

Qing Zhang

List of Publications by Year in descending order

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186
papers

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citations

66343

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69250

77
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187
all docs

187
docs citations

187
times ranked

8320
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential-oil capsule preparation and its application in food preservation: A review. Food Reviews International, 2023, 39, 4124-4158.	8.4	6
2	An updated review of functional properties, debittering methods, and applications of soybean functional peptides. Critical Reviews in Food Science and Nutrition, 2023, 63, 8823-8838.	10.3	5
3	Beads-on-string hierarchical structured electrocatalysts for efficient oxygen reduction reaction. , 2023, 5, .		14
4	Electrospun nanofibers food packaging: trends and applications in food systems. Critical Reviews in Food Science and Nutrition, 2022, 62, 6238-6251.	10.3	47
5	Preparation and characterization of nanoparticles from field pea starch by batch versus continuous nanoprecipitation techniques. Food Hydrocolloids, 2022, 122, 107098.	10.7	3
6	Preparation and stability characterization of soybean protein isolate/sodium alginate complexes-based nanoemulsions using high-pressure homogenization. LWT - Food Science and Technology, 2022, 154, 112607.	5.2	23
7	The difference among structure, physicochemical and functional properties of dietary fiber extracted from triticale and hull-less barley. LWT - Food Science and Technology, 2022, 154, 112771.	5.2	23
8	Regulating the lattice strain of platinum-copper catalysts for enhancing collaborative electrocatalysis. Inorganic Chemistry Frontiers, 2022, 9, 249-258.	6.0	10
9	Preparation, characterization and antioxidant properties of curcumin encapsulated chitosan/lignosulfonate micelles. Carbohydrate Polymers, 2022, 281, 119080.	10.2	63
10	A statistical-based online cross-system fault detection method for building chillers. Building Simulation, 2022, 15, 1527-1543.	5.6	6
11	Physicochemical stability and in vitro bioaccessibility of β -carotene emulsions stabilized with arabinoxylan hydrolysates-soy protein isolate conjugates. LWT - Food Science and Technology, 2022, 157, 113120.	5.2	17
12	Interaction between CASP8AP2 and ZEB2-CtBP2 Regulates the Expression of LEF1. Pediatric Hematology and Oncology, 2022, , 1-12.	0.8	0
13	Modulating the intrinsic properties of platinum-cobalt nanowires for enhanced electrocatalysis of the oxygen reduction reaction. New Journal of Chemistry, 2022, 46, 8122-8130.	2.8	5
14	Hierarchical Architecture of Well-Aligned Nanotubes Supported Bimetallic Catalysis for Efficient Oxygen Redox. Advanced Functional Materials, 2022, 32, .	14.9	20
15	Molecular structure and functional properties of glycinin conjugated to κ -carrageenan and guar gum: A comparative study. Food Chemistry, 2022, 386, 132810.	8.2	12
16	The structure, properties and potential probiotic properties of starch-pectin blend: A review. Food Hydrocolloids, 2022, 129, 107644.	10.7	22
17	Preparation and characterization of soybean protein isolate-dextran conjugate-based nanogels. Food Chemistry, 2022, 384, 132556.	8.2	17
18	Clinical significance of cerebrospinal fluid soluble CD25 in pediatric hemophagocytic lymphohistiocytosis with central nervous system involvement. Pediatric Blood and Cancer, 2022, 69, e29712.	1.5	1

