Bini Wang

List of Publications by Year
in descending order

33	963	430754	454834
papers	citations	18 h-index	30 g-index

33	33	33	1335
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Changes in phenolic compounds and their antioxidant capacities in jujube (Ziziphus jujuba Miller) during three edible maturity stages. LWT - Food Science and Technology, 2016, 66, 56-62.	2.5	117
2	Quality characteristics and antioxidant activities of goat milk yogurt with added jujube pulp. Food Chemistry, 2019, 277, 238-245.	4.2	96
3	Antioxidant activities and phenolic compounds of date plum persimmon (Diospyros lotus L.) fruits. Journal of Food Science and Technology, 2014, 51, 950-956.	1.4	61
4	Bacterial diversity in goat milk from the Guanzhong area of China. Journal of Dairy Science, 2017, 100, 7812-7824.	1.4	60
5	Protective effects of buckwheat honey on DNA damage induced by hydroxyl radicals. Food and Chemical Toxicology, 2012, 50, 2766-2773.	1.8	55
6	An electrochemical aptasensor based on DNA-AuNPs-HRP nanoprobes and exonuclease-assisted signal amplification for detection of aflatoxin B1. Food Control, 2020, 109, 106902.	2.8	47
7	A sandwich-type phenolic biosensor based on tyrosinase embedding into single-wall carbon nanotubes and polyaniline nanocomposites. Sensors and Actuators B: Chemical, 2013, 186, 417-422.	4.0	42
8	Influence of Bactrian camel milk on the gut microbiota. Journal of Dairy Science, 2018, 101, 5758-5769.	1.4	42
9	Drying and decontamination of raw pistachios with sequential infrared drying, tempering and hot air drying. International Journal of Food Microbiology, 2017, 246, 85-91.	2.1	37
10	Effect of 24-epibrassinolide treatment on the metabolism of eggplant fruits in relation to development of pulp browning under chilling stress. Journal of Food Science and Technology, 2014, 52, 3394-401.	1.4	34
11	Simultaneous Determination of Six Phenolic Compounds in Jujube by LC-ECD. Chromatographia, 2010, 71, 703-707.	0.7	31
12	Feasibility of jujube peeling using novel infrared radiation heating technology. LWT - Food Science and Technology, 2016, 69, 458-467.	2.5	30
13	Synthesis of Ag@AgCl nanoboxes, and their application to electrochemical sensing of hydrogen peroxide at very low potential. Mikrochimica Acta, 2015, 182, 61-68.	2.5	27
14	Resveratrol and Oxyresveratrol Activate Thermogenesis via Different Transcriptional Coactivators in High-Fat Diet-Induced Obese Mice. Journal of Agricultural and Food Chemistry, 2019, 67, 13605-13616.	2.4	27
15	Optimized Extraction of Phenolics from Jujube Peel and Their Anti-inflammatory Effects in LPS-Stimulated Murine Macrophages. Journal of Agricultural and Food Chemistry, 2019, 67, 1666-1673.	2.4	24
16	Combined soil and foliar ZnSO₄ application improves wheat grain Zn concentration and Zn fractions in a calcareous soil. European Journal of Soil Science, 2020, 71, 681-694.	1.8	22
17	Quantitative Assessment of Phenolic Acids, Flavonoids and Antioxidant Activities of Sixteen Jujube Cultivars from China. Plant Foods for Human Nutrition, 2020, 75, 154-160.	1.4	22
18	Physicochemical and textural characteristics and volatile compounds of semihard goat cheese as affected by starter cultures. Journal of Dairy Science, 2021, 104, 270-280.	1.4	22

#	Article	IF	Citations
19	Extraction Optimization and Functional Properties of Proteins from Kiwi Fruit(Actinidia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	1.3	18
20	A sensitive electrochemical aptasensor based on MB-anchored GO for the rapid detection of Cronobacter sakazakii. Journal of Solid State Electrochemistry, 2019, 23, 3391-3398.	1.2	18
21	Effects of ZnSO₄ and Znâ€EDTA applied by broadcasting or by banding on soil Zn fractions and Zn uptake by wheat (Triticum aestivum L.) under greenhouse conditions. Journal of Plant Nutrition and Soil Science, 2019, 182, 307-317.	1.1	17
22	Effects of ZnSO4 and Zn-EDTA broadcast or banded to soil on Zn bioavailability in wheat (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	4.2	15
23	Whole-genome sequencing reveals the mechanisms for evolution of streptomycin resistance in Lactobacillus plantarum. Journal of Dairy Science, 2018, 101, 2867-2874.	1.4	14
24	Laboratory Evolution Assays and Whole-Genome Sequencing for the Development and Safety Evaluation of Lactobacillus plantarum With Stable Resistance to Gentamicin. Frontiers in Microbiology, 2019, 10, 1235.	1.5	14
25	Zinc in cereal grains: Concentration, distribution, speciation, bioavailability, and barriers to transport from roots to grains in wheat. Critical Reviews in Food Science and Nutrition, 2022, 62, 7917-7928.	5.4	11
26	Removal of Chloramphenicol by Macroporous Adsorption Resins in Honey: A Novel Approach on Reutilization of Antibiotics Contaminated Honey. Journal of Food Science, 2012, 77, T169-72.	1.5	10
27	Evaluation of kanamycin and neomycin resistance in Lactobacillus plantarum using experimental evolution and whole-genome sequencing. Food Control, 2019, 98, 262-267.	2.8	10
28	A novel electrochemical aptasensor based on layer-by-layer assembly of DNA-Au@Ag conjugates for rapid detection of aflatoxin M1 in milk samples. Journal of Dairy Science, 2022, 105, 1966-1977.	1.4	10
29	Effects of the processing steps on chlorpyrifos levels during honey production. Food Control, 2010, 21, 1497-1499.	2.8	9
30	Genome-wide analysis of fermentation and probiotic trait stability in Lactobacillus plantarum during continuous culture. Journal of Dairy Science, 2020, 103, 117-127.	1.4	9
31	An ultrasensitive sandwich-type electrochemical aptasensor using silver nanoparticle/titanium carbide nanocomposites for the determination of Staphylococcus aureus in milk. Mikrochimica Acta, 2022, 189, .	2.5	5
32	Double Biocatalysis Signal Amplification Glucose Biosensor Based on Porous Graphene. Materials, 2017, 10, 1139.	1.3	4
33	Effects of goat milk fractions on the stability of IGF-I in simulated gastrointestinal conditions. LWT - Food Science and Technology, 2018, 91, 229-234.	2.5	3