2020</b> , 8, 3623-3630	7.3	7
42	Directly profiling intact Staphylococcus aureus in water and foods via enzymatic cleavage aptasensor. <i>Analytica Chimica Acta</i> , <b>2020</b> , 1132, 28-35	6.6	6
41	Dual Triple Helix-Aptamer Probes for Mix-and-Read Detecting Antibiotics in Fish and Milk. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 9524-9529	5.7	4
40	Dietary Indole-3-Carbinol Alleviated Spleen Enlargement, Enhanced IgG Response in C3H/HeN Mice Infected with. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	2
39	Intrinsic Conformation-Induced Fluorescence Resonance Energy Transfer Aptasensor.. <i>ACS Applied Bio Materials</i> , <b>2020</b> , 3, 2553-2559	4.1	8
38	Physicochemical, textural and volatile characteristics of fermented milk co-cultured with Streptococcus thermophilus, Bifidobacterium animalis or Lactobacillus plantarum. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 461-474	3.8	2
37	Indole-3-Carbinol Inhibits Infection through Multiple Pathways Including Reduction of Bacterial Adhesion and Enhancement of Cytotoxic T Cell Activity. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	6

36	A theoretical and experimental study: the influence of different standards on the determination of total phenol content in the Folin-Ciocalteu assay. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 1349-1356	2.8	8
35	Interactions Between Food and Gut Microbiota: Impact on Human Health. <i>Annual Review of Food Science and Technology</i> , <b>2019</b> , 10, 389-408	14.7	29
34	Inhibition of Tumor Growth by Dietary Indole-3-Carbinol in a Prostate Cancer Xenograft Model May Be Associated with Disrupted Gut Microbial Interactions. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	21
33	A functional polysaccharide film forming by pectin, chitosan, and tea polyphenols. <i>Carbohydrate Polymers</i> , <b>2019</b> , 215, 1-7	10.3	59
32	Effect of Tea Polyphenols on the Oxidation and Color Stability of Porcine Hemoglobin. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2086-2090	3.4	4
31	Characterization of odor components of Pixian Douban (broad bean paste) by aroma extract dilute analysis and odor activity values. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 1223-1234	3	18
30	Inhibitory Effect of Epigallocatechin Gallate, Epigallocatechin, and Gallic Acid on the Formation of N-Nitrosodiethylamine In Vitro. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2159-2164	3.4	2
29	Changes in Proteolysis in Fermented Milk Produced by in Co-Culture with or subsp. During Refrigerated Storage. <i>Molecules</i> , <b>2019</b> , 24,	4.8	9
28	Evolution of the volatile flavor compounds of Chinese horse bean-chili-paste. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 102, 131-135	5.4	31
27	Enzyme-free amplified and ultrafast detection of aflatoxin B using dual-terminal proximity aptamer probes. <i>Food Chemistry</i> , <b>2019</b> , 283, 32-38	8.5	53
26	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> , <b>2019</b> , 98, 342-347	6.2	7
25	Toward endothelialization via vascular endothelial growth factor immobilization on cell-repelling functional polyurethanes. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , <b>2019</b> , 107, 965-977	3.5	2
24	Microbial composition of spoiled industrial-scale Sichuan paocai and characteristics of the microorganisms responsible for paocai spoilage. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 275, 32-38	5.8	28
23	Flavor Compounds in Pixian Broad-Bean Paste: Non-Volatile Organic Acids and Amino Acids. <i>Molecules</i> , <b>2018</b> , 23,	4.8	24
22	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> , <b>2018</b> , 136, 40-46	2.8	12
21	Recognition-Enhanced Metastably Shielded Aptamer for Digital Quantification of Small Molecules. <i>Analytical Chemistry</i> , <b>2018</b> , 90, 14347-14354	7.8	20
20	Dual-Terminal Stemmed Aptamer Beacon for Label-Free Detection of Aflatoxin B in Broad Bean Paste and Peanut Oil via Aggregation-Induced Emission. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12431-12438	5.7	55
19	Molecular characteristics of tara galactomannans: Effect of degradation with hydrogen peroxide. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 3014-3022	3	9

18	The Nitrite-Scavenging Properties of Catechol, Resorcinol, and Hydroquinone: A Comparative Study on Their Nitration and Nitrosation Reactions. <i>Journal of Food Science</i> , <b>2016</b> , 81, C2692-C2696	3.4	9
17	Analysis of N-nitrosodiethylamine by ion chromatography coupled with UV photolysis pretreatment. <i>Journal of Food and Drug Analysis</i> , <b>2016</b> , 24, 311-315	7	8
16	The rheological properties of tara gum ( <i>Caesalpinia spinosa</i> ). <i>Food Chemistry</i> , <b>2015</b> , 168, 366-71	8.5	90
15	Extraction and Functional Properties of Water-Soluble Dietary Fiber from Apple Pomace. <i>Journal of Food Process Engineering</i> , <b>2014</b> , 37, 293-298	2.4	36
14	Characterization and comparison of the pungent components in commercial Zanthoxylum bungeanum oil and Zanthoxylum schinifolium oil. <i>Journal of Food Science</i> , <b>2013</b> , 78, C1516-C1522	3.4	24
13	Molecular level understanding of the role of aldehyde in vegetable-aldehyde-collagen cross-linking reaction. <i>International Journal of Quantum Chemistry</i> , <b>2012</b> , 112, 2832-2839	2.1	3
12	Antibacterial activity of water-soluble extract from pine needles of <i>Cedrus deodara</i> . <i>International Journal of Food Microbiology</i> , <b>2012</b> , 153, 78-84	5.8	74
11	SIMULTANEOUS DETERMINATION OF CAFFEINE AND CATECHINS IN TEA EXTRACTS BY HPLC. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>2010</b> , 33, 491-498	1.3	10
10	Separation of Proanthocyanidins into Oligomeric and Polymeric Components Using a Novel Collagen Fiber Adsorbent. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>2009</b> , 32, 1901-1913	1.3	1
9	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> , <b>2009</b> , 84, 1702-1711	3.5	16
8	Recovery of Th(IV) from aqueous solution by reassembled collagen-tannin fiber adsorbent. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , <b>2009</b> , 280, 91-98	1.5	14
7	Pd(0) Nanoparticle Stabilized by Tannin-grafted SiO <sub>2</sub> Beads and Its Application in Liquid-hydrogenation of Unsaturated Organic Compounds. <i>Catalysis Letters</i> , <b>2009</b> , 133, 192-200	2.8	11
6	Determination of total catechins in tea extracts by HPLC and spectrophotometry. <i>Natural Product Research</i> , <b>2009</b> , 23, 93-100	2.3	37
5	Elucidation of the mechanism of enzymatic browning inhibition by sodium chlorite. <i>Food Chemistry</i> , <b>2008</b> , 110, 847-51	8.5	39
4	Biodegradability of tannin-containing wastewater from leather industry. <i>Biodegradation</i> , <b>2007</b> , 18, 465-72	4.1	52
3	Interactions of gallotannins with proteins, amino acids, phospholipids and sugars. <i>Food Chemistry</i> , <b>2006</b> , 95, 250-254	8.5	59
2	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> , <b>2005</b> , 80, 1154-1159	3.5	35
1	Gliadin interacted with tea polyphenols: potential application and action mechanism. <i>International Journal of Food Sciences and Nutrition</i> , 1-14	3.7	

