

# Tian Li Yue

## List of Publications by Year in descending order

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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	Recent developments in antifungal lactic acid bacteria: Application, screening methods, separation, purification of antifungal compounds and antifungal mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2544-2558.	5.4	9
2	Carbon dots based ratiometric fluorescent sensing platform for food safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 244-260.	5.4	70
3	Application of nanostructures as antimicrobials in the control of foodborne pathogen. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3951-3968.	5.4	7
4	Contribution of non-Saccharomyces yeasts to aroma-active compound production, phenolic composition and sensory profile in Chinese Vidal icewine. <i>Food Bioscience</i> , 2022, 46, 101152.	2.0	11
5	Insights into high-efficient removal of tetracycline by a codoped mesoporous carbon adsorbent. <i>Chinese Journal of Chemical Engineering</i> , 2022, 44, 148-156.	1.7	6
6	Starch-digesting product analysis based on the hydrophilic interaction liquid chromatography coupled mass spectrometry method to evaluate the inhibition of flavonoids on pancreatic $\alpha$ -amylase. <i>Food Chemistry</i> , 2022, 372, 131175.	4.2	5
7	Dextran-stabilized Fe-Mn bimetallic oxidase-like nanozyme for total antioxidant capacity assay of fruit and vegetable food. <i>Food Chemistry</i> , 2022, 371, 131115.	4.2	36
8	Detoxification of patulin by <i>Lactobacillus pentosus</i> DSM 20314 during apple juice fermentation. <i>Food Control</i> , 2022, 131, 108446.	2.8	17
9	The inhibition of pectin oligosaccharides on degranulation of RBL-2H3 cells from apple pectin with high hydrostatic pressure assisted enzyme treatment. <i>Food Chemistry</i> , 2022, 371, 131097.	4.2	16
10	Magnetic capture of sulfur quantum dots encapsulated in MOF-5-NH <sub>2</sub> via a target-driven self-cycling catalyzed hairpin assembly for the sensitive detection of patulin. <i>Chemical Engineering Journal</i> , 2022, 433, 133624.	6.6	29
11	Microencapsulation of <i>Lactobacillus plantarum</i> by spray drying: Protective effects during simulated food processing, gastrointestinal conditions, and in kefir. <i>International Journal of Biological Macromolecules</i> , 2022, 194, 539-545.	3.6	21
12	Isolation and identification of <i>Monascus</i> and evaluation of its selenium accumulation. <i>LWT - Food Science and Technology</i> , 2022, 154, 112887.	2.5	7
13	Assessment of traditional clarifiers on the adsorption of ochratoxin A in Cabernet Sauvignon red wine and their kinetics. <i>Food Chemistry</i> , 2022, 373, 131592.	4.2	10
14	Effects of fermentation with <i>Lactobacillus fermentum</i> 21828 on the nutritional characteristics and antioxidant activity of <i>Lentinus edodes</i> liquid. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3405-3415.	1.7	7
15	Oxidase-like Fe-Mn bimetallic nanozymes for colorimetric detection of ascorbic acid in kiwi fruit. <i>LWT - Food Science and Technology</i> , 2022, 154, 112821.	2.5	25
16	Metagenomic analysis of microflora structure and functional capacity in probiotic Tibetan kefir grains. <i>Food Research International</i> , 2022, 151, 110849.	2.9	24
17	Inhibitory effects of lactobionic acid on <i>Vibrio parahaemolyticus</i> planktonic cells and biofilms. <i>Food Microbiology</i> , 2022, 103, 103963.	2.1	16
18	Dealcoholization of kiwi wine by forward osmosis: Evaluation of membrane fouling propensity and product quality. <i>Chemical Engineering Research and Design</i> , 2022, 178, 189-198.	2.7	5