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19	18F-FDG PET/CT for Identifying the Potential Primary Diseases and Predicting Prognosis of Secondary Hemophagocytic Lymphohistiocytosis in Children. Contrast Media and Molecular Imaging, 2022, 2022, 1-9.	0.8	3
20	Development of a graphene oxide nanosheet and double-stranded DNA structure based fluorescent aptasensor for ochratoxin A detection in malt. Food Chemistry: X, 2022, 14, 100308.	4.3	4
21	Ultrasound-assisted preparation of chitosan/nano-silica aerogel/tea polyphenol biodegradable films: Physical and functional properties. Ultrasonics Sonochemistry, 2022, 87, 106052.	8.2	8
22	Stability of Ceylon spinach (<i>Basella alba</i> L.) seed protein extract and its effect on the microbiological, chemical and sensory quality of sturgeon fillets stored at 4 °C. International Journal of Food Properties, 2022, 25, 1432-1445.	3.0	0
23	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 2471-2481.	10.3	43
24	Influence of okara with varying particle sizes on the gelling, rheological, and microstructural properties of glucono- δ -lactone-induced tofu. Journal of Food Science and Technology, 2021, 58, 520-531.	2.8	7
25	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. Food Hydrocolloids, 2021, 111, 106383.	10.7	9
26	Interactive effects of molecular weight and degree of substitution on biological activities of arabinoxylan and its hydrolysates from triticale bran. International Journal of Biological Macromolecules, 2021, 166, 1409-1418.	7.5	13
27	Radiofrequency-assisted hot-air drying of Sichuan pepper (Huajiao). LWT - Food Science and Technology, 2021, 135, 110158.	5.2	10
28	Effect of sodium chloride on the thermodynamic, rheological, and microstructural properties of field pea protein isolate/chitosan complex coacervates. Food Chemistry, 2021, 344, 128569.	8.2	18
29	Yellow- and green-cotyledon seeds of black soybean: Phytochemical and bioactive differences determine edibility and medical applications. Food Bioscience, 2021, 39, 100842.	4.4	5
30	Arabinoxylan combined with different glucans improve lipid metabolism disorder by regulating bile acid and gut microbiota in mice fed with high-fat diet. International Journal of Biological Macromolecules, 2021, 168, 279-288.	7.5	21
31	A comparison of extraction yield, quality and thermal properties from Sapindus mukorossi seed oil between microwave assisted extraction and Soxhlet extraction. Industrial Crops and Products, 2021, 161, 113185.	5.2	42
32	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. Food Reviews International, 2021, 37, 67-90.	8.4	26
33	Influence of soybean protein isolate-dextran conjugates on the characteristics of glucono- δ -lactone-induced tofu. LWT - Food Science and Technology, 2021, 139, 110588.	5.2	20
34	Nanostructures of protein-polysaccharide complexes or conjugates for encapsulation of bioactive compounds. Trends in Food Science and Technology, 2021, 109, 169-196.	15.1	77
35	In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra (Abelmoschus esculentus) and its impacts on human gut microbiota. Food Hydrocolloids, 2021, 114, 106577.	10.7	71
36	Successful rescue of a lethal Griscelli syndrome type 2 presenting with neurological involvement and hemophagocytic lymphohistiocytosis: a case report. BMC Pediatrics, 2021, 21, 253.	1.7	7

