Yingwang Ye

List of Publications by Year
in descending order

69 papers	1,727 citations	257450 24 h-index	315739 38 g-index
69 all docs	69 docs citations	69 times ranked	1486 citing authors

#	Article	IF	Citations
1	Portable Smartphone-Based QDs for the Visual Onsite Monitoring of Fluoroquinolone Antibiotics in Actual Food and Environmental Samples. ACS Applied Materials & Interfaces, 2020, 12, 14552-14562.	8.0	115
2	Hetero-enzyme-based two-round signal amplification strategy for trace detection of aflatoxin B1 using an electrochemical aptasensor. Biosensors and Bioelectronics, 2016, 80, 574-581.	10.1	99
3	Recent advances in nanotechnology for simultaneous detection of multiple pathogenic bacteria. Nano Today, 2021, 38, 101121.	11.9	80
4	Engineering of a Dual-Recognition Ratiometric Fluorescent Nanosensor with a Remarkably Large Stokes Shift for Accurate Tracking of Pathogenic Bacteria at the Single-Cell Level. Analytical Chemistry, 2020, 92, 13396-13404.	6.5	74
5	Aptamer-Based Technologies in Foodborne Pathogen Detection. Frontiers in Microbiology, 2016, 7, 1426.	3.5	68
6	Rolling circle amplification based amperometric aptamer/immuno hybrid biosensor for ultrasensitive detection of Vibrio parahaemolyticus. Mikrochimica Acta, 2017, 184, 3477-3485.	5.0	60
7	Engineering efficient artificial nanozyme based on chitosan grafted Fe-doped-carbon dots for bacteria biofilm eradication. Journal of Hazardous Materials, 2022, 435, 128996.	12.4	57
8	Gold nanoparticles based lateral flow immunoassay with largely amplified sensitivity for rapid melamine screening. Mikrochimica Acta, 2016, 183, 1989-1994.	5.0	54
9	Liposome-encapsulated aggregation-induced emission fluorogen assisted with portable smartphone for dynamically on-site imaging of residual tetracycline. Sensors and Actuators B: Chemical, 2022, 350, 130871.	7.8	51
10	In Vitro Isothermal Nucleic Acid Amplification Assisted Surface-Enhanced Raman Spectroscopic for Ultrasensitive Detection of Vibrio parahaemolyticus. Analytical Chemistry, 2017, 89, 9775-9780.	6.5	49
11	Prevalence and Molecular and Antimicrobial Characteristics of Cronobacter spp. Isolated From Raw Vegetables in China. Frontiers in Microbiology, 2018, 9, 1149.	3.5	49
12	Polydopamine-based nanozyme with dual-recognition strategy-driven fluorescence-colorimetric dual-mode platform for Listeria monocytogenes detection. Journal of Hazardous Materials, 2022, 439, 129582.	12.4	44
13	Effects of culture conditions on the biofilm formation of Cronobacter sakazakii strains and distribution of genes involved in biofilm formation. LWT - Food Science and Technology, 2015, 62, 1-6.	5.2	42
14	Size-Dependent Modulation of Polydopamine Nanospheres on Smart Nanoprobes for Detection of Pathogenic Bacteria at Single-Cell Level and Imaging-Guided Photothermal Bactericidal Activity. ACS Applied Materials & Interfaces, 2020, 12, 35626-35637.	8.0	42
15	Electrochemical gene sensor based on a glassy carbon electrode modified with hemin-functionalized reduced graphene oxide and gold nanoparticle-immobilized probe DNA. Mikrochimica Acta, 2017, 184, 245-252.	5.0	38
16	The Glutaredoxin Gene, grxB, Affects Acid Tolerance, Surface Hydrophobicity, Auto-Aggregation, and Biofilm Formation in Cronobacter sakazakii. Frontiers in Microbiology, 2018, 9, 133.	3.5	36
17	Exploration of the binding between ellagic acid, a potentially risky food additive, and bovine serum albumin. Food and Chemical Toxicology, 2019, 134, 110867.	3.6	34
18	The Membrane Proteins Involved in Virulence of Cronobacter sakazakii Virulent G362 and Attenuated L3101 Isolates. Frontiers in Microbiology, 2015, 6, 1238.	3.5	33