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19	A rapid one-step process for the isolation of antibacterial peptides by silica-decorated Fe <sub>3</sub> O <sub>4</sub> nanoparticles. <i>LWT - Food Science and Technology</i> , 2022, 155, 112858.	2.5	3
20	Comparative evaluation of the effects of natural and artificial inoculation on soybean paste fermentation. <i>LWT - Food Science and Technology</i> , 2022, 155, 112936.	2.5	11
21	Effect of inoculation method on the quality and nutritional characteristics of low-alcohol kiwi wine. <i>LWT - Food Science and Technology</i> , 2022, 156, 113049.	2.5	14
22	Changes in the physicochemical composition of <i>Auricularia auricula</i> during growth stages and control of endogenous formaldehyde. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104336.	1.9	3
23	Fabrication of Epsilon-Polylysine-Based Magnetic Nanoflowers with Effective Antibacterial Activity against <i>Alicyclobacillus acidoterrestris</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 857-868.	2.4	10
24	Enzymatic degradation of mycotoxin patulin by an extracellular lipase from <i>Ralstonia</i> and its application in apple juice. <i>Food Control</i> , 2022, 136, 108870.	2.8	16
25	Purification, characterization and antioxidant activity of selenium-containing polysaccharides from pennycress ( <i>Thlaspi arvense</i> L.). <i>Carbohydrate Research</i> , 2022, 512, 108498.	1.1	15
26	Fluorescent detection of tetracycline in foods based on carbon dots derived from natural red beet pigment. <i>LWT - Food Science and Technology</i> , 2022, 157, 113100.	2.5	21
27	Demand-oriented construction of MoS <sub>2</sub> -LDH: A versatile scavenger for highly selective and efficient removal of toxic Ag(I), Hg(II), As(III), and Cr(VI) from water. <i>Science of the Total Environment</i> , 2022, 820, 153334.	3.9	14
28	Highly galloylated and A-type prodelphinidins and procyanidins in persimmon ( <i>Diospyros kaki</i> L.) peel. <i>Food Chemistry</i> , 2022, 378, 131972.	4.2	7
29	Phage-based technologies for highly sensitive luminescent detection of foodborne pathogens and microbial toxins: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1843-1867.	5.9	18
30	Synthesis of sulfhydryl modified bacterial cellulose gel membrane and its application in adsorption of patulin from apple juice. <i>LWT - Food Science and Technology</i> , 2022, 158, 113159.	2.5	11
31	Fungi with potential probiotic properties isolated from Fuzhuan brick tea. <i>Food Science and Human Wellness</i> , 2022, 11, 686-696.	2.2	7
32	Recent trends in fluorescent aptasensors for mycotoxin detection in food: Principles, constituted elements, types, and applications. <i>Food Frontiers</i> , 2022, 3, 428-452.	3.7	23
33	Effects of Selenium Nanoparticles on Preventing Patulin-Induced Liver, Kidney and Gastrointestinal Damage. <i>Foods</i> , 2022, 11, 749.	1.9	6
34	UiO-67 decorated on porous carbon derived from Ce-MOF for the enrichment and fluorescence determination of glyphosate. <i>Mikrochimica Acta</i> , 2022, 189, 130.	2.5	7
35	Reduction the contamination of patulin during the brewing of apple cider and its characteristics. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 1149-1162.	1.1	5
36	Selenium-containing tea polysaccharides ameliorate DSS-induced ulcerative colitis via enhancing the intestinal barrier and regulating the gut microbiota. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 356-366.	3.6	32

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37	Multi-omics discovery of aroma-active compound formation by <i>Pichia kluyveri</i> during cider production. <i>LWT - Food Science and Technology</i> , 2022, 159, 113233.	2.5	5
38	Selenium-Enriched <i>Pediococcus acidilactici</i> MRS-7 Alleviates Patulin-Induced Jejunum Injuries in Mice and Its Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4755-4764.	2.4	17