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37	Outcome of L-DEP regimen for treatment of pediatric chronic active Epstein-Barr virus infection. Orphanet Journal of Rare Diseases, 2021, 16, 269.	2.7	9
38	Clinical Features and Prognostic Factors of Children with Chronic Active Epstein-Barr Virus Infection: A Retrospective Analysis of a Single Center. Journal of Pediatrics, 2021, 238, 268-274.e2.	1.8	5
39	Comparative study on the structure, physicochemical, and functional properties of dietary fiber extracts from quinoa and wheat. LWT - Food Science and Technology, 2021, 149, 111816.	5.2	31
40	Rheological and textural properties of acid-induced soybean protein isolate gel in the presence of soybean protein isolate hydrolysates or their glycosylated products. Food Chemistry, 2021, 360, 129991.	8.2	36
41	Comparison of morphology and rheology of starch nanoparticles prepared from pulse and cereal starches by rapid antisolvent nanoprecipitation. Food Hydrocolloids, 2021, 119, 106828.	10.7	30
42	Optimization of processing parameters to produce nanoparticles prepared by rapid nanoprecipitation of pea starch. Food Hydrocolloids, 2021, 121, 106929.	10.7	7
43	Clinical analysis of chronic active EBV infection with coronary artery dilatation and a matched case-control study. Orphanet Journal of Rare Diseases, 2021, 16, 50.	2.7	4
44	Optimization of the Corrosion Resistance of Electroless Ni-W-P Coatings on Magnesium Alloys by the Response Surface Methodology. Coatings, 2021, 11, 18.	2.6	3
45	Physicochemical properties of gelatin films containing tea polyphenol-loaded chitosan nanoparticles generated by electrospray. Materials and Design, 2020, 185, 108277.	7.0	85
46	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from Chuanminshen violaceum collected from different regions. International Journal of Biological Macromolecules, 2020, 143, 902-912.	7.5	17
47	Synergistic removal of copper and tetracycline from aqueous solution by steam-activated bamboo-derived biochar. Journal of Hazardous Materials, 2020, 384, 121470.	12.4	121
48	Possible beneficial effects of xyloglucan from its degradation by gut microbiota. Trends in Food Science and Technology, 2020, 97, 65-75.	15.1	14
49	Physical, Mechanical, Structural and Antibacterial Properties of Polyvinyl Alcohol/Oregano Oil/Graphene Oxide Composite Films. Journal of Polymers and the Environment, 2020, 28, 638-646.	5.0	23
50	Influences of different drying methods on the structural characteristics and multiple bioactivities of polysaccharides from okra (Abelmoschus esculentus). International Journal of Biological Macromolecules, 2020, 147, 1053-1063.	7.5	55
51	Investigation of the structural, physical properties, antioxidant, and antimicrobial activity of chitosan-nano-silicon aerogel composite edible films incorporated with okara powder. Carbohydrate Polymers, 2020, 250, 116842.	10.2	32
52	Xyloglucan compounded inulin or arabinoxylan against glycometabolism disorder via different metabolic pathways: Gut microbiota and bile acid receptor effects. Journal of Functional Foods, 2020, 74, 104162.	3.4	8
53	Study on physicochemical properties, antioxidant and antimicrobial activity of okara soluble dietary fiber/sodium carboxymethyl cellulose/thyme essential oil active edible composite films incorporated with pectin. International Journal of Biological Macromolecules, 2020, 165, 1241-1249.	7.5	53
54	Discrimination of Chuanminshen violaceum Sheh et Shen from different regions based on fatty acid profiles of roots and leaves. Food Quality and Safety, 2020, 4, 91-100.	1.8	2

