

# Yinji Chen

## List of Publications by Year in descending order

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Version: 2024-02-01

47  
papers

2,284  
citations

159585

30  
h-index

214800

47  
g-index

47  
all docs

47  
docs citations

47  
times ranked

2505  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical forces and water holding capacity study of heat-induced myofibrillar protein gel as affected by high pressure. <i>Food Chemistry</i> , 2015, 188, 111-118.	8.2	243
2	A novel aptamer- metal ions- nanoscale MOF based electrochemical biocodes for multiple antibiotics detection and signal amplification. <i>Sensors and Actuators B: Chemical</i> , 2017, 242, 1201-1209.	7.8	134
3	Insight into the mechanism of physicochemical influence by three polysaccharides on myofibrillar protein gelation. <i>Carbohydrate Polymers</i> , 2020, 229, 115449.	10.2	111
4	A sensitive electrochemical aptasensor for multiplex antibiotics detection based on high-capacity magnetic hollow porous nanotracers coupling exonuclease-assisted cascade target recycling. <i>Biosensors and Bioelectronics</i> , 2016, 78, 51-57.	10.1	90
5	Insight into the mechanism of myofibrillar protein gel influenced by konjac glucomannan: Moisture stability and phase separation behavior. <i>Food Chemistry</i> , 2021, 339, 127941.	8.2	75
6	Magnetic metal-organic frameworks coated stir bar sorptive extraction coupled with GC-MS for determination of polychlorinated biphenyls in fish samples. <i>Talanta</i> , 2015, 144, 1139-1145.	5.5	74
7	Changes in meat quality of ovine longissimus dorsi muscle in response to repeated freeze and thaw. <i>Meat Science</i> , 2012, 92, 619-626.	5.5	71
8	An electrochemical aptasensor for multiplex antibiotics detection based on metal ions doped nanoscale MOFs as signal tracers and RecJf exonuclease-assisted targets recycling amplification. <i>Talanta</i> , 2016, 161, 867-874.	5.5	71
9	Effect of trypsin treatments on the structure and binding capacity of volatile compounds of myosin. <i>Food Chemistry</i> , 2017, 214, 710-716.	8.2	71
10	Selective dispersive solid phase extraction-chromatography tandem mass spectrometry based on aptamer-functionalized UiO-66-NH <sub>2</sub> for determination of polychlorinated biphenyls. <i>Journal of Chromatography A</i> , 2016, 1446, 34-40.	3.7	68
11	Aptamer-functionalized stir bar sorptive extraction coupled with gas chromatography-mass spectrometry for selective enrichment and determination of polychlorinated biphenyls in fish samples. <i>Talanta</i> , 2016, 149, 266-274.	5.5	68
12	Novel label-free and high-throughput microchip electrophoresis platform for multiplex antibiotic residues detection based on aptamer probes and target catalyzed hairpin assembly for signal amplification. <i>Biosensors and Bioelectronics</i> , 2017, 97, 100-106.	10.1	68
13	An electrochemical aptasensor for multiplex antibiotics detection using Y-shaped DNA-based metal ions encoded probes with NMOF substrate and CSRP target-triggered amplification strategy. <i>Analytica Chimica Acta</i> , 2017, 968, 30-39.	5.4	68
14	A signal-on aptasensor for simultaneous detection of chloramphenicol and polychlorinated biphenyls using multi-metal ions encoded nanospherical brushes as tracers. <i>Biosensors and Bioelectronics</i> , 2015, 74, 718-724.	10.1	62
15	Gold nanoparticles based lateral flow immunoassay with largely amplified sensitivity for rapid melamine screening. <i>Mikrochimica Acta</i> , 2016, 183, 1989-1994.	5.0	54
16	Novel single-stranded DNA binding protein-assisted fluorescence aptamer switch based on FRET for homogeneous detection of antibiotics. <i>Biosensors and Bioelectronics</i> , 2017, 87, 508-513.	10.1	54
17	Electrochemical simultaneous assay of chloramphenicol and PCB72 using magnetic and aptamer-modified quantum dot-encoded dendritic nanotracers for signal amplification. <i>Mikrochimica Acta</i> , 2016, 183, 1099-1106.	5.0	51
18	A novel GMO biosensor for rapid ultrasensitive and simultaneous detection of multiple DNA components in GMO products. <i>Biosensors and Bioelectronics</i> , 2015, 66, 431-437.	10.1	50

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19	Ratiometric electrochemiluminescent aptasensor array for antibiotic based on internal standard method and spatial-resolved technique. <i>Sensors and Actuators B: Chemical</i> , 2016, 226, 305-311.	7.8	46
20	A homogeneous and "on" fluorescence aptamer-based assay for chloramphenicol using vesicle quantum dot-gold colloid composite probes. <i>Analytica Chimica Acta</i> , 2016, 929, 49-55.	5.4	42
21	An ultrasensitive fluorescence aptasensor for chloramphenicol based on FRET between quantum dots as donor and the magnetic SiO <sub>2</sub> @Au NPs probe as acceptor with exonuclease-assisted target recycling. <i>Sensors and Actuators B: Chemical</i> , 2016, 222, 1066-1072.	7.8	42
22	The effects of three polysaccharides on the gelation properties of myofibrillar protein: Phase behaviour and moisture stability. <i>Meat Science</i> , 2020, 170, 108228.	5.5	41
23	Integrated platform with magnetic purification and rolling circular amplification for sensitive fluorescent detection of ochratoxin A. <i>Biosensors and Bioelectronics</i> , 2015, 74, 534-538.	10.1	39
24	Changes in Physicochemical, Structural, and Sensory Properties of Irradiated Brown Japonica Rice during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4361-4369.	5.2	39
25	Chemical forces study of heat-induced myofibrillar protein gel as affected by partial substitution of NaCl with KCl, MgCl <sub>2</sub> and CaCl <sub>2</sub> . <i>CYTA - Journal of Food</i> , 2016, 14, 239-247.	1.9	38
26	Rapid and ultrasensitive colorimetric detection of mercury(II) by chemically initiated aggregation of gold nanoparticles. <i>Mikrochimica Acta</i> , 2015, 182, 2147-2154.	5.0	37
27	A triple-amplification SPR electrochemiluminescence assay for chloramphenicol based on polymer enzyme-linked nanotracers and exonuclease-assisted target recycling. <i>Biosensors and Bioelectronics</i> , 2016, 86, 477-483.	10.1	37
28	A label-free and universal platform for antibiotics detection based on microchip electrophoresis using aptamer probes. <i>Talanta</i> , 2017, 167, 544-549.	5.5	36
29	A POCT colorimetric aptasensor for streptomycin detection using porous silica beads- enzyme linked polymer aptamer probes and exonuclease-assisted target recycling for signal amplification. <i>Sensors and Actuators B: Chemical</i> , 2017, 251, 349-358.	7.8	35
30	Simultaneous and specific enrichment of several amphenicol antibiotics residues in food based on novel aptamer functionalized magnetic adsorbents using HPLC-DAD. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1060, 247-254.	2.3	34
31	Three dimensional M Å— N type aptamer-functionalized solid-phase micro extraction fibers array for selectively sorptive extraction of multiple antibiotic residues in milk. <i>RSC Advances</i> , 2017, 7, 6800-6808.	3.6	31
32	Î²2-adrenergic receptor signaling promotes pancreatic ductal adenocarcinoma (PDAC) progression through facilitating PCBP2-dependent c-myc expression. <i>Cancer Letters</i> , 2016, 373, 67-76.	7.2	30
33	Effects of Ionic Strength on Chemical Forces and Functional Properties of Heat-induced Myofibrillar Protein Gel. <i>Food Science and Technology Research</i> , 2015, 21, 597-605.	0.6	29
34	Electro-deposited poly-luminol molecularly imprinted polymer coating on carboxyl graphene for stir bar sorptive extraction of estrogens in milk. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1027, 50-56.	2.3	28
35	Switch-on fluorescence scheme for antibiotics based on a magnetic composite probe with aptamer and hemin/G-quadruplex coimmobilized nano-Pt luminol as signal tracer. <i>Talanta</i> , 2016, 147, 296-301.	5.5	28
36	Effects of high-speed shear homogenization on properties and structure of the chicken myofibrillar protein and low-fat mixed gel. <i>LWT - Food Science and Technology</i> , 2019, 110, 19-24.	5.2	28

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37	A novel aptamer-quantum dot fluorescence probe for specific detection of antibiotic residues in milk. <i>Analytical Methods</i> , 2016, 8, 3006-3013.	2.7	24
38	A facile colorimetric aptamer assay for small molecule detection in food based on a magnetic single-stranded DNA binding protein-linked composite probe. <i>Sensors and Actuators B: Chemical</i> , 2017, 239, 979-987.	7.8	23
39	Magnetic microparticle-based SELEX process for the identification of highly specific aptamers of heart marker-brain natriuretic peptide. <i>Mikrochimica Acta</i> , 2015, 182, 331-339.	5.0	21
40	Effects of high-speed shear homogenization on the emulsifying and structural properties of myofibrillar protein under low-fat conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 6500-6508.	3.5	21
41	A triple-amplification colorimetric assay for antibiotics based on magnetic aptamer-enzyme co-immobilized platinum nanoprobe and exonuclease-assisted target recycling. <i>Analyst</i> , 2015, 140, 7663-7671.	3.5	20
42	Novel method for the rapid and specific extraction of multiple $\beta_2$ -agonist residues in food by tailor-made Monolith-MIPs extraction disks and detection by gas chromatography with mass spectrometry. <i>Journal of Separation Science</i> , 2016, 39, 3578-3585.	2.5	19
43	A sensitive colorimetric aptasensor for chloramphenicol detection in fish and pork based on the amplification of a nano-peroxidase-polymer. <i>Analytical Methods</i> , 2015, 7, 6528-6536.	2.7	18
44	Application of a multifunctional magnetic mesoporous material for seafood sample clean-up prior to the determination of highly chlorinated polychlorinated biphenyls. <i>RSC Advances</i> , 2016, 6, 183-189.	3.6	7
45	Prediction of yield of retail cuts for native and crossbred Chinese Yellow cattle. <i>Animal Science Journal</i> , 2007, 78, 440-444.	1.4	3
46	High expression of ErbB3 binding protein 1 (EBP1) predicts poor prognosis of pancreatic ductal adenocarcinoma (PDAC). <i>Tumor Biology</i> , 2015, 36, 9189-9199.	1.8	3
47	A New Method for Characterizing Mechanical Properties of Meat Product under Stress-Relaxation Based on Gaussian Curve-Fitting. <i>International Journal of Food Properties</i> , 2015, 18, 2571-2583.	3.0	2