Tian Li Yue

List of Publications by Year
in descending order

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Version: 2024-02-01

331 papers	10,022 citations	38660 50 h-index	82410 72 g-index
333 all docs	333 docs citations	333 times ranked	9761 citing authors

#	Article	IF	Citations
1	Amino-Functionalized Alâ€“MOF for Fluorescent Detection of Tetracyclines in Milk. Journal of Agricultural and Food Chemistry, 2019, 67, 1277-1283.	2.4	208
2	N,S co-doped carbon dots based fluorescent â€œon-off-onâ€•sensor for determination of ascorbic acid in common fruits. Food Chemistry, 2018, 258, 214-221.	4.2	198
3	Food related applications of magnetic iron oxide nanoparticles: Enzyme immobilization, protein purification, and food analysis. Trends in Food Science and Technology, 2012, 27, 47-56.	7.8	192
4	Adsorption of food dyes from aqueous solution by glutaraldehyde cross-linked magnetic chitosan nanoparticles. Journal of Food Engineering, 2014, 126, 133-141.	2.7	149
5	Carbon dots derived fluorescent nanosensors as versatile tools for food quality and safety assessment: A review. Trends in Food Science and Technology, 2020, 95, 149-161.	7.8	141
6	Optimization of microwaveâ€assisted extraction of polyphenols from apple pomace using response surface methodology and HPLC analysis. Journal of Separation Science, 2010, 33, 3751-3758.	1.3	133
7	NH₂-MIL-53(Al) Metalâ€“Organic Framework as the Smart Platform for Simultaneous High-Performance Detection and Removal of Hg²⁺. Inorganic Chemistry, 2019, 58, 12573-12581.	1.9	128
8	Evolution of polyphenols and organic acids during the fermentation of apple cider. Journal of the Science of Food and Agriculture, 2014, 94, 2951-2957.	1.7	120
9	Shapeable three-dimensional CMC aerogels decorated with Ni/Co-MOF for rapid and highly efficient tetracycline hydrochloride removal. Chemical Engineering Journal, 2019, 375, 122076.	6.6	118
10	A new insight into the adsorption mechanism of patulin by the heat-inactive lactic acid bacteria cells. Food Control, 2015, 50, 104-110.	2.8	112
11	Copper metalâ€“organic frameworks loaded on chitosan film for the efficient inhibition of bacteria and local infection therapy. Nanoscale, 2019, 11, 11830-11838.	2.8	97
12	Antifungal activity and mechanism of citral, limonene and eugenol against Zygosaccharomyces rouxii. LWT - Food Science and Technology, 2019, 106, 50-56.	2.5	97
13	A 3D hierarchical dual-metalâ€“organic framework heterostructure up-regulating the pre-concentration effect for ultrasensitive fluorescence detection of tetracycline antibiotics. Journal of Materials Chemistry C, 2020, 8, 2054-2064.	2.7	95
14	Interface engineering of zeolite imidazolate frameworkâ˜8 on two-dimensional Alâ˜metalâ˜organic framework nanoplates enhancing performance for simultaneous capture and sensing tetracyclines. Journal of Hazardous Materials, 2020, 395, 122615.	6.5	92
15	Removal of patulin from apple juice using inactivated lactic acid bacteria. Journal of Applied Microbiology, 2012, 112, 892-899.	1.4	91
16	Immunomodulatory of selenium nano-particles decorated by sulfated Ganoderma lucidum polysaccharides. Food and Chemical Toxicology, 2014, 68, 183-189.	1.8	91
17	Adsorption isotherm, thermodynamics and kinetics studies of polyphenols separation from kiwifruit juice using adsorbent resin. Journal of Food Engineering, 2013, 116, 195-201.	2.7	86
18	Surface molecularly imprinted polymer capped Mn-doped ZnS quantum dots as a phosphorescent nanosensor for detecting patulin in apple juice. Food Chemistry, 2017, 232, 145-154.	4.2	86