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19	Occurrence and Characterization ofCronobacterspp. in Powdered Formula from Chinese Retail Markets. Foodborne Pathogens and Disease, 2014, 11, 307-312.	1.8	31
20	Identification of potential virulence factors of Cronobacter sakazakii isolates by comparative proteomic analysis. International Journal of Food Microbiology, 2016, 217, 182-188.	4.7	31
21	Roles of outer membrane protein W (OmpW) on survival, morphology, and biofilm formation under NaCl stresses in Cronobacter sakazakii. Journal of Dairy Science, 2018, 101, 3844-3850.	3.4	30
22	Development of an immobilization and detection method of Enterobacter sakazakii from powdered infant formula. Food Microbiology, 2008, 25, 648-652.	4.2	28
23	Proteins involved in responses to biofilm and planktonic modes in Cronobacter sakazakii. LWT - Food Science and Technology, 2016, 65, 1093-1099.	5.2	26
24	Engineering of ATP-Powered Photosensitizer for Targeted Recycling Activatable Imaging of MicroRNA and Controllable Cascade Amplification Photodynamic Therapy. Analytical Chemistry, 2019, 91, 7879-7886.	6.5	26
25	Colorimetric Integrated PCR Protocol for Rapid Detection of Vibrio parahaemolyticus. Sensors, 2016, 16, 1600.	3.8	25
26	Inhibitory effects of d-tryptophan on biofilm development by the foodborne Cronobacter sakazakii. International Dairy Journal, 2015, 49, 125-129.	3.0	24
27	Isolation and Phenotypic Characterization of Cronobacter from Dried Edible Macrofungi Samples. Journal of Food Science, 2014, 79, M1382-6.	3.1	22
28	The <scp>C</scp>ronobacter sp. in milk and dairy products: Detection and typing. International Journal of Dairy Technology, 2014, 67, 167-175.	2.8	20
29	Reconstituting the History of Cronobacter Evolution Driven by Differentiated CRISPR Activity. Applied and Environmental Microbiology, 2018, 84, .	3.1	20
30	Fe-Doped polydopamine nanoparticles with peroxidase-mimicking activity for the detection of hypoxanthine related to meat freshness. Analyst, The, 2022, 147, 956-964.	3.5	20
31	Evaluation the binding of chelerythrine, a potentially harmful toxin, with bovine serum albumin. Food and Chemical Toxicology, 2020, 135, 110933.	3.6	19
32	Cronobacter spp. isolated from aquatic products in China: Incidence, antibiotic resistance, molecular characteristic and CRISPR diversity. International Journal of Food Microbiology, 2020, 335, 108857.	4.7	19
33	Analysis of a consensus fragment in ERIC-PCR fingerprinting of Enterobacter sakazakii. International Journal of Food Microbiology, 2009, 132, 172-175.	4.7	18
34	The Characterization and Comparison ofStaphylococcus aureusby Antibiotic Susceptibility Testing, Enterobacterial Repetitive Intergenic Consensusâ€“Polymerase Chain Reaction, and Random Amplified Polymorphic DNAâ€“Polymerase Chain Reaction. Foodborne Pathogens and Disease, 2012, 9, 168-171.	1.8	18
35	Profiling the interaction of Al(III)-GFLX complex, a potential pollution risk, with bovine serum albumin. Food and Chemical Toxicology, 2020, 136, 111058.	3.6	18
36	Enzyme-based sensing of glucose using a glassy carbon electrode modified with a one-pot synthesized nanocomposite consisting of chitosan, reduced graphene oxide and gold nanoparticles. Mikrochimica Acta, 2015, 182, 1783-1789.	5.0	17