39	Evaluating the changes in phytochemical composition, hypoglycemic effect, and influence on mice intestinal microbiota of fermented apple juice. <i>Food Research International</i> , 2022, 155, 110998.	2.9	21
40	Sequentially fermented dealcoholized apple juice intervenes fatty liver induced by high-fat diets via modulation of intestinal flora and gene pathways. <i>Food Research International</i> , 2022, 156, 111180.	2.9	14
41	Effects of sulfite treatment on the quality of black fungus. <i>Food Chemistry</i> , 2022, 385, 132685.	4.2	11
42	Using hyperspectral imaging technology for assessing internal quality parameters of persimmon fruits during the drying process. <i>Food Chemistry</i> , 2022, 386, 132774.	4.2	15
43	<i>Lactobacillus kefirifaciens</i> JKSP109 and <i>Saccharomyces cerevisiae</i> JKSP39 isolated from Tibetan kefir grain co-alleviated AOM/DSS induced inflammation and colorectal carcinogenesis. <i>Food and Function</i> , 2022, 13, 6947-6961.	2.1	7
44	Self-propelled nanomotors based on hierarchical metal-organic framework composites for the removal of heavy metal ions. <i>Journal of Hazardous Materials</i> , 2022, 435, 128967.	6.5	19
45	Silver nanoparticles anchored magnetic self-assembled carboxymethyl cellulose- $\mu$ -polylysine hybrids with synergetic antibacterial activity for wound infection therapy. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 703-715.	3.6	9
46	Exploration of Binding Interaction of $\beta$ -1,3-D-Glucan and Patulin by Molecular Dynamics Simulation Study. <i>Journal of Computational Biophysics and Chemistry</i> , 2022, 21, 683-694.	1.0	1
47	Detoxification of Ochratoxin A by pulsed light in grape juice and evaluation of its degradation products and safety. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 103024.	2.7	14
48	Fabrication of hierarchical 3D Ag/Bi <sub>2</sub> S <sub>3</sub> nanoflowers for antibacterial application. <i>Journal of Alloys and Compounds</i> , 2022, 912, 165225.	2.8	7
49	Effects of secondary fermentation of four in-bottle <i>Saccharomyces cerevisiae</i> strains on sparkling cider sensory quality. <i>Food Bioscience</i> , 2022, 48, 101731.	2.0	6
50	Control of post-acidification and shelf-life prediction of apple juice fermented by lactobacillus. <i>Food Control</i> , 2022, 139, 109076.	2.8	2
51	COVID-19-inspired "artificial virus" to combat drug-resistant bacteria by membrane-intercalation-photothermal-photodynamic multistage effects. <i>Chemical Engineering Journal</i> , 2022, 446, 137322.	6.6	7
52	The Safety of Cold-Chain Food in Post-COVID-19 Pandemic: Precaution and Quarantine. <i>Foods</i> , 2022, 11, 1540.	1.9	3
53	Formulation and characterization of microcapsules encapsulating carvacrol using complex coacervation crosslinked with tannic acid. <i>LWT - Food Science and Technology</i> , 2022, 165, 113683.	2.5	14
54	Protective effects of Tibetan kefir in mice with ochratoxin A-induced cecal injury. <i>Food Research International</i> , 2022, 158, 111551.	2.9	12

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55	Lactobacillus plantarum 21805 encapsulated by whey protein isolate and dextran conjugate for enhanced viability. International Journal of Biological Macromolecules, 2022, 216, 124-131.	3.6	9
56	Efficient and reusable photocatalytic river water disinfection by additive graphitic carbon nitride/magnesium oxide nano-onions with particular "nano-magnifying glass effect". Journal of Hazardous Materials, 2022, 439, 129533.	6.5	5
57	Non-thermal treatments for the control of endogenous formaldehyde from Auricularia auricula and their effects on its nutritional characteristics. Food Control, 2022, 142, 109235.	2.8	1