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19	Effect of Cinnamaldehyde and Citral Combination on Transcriptional Profile, Growth, Oxidative Damage and Patulin Biosynthesis of Penicillium expansum. Frontiers in Microbiology, 2018, 9, 597.	1.5	83
20	Prevalence of Salmonella on Raw Poultry at Retail Markets in China. Journal of Food Protection, 2011, 74, 1724-1728.	0.8	82
21	Effect of the apple cultivar on cloudy apple juice fermented by a mixture of Lactobacillus acidophilus, Lactobacillus plantarum, and Lactobacillus fermentum. Food Chemistry, 2021, 340, 127922.	4.2	80
22	Purification and identification of five novel antioxidant peptides from goat milk casein hydrolysates. Journal of Dairy Science, 2013, 96, 4242-4251.	1.4	79
23	Immunomagnetic separation: An effective pretreatment technology for isolation and enrichment in food microorganisms detection. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3802-3824.	5.9	76
24	Effects of sequential mixed cultures ofWickerhamomyces anomalusandSaccharomyces cerevisiaeon apple cider fermentation. FEMS Yeast Research, 2014, 14, 873-882.	1.1	74
25	Label-free strip sensor based on surface positively charged nitrogen-rich carbon nanoparticles for rapid detection of Salmonella enteritidis. Biosensors and Bioelectronics, 2019, 132, 360-367.	5.3	74
26	Novel electrochemical sensing platform for ultrasensitive detection of cardiac troponin I based on aptamer-MoS2 nanoconjugates. Biosensors and Bioelectronics, 2018, 113, 142-147.	5.3	72
27	The highly efficient elimination of intracellular bacteria via a metal organic framework (MOF)-based three-in-one delivery system. Nanoscale, 2019, 11, 9468-9477.	2.8	71
28	Carbon dots based ratiometric fluorescent sensing platform for food safety. Critical Reviews in Food Science and Nutrition, 2022, 62, 244-260.	5.4	70
29	Rapid detection of volatile compounds in apple wines using FT-NIR spectroscopy. Food Chemistry, 2016, 190, 701-708.	4.2	69
30	One-pot bottom-up fabrication of a 2D/2D heterojuncted nanozyme towards optimized peroxidase-like activity for sulfide ions sensing. Sensors and Actuators B: Chemical, 2020, 306, 127565.	4.0	69
31	HPLC determination of aflatoxin M1 in liquid milk and milk powder using solid phase extraction on OASIS HLB. Food Control, 2012, 28, 131-134.	2.8	68
32	Synthesis and characterization of nontoxic chitosan-coated Fe3O4 particles for patulin adsorption in a juice-pH simulation aqueous. Food Chemistry, 2017, 221, 317-323.	4.2	68
33	Rapid fabrication of wearable carbon nanotube/graphite strain sensor for real-time monitoring of plant growth. Carbon, 2019, 147, 295-302.	5.4	68
34	Mechanism and intervention measures of iron side effects on the intestine. Critical Reviews in Food Science and Nutrition, 2020, 60, 2113-2125.	5.4	68
35	Study on the nutritional characteristics and antioxidant activity of dealcoholized sequentially fermented apple juice with Saccharomyces cerevisiae and Lactobacillus plantarum fermentation. Food Chemistry, 2021, 363, 130351.	4.2	68
36	Isolation, purification, and structural identification of a new bacteriocin made by Lactobacillus plantarum found in conventional kombucha. Food Control, 2020, 110, 106923.	2.8	66

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37	Electrostatic assembly of gold nanoparticles on black phosphorus nanosheets for electrochemical aptasensing of patulin. Mikrochimica Acta, 2019, 186, 238.	2.5	65
38	In-situ growth of UiO-66-NH2 onto polyacrylamide-grafted nonwoven fabric for highly efficient Pb(II) removal. Applied Surface Science, 2020, 527, 146862.	3.1	65
39	The application of starchâ€based ingredients in flavor encapsulation. Starch/Staerke, 2015, 67, 225-236.	1.1	64