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37	Ratiometric fluorescence detection of pathogenic bacteria based on dual-recognition nanoprobes with controllable G-quadruplex release. Chemical Communications, 2022, 58, 447-450.	4.1	17
38	Analysis of major band of Enterobacter sakazakii by ERIC-PCR and development of a species-specific PCR for detection of Ent. sakazakii in dry food samples. Journal of Microbiological Methods, 2008, 75, 392-397.	1.6	16
39	Immunocapturedâ€loop Mediated Isothermal Amplification Assay for Detection of <scp>V</scp>ibrio Parahaemolyticus in Seafood. Journal of Food Safety, 2014, 34, 21-25.	2.3	16
40	Role of fliC on biofilm formation, adhesion, and cell motility in Cronobacter malonaticus and regulation of luxS. Food and Chemical Toxicology, 2021, 149, 111940.	3.6	15
41	Effects of Ca²⁺ and Mg²⁺ on the Biofilm Formation of Cronobacter Sakazakii Strains from Powdered Infant Formula. Journal of Food Safety, 2015, 35, 416-421.	2.3	14
42	Short communication: Roles of outer membrane protein W on survival, cellular morphology, and biofilm formation of Cronobacter sakazakii in response to oxidative stress. Journal of Dairy Science, 2019, 102, 2017-2021.	3.4	14
43	Prevalence and genetic characterization of Pseudomonas aeruginosa in drinking water in Guangdong Province of China. LWT - Food Science and Technology, 2016, 69, 24-31.	5.2	13
44	Potential factors involved in virulence of Cronobacter sakazakii isolates by comparative transcriptome analysis. Journal of Dairy Science, 2017, 100, 8826-8837.	3.4	13
45	Food Safety Risks and Contributing Factors of Cronobacter spp.. Engineering, 2022, 12, 128-138.	6.7	13
46	Engineering of 2D artificial nanozyme-based blocking effect-triggered colorimetric sensor for onsite visual assay of residual tetracycline in milk. Mikrochimica Acta, 2022, 189, .	5.0	13
47	Amperometric Determination of Sulfide by Glassy Carbon Electrode Modified with Hemin Functionalized Reduced Graphene Oxide. Electroanalysis, 2016, 28, 140-144.	2.9	12
48	Genes involved in tolerance to osmotic stress by random mutagenesis in Cronobacter malonaticus. Journal of Dairy Science, 2018, 101, 3851-3858.	3.4	12
49	Evaluating the potential risk by probing the site-selective binding of rutin-Pr(III) complex to human serum albumin. Food and Chemical Toxicology, 2021, 148, 111927.	3.6	12
50	Chlorogenic acid induces ROS-dependent apoptosis in Fusarium fujikuroi and decreases the postharvest rot of cherry tomato. World Journal of Microbiology and Biotechnology, 2021, 37, 93.	3.6	12
51	A Comparison of Polymerase Chain Reaction and International Organization for Standardization Methods for Determination ofEnterobacter sakazakiiContamination of Infant Formulas from Chinese Mainland Markets. Foodborne Pathogens and Disease, 2009, 6, 1229-1234.	1.8	10
52	Isolation of Salmonella from Meat Samples and Characterization by Enterobacterial Repetitive Intergenic Consensusâ€"Polymerase Chain Reaction and Antibiotics Test. Foodborne Pathogens and Disease, 2011, 8, 935-937.	1.8	8
53	Inactivation of Cronobacter malonaticus cells and inhibition of its biofilm formation exposed to hydrogen peroxide stress. Journal of Dairy Science, 2018, 101, 66-74.	3.4	8
54	Engineering of Portable Smartphone Integrated with Liposomeâ€Encapsulated Curcumin for Onsite Visual Ratiometric Fluorescence Imaging of Hypochlorite. Chemistry - A European Journal, 2022, 28, .	3.3	8

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55	Short communication: Roles of outer membrane protein W (OmpW) on survival and biofilm formation of Cronobacter sