

Yu-Liang Cheng

List of Publications by Citations

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97
papers

1,025
citations

18
h-index

28
g-index

105
ext. papers

1,713
ext. citations

5.7
avg. IF

5.03
L-index

#	Paper	IF	Citations
97	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2467-2480	11.5	97
96	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , 2018 , 240, 850-855	8.5	67
95	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of <i>Rhizopus stolonifer</i> and their application in postharvest preservation of tomatoes. <i>Food Chemistry</i> , 2019 , 285, 380-388	8.5	53
94	Extraction, Purification, Structural Characteristics, Biological Activities and Pharmacological Applications of Acemannan, a Polysaccharide from : A Review. <i>Molecules</i> , 2019 , 24,	4.8	43
93	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3281-3292	11.5	43
92	Rapid SERS detection of acid orange II and brilliant blue in food by using FeO@Au core-shell substrate. <i>Food Chemistry</i> , 2019 , 270, 173-180	8.5	42
91	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. <i>Food Chemistry</i> , 2018 , 243, 58-64	8.5	39
90	Synergistic inhibition effect of citral and eugenol against <i>Aspergillus niger</i> and their application in bread preservation. <i>Food Chemistry</i> , 2020 , 310, 125974	8.5	38
89	SiO ₂ @Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014 , 132, 355-60	4.4	28
88	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2825-2836	11.5	28
87	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on <i>Penicillium italicum</i> using Surface-Enhanced Raman Spectroscopy (SERS). <i>Scientific Reports</i> , 2019 , 9, 490	4.9	27
86	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer-surface-enhanced Raman spectroscopic nanosensor. <i>Journal of Raman Spectroscopy</i> , 2017 , 48, 204-210	2.3	26
85	Application of nisin-assisted thermosonication processing for preservation and quality retention of fresh apple juice. <i>Ultrasonics Sonochemistry</i> , 2018 , 42, 244-249	8.9	25
84	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. <i>Bioresource Technology</i> , 2021 , 337, 125398	11	25
83	Torulene and torularhodin, protects human prostate stromal cells from hydrogen peroxide-induced oxidative stress damage through the regulation of Bcl-2/Bax mediated apoptosis. <i>Free Radical Research</i> , 2017 , 51, 113-123	4	21
82	Kinetic study on the generation of furosine and pyrroline in a Maillard reaction model system of d-glucose and l-lysine. <i>Food Chemistry</i> , 2020 , 317, 126458	8.5	21
81	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020 , 258, 127216	8.4	20

80	Hexanal as a QS inhibitor of extracellular enzyme activity of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> and its application in vegetables. <i>Food Chemistry</i> , 2018 , 255, 1-7	8.5	20
79	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021 , 335, 127657	8.5	18
78	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020 , 309, 125714	8.5	17
77	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. <i>Carbohydrate Polymers</i> , 2021 , 256, 117571	10.3	17
76	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019 , 583, 113365	3.1	15
75	Torularhodin Ameliorates Oxidative Activity in Vitro and d-Galactose-Induced Liver Injury via the Nrf2/HO-1 Signaling Pathway in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10059-10068	5.7	14
74	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-12	11.5	14
73	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. <i>Journal of Food Science</i> , 2017 , 82, 1467-1474	3.4	11
72	Torularhodin from Attenuates d-galactose/AlCl ₃ -Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF- κ B Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 6604-6614	5.7	11
71	The light-up fluorescence of AgNCs in a "DNA bulb". <i>Nanoscale</i> , 2018 , 10, 11517-11523	7.7	11
70	Anti-cancer effects of torulene, isolated from <i>Sporidiobolus pararoseus</i> , on human prostate cancer LNCaP and PC-3 cells via a mitochondrial signal pathway and the down-regulation of AR expression. <i>RSC Advances</i> , 2017 , 7, 2466-2474	3.7	10
69	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , 2020 , 133, 109191	7	10
68	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. <i>Ecotoxicology and Environmental Safety</i> , 2020 , 200, 110780	7	9
67	Fast Detection of Bismethiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , 2018 , 34, 415-419	1.7	9
66	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , 2019 , 143, 47-54	7.8	9
65	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. <i>Carbohydrate Polymers</i> , 2021 , 261, 117874	10.3	9
64	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. <i>Talanta</i> , 2020 , 206, 120216	6.2	9
63	In-depth analysis of the mechanisms of aloe polysaccharides on mitigating subacute colitis in mice via microbiota informatics. <i>Carbohydrate Polymers</i> , 2021 , 265, 118041	10.3	9