40	Characteristic fruit wine production via reciprocal selection of juice and non-Saccharomyces species. Food Microbiology, 2019, 79, 66-74.	2.1	61
41	Assessment of chemical composition and sensorial properties of ciders fermented with different non-Saccharomyces yeasts in pure and mixed fermentations. International Journal of Food Microbiology, 2020, 318, 108471.	2.1	61
42	Ultrasoundâ€assisted extraction, HPLC analysis, and antioxidant activity of polyphenols from unripe apple. Journal of Separation Science, 2012, 35, 2138-2145.	1.3	59
43	Multivariate statistical analysis of the polyphenolic constituents in kiwifruit juices to trace fruit varieties and geographical origins. Food Chemistry, 2017, 232, 552-559.	4.2	59
44	Reduction of Patulin in Aqueous Solution by Lactic Acid Bacteria. Journal of Food Science, 2012, 77, M238-41.	1.5	57
45	Reduction of Patulin in Apple Cider by UV Radiation. Journal of Food Protection, 2010, 73, 69-74.	0.8	56
46	Chemometric Classification of Apple Juices According to Variety and Geographical Origin Based on Polyphenolic Profiles. Journal of Agricultural and Food Chemistry, 2013, 61, 6949-6963.	2.4	56
47	Immunostimulatory activities of Î²-d-glucan from Ganoderma Lucidum. Carbohydrate Polymers, 2014, 102, 47-54.	5.1	56
48	Changes in the profile of volatile compounds and amino acids during cider fermentation using dessert variety of apples. European Food Research and Technology, 2014, 239, 67-77.	1.6	56
49	Cyclodextrin-assisted extraction of phenolic compounds: Current research and future prospects. Trends in Food Science and Technology, 2018, 79, 19-27.	7.8	56
50	Antifungal mechanism of cinnamaldehyde and citral combination against Penicillium expansum based on FT-IR fingerprint, plasma membrane, oxidative stress and volatile profile. RSC Advances, 2018, 8, 5806-5815.	1.7	55
51	Advance on the absorption, metabolism, and efficacy exertion of quercetin and its important derivatives. Food Frontiers, 2020, 1, 420-434.	3.7	52
52	Two-step preparation of nano-scaled magnetic chitosan particles using Triton X-100 reversed-phase water-in-oil microemulsion system. Journal of Alloys and Compounds, 2013, 581, 843-848.	2.8	51
53	Effect of Yeast Cell Morphology, Cell Wall Physical Structure and Chemical Composition on Patulin Adsorption. PLoS ONE, 2015, 10, e0136045.	1.1	51
54	Characterization of selenium-containing polysaccharides isolated from selenium-enriched tea and its bioactivities. Food Chemistry, 2020, 316, 126371.	4.2	51

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55	Heavy metal ionsâ€™ poisoning behavior-inspired etched UiO-66/CTS aerogel for Pb(II) and Cd(II) removal from aqueous and apple juice. Journal of Hazardous Materials, 2021, 401, 123318.	6.5	51
56	A straightforward strategy to synthesize supramolecular amorphous zirconium metal-organic gel for efficient Pb(II) removal. Chemical Engineering Journal, 2021, 407, 126744.	6.6	51
57	Development of Pleurocidin-poly(vinyl alcohol) electrospun antimicrobial nanofibers to retain antimicrobial activity in food system application. Food Control, 2015, 54, 150-157.	2.8	50
58	Cu²⁺-Triggered Carbon Dots with Synchronous Response of Dual Emission for Ultrasensitive Ratiometric Fluorescence Determination of Thiophanate-Methyl Residues. Journal of Agricultural and Food Chemistry, 2019, 67, 12576-12583.	2.4	50
59	Chemical composition, sensorial properties, and aroma-active compounds of ciders fermented with Hanseniaspora osmophila and Torulaspora quercuum in co- and sequential fermentations. Food Chemistry, 2020, 306, 125623.	4.2	50