58	Heavy metal ions™ 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
59	Aerogel doped by sulfur-functionalized graphene oxide with convenient separability for efficient patulin removal from apple juice. Food Chemistry, 2021, 338, 127785.	4.2	16
60	Evaluation of physicochemical properties of Qinling Apis cerana honey and the antimicrobial activity of the extract against Salmonella Typhimurium LT2 in vitro and in vivo. Food Chemistry, 2021, 337, 127774.	4.2	17
61	The toxicity mechanism of different sized iron nanoparticles on human breast cancer (MCF7) cells. Food Chemistry, 2021, 341, 128263.	4.2	21
62	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
63	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
64	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
65	Isolation and identification of three water-soluble selenoproteins in Se-enriched Agaricus blazei Murrill. Food Chemistry, 2021, 344, 128691.	4.2	9
66	A hybrid of ultrathin metal-organic framework sheet and ultrasmall copper nanoparticles for detection of hydrogen peroxide with enhanced activity. Analytical and Bioanalytical Chemistry, 2021, 413, 839-851.	1.9	19
67	Ratiometric fluorescent sensing carbendazim in fruits and vegetables via its innate fluorescence coupling with UiO-67. Food Chemistry, 2021, 345, 128839.	4.2	30
68	Targeting the cell wall: Preparation of monoclonal antibody for accurate identification of Alicyclobacillus acidoterrestris in apple juice. Food Control, 2021, 121, 107596.	2.8	7
69	A sustainable and nondestructive method to high-throughput decolor Lycium barbarum L. polysaccharides by graphene-based nano-decoloration. Food Chemistry, 2021, 338, 127749.	4.2	7
70	Specific gene SEN1393 contributes to higher survivability of Salmonella Enteritidis in egg white by regulating sulfate assimilation pathway. International Journal of Food Microbiology, 2021, 337, 108927.	2.1	4
71	Bacteriocin assisted food functional membrane for simultaneous exclusion and inactivation of Alicyclobacillus acidoterrestris in apple juice. Journal of Membrane Science, 2021, 618, 118741.	4.1	18
72	Rational Design of Highly Efficient One-pot Synthesis of Ternary PtNiCo/FTO Nanocatalyst for Hydroquinone and Catechol Sensing. Electroanalysis, 2021, 33, 170-180.	1.5	8

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73	Emerging forward osmosis and membrane distillation for liquid food concentration: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1910-1936.	5.9	24
74	Targeting the vanillic acid decarboxylase gene for <i>Alicyclobacillus acidoterrestris</i> quantification and guaiacol assessment in apple juices using real time PCR. <i>International Journal of Food Microbiology</i> , 2021, 338, 109006.	2.1	10
75	A Non-enzymatic Hydrogen Peroxide Sensor with Enhanced Sensitivity Based on Pt Nanoparticles. <i>Analytical Sciences</i> , 2021, 37, 1419-1426.	0.8	6
76	Oxidative stress and endoplasmic reticulum stress contribute to <i>L.Âparacasei</i> subsp. <i>paracasei</i> M5L exopolysaccharide-induced apoptosis in HT29 cells. <i>Food Science and Nutrition</i> , 2021, 9, 1676-1687.	1.5	5
77	Simultaneous electrochemical aptasensing of patulin and ochratoxin A in apple juice based on gold nanoparticles decorated black phosphorus nanomaterial. <i>Analytical and Bioanalytical Chemistry</i> , 2021, 413, 3131-3140.	1.9	16
78	Enhanced Sensitive Electrochemical Sensor for Simultaneous Catechol and Hydroquinone Detection by Using Ultrasmall Ternary Pt-based Nanomaterial. <i>Electroanalysis</i> , 2021, 33, 1528-1538.	1.5	18