62	Study on the wall-breaking method of carotenoids producing yeast and the antioxidant effect of four carotenoids on SK-HEP-1 cells. <i>Preparative Biochemistry and Biotechnology</i> , 2019 , 49, 767-774	2.4	8
61	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020 , 124, 1592-1601	3.4	8
60	Echinacea purpurea polysaccharide prepared by fractional precipitation prevents alcoholic liver injury in mice by protecting the intestinal barrier and regulating liver-related pathways. <i>International Journal of Biological Macromolecules</i> , 2021 , 187, 143-156	7.9	8
59	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. <i>Food Chemistry</i> , 2021 , 351, 129284	8.5	7
58	Visual detection of Cu ²⁺ based on fluorescence quenching of green-synthesized gold nanoclusters using soy protein as template. <i>Food and Agricultural Immunology</i> , 2017 , 28, 848-858	2.9	6
57	Macamides: A review of structures, isolation, therapeutics and prospects. <i>Food Research International</i> , 2020 , 138, 109819	7	6
56	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. <i>Phytomedicine</i> , 2021 , 87, 153572	6.5	6
55	Regeneration of tert-butylhydroquinone by tea polyphenols. <i>Food Research International</i> , 2017 , 95, 1-8	7	5
54	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. <i>Food Analytical Methods</i> , 2020 , 13, 1710-1716	3.4	5
53	Numerical modeling of polymorphic transformation of oleic acid via near-infrared spectroscopy and factor analysis. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2018 , 197, 153-158	4.4	5
52	Ameliorating effects of Sporidiobolus pararoseus extract on dyslipidemia in mice with high fat diet induced obesity. <i>Biochemistry and Cell Biology</i> , 2018 , 96, 695-701	3.6	5
51	The mechanism about the resistant dextrin improving sensorial quality of rice wine and red wine. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13281	2.1	5
50	Oat bran β -glucan improves glucose homeostasis in mice fed on a high-fat diet. <i>RSC Advances</i> , 2017 , 7, 54717-54725	3.7	5
49	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. <i>Food Chemistry</i> , 2021 , 344, 128653	8.5	5
48	Anti-fatigue effect of Lepidium meyenii Walp. (Maca) on preventing mitochondria-mediated muscle damage and oxidative stress in vivo and vitro. <i>Food and Function</i> , 2021 , 12, 3132-3141	6.1	5
47	Aloe polysaccharides ameliorate acute colitis in mice via Nrf2/HO-1 signaling pathway and short-chain fatty acids metabolism. <i>International Journal of Biological Macromolecules</i> , 2021 , 185, 804-812	7.9	5
46	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14156	2.1	4
45	wall-broken powder ameliorates oxidative stress in diabetic nephropathy in type-2 diabetic mice by activating the Nrf2/ARE pathway.. <i>RSC Advances</i> , 2019 , 9, 8394-8403	3.7	4

44	Ultrasonic-assisted enzymatic extraction of polysaccharides possessing protective ability against HO-induced oxidative damage in mouse hippocampal HT22 cells.. <i>RSC Advances</i> , 2020 , 10, 22164-22175	3.7	4
43	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (<i>Brassica rapa</i> L.). <i>Journal of Ethnopharmacology</i> , 2021 , 265, 113410	5	4
42	The chemical profile and biological activity of different extracts of Gaertn. against. <i>Natural Product Research</i> , 2021 , 35, 4740-4745	2.3	3
41	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. <i>International Journal of Food Properties</i> , 2018 , 21, 1043-1051	3	3
40	Inhibition of and induced vaginitis by water extract. <i>Natural Product Research</i> , 2021 , 35, 2987-2991	2.3	3
39	Neuroprotection of chicoric acid in a mouse model of Parkinson's disease involves gut microbiota and TLR4 signaling pathway.. <i>Food and Function</i> , 2022 ,	6.1	3
38	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5783-5797	5.7	3
37	Potent in vitro synergistic antibacterial activity of natural amphiphilic Sapindoside A and B against <i>Cutibacterium acnes</i> with destructive effect on bacterial membrane. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2021 , 1863, 183699	3.8	3
36	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against <i>Staphylococcus aureus</i> biofilm. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105764	8.9	3
35	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , 2019 , 30, 385-397	2.9	2
34	Perspective of Microbe-based Minerals Fortification in Nutrition Security. <i>Food Reviews International</i> , 2020 , 1-14	5.5	2
33	Incorporation of Heavy Water for Rapid Detection of <i>Salmonella typhimurium</i> by Raman Microspectroscopy. <i>Food Analytical Methods</i> , 2018 , 11, 3551-3557	3.4	2
32	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits Quorum Sensing of <i>Pseudomonas fluorescens</i> - in vitro and in silico approaches.. <i>Journal of Applied Microbiology</i> , 2022 ,	4.7	2
31	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 520-527	5.7	2
30	The effect of aging on beef taste, aroma and texture, and the role of microorganisms: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-12	11.5	2
29	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021 , 357, 129842	8.5	2
28	Magnesium-L-threonate alleviate colonic inflammation and memory impairment in chronic-plus-binge alcohol feeding mice. <i>Brain Research Bulletin</i> , 2021 , 174, 184-193	3.9	2
27	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3761-3768	4.3	1