60	EFFECT OF ULTRASONIC TREATMENTS ON THERMOACIDOPHILICALICYCLOBACILLUS ACIDOTERRESTRISIN APPLE JUICE. Journal of Food Processing and Preservation, 2009, 33, 370-383.	0.9	49
61	Free radical scavenging and immunomodulatory activities of Ganoderma lucidum polysaccharides derivatives. Carbohydrate Polymers, 2013, 91, 33-38.	5.1	48
62	Identification of ochratoxin A in Chinese spices using HPLC fluorescent detectors with immunoaffinity column cleanup. Food Control, 2014, 46, 332-337.	2.8	48
63	Affinity adsorption of lysozyme with Reactive Red 120 modified magnetic chitosan microspheres. Food Chemistry, 2014, 145, 749-755.	4.2	48
64	Edible fungal polysaccharides, the gut microbiota, and host health. Carbohydrate Polymers, 2021, 273, 118558.	5.1	48
65	Preparation of one dimensional silver nanowire/nickel-cobalt layered double hydroxide and its electrocatalysis of glucose. Journal of Electroanalytical Chemistry, 2018, 823, 315-321.	1.9	47
66	Antibacterial activity and mechanism of cinnamic acid and chlorogenic acid against Alicyclobacillus acidoterrestris vegetative cells in apple juice. International Journal of Food Science and Technology, 2019, 54, 1697-1705.	1.3	47
67	Development and evaluation of an immunomagnetic separationâ€“ELISA for the detection of Alicyclobacillus spp. in apple juice. International Journal of Food Microbiology, 2013, 166, 28-33.	2.1	46
68	An Integrating Platform of Ratiometric Fluorescent Adsorbent for Unconventional Real-Time Removing and Monitoring of Copper Ions. ACS Applied Materials & Interfaces, 2020, 12, 13189-13199.	4.0	46
69	Sensor array optimization and discrimination of apple juices according to variety by an electronic nose. Analytical Methods, 2017, 9, 921-928.	1.3	45
70	Nitrogen Doped Carbon Dots Derived from Natural Seeds and Their Application for Electrochemical Sensing. Journal of the Electrochemical Society, 2019, 166, B56-B62.	1.3	45
71	Antibacterial activity and mechanism of thymol against Alicyclobacillus acidoterrestris vegetative cells and spores. LWT - Food Science and Technology, 2019, 105, 377-384.	2.5	45
72	Ionic silver-infused peroxidase-like metalâ€“organic frameworks as versatile â€œantibioticâ€•for enhanced bacterial elimination. Nanoscale, 2020, 12, 16330-16338.	2.8	45

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73	Binding mechanism of patulin to heat-treated yeast cell. Letters in Applied Microbiology, 2012, 55, 453-459.	1.0	44
74	Survey of patulin in apple juice concentrates in Shaanxi (China) and its dietary intake. Food Control, 2013, 34, 570-573.	2.8	44
75	Reducing Patulin Contamination in Apple Juice by Using Inactive Yeast. Journal of Food Protection, 2011, 74, 149-153.	0.8	43
76	Bioadsorption of patulin from kiwi fruit juice onto a superior magnetic chitosan. Journal of Alloys and Compounds, 2016, 667, 101-108.	2.8	43
77	One-step preparation of nano-Fe3O4 modified inactivated yeast for the adsorption of patulin. Food Control, 2018, 86, 310-318.	2.8	43
78	Biosorption of patulin from apple juice by caustic treated waste cider yeast biomass. Food Control, 2013, 32, 99-104.	2.8	42
79	Terbium (III)-referenced N-doped carbon dots for ratiometric fluorescent sensing of mercury (II) in seafood. Food Chemistry, 2020, 320, 126624.	4.2	42
80	Selective removal of heavy metal ions in aqueous solutions by sulfide-selector intercalated layered double hydroxide adsorbent. Journal of Materials Science and Technology, 2019, 35, 1809-1816.	5.6	41
81	Controlled synthesis of Au@Pd core-shell nanocomposites and their application for electrochemical sensing of hydroquinone. Talanta, 2019, 198, 78-85.	2.9	40
82	Characterization and screening of non-Saccharomyces yeasts used to produce fragrant cider. LWT - Food Science and Technology, 2019, 107, 191-198.	2.5	40
