

Bini Wang

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

963
citations

430754

18
h-index

454834

30
g-index

33
all docs

33
docs citations

33
times ranked

1335
citing authors

#	ARTICLE	IF	CITATIONS
1	Zinc in cereal grains: Concentration, distribution, speciation, bioavailability, and barriers to transport from roots to grains in wheat. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7917-7928.	5.4	11
2	A novel electrochemical aptasensor based on layer-by-layer assembly of DNA-Au@Ag conjugates for rapid detection of aflatoxin M1 in milk samples. <i>Journal of Dairy Science</i> , 2022, 105, 1966-1977.	1.4	10
3	An ultrasensitive sandwich-type electrochemical aptasensor using silver nanoparticle/titanium carbide nanocomposites for the determination of <i>Staphylococcus aureus</i> in milk. <i>Mikrochimica Acta</i> , 2022, 189, .	2.5	5
4	Physicochemical and textural characteristics and volatile compounds of semihard goat cheese as affected by starter cultures. <i>Journal of Dairy Science</i> , 2021, 104, 270-280.	1.4	22
5	An electrochemical aptasensor based on DNA-AuNPs-HRP nanoprobe and exonuclease-assisted signal amplification for detection of aflatoxin B1. <i>Food Control</i> , 2020, 109, 106902.	2.8	47
6	Combined soil and foliar ZnSO ₄ application improves wheat grain Zn concentration and Zn fractions in a calcareous soil. <i>European Journal of Soil Science</i> , 2020, 71, 681-694.	1.8	22
7	Genome-wide analysis of fermentation and probiotic trait stability in <i>Lactobacillus plantarum</i> during continuous culture. <i>Journal of Dairy Science</i> , 2020, 103, 117-127.	1.4	9
8	Quantitative Assessment of Phenolic Acids, Flavonoids and Antioxidant Activities of Sixteen Jujube Cultivars from China. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 154-160.	1.4	22
9	Laboratory Evolution Assays and Whole-Genome Sequencing for the Development and Safety Evaluation of <i>Lactobacillus plantarum</i> With Stable Resistance to Gentamicin. <i>Frontiers in Microbiology</i> , 2019, 10, 1235.	1.5	14
10	Effects of ZnSO ₄ and Zn-EDTA applied by broadcasting or by banding on soil Zn fractions and Zn uptake by wheat (<i>Triticum aestivum</i> L.) under greenhouse conditions. <i>Journal of Plant Nutrition and Soil Science</i> , 2019, 182, 307-317.	1.1	17
11	Resveratrol and Oxysresveratrol Activate Thermogenesis via Different Transcriptional Coactivators in High-Fat Diet-Induced Obese Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13605-13616.	2.4	27
12	A sensitive electrochemical aptasensor based on MB-anchored GO for the rapid detection of <i>Cronobacter sakazakii</i> . <i>Journal of Solid State Electrochemistry</i> , 2019, 23, 3391-3398.	1.2	18
13	Evaluation of kanamycin and neomycin resistance in <i>Lactobacillus plantarum</i> using experimental evolution and whole-genome sequencing. <i>Food Control</i> , 2019, 98, 262-267.	2.8	10
14	Optimized Extraction of Phenolics from Jujube Peel and Their Anti-inflammatory Effects in LPS-Stimulated Murine Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1666-1673.	2.4	24
15	Quality characteristics and antioxidant activities of goat milk yogurt with added jujube pulp. <i>Food Chemistry</i> , 2019, 277, 238-245.	4.2	96
16	Effects of goat milk fractions on the stability of IGF-I in simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2018, 91, 229-234.	2.5	3
17	Whole-genome sequencing reveals the mechanisms for evolution of streptomycin resistance in <i>Lactobacillus plantarum</i> . <i>Journal of Dairy Science</i> , 2018, 101, 2867-2874.	1.4	14
18	Effects of ZnSO ₄ and Zn-EDTA broadcast or banded to soil on Zn bioavailability in wheat (<i>Triticum</i>)	4.2	15

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19	Influence of Bactrian camel milk on the gut microbiota. <i>Journal of Dairy Science</i> , 2018, 101, 5758-5769.	1.4	42
20	Drying and decontamination of raw pistachios with sequential infrared drying, tempering and hot air drying. <i>International Journal of Food Microbiology</i> , 2017, 246, 85-91.	2.1	37
21	Bacterial diversity in goat milk from the Guanzhong area of China. <i>Journal of Dairy Science</i> , 2017, 100, 7812-7824.	1.4	60
22	Double Biocatalysis Signal Amplification Glucose Biosensor Based on Porous Graphene. <i>Materials</i> , 2017, 10, 1139.	1.3	4
23	Feasibility of jujube peeling using novel infrared radiation heating technology. <i>LWT - Food Science and Technology</i> , 2016, 69, 458-467.	2.5	30
24	Changes in phenolic compounds and their antioxidant capacities in jujube (<i>Ziziphus jujuba</i> Miller) during three edible maturity stages. <i>LWT - Food Science and Technology</i> , 2016, 66, 56-62.	2.5	117
25	Synthesis of Ag@AgCl nanoboxes, and their application to electrochemical sensing of hydrogen peroxide at very low potential. <i>Mikrochimica Acta</i> , 2015, 182, 61-68.	2.5	27
26	Antioxidant activities and phenolic compounds of date plum persimmon (<i>Diospyros lotus</i> L.) fruits. <i>Journal of Food Science and Technology</i> , 2014, 51, 950-956.	1.4	61
27	Extraction Optimization and Functional Properties of Proteins from Kiwi Fruit (<i>Actinidia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	1.3	18
28	Effect of 24-epibrassinolide treatment on the metabolism of eggplant fruits in relation to development of pulp browning under chilling stress. <i>Journal of Food Science and Technology</i> , 2014, 52, 3394-401.	1.4	34
29	A sandwich-type phenolic biosensor based on tyrosinase embedding into single-wall carbon nanotubes and polyaniline nanocomposites. <i>Sensors and Actuators B: Chemical</i> , 2013, 186, 417-422.	4.0	42
30	Removal of Chloramphenicol by Macroporous Adsorption Resins in Honey: A Novel Approach on Reutilization of Antibiotics Contaminated Honey. <i>Journal of Food Science</i> , 2012, 77, T169-72.	1.5	10
31	Protective effects of buckwheat honey on DNA damage induced by hydroxyl radicals. <i>Food and Chemical Toxicology</i> , 2012, 50, 2766-2773.	1.8	55
32	Simultaneous Determination of Six Phenolic Compounds in Jujube by LC-ECD. <i>Chromatographia</i> , 2010, 71, 703-707.	0.7	31
33	Effects of the processing steps on chlorpyrifos levels during honey production. <i>Food Control</i> , 2010, 21, 1497-1499.	2.8	9