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55	Short-term effectiveness of ruxolitinib in the treatment of recurrent or refractory hemophagocytic lymphohistiocytosis in children. <i>International Journal of Hematology</i> , 2020, 112, 568-576.	1.6	17
56	Engineering Kinetics-Favorable Carbon Sheets with an Intrinsic Network for a Superior Supercapacitor Containing a Dual Cross-linked Hydrogel Electrolyte. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 53164-53173.	8.0	23
57	Use of ethanol extract of Chuanminshen <i>Viola</i> to inhibit the deterioration of frying oil. <i>Industrial Crops and Products</i> , 2020, 155, 112808.	5.2	7
58	Field pea protein isolate/chitosan complex coacervates: Formation and characterization. <i>Carbohydrate Polymers</i> , 2020, 250, 116925.	10.2	30
59	Influence of pulsed vacuum drying on drying kinetics and nutritional value of corn kernels. <i>Journal of Food Process Engineering</i> , 2020, 43, e13550.	2.9	7
60	Hollow waxberry-like cobalt-nickel oxide/S,N-codoped carbon nanospheres as a trifunctional electrocatalyst for OER, ORR, and HER. <i>RSC Advances</i> , 2020, 10, 27788-27793.	3.6	17
61	Enhanced conversion of glucose to fructose over natural attapulgite catalyst promoted by CeO_2 in water. <i>ChemistrySelect</i> , 2020, 5, 14971-14977.	1.5	9
62	Preparation and characterization of grass carp collagen-chitosan-lemon essential oil composite films for application as food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 340-351.	7.5	91
63	LEDP regimen salvage therapy for paediatric patients with refractory Epstein-Barr virus-associated haemophagocytic lymphohistiocytosis. <i>British Journal of Haematology</i> , 2020, 191, 453-459.	2.5	17
64	Nutritional evaluation of whole soybean curd made from different soybean materials based on amino acid profiles. <i>Food Quality and Safety</i> , 2020, 4, 41-50.	1.8	11
65	Evaluation of seed nitrate assimilation and stimulation of phenolic-linked antioxidant on pentose phosphate pathway and nitrate reduction in three feed-plant species. <i>BMC Plant Biology</i> , 2020, 20, 267.	3.6	9
66	Quality assessment of frying oil using short-chain fatty acid profile and infrared spectrum coupled with partial least squares. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2289-2299.	3.2	5
67	Preparation and characterization of TiO_2 -Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 123-133.	7.5	83
68	Ultrasonic-Assisted Extraction, Structural Characterization, Chain Conformation, and Biological Activities of a Pectic-Polysaccharide from Okra (<i>Abelmoschus esculentus</i>). <i>Molecules</i> , 2020, 25, 1155.	3.8	40
69	Changes of phenolic compounds, antioxidant capacities, and inhibitory effects on digestive enzymes of kiwifruits (<i>Actinidia chinensis</i>) during maturation. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1765-1774.	3.2	18
70	Phenolic Compounds, Antioxidant Activities, and Inhibitory Effects on Digestive Enzymes of Different Cultivars of Okra (<i>Abelmoschus esculentus</i>). <i>Molecules</i> , 2020, 25, 1276.	3.8	24
71	Hemophagocytic lymphohistiocytosis resulting from a cytokine storm triggered by septicemia in a child with chronic granuloma disease: a case report and literature review. <i>BMC Pediatrics</i> , 2020, 20, 100.	1.7	11
72	Incorporation of High-Speed Shearing in the Fabrication of Whole Soybean Curd: Effects on Aggregation Behaviors and Microstructures. <i>Food and Bioprocess Technology</i> , 2020, 13, 611-624.	4.7	6