83	Early detection of Zygosaccharomyces rouxiiâ€"spawned spoilage in apple juice by electronic nose combined with chemometrics. International Journal of Food Microbiology, 2016, 217, 68-78.	2.1	39
84	A signal-on fluorescent sensor for ultra-trace detection of Hg2+ via Ag+ mediated sulfhydryl functionalized carbon dots. Carbon, 2019, 149, 355-363.	5.4	39
85	The hybrid of gold nanoparticles and Ni(OH)2 nanosheet for non-enzymatic glucose sensing in food. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 561, 25-31.	2.3	39
86	Kinetics of adsorption of bovine serum albumin on magnetic carboxymethyl chitosan nanoparticles. International Journal of Biological Macromolecules, 2013, 58, 57-65.	3.6	38
87	Heavy metal levels in kiwifruit orchard soils and trees and its potential health risk assessment in Shaanxi, China. Environmental Science and Pollution Research, 2016, 23, 14560-14566.	2.7	38
88	Diversity and characterization of spoilage-associated psychrotrophs in food in cold chain. International Journal of Food Microbiology, 2019, 290, 86-95.	2.1	38
89	In Situ Cascade Derivation toward a Hierarchical Layered Double Hydroxide Magnetic Absorbent for High-Performance Protein Separation. ACS Sustainable Chemistry and Engineering, 2020, 8, 4966-4974.	3.2	37
90	An immunomagnetic separation-real-time PCR system for the detection of Alicyclobacillus acidoterrestris in fruit products. International Journal of Food Microbiology, 2014, 175, 30-35.	2.1	36

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91	Mycotoxin patulin in food matrices: occurrence and its biological degradation strategies. Drug Metabolism Reviews, 2019, 51, 105-120.	1.5	36
92	Dextran-stabilized Fe-Mn bimetallic oxidase-like nanozyme for total antioxidant capacity assay of fruit and vegetable food. Food Chemistry, 2022, 371, 131115.	4.2	36
93	Feature Selection and Recognition from Nonspecific Volatile Profiles for Discrimination of Apple Juices According to Variety and Geographical Origin. Journal of Food Science, 2012, 77, C1090-6.	1.5	35
94	Adsorption of Cd(II) and Pb(II) by in situ oxidized Fe3O4 membrane grafted on 316L porous stainless steel filter tube and its potential application for drinking water treatment. Journal of Environmental Management, 2017, 196, 127-136.	3.8	35
95	Characterization of Osmotolerant Yeasts and Yeastâ€Like Molds from Apple Orchards and Apple Juice Processing Plants in China and Investigation of Their Spoilage Potential. Journal of Food Science, 2015, 80, M1850-60.	1.5	34
96	Bactericidal effect of cold plasma on microbiota of commercial fish balls. Innovative Food Science and Emerging Technologies, 2019, 52, 394-405.	2.7	34
97	Biosorption of Cd2+ and Pb2+ from apple juice by the magnetic nanoparticles functionalized lactic acid bacteria cells. Food Control, 2020, 109, 106916.	2.8	34
98	Alicyclobacillus Contamination in the Production Line of Kiwi Products in China. PLoS ONE, 2013, 8, e67704.	1.1	34
99	Characteristics of Isolation and Functionality of Protein from Tomato Pomace Produced with Different Industrial Processing Methods. Food and Bioprocess Technology, 2014, 7, 532-541.	2.6	33
100	Antibacterial activity of essential oils against Stenotrophomonas maltophilia and the effect of citral on cell membrane. LWT - Food Science and Technology, 2020, 117, 108667.	2.5	33
101	Application of electrical discharge plasma on the inactivation of Zygosaccharomyces rouxii in apple juice. LWT - Food Science and Technology, 2020, 121, 108974.	2.5	33
102	Quantification of aflatoxin risk associated with Chinese spices: Point and probability risk assessments for aflatoxin B1. Food Control, 2013, 33, 366-377.	2.8	32
103	Characterization and antioxidant activity of a novel polysaccharide from Pholidota chinensis Lindl.. Carbohydrate Polymers, 2016, 138, 327-334.	5.1	32
104	Extraction of Epigallocatechin Gallate and Epicatechin Gallate from Tea Leaves Using Î²â€Cyclodextrin. Journal of Food Science, 2017, 82, 394-400.	1.5	32
105	Conductive polyaniline-graphene oxide sorbent for electrochemically assisted solid-phase extraction of lead ions in aqueous food samples. Analytica Chimica Acta, 2020, 1100, 57-65.	2.6	32
106	Selenium-containing tea polysaccharides ameliorate DSS-induced ulcerative colitis via enhancing the intestinal barrier and regulating the gut microbiota. International Journal of Biological Macromolecules, 2022, 209, 356-366.	3.6	32
107	Ability of Inactivated Yeast Powder To Adsorb Patulin from Apple Juice. Journal of Food Protection, 2012, 75, 585-590.	0.8	31
108	In vitro evaluation of the hypoglycemic properties of lactic acid bacteria and its fermentation adaptability in apple juice. LWT - Food Science and Technology, 2021, 136, 110363.	2.5	31

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109	Changes in aroma components and potential Maillard reaction products during the stir-frying of pork slices. Food Control, 2021, 123, 107855.	2.8	31
110	Proximate Composition of the Apple Seed and Characterization of Its Oil. International Journal of Food Engineering, 2007, 3, .	0.7	30
111	Ratiometric fluorescent sensing carbendazim in fruits and vegetables via its innate fluorescence coupling with UiO-67. Food Chemistry, 2021, 345, 128839.	4.2	30
112	Microbial community diversity associated with Tibetan kefir grains and its detoxification of Ochratoxin A during fermentation. Food Microbiology, 2021, 99, 103803.	2.1	30
113	Antifungal activity and mode of action of lactic acid bacteria isolated from kefir against Penicillium expansum. Food Control, 2021, 130, 108274.	2.8	30
114	Robust MOF film of self-rearranged UiO-66-NO2 anchored on gelatin hydrogel via simple thermal-treatment for efficient Pb(II) removal in water and apple juice. Food Control, 2021, 130, 108409.	2.8	30
115	Adsorptive Removal of Patulin from Apple Juice Using Caâ€Alginateâ€Activated Carbon Beads. Journal of Food Science, 2013, 78, T1629-T1635.	1.5	29
116	Development and Application of a Method for the Analysis of 9 Mycotoxins in Maize by HPLCâ€MS/MS. Journal of Food Science, 2013, 78, M1752-6.	1.5	29
117	Application of FT-NIR Spectroscopy to Apple Wine for Rapid Simultaneous Determination of Soluble Solids Content, pH, Total Acidity, and Total Ester Content. Food and Bioprocess Technology, 2014, 7, 3055-3062.	2.6	29
118	Effects of combined high pressure and thermal treatment on the allergenic potential of peanut in a mouse model of allergy. Innovative Food Science and Emerging Technologies, 2016, 35, 133-138.	2.7	29
119	Construction of silver nanoparticles anchored flower-like magnetic Fe3O4@SiO2@MnO2 hybrids with antibacterial and wound healing activity. Applied Surface Science, 2021, 567, 150797.	3.1	29
120	Magnetic capture of sulfur quantum dots encapsulated in MOF-5-NH2 via a target-driven self-cycling catalyzed hairpin assembly for the sensitive detection of patulin. Chemical Engineering Journal, 2022, 433, 133624.	6.6	29
121	Effects of preservatives on Alicyclobacillus acidoterrestris growth and guaiacol production. International Journal of Food Microbiology, 2015, 214, 145-150.	2.1	28
122	Authenticity Tracing of Apples According to Variety and Geographical Origin Based on Electronic Nose and Electronic Tongue. Food Analytical Methods, 2018, 11, 522-532.	1.3	28