79	Cloudy Apple Juice Fermented by <i>Lactobacillus</i> Prevents Obesity via Modulating Gut Microbiota and Protecting Intestinal Tract Health. <i>Nutrients</i> , 2021, 13, 971.	1.7	22
80	Relationships between Structure and Antioxidant Capacity and Activity of Glycosylated Flavonols. <i>Foods</i> , 2021, 10, 849.	1.9	27
81	Comparison of chemical constituents of <i>Eurotium cristatum</i> -mediated pure and mixed fermentation in summer-autumn tea. <i>LWT - Food Science and Technology</i> , 2021, 143, 111132.	2.5	16
82	Antimicrobial and anti-biofilm activity of thymoquinone against <i>Shigella flexneri</i> . <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 4709-4718.	1.7	11
83	A label-free aptasensor for ochratoxin a detection with signal amplification strategies on ultrathin micron-sized 2D MOF sheets. <i>Sensors and Actuators B: Chemical</i> , 2021, 334, 129682.	4.0	19
84	Flavor differences between commercial and traditional soybean paste. <i>LWT - Food Science and Technology</i> , 2021, 142, 111052.	2.5	27
85	Bactericidal effect of glycerol monolaurate complex disinfectants on <i>Salmonella</i> of chicken. <i>International Journal of Food Microbiology</i> , 2021, 345, 109150.	2.1	6
86	Effects of different pesticides treatments on the nutritional quality of kiwifruit. <i>Journal of Food Science</i> , 2021, 86, 2346-2357.	1.5	5
87	Changes in aroma components and potential Maillard reaction products during the stir-frying of pork slices. <i>Food Control</i> , 2021, 123, 107855.	2.8	31
88	DNA walker-assisted aptasensor for highly sensitive determination of Ochratoxin A. <i>Biosensors and Bioelectronics</i> , 2021, 182, 113171.	5.3	24
89	Effects of Simultaneous Co-Fermentation of Five Indigenous Non-Saccharomyces Strains with <i>S. cerevisiae</i> on Vidal Icewine Aroma Quality. <i>Foods</i> , 2021, 10, 1452.	1.9	8
90	Preparation of species-specific monoclonal antibody and development of fluorescence immunoassay based on fluorescence resonance energy transfer of carbon dots for accurate and sensitive detection of <i>Alicyclobacillus acidoterrestris</i> in apple juice. <i>Food Chemistry</i> , 2021, 347, 129069.	4.2	12

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91	Development of a colorimetric and fluorescence dual-mode immunoassay for the precise identification of <i>Alicyclobacillus acidoterrestris</i> in apple juice. <i>Food Control</i> , 2021, 124, 107898.	2.8	6
92	Adsorption Mechanism of Patulin from Apple Juice by Inactivated Lactic Acid Bacteria Isolated from Kefir Grains. <i>Toxins</i> , 2021, 13, 434.	1.5	15
93	Study on the nutritional characteristics and antioxidant activity of dealcoholized sequentially fermented apple juice with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> fermentation. <i>Food Chemistry</i> , 2021, 363, 130351.	4.2	68
94	Inactivation Effect of Thymoquinone on <i>Alicyclobacillus acidoterrestris</i> Vegetative Cells, Spores, and Biofilms. <i>Frontiers in Microbiology</i> , 2021, 12, 679808.	1.5	7
95	Effect of mixed <i>Lactobacillus</i> on the physicochemical properties of cloudy apple juice with the addition of polyphenols-concentrated solution. <i>Food Bioscience</i> , 2021, 41, 101049.	2.0	19
96	Establishment of quantitative PCR assays for the rapid detection of <i>Alicyclobacillus</i> spp. that can produce guaiacol in apple juice. <i>International Journal of Food Microbiology</i> , 2021, 360, 109329.	2.1	5
97	Aptamer modified magnetic nanoparticles coupled with fluorescent quantum dots for efficient separation and detection of <i>Alicyclobacillus acidoterrestris</i> in fruit juices. <i>Food Control</i> , 2021, 126, 108060.	2.8	18
98	Facial synthesis of highly efficient non-enzymatic glucose sensor based on vertically aligned Au-ZnO NRs. <i>Journal of Electroanalytical Chemistry</i> , 2021, 895, 115424.	1.9	20