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73	Oil extraction from tiger nut (<i>Cyperus esculentus</i> L.) using the combination of microwave-ultrasonic assisted aqueous enzymatic method - design, optimization and quality evaluation. <i>Journal of Chromatography A</i> , 2020, 1627, 461380.	3.7	55
74	Effects of microbial fermentation and microwave treatment on the composition, structural characteristics, and functional properties of modified okara dietary fiber. <i>LWT - Food Science and Technology</i> , 2020, 123, 109059.	5.2	64
75	Bimetallic CoNi Alloy Nanoparticles Embedded in Pomegranate-like Nitrogen-Doped Carbon Spheres for Electrocatalytic Oxygen Reduction and Evolution. <i>ACS Applied Nano Materials</i> , 2020, 3, 1354-1362.	5.0	39
76	Study on the functional properties and structural characteristics of soybean soluble polysaccharides by mixed bacteria fermentation and microwave treatment. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 561-568.	7.5	32
77	Structural characteristics, rheological properties, and biological activities of polysaccharides from different cultivars of okra (<i>Abelmoschus esculentus</i>) collected in China. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 459-467.	7.5	82
78	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed (<i>Cassia obtusifolia</i>). <i>Molecules</i> , 2019, 24, 2817.	3.8	25
79	Analysis of Methanolic Extracts and Crude Polysaccharides from the Leaves of <i>Chuanminshen violaceum</i> and Their Antioxidant Activities. <i>Antioxidants</i> , 2019, 8, 266.	5.1	11
80	Shelf life prediction and food safety risk assessment of an innovative whole soybean curd based on predictive models. <i>Journal of Food Science and Technology</i> , 2019, 56, 4233-4241.	2.8	4
81	Palladium/Copper Alloy Hollow Nanocubes Supported on Sulfur-Doped Graphene as Highly Efficient Catalyst for Ethylene Glycol Oxidation. <i>ChemistrySelect</i> , 2019, 4, 9716-9721.	1.5	2
82	Effect of arabinoxylan on colonic bacterial metabolites and mucosal barrier in high-fat diet-induced rats. <i>Food Science and Nutrition</i> , 2019, 7, 3052-3061.	3.4	11
83	Effects of extraction methods on the physicochemical characteristics and biological activities of polysaccharides from okra (<i>Abelmoschus esculentus</i>). <i>International Journal of Biological Macromolecules</i> , 2019, 127, 178-186.	7.5	191
84	High-speed shearing of soybean flour suspension disintegrates the component cell layers and modifies the hydration properties of okara fibers. <i>LWT - Food Science and Technology</i> , 2019, 116, 108505.	5.2	29
85	Effects of sulfated modification on the physicochemical properties and biological activities of β -glucans from Qingke (Tibetan hulless barley). <i>International Journal of Biological Macromolecules</i> , 2019, 141, 41-50.	7.5	30
86	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , 2019, 56, 233-244.	2.8	13
87	Extraction Optimization and Effects of Extraction Methods on the Chemical Structures and Antioxidant Activities of Polysaccharides from Snow Chrysanthemum (<i>Coreopsis tinctoria</i>). <i>Polymers</i> , 2019, 11, 215.	4.5	57
88	Study on physicochemical properties, digestive properties and application of acetylated starch in noodles. <i>International Journal of Biological Macromolecules</i> , 2019, 128, 948-956.	7.5	43
89	A method for extracting oil from tea (<i>Camelia sinensis</i>) seed by microwave in combination with ultrasonic and evaluation of its quality. <i>Industrial Crops and Products</i> , 2019, 131, 234-242.	5.2	47
90	Fabrication of whole soybean curd using three soymilk preparation techniques. <i>LWT - Food Science and Technology</i> , 2019, 104, 91-99.	5.2	12

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91	Quantitative Evaluation of Ultrasound-Assisted Extraction of 1,3- β -glucans from <i>Dictyophora indusiata</i> Using an Improved Fluorometric Assay. <i>Polymers</i> , 2019, 11, 864.	4.5	10
92	Physicochemical characteristics and biological activities of polysaccharides from the leaves of different loquat (<i>Eriobotrya japonica</i>) cultivars. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 274-281.	7.5	63
93	Physicochemical characteristics and antioxidant activities of non-starch polysaccharides from different kiwifruits. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 891-900.	7.5	62
94	Optimizing the Extraction and Encapsulation of Mucilage from <i>Brasenia Schreberi</i> . <i>Polymers</i> , 2019, 11, 822.	4.5	5
95	Decontamination of lead and tetracycline from aqueous solution by a promising carbonaceous nanocomposite: Interaction and mechanisms insight. <i>Bioresource Technology</i> , 2019, 283, 277-285.	9.6	98
96	Lysosome and proteasome pathways are distributed in laticifers of <i>Euphorbia helioscopia</i> L.. <i>Physiologia Plantarum</i> , 2019, 166, 1026-1038.	5.2	4
97	MicroRNAome Profile of <i>Euphorbia kansui</i> in Response to Methyl Jasmonate. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1267.	4.1	3
98	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. <i>Indian Journal of Microbiology</i> , 2019, 59, 250-253.	2.7	0
99	Physicochemical properties, phenolic profiles, antioxidant capacities, and inhibitory effects on digestive enzymes of okra (<i>Abelmoschus esculentus</i>) fruit at different maturation stages. <i>Journal of Food Science and Technology</i> , 2019, 56, 1275-1286.	2.8	39
100	Screening and identification of Lactic acid bacteria from Yael™an pickle water to effectively remove Pb ²⁺ . <i>AMB Express</i> , 2019, 9, 10.	3.0	16
101	Effect of Soybean Soluble Polysaccharide on the Formation of Glucono- δ -Lactone-Induced Soybean Protein Isolate Gel. <i>Polymers</i> , 2019, 11, 1997.	4.5	18
102	Functional Components, Antioxidant Activity and Hypoglycemic Ability Following Simulated Gastro-Intestinal Digestion of Pigments from Walnut Brown Shell and Green Husk. <i>Antioxidants</i> , 2019, 8, 573.	5.1	14
103	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019, 8, 584.	5.1	18
104	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas. <i>RSC Advances</i> , 2019, 9, 35443-35451.	3.6	25
105	Protein glycosylation: a promising way to modify the functional properties and extend the application in food system. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2506-2533.	10.3	101
106	A method for extracting oil from cherry seed by ultrasonic-microwave assisted aqueous enzymatic process and evaluation of its quality. <i>Journal of Chromatography A</i> , 2019, 1587, 50-60.	3.7	43
107	Physical properties and structural characterization of starch/polyvinyl alcohol/graphene oxide composite films. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 569-575.	7.5	86
108	Cr(VI) removal from aqueous solution using biochar modified with Mg/Al-layered double hydroxide intercalated with ethylenediaminetetraacetic acid. <i>Bioresource Technology</i> , 2019, 276, 127-132.	9.6	191