123	Inactivation of yeast in apple juice using gas-phase surface discharge plasma treatment with a spray reactor. LWT - Food Science and Technology, 2018, 97, 530-536.	2.5	28
124	Characterization of volatile and sensory profiles of apple juices to trace fruit origins and investigation of the relationship between the aroma properties and volatile constituents. LWT - Food Science and Technology, 2020, 124, 109203.	2.5	28
125	An advanced and universal method to high-efficiently deproteinize plant polysaccharides by dual-functional tannic acid-feIII complex. Carbohydrate Polymers, 2019, 226, 115283.	5.1	27
126	Ultraviolet Irradiation Increased the Concentration of Vitamin D₂ and Decreased the Concentration of Ergosterol in Shiitake Mushroom (Lentinus edodes) and Oyster Mushroom (Pleurotus ostreatus) Powder in Ethanol Suspension. ACS Omega, 2020, 5, 7361-7368.	1.6	27

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127	Relationships between Structure and Antioxidant Capacity and Activity of Glycosylated Flavonols. Foods, 2021, 10, 849.	1.9	27
128	Flavor differences between commercial and traditional soybean paste. LWT - Food Science and Technology, 2021, 142, 111052.	2.5	27
129	Automated and Simultaneous Determination of Free Fatty Acids and Peroxide Values in Edible Oils by FTIR Spectroscopy Using Spectral Reconstitution. Analytical Sciences, 2009, 25, 627-632.	0.8	26
130	Development of Polyclonal Antibodyâ€Based Indirect Enzymeâ€Linked Immunosorbent Assay for the Detection of Alicyclobacillus Strains in Apple Juice. Journal of Food Science, 2012, 77, M643-9.	1.5	26
131	Nanostructured morphology control and phase transition of zeolitic imidazolate frameworks as an ultra-high performance adsorbent for water purification. Inorganic Chemistry Frontiers, 2019, 6, 2667-2674.	3.0	26
132	Physicochemical, nutritional, and bioactive properties of pulp and peel from 15 kiwifruit cultivars. Food Bioscience, 2021, 42, 101157.	2.0	26
133	Control of Alicyclobacillus acidoterrestris in fruit juices by a newly discovered bacteriocin. World Journal of Microbiology and Biotechnology, 2014, 30, 855-863.	1.7	25
134	Patulin reduction in apple juice by inactivated Alicyclobacillus spp.. Letters in Applied Microbiology, 2014, 59, 604-609.	1.0	25
135	Synthesis of multifunctional fluorescent magnetic nanoparticles for the detection of Alicyclobacillus spp. in apple juice. Food Research International, 2018, 114, 104-113.	2.9	25
136	Oxidase-like Feâ€“Mn bimetallic nanozymes for colorimetric detection of ascorbic acid in kiwi fruit. LWT - Food Science and Technology, 2022, 154, 112821.	2.5	25
137	Analysis of key aroma components in cider from Shaanxi (China) Fuji apple. International Journal of Food Science and Technology, 2009, 44, 610-615.	1.3	24
138	Preparation of immunomagnetic nanoparticles for the separation and enrichment of Alicyclobacillus spp. in apple juice. Food Research International, 2013, 54, 302-310.	2.9	24
139	Controlled release of protein from coreâ€“shell nanofibers prepared by emulsion electrospinning based on green chemical. Journal of Applied Polymer Science, 2015, 132, .	1.3	24
140	Precursors and metabolic pathway for guaiacol production by Alicyclobacillus acidoterrestris. International Journal of Food Microbiology, 2015, 214, 48-53.	2.1	24
141	Biocontrol activity and patulin-removal effects of Bacillus subtilis , Rhodobacter sphaeroides and Agrobacterium tumefaciens against Penicillium expansum. Journal of Applied Microbiology, 2016, 121, 1384-1393.	1.4	24
