

# Qing Zhang

## List of Publications by Year in descending order

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186  
papers

7,543  
citations

66234

42  
h-index

69108

77  
g-index

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. <i>Food Reviews International</i> , 2023, 39, 4124-4158.	4.3	6
2	An updated review of functional properties, debittering methods, and applications of soybean functional peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8823-8838.	5.4	5
3	Beadsâ€”string hierarchical structured electrocatalysts for efficient oxygen reduction reaction. , 2023, 5, .		14
4	Electrospun nanofibers food packaging: trends and applications in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6238-6251.	5.4	47
5	Preparation and characterization of nanoparticles from field pea starch by batch versus continuous nanoprecipitation techniques. <i>Food Hydrocolloids</i> , 2022, 122, 107098.	5.6	3
6	Preparation and stability characterization of soybean protein isolate/sodium alginate complexes-based nanoemulsions using high-pressure homogenization. <i>LWT - Food Science and Technology</i> , 2022, 154, 112607.	2.5	23
7	The difference among structure, physicochemical and functional properties of dietary fiber extracted from triticale and hull-less barley. <i>LWT - Food Science and Technology</i> , 2022, 154, 112771.	2.5	23
8	Regulating the lattice strain of platinumâ€”copper catalysts for enhancing collaborative electrocatalysis. <i>Inorganic Chemistry Frontiers</i> , 2022, 9, 249-258.	3.0	10
9	Preparation, characterization and antioxidant properties of curcumin encapsulated chitosan/lignosulfonate micelles. <i>Carbohydrate Polymers</i> , 2022, 281, 119080.	5.1	63
10	A statistical-based online cross-system fault detection method for building chillers. <i>Building Simulation</i> , 2022, 15, 1527-1543.	3.0	6
11	Physicochemical stability and in vitro bioaccessibility of $\beta$ -carotene emulsions stabilized with arabinoxylan hydrolysates-soy protein isolate conjugates. <i>LWT - Food Science and Technology</i> , 2022, 157, 113120.	2.5	17
12	Interaction between CASP8AP2 and ZEB2-CtBP2 Regulates the Expression of LEF1. <i>Pediatric Hematology and Oncology</i> , 2022, , 1-12.	0.3	0
13	Modulating the intrinsic properties of platinumâ€”cobalt nanowires for enhanced electrocatalysis of the oxygen reduction reaction. <i>New Journal of Chemistry</i> , 2022, 46, 8122-8130.	1.4	5
14	Hierarchical Architecture of Wellâ€”Aligned Nanotubes Supported Bimetallic Catalysis for Efficient Oxygen Redox. <i>Advanced Functional Materials</i> , 2022, 32, .	7.8	20
15	Molecular structure and functional properties of glycinin conjugated to $\beta$ -carrageenan and guar gum: A comparative study. <i>Food Chemistry</i> , 2022, 386, 132810.	4.2	12
16	The structure, properties and potential probiotic properties of starch-pectin blend: A review. <i>Food Hydrocolloids</i> , 2022, 129, 107644.	5.6	22
17	Preparation and characterization of soybean protein isolate-dextran conjugate-based nanogels. <i>Food Chemistry</i> , 2022, 384, 132556.	4.2	17
18	Clinical significance of cerebrospinal fluid soluble CD25 in pediatric hemophagocytic lymphohistiocytosis with central nervous system involvement. <i>Pediatric Blood and Cancer</i> , 2022, 69, e29712.	0.8	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. <i>Contrast Media and Molecular Imaging</i> , 2022, 2022, 1-9.	0.4	3
20	Development of a graphene oxide nanosheet and double-stranded DNA structure based fluorescent aptasensor for ochratoxin A detection in malt. <i>Food Chemistry: X</i> , 2022, 14, 100308.	1.8	4
21	Ultrasound-assisted preparation of chitosan/nano-silica aerogel/tea polyphenol biodegradable films: Physical and functional properties. <i>Ultrasonics Sonochemistry</i> , 2022, 87, 106052.	3.8	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. <i>International Journal of Food Properties</i> , 2022, 25, 1432-1445.	1.3	0
23	Effects of ultrasound on functional properties, structure and glycation properties of proteins: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2471-2481.	5.4	43
24	Influence of okara with varying particle sizes on the gelling, rheological, and microstructural properties of glucono- $\delta$ -lactone-induced tofu. <i>Journal of Food Science and Technology</i> , 2021, 58, 520-531.	1.4	7
25	Glycinin-carbohydrate conjugates: Preparation, characterization, and application in processing of whole soybean curd. <i>Food Hydrocolloids</i> , 2021, 111, 106383.	5.6	9
26	Interactive effects of molecular weight and degree of substitution on biological activities of arabinoxylan and its hydrolysates from triticale bran. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1409-1418.	3.6	13
27	Radiofrequency-assisted hot-air drying of Sichuan pepper (Huajiao). <i>LWT - Food Science and Technology</i> , 2021, 135, 110158.	2.5	10
28	Effect of sodium chloride on the thermodynamic, rheological, and microstructural properties of field pea protein isolate/chitosan complex coacervates. <i>Food Chemistry</i> , 2021, 344, 128569.	4.2	18
29	Yellow- and green-cotyledon seeds of black soybean: Phytochemical and bioactive differences determine edibility and medical applications. <i>Food Bioscience</i> , 2021, 39, 100842.	2.0	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. <i>International Journal of Biological Macromolecules</i> , 2021, 168, 279-288.	3.6	21
31	A comparison of extraction yield, quality and thermal properties from <i>Sapindus mukorossi</i> seed oil between microwave assisted extraction and Soxhlet extraction. <i>Industrial Crops and Products</i> , 2021, 161, 113185.	2.5	42
32	Okra in Food Field: Nutritional Value, Health Benefits and Effects of Processing Methods on Quality. <i>Food Reviews International</i> , 2021, 37, 67-90.	4.3	26
33	Influence of soybean protein isolate-dextran conjugates on the characteristics of glucono- $\delta$ -lactone-induced tofu. <i>LWT - Food Science and Technology</i> , 2021, 139, 110588.	2.5	20
34	Nanostructures of protein-polysaccharide complexes or conjugates for encapsulation of bioactive compounds. <i>Trends in Food Science and Technology</i> , 2021, 109, 169-196.	7.8	77
35	In vitro digestion and fecal fermentation behaviors of a pectic polysaccharide from okra ( <i>Abelmoschus esculentus</i> ) and its impacts on human gut microbiota. <i>Food Hydrocolloids</i> , 2021, 114, 106577.	5.6	71
36	Successful rescue of a lethal Griscelli syndrome type 2 presenting with neurological involvement and hemophagocytic lymphohistiocytosis: a case report. <i>BMC Pediatrics</i> , 2021, 21, 253.	0.7	7