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109	MORC2 regulates C/EBP β -mediated cell differentiation via sumoylation. <i>Cell Death and Differentiation</i> , 2019, 26, 1905-1917.	11.2	15
110	Study on preparation and physicochemical properties of hydroxypropylated starch with different degree of substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 290-299.	7.5	30
111	The research progress in mechanism and influence of biosorption between lactic acid bacteria and Pb(II): A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 395-410.	10.3	32
112	Optimization of microwave-assisted extraction of oil from tiger nut (<i>Cyperus esculentus</i> L.) and its quality evaluation. <i>Industrial Crops and Products</i> , 2018, 115, 290-297.	5.2	53
113	Enantioselective degradation and transformation of the chiral fungicide prothioconazole and its chiral metabolite in soils. <i>Science of the Total Environment</i> , 2018, 634, 875-883.	8.0	51
114	Phenolic profiles, β -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hulless) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.7	89
115	Detection of autophagy processes during the development of nonarticulated laticifers in <i>Euphorbia kansui</i> Liou. <i>Planta</i> , 2018, 247, 845-861.	3.2	13
116	Research progress in tofu processing: From raw materials to processing conditions. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1448-1467.	10.3	63
117	Arabinoxylan activates lipid catabolism and alleviates liver damage in rats induced by high-fat diet. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 253-260.	3.5	17
118	Evaluation of the non-aldehyde volatile compounds formed during deep-fat frying process. <i>Food Chemistry</i> , 2018, 243, 151-161.	8.2	70
119	Central Nervous System Involvement in 179 Chinese Children with Hemophagocytic Lymphohistiocytosis. <i>Chinese Medical Journal</i> , 2018, 131, 1786-1792.	2.3	15
120	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , 2018, 23, 2957.	3.8	38
121	Allele-defined genome of the autopolyploid sugarcane <i>Saccharum spontaneum</i> L.. <i>Nature Genetics</i> , 2018, 50, 1565-1573.	21.4	463
122	Performance study of finned tube evaporative air cooler based on experiment and numerical simulation. <i>Numerical Heat Transfer; Part A: Applications</i> , 2018, 74, 1154-1174.	2.1	5
123	Characterization, in vitro binding properties, and inhibitory activity on pancreatic lipase of β -glucans from different Qingke (Tibetan hulless barley) cultivars. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2517-2522.	7.5	62
124	Overexpression of <i>Tet3</i> in donor cells enhances goat somatic cell nuclear transfer efficiency. <i>FEBS Journal</i> , 2018, 285, 2708-2723.	4.7	13
125	Preparation and Characterization of Highly Ordered Mercapto-Modified Bridged Silsesquioxane for Removing Ammonia-Nitrogen from Water. <i>Polymers</i> , 2018, 10, 819.	4.5	2
126	Efficacy and Mechanism of Cinnamon Essential Oil on Inhibition of <i>Colletotrichum acutatum</i> Isolated From "Hongyang"™ Kiwifruit. <i>Frontiers in Microbiology</i> , 2018, 9, 1288.	3.5	52