26	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020 , 1108, 160-166	6.6	1
25	Isolation of two sesquiterpene glycosides from Gaertn. with cytotoxic properties and analysis of their mechanism based on network pharmacology. <i>Natural Product Research</i> , 2021 , 35, 4323-4330	2.3	1
24	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 7417263	6.7	1
23	The macamide relieves fatigue by acting as inhibitor of inflammatory response in exercising mice: From central to peripheral.. <i>European Journal of Pharmacology</i> , 2022 , 917, 174758	5.3	1
22	Purification, structural characterization and neuroprotective effect of a neutral polysaccharide from <i>Sparassis crispa</i> .. <i>International Journal of Biological Macromolecules</i> , 2022 , 201, 389-399	7.9	1
21	Synergistic antibacterial combination of Sapindoside A and B changes the fatty acid compositions and membrane properties of <i>Cutibacterium acnes</i> . <i>Microbiological Research</i> , 2021 , 255, 126924	5.3	1
20	Quorum sensing inhibitory effect of hexanal on Autoinducer-2 (AI-2) and corresponding impacts on biofilm formation and enzyme activity in <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetables. <i>Journal of Food Processing and Preservation</i> ,	2.1	1
19	Carotenoids in ameliorate diabetic nephropathy in mice through attenuating oxidative stress. <i>Biological Chemistry</i> , 2021 , 402, 785-794	4.5	1
18	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2021 , 107, 221-227	2.7	1
17	Bioactive compound from the Tibetan turnip (<i>Brassica rapa</i> L.) elicited anti-hypoxia effects in OGD/R-injured HT22 cells by activating the PI3K/AKT pathway. <i>Food and Function</i> , 2021 , 12, 2901-2913	6.1	1
16	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 255, 119725	4.4	1
15	Material basis research for <i>Echinacea purpurea</i> (L.) Moench against hepatocellular carcinoma in a mouse model through integration of metabolomics and molecular docking.. <i>Phytomedicine</i> , 2022 , 98, 153948	6.5	0
14	Effect of polysaccharides from Tibetan turnip (L.) on the gut microbiome after fermentation and metabolism.. <i>Food and Function</i> , 2022 , 13, 3063-3076	6.1	0
13	<i>Echinacea purpurea</i> suppresses the cell survival and metastasis of hepatocellular carcinoma through regulating the PI3K/Akt pathway. <i>International Journal of Biochemistry and Cell Biology</i> , 2021 , 142, 106115	5.6	0
12	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. <i>Chemosphere</i> , 2021 , 132575	8.4	0
11	Geraniol as a Quorum Sensing inhibitor of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetable and their dual-species biofilm production on stainless steel. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e16042	2.1	0
10	Synergistic combination of Sapindoside A and B: A novel antibiofilm agent against <i>Cutibacterium acnes</i> . <i>Microbiological Research</i> , 2022 , 254, 126912	5.3	0
9	Ultrasensitive and selective detection of Hg using fluorescent phycocyanin in an aqueous system. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021 , 56, 886-895	2.3	0

8	Comprehensive analysis of Sparassis crispa polysaccharide characteristics during the in vitro digestion and fermentation model.. <i>Food Research International</i> , 2022 , 154, 111005	7	o
7	Targeting tumor associated macrophages in hepatocellular carcinoma.. <i>Biochemical Pharmacology</i> , 2022 , 114990	6	o
6	Anti-fatigue activity of Brassica rapa L. extract and correlation among biochemical changes in forced swimming mice. <i>Food Bioscience</i> , 2022 , 47, 101633	4.9	o
5	Chemical constituent and bioactivity of Valeriana officinalis L. root essential oil using neutral cellulase-assisted steam distillation. <i>Journal of Essential Oil Research</i> ,1-13	2.3	o
4	An investigation on the production and stability of chickpea bean sprout beverage. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14143	2.1	
3	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022 , 248, 1117	3.4	
2	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021 , 299, 1643-1649	2.4	
1	G-quadruplex based biosensors for the detection of food contaminants.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-15	11.5	