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37	Outcome of L-DEP regimen for treatment of pediatric chronic active Epstein-Barr virus infection. <i>Orphanet Journal of Rare Diseases</i> , 2021, 16, 269.	1.2	9
38	Clinical Features and Prognostic Factors of Children with Chronic Active Epstein-Barr Virus Infection: A Retrospective Analysis of a Single Center. <i>Journal of Pediatrics</i> , 2021, 238, 268-274.e2.	0.9	5
39	Comparative study on the structure, physicochemical, and functional properties of dietary fiber extracts from quinoa and wheat. <i>LWT - Food Science and Technology</i> , 2021, 149, 111816.	2.5	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. <i>Food Chemistry</i> , 2021, 360, 129991.	4.2	36
41	Comparison of morphology and rheology of starch nanoparticles prepared from pulse and cereal starches by rapid antisolvent nanoprecipitation. <i>Food Hydrocolloids</i> , 2021, 119, 106828.	5.6	30
42	Optimization of processing parameters to produce nanoparticles prepared by rapid nanoprecipitation of pea starch. <i>Food Hydrocolloids</i> , 2021, 121, 106929.	5.6	7
43	Clinical analysis of chronic active EBV infection with coronary artery dilatation and a matched case-control study. <i>Orphanet Journal of Rare Diseases</i> , 2021, 16, 50.	1.2	4
44	Optimization of the Corrosion Resistance of Electroless Ni-W-P Coatings on Magnesium Alloys by the Response Surface Methodology. <i>Coatings</i> , 2021, 11, 18.	1.2	3
45	Physicochemical properties of gelatin films containing tea polyphenol-loaded chitosan nanoparticles generated by electrospray. <i>Materials and Design</i> , 2020, 185, 108277.	3.3	85
46	Structural characterization, antioxidant activity, and immunomodulatory activity of non-starch polysaccharides from <i>Chuanminshen violaceum</i> collected from different regions. <i>International Journal of Biological Macromolecules</i> , 2020, 143, 902-912.	3.6	17
47	Synergistic removal of copper and tetracycline from aqueous solution by steam-activated bamboo-derived biochar. <i>Journal of Hazardous Materials</i> , 2020, 384, 121470.	6.5	121
48	Possible beneficial effects of xyloglucan from its degradation by gut microbiota. <i>Trends in Food Science and Technology</i> , 2020, 97, 65-75.	7.8	14
49	Physical, Mechanical, Structural and Antibacterial Properties of Polyvinyl Alcohol/Oregano Oil/Graphene Oxide Composite Films. <i>Journal of Polymers and the Environment</i> , 2020, 28, 638-646.	2.4	23
50	Influences of different drying methods on the structural characteristics and multiple bioactivities of polysaccharides from okra ( <i>Abelmoschus esculentus</i> ). <i>International Journal of Biological Macromolecules</i> , 2020, 147, 1053-1063.	3.6	55
51	Investigation of the structural, physical properties, antioxidant, and antimicrobial activity of chitosan-nano-silicon aerogel composite edible films incorporated with okara powder. <i>Carbohydrate Polymers</i> , 2020, 250, 116842.	5.1	32
52	Xyloglucan compounded inulin or arabinoxylan against glycometabolism disorder via different metabolic pathways: Gut microbiota and bile acid receptor effects. <i>Journal of Functional Foods</i> , 2020, 74, 104162.	1.6	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. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1241-1249.	3.6	53
54	Discrimination of <i>Chuanminshen violaceum</i> Sheh et Shen from different regions based on fatty acid profiles of roots and leaves. <i>Food Quality and Safety</i> , 2020, 4, 91-100.	0.6	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.	0.7	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 &amp; Interfaces</i> , 2020, 12, 53164-53173.	4.0	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.	2.5	7
58	Field pea protein isolate/chitosan complex coacervates: Formation and characterization. <i>Carbohydrate Polymers</i> , 2020, 250, 116925.	5.1	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.	1.5	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.	1.7	17
61	Enhanced conversion of glucose to fructose over natural attapulgite catalyst promoted by CeO <sub>2</sub> in water. <i>ChemistrySelect</i> , 2020, 5, 14971-14977.	0.7	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.	3.6	91