142	Combined effect of sugar content and pH on the growth of a wild strain of Zygosaccharomyces rouxii and time for spoilage in concentrated apple juice. Food Control, 2016, 59, 298-305.	2.8	24
143	Effective Adsorption of Patulin from Apple Juice by Using Non-Cytotoxic Heat-Inactivated Cells and Spores of Alicyclobacillus Strains. Toxins, 2018, 10, 344.	1.5	24
144	Emerging forward osmosis and membrane distillation for liquid food concentration: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1910-1936.	5.9	24

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145	DNA walker-assisted aptasensor for highly sensitive determination of Ochratoxin A. Biosensors and Bioelectronics, 2021, 182, 113171.	5.3	24
146	Metagenomic analysis of microflora structure and functional capacity in probiotic Tibetan kefir grains. Food Research International, 2022, 151, 110849.	2.9	24
147	Preparation and Characterization of Chitosanâ€“Nano-ZnO Composite Films for Preservation of Cherry Tomatoes. Foods, 2021, 10, 3135.	1.9	24
148	Tobacco biomass hydrolysate enhances coenzyme Q10 production using photosynthetic Rhodospirillum rubrum. Bioresource Technology, 2010, 101, 7877-7881.	4.8	23
149	Study of Optimal Extraction Conditions for Achieving High Yield and Antioxidant Activity of Tomato Seed Oil. Journal of Food Science, 2012, 77, E202-8.	1.5	23
150	Identification, Synthesis, and Safety Assessment of Forchlorfenuron (1-(2-Chloro-4-pyridyl)-3-phenylurea) and Its Metabolites in Kiwifruits. Journal of Agricultural and Food Chemistry, 2015, 63, 3059-3066.	2.4	23
151	Application of gas phase surface discharge plasma with a spray reactor for Zygosaccharomyces rouxii LB inactivation in apple juice. Innovative Food Science and Emerging Technologies, 2019, 52, 450-456.	2.7	23
152	Mechanical penetration of Î²-lactamâ€“resistant Gram-negative bacteria by programmable nanowires. Science Advances, 2020, 6, .	4.7	23
153	Lactobacillus alleviated obesity induced by highâ€fat diet in mice. Journal of Food Science, 2021, 86, 5439-5451.	1.5	23
154	Recent trends in fluorescent aptasensors for mycotoxin detection in food: Principles, constituted elements, types, and applications. Food Frontiers, 2022, 3, 428-452.	3.7	23
155	Purification and Characterization of Anti-Alicyclobacillus Bacteriocin Produced by Lactobacillus rhamnosus. Journal of Food Protection, 2013, 76, 1575-1581.	0.8	22
156	Aflatoxin M1 in Milk Products in China and Dietary Risk Assessment. Journal of Food Protection, 2013, 76, 849-853.	0.8	22
157	Immunomagnetic Separation Combined with Polymerase Chain Reaction for the Detection of Alicyclobacillus acidoterrestris in Apple Juice. PLoS ONE, 2013, 8, e82376.	1.1	22
158	Highly efficient and cost-effective removal of patulin from apple juice by surface engineering of diatomite with sulfur-functionalized graphene oxide. Food Chemistry, 2019, 300, 125111.	4.2	22
159	NiCo₂O₄ÂNanorods Decorated MoS₂ÂNanosheets Synthesized from Deep Eutectic Solvents and Their Application for Electrochemical Sensing of Glucose in Red Wine and Honey. Journal of the Electrochemical Society, 2019, 166, H404-H411.	1.3	22
160	Cloudy Apple Juice Fermented by Lactobacillus Prevents Obesity via Modulating Gut Microbiota and Protecting Intestinal Tract Health. Nutrients, 2021, 13, 971.	1.7	22
161	Ultrasensitive and simultaneous determination of twenty-one amino acids and amines in culture media, red wine and beer. Food Chemistry, 2014, 158, 56-65.	4.2	21
162	Identification of Key Factors Involved in the Biosorption of Patulin by Inactivated Lactic Acid Bacteria (LAB) Cells. PLoS ONE, 2015, 10, e0143431.	1.1	21

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