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127	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , 2018, 10, 561.	4.5	77
128	Correlations of Molecular Weights of β -Glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , 2018, 23, 1710.	3.8	45
129	Physico-mechanical and structural characteristics of starch/polyvinyl alcohol/nano-titania photocatalytic antimicrobial composite films. <i>LWT - Food Science and Technology</i> , 2018, 96, 704-712.	5.2	43
130	Redox-Responsive and Drug-Embedded Silica Nanoparticles with Unique Self-Destruction Features for Efficient Gene/Drug Codelivery. <i>Advanced Functional Materials</i> , 2017, 27, 1606229.	14.9	128
131	Study on the synthesis and physicochemical properties of starch acetate with low substitution under microwave assistance. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 316-326.	7.5	37
132	Metabolite profiling of isoflavones and anthocyanins in black soybean [<i>Glycine max</i> (L.) Merr.] seeds by HPLC-MS and geographical differentiation analysis in Southwest China. <i>Analytical Methods</i> , 2017, 9, 792-802.	2.7	28
133	Chemical composition of the leaf and stem essential oil of <i>Adenophorae Radix</i> . <i>AIP Conference Proceedings</i> , 2017, , .	0.4	2
134	Molecular cloning, expression and immunolocalization analysis of diphosphomevalonate decarboxylase involved in terpenoid biosynthesis from <i>Euphorbia helioscopia</i> L.. <i>Biotechnology and Biotechnological Equipment</i> , 2017, 31, 1106-1115.	1.3	4
135	Controlled Fabrication of Interconnected Porous Carbon Nanosheets for Supercapacitors with a Long Cycle Life. <i>ChemElectroChem</i> , 2017, 4, 3196-3203.	3.4	8
136	Wheat bran components modulate intestinal bacteria and gene expression of barrier function relevant proteins in a piglet model. <i>International Journal of Food Sciences and Nutrition</i> , 2017, 68, 65-72.	2.8	22
137	Organ-Specific Differential NMR-Based Metabonomic Analysis of Soybean [<i>Glycine max</i> (L.) Merr.] Fruit Reveals the Metabolic Shifts and Potential Protection Mechanisms Involved in Field Mold Infection. <i>Frontiers in Plant Science</i> , 2017, 8, 508.	3.6	11
138	Identification and cytochemical immunolocalization of acetyl-CoA acetyltransferase involved in the terpenoid mevalonate pathway in <i>Euphorbia helioscopia</i> laticifers. , 2017, 58, 62.		12
139	An Overview of Plant Phenolic Compounds and Their Importance in Human Nutrition and Management of Type 2 Diabetes. <i>Molecules</i> , 2016, 21, 1374.	3.8	629
140	Application of Matrix-Assisted Laser Desorption Ionization Time-of-Flight Mass Spectrometry for the Analysis of Compounds in Deep-Fat Frying Oil. <i>Food Analytical Methods</i> , 2016, 9, 2352-2363.	2.6	6
141	Monitoring of Changes in Composition of Soybean Oil During Deep-Fat Frying with Different Food Types. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 69-81.	1.9	19
142	Effect of extraction methods on the properties and antioxidant activities of Chuanminshen violaceum polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 179-185.	7.5	64
143	Vertical features of yellow rust infestation on winter wheat using hyperspectral imaging measurements. , 2016, , .		1
144	Recent Research in Antihypertensive Activity of Food Protein-derived Hydrolyzates and Peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 760-787.	10.3	49

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