63	DEP regimen salvage therapy for paediatric patients with refractory Epstein-Barr virus-associated haemophagocytic lymphohistiocytosis. <i>British Journal of Haematology</i> , 2020, 191, 453-459.	1.2	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.	0.6	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.	1.6	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.	1.6	5
67	Preparation and characterization of TiO <sub>2</sub> -Ag loaded fish gelatin-chitosan antibacterial composite film for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 123-133.	3.6	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.	1.7	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.	1.6	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.	1.7	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.	0.7	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.	2.6	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.	1.8	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.	2.5	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.	2.4	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.	3.6	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.	3.6	82
78	Extraction Optimization, Structural Characterization, and Antioxidant Activities of Polysaccharides from Cassia Seed ( <i>Cassia obtusifolia</i> ). <i>Molecules</i> , 2019, 24, 2817.	1.7	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.	2.2	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.	1.4	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.	0.7	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.	1.5	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.	3.6	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.	2.5	29
85	Effects of sulfated modification on the physicochemical properties and biological activities of $\beta$ -glucans from Qingke (Tibetan hulless barley). <i>International Journal of Biological Macromolecules</i> , 2019, 141, 41-50.	3.6	30
86	Application of transglutaminase for quality improvement of whole soybean curd. <i>Journal of Food Science and Technology</i> , 2019, 56, 233-244.	1.4	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.	2.0	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.	3.6	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.	2.5	47
90	Fabrication of whole soybean curd using three soymilk preparation techniques. <i>LWT - Food Science and Technology</i> , 2019, 104, 91-99.	2.5	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.	2.0	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.	3.6	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.	3.6	62
94	Optimizing the Extraction and Encapsulation of Mucilage from <i>Brasenia Schreberi</i> . <i>Polymers</i> , 2019, 11, 822.	2.0	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.	4.8	98
96	Lysosome and proteasome pathways are distributed in laticifers of <i>Euphorbia helioscopia</i> L.. <i>Physiologia Plantarum</i> , 2019, 166, 1026-1038.	2.6	4
97	MicroRNAome Profile of <i>Euphorbia kansui</i> in Response to Methyl Jasmonate. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1267.	1.8	3
98	Spoilage Bacteria Identification and Food Safety Risk Assessment of Whole Soybean Curd. <i>Indian Journal of Microbiology</i> , 2019, 59, 250-253.	1.5	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.	1.4	39
100	Screening and identification of Lactic acid bacteria from Ya™an pickle water to effectively remove Pb <sup>2+</sup> . <i>AMB Express</i> , 2019, 9, 10.	1.4	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.	2.0	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.	2.2	14
103	Structure, Antioxidant, and Hypoglycemic Activities of Arabinoxylans Extracted by Multiple Methods from Triticale. <i>Antioxidants</i> , 2019, 8, 584.	2.2	18
104	Structural characterization, antioxidant activity, and antiglycation activity of polysaccharides from different chrysanthemum teas. <i>RSC Advances</i> , 2019, 9, 35443-35451.	1.7	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.	5.4	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.	1.8	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.	3.6	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.	4.8	191