99	Identity, Synthesis, and Cytotoxicity of Forchlorfenuron Metabolites in Kiwifruit. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 9529-9535.	2.4	10
100	Physicochemical, nutritional, and bioactive properties of pulp and peel from 15 kiwifruit cultivars. <i>Food Bioscience</i> , 2021, 42, 101157.	2.0	26
101	Evaluation of the quality of fermented kiwi wines made from different kiwifruit cultivars. <i>Food Bioscience</i> , 2021, 42, 101051.	2.0	21
102	Comparative Metagenomics Reveals Microbial Communities and Their Associated Functions in Two Types of Fuzhuan Brick Tea. <i>Frontiers in Microbiology</i> , 2021, 12, 705681.	1.5	4
103	Ultrasensitive and label-free electrochemical aptasensor based on carbon dots-black phosphorus nanohybrid for the detection of Ochratoxins A. <i>Microchemical Journal</i> , 2021, 168, 106378.	2.3	18
104	A Conductive Network and Dipole Field for Harnessing Photogenerated Charge Kinetics. <i>Advanced Materials</i> , 2021, 33, e2104099.	11.1	15
105	Inhibitory properties of polyphenols in <i>Malus × Winter Red</i> crabapple fruit on $\alpha$ -glucosidase and $\alpha$ -amylase using improved methods. <i>Journal of Food Biochemistry</i> , 2021, 45, e13942.	1.2	4
106	Band structure engineering enables to UV-Visible-NIR photocatalytic disinfection: Mechanism, pathways and DFT calculation. <i>Chemical Engineering Journal</i> , 2021, 421, 129596.	6.6	21
107	Microbial community diversity associated with Tibetan kefir grains and its detoxification of Ochratoxin A during fermentation. <i>Food Microbiology</i> , 2021, 99, 103803.	2.1	30
108	One-pot synthesis of magnetic self-assembled carrageenan-polylysine composites: A reusable and effective antibacterial agent against <i>Alicyclobacillus acidoterrestris</i> . <i>Food Chemistry</i> , 2021, 360, 130062.	4.2	9

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109	Integrated analysis of transcriptome and proteome for exploring the mechanism of guaiacol production by <i>Alicyclobacillus acidoterrestris</i> . <i>Food Research International</i> , 2021, 148, 110621.	2.9	6
110	Identification and characterization of <i>Lactobacillus paracasei</i> strain MRS-4 antibacterial activity against <i>Alicyclobacillus acidoterrestris</i> . <i>LWT - Food Science and Technology</i> , 2021, 150, 111991.	2.5	15
111	Low-cost colorimetric reader and label-free strategy for user-friendly detection of nucleic acid amplification products. <i>Sensors and Actuators B: Chemical</i> , 2021, 346, 130523.	4.0	3
112	Construction of silver nanoparticles anchored flower-like magnetic Fe <sub>3</sub> O <sub>4</sub> @SiO <sub>2</sub> @MnO <sub>2</sub> hybrids with antibacterial and wound healing activity. <i>Applied Surface Science</i> , 2021, 567, 150797.	3.1	29
113	Essential oils encapsulated by biopolymers as antimicrobials in fruits and vegetables: A review. <i>Food Bioscience</i> , 2021, 44, 101367.	2.0	20
114	Edible fungal polysaccharides, the gut microbiota, and host health. <i>Carbohydrate Polymers</i> , 2021, 273, 118558.	5.1	48
115	Epsilon-polylysine based magnetic nanospheres as an efficient and recyclable antibacterial agent for <i>Alicyclobacillus acidoterrestris</i> . <i>Food Chemistry</i> , 2021, 364, 130382.	4.2	13
116	Antifungal activity and mode of action of lactic acid bacteria isolated from kefir against <i>Penicillium expansum</i> . <i>Food Control</i> , 2021, 130, 108274.	2.8	30
117	Dual-emission carbon dots based ratiometric fluorescent sensor with opposite response for detecting copper (II). <i>Dyes and Pigments</i> , 2021, 196, 109803.	2.0	12
