Yongli Ye

List of Publications by Year in descending order

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794141 686830 19 615 13 19 citations h-index g-index papers 19 19 19 540 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Recent progress on cell-based biosensors for analysis of food safety and quality control. Biosensors and Bioelectronics, 2019, 126, 389-404.	5.3	99
2	Carbon dots: Current advances in pathogenic bacteria monitoring and prospect applications. Biosensors and Bioelectronics, 2020, 156, 112085.	5.3	99
3	Loop-mediated isothermal amplification-based microfluidic chip for pathogen detection. Critical Reviews in Food Science and Nutrition, 2020, 60, 201-224.	5.4	71
4	Microbial detoxification of mycotoxins in food and feed. Critical Reviews in Food Science and Nutrition, 2022, 62, 4951-4969.	5.4	41
5	Recent Advances in g ₃ N ₄ â€Based Photocatalysts for Pollutant Degradation and Bacterial Disinfection: Design Strategies, Mechanisms, and Applications. Small, 2022, 18, e2105089.	5.2	39
6	A novel electrochemical biosensor for antioxidant evaluation of phloretin based on cell-alginate/ÊŸ-cysteine/gold nanoparticle-modified glassy carbon electrode. Biosensors and Bioelectronics, 2018, 119, 119-125.	5.3	37
7	A rapid and ultrasensitive dual detection platform based on Cas12a for simultaneous detection of virulence and resistance genes of drug-resistant Salmonella. Biosensors and Bioelectronics, 2022, 195, 113682.	5.3	35
8	3D "honeycomb―cell/carbon nanofiber/gelatin methacryloyl (GelMA) modified screen-printed electrode for electrochemical assessment of the combined toxicity of deoxynivalenol family mycotoxins. Bioelectrochemistry, 2021, 139, 107743.	2.4	30
9	Advances on the rapid and multiplex detection methods of food allergens. Critical Reviews in Food Science and Nutrition, 2022, 62, 6887-6907.	5.4	23
10	Untargeted Metabolomic Profiling Reveals Changes in Gut Microbiota and Mechanisms of Its Regulation of Allergy in OVA-Sensitive BALB/c Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 3344-3356.	2.4	22
11	Diet composition affects long-term zearalenone exposure on the gut–blood–liver axis metabolic dysfunction in mice. Ecotoxicology and Environmental Safety, 2022, 236, 113466.	2.9	20
12	Potential of <i>Caenorhabditis elegans</i> as an antiaging evaluation model for dietary phytochemicals: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3084-3105.	5.9	19
13	Current research progress of mammalian cell-based biosensors on the detection of foodborne pathogens and toxins. Critical Reviews in Food Science and Nutrition, 2021, 61, 3819-3835.	5.4	18
14	A novel cell-based electrochemical biosensor based on MnO2 catalysis for antioxidant activity evaluation of anthocyanins. Biosensors and Bioelectronics, 2022, 202, 113990.	5.3	15
15	Astilbin from <i>Smilax glabra</i> Roxb. alleviates high-fat diet-induced metabolic dysfunction. Food and Function, 2022, 13, 5023-5036.	2.1	15
16	Abnormal neurotransmission of GABA and serotonin in Caenorhabditis elegans induced by Fumonisin B1. Environmental Pollution, 2022, 304, 119141.	3.7	12
17	Application of triple co-cultured cell spheroid model for exploring hepatotoxicity and metabolic pathway of AFB1. Science of the Total Environment, 2022, 807, 150840.	3.9	9
18	Degradation of Ochratoxin A by a UV-Mutated Aspergillus niger Strain. Toxins, 2022, 14, 343.	1.5	6

#	Article	IF	CITATIONS
19	Coexposure of Cyclopiazonic Acid with Aflatoxin B1 Involved in Disrupting Amino Acid Metabolism and Redox Homeostasis Causing Synergistic Toxic Effects in Hepatocyte Spheroids. Journal of Agricultural and Food Chemistry, 2022, 70, 5166-5176.	2.4	5