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109	MORC2 regulates C/EBP $\beta$ -mediated cell differentiation via sumoylation. <i>Cell Death and Differentiation</i> , 2019, 26, 1905-1917.	5.0	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.	3.6	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.	5.4	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.	2.5	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.	3.9	51
114	Phenolic profiles, $\beta$ -glucan contents, and antioxidant capacities of colored Qingke (Tibetan hulless) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.8	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.	1.6	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.	5.4	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.	1.7	17
118	Evaluation of the non-aldehyde volatile compounds formed during deep-fat frying process. <i>Food Chemistry</i> , 2018, 243, 151-161.	4.2	70
119	Central Nervous System Involvement in 179 Chinese Children with Hemophagocytic Lymphohistiocytosis. <i>Chinese Medical Journal</i> , 2018, 131, 1786-1792.	0.9	15
120	Phenolic Profiles, Antioxidant Capacities, and Inhibitory Effects on Digestive Enzymes of Different Kiwifruits. <i>Molecules</i> , 2018, 23, 2957.	1.7	38
121	Allele-defined genome of the autopolyploid sugarcane <i>Saccharum spontaneum</i> L.. <i>Nature Genetics</i> , 2018, 50, 1565-1573.	9.4	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.	1.2	5
123	Characterization, in vitro binding properties, and inhibitory activity on pancreatic lipase of $\beta$ -glucans from different Qingke (Tibetan hulless barley) cultivars. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2517-2522.	3.6	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.	2.2	13
125	Preparation and Characterization of Highly Ordered Mercapto-Modified Bridged Silsesquioxane for Removing Ammonia-Nitrogen from Water. <i>Polymers</i> , 2018, 10, 819.	2.0	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.	1.5	52



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127	Electrospun Antimicrobial Polylactic Acid/Tea Polyphenol Nanofibers for Food-Packaging Applications. <i>Polymers</i> , 2018, 10, 561.	2.0	77
128	Correlations of Molecular Weights of $\beta$ -Glucans from Qingke (Tibetan Hulless Barley) to Their Multiple Bioactivities. <i>Molecules</i> , 2018, 23, 1710.	1.7	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.	2.5	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.	7.8	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.	3.6	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.	1.3	28
133	Chemical composition of the leaf and stem essential oil of <i>Adenophorae Radix</i> . <i>AIP Conference Proceedings</i> , 2017, , .	0.3	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.	0.5	4
135	Controlled Fabrication of Interconnected Porous Carbon Nanosheets for Supercapacitors with a Long Cycle Life. <i>ChemElectroChem</i> , 2017, 4, 3196-3203.	1.7	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.	1.3	22
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