118	Biosynthesis of selenium nanoparticles of <i>Monascus purpureus</i> and their inhibition to <i>Alicyclobacillus acidoterrestris</i> . <i>Food Control</i> , 2021, 130, 108366.	2.8	17
119	Robust MOF film of self-rearranged UiO-66-NO <sub>2</sub> anchored on gelatin hydrogel via simple thermal-treatment for efficient Pb(II) removal in water and apple juice. <i>Food Control</i> , 2021, 130, 108409.	2.8	30
120	Design and Preparation of "corn-like" SPIONs@DFK-SBP-M13 Assembly for Improvement of Effective Internalization. <i>International Journal of Nanomedicine</i> , 2021, Volume 16, 7091-7102.	3.3	3
121	Chondroitin Sulfate Alleviates Diabetic Osteoporosis and Repairs Bone Microstructure via Anti-Oxidation, Anti-Inflammation, and Regulating Bone Metabolism. <i>Frontiers in Endocrinology</i> , 2021, 12, 759843.	1.5	16
122	Natural Products Self-Assembled Nanozyme for Cascade Detection of Glucose and Bacterial Viability in Food. <i>Foods</i> , 2021, 10, 2596.	1.9	9
123	Simultaneous Rapid Detection of Aflatoxin B1 and Ochratoxin A in Spices Using Lateral Flow Immuno-Chromatographic Assay. <i>Foods</i> , 2021, 10, 2738.	1.9	9
124	<i>Lactobacillus</i> alleviated obesity induced by high-fat diet in mice. <i>Journal of Food Science</i> , 2021, 86, 5439-5451.	1.5	23
125	Ingenious ambient temperature fabrication zirconium-metal organic framework laden polysaccharide aerogel as an efficient glyphosate scavenger. <i>Journal of Environmental Chemical Engineering</i> , 2021, 9, 106808.	3.3	10
126	Supplementation of kefir ameliorates azoxymethane/dextran sulfate sodium induced colorectal cancer by modulating the gut microbiota. <i>Food and Function</i> , 2021, 12, 11641-11655.	2.1	19



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127	Phenotypic and Transcriptomic Analyses Reveal the Cell Membrane Damage of <i>Pseudomonas fragi</i> Induced by Cinnamic Acid. <i>Frontiers in Microbiology</i> , 2021, 12, 796754.	1.5	3
128	Preparation and Characterization of Chitosanâ€“Nano-ZnO Composite Films for Preservation of Cherry Tomatoes. <i>Foods</i> , 2021, 10, 3135.	1.9	24
129	Mechanism and intervention measures of iron side effects on the intestine. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2113-2125.	5.4	68
130	Antibacterial activity of essential oils against <i>Stenotrophomonas maltophilia</i> and the effect of citral on cell membrane. <i>LWT - Food Science and Technology</i> , 2020, 117, 108667.	2.5	33
131	Chemical composition, sensorial properties, and aroma-active compounds of ciders fermented with <i>Hanseniaspora osmophila</i> and <i>Torulasporea quercuum</i> in co- and sequential fermentations. <i>Food Chemistry</i> , 2020, 306, 125623.	4.2	50
132	Biosorption of Cd <sup>2+</sup> and Pb <sup>2+</sup> from apple juice by the magnetic nanoparticles functionalized lactic acid bacteria cells. <i>Food Control</i> , 2020, 109, 106916.	2.8	34
133	Post-functionalized Al-based metal-organic frameworks for fluorescent detection of total iron in food matrix. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103352.	1.9	10
134	Isolation, purification, and structural identification of a new bacteriocin made by <i>Lactobacillus plantarum</i> found in conventional kombucha. <i>Food Control</i> , 2020, 110, 106923.	2.8	66
135	A 3D hierarchical dual-metalâ€“organic framework heterostructure up-regulating the pre-concentration effect for ultrasensitive fluorescence detection of tetracycline antibiotics. <i>Journal of Materials Chemistry C</i> , 2020, 8, 2054-2064.	2.7	95
136	Application of electrical discharge plasma on the inactivation of <i>Zygosaccharomyces rouxii</i> in apple juice. <i>LWT - Food Science and Technology</i> , 2020, 121, 108974.	2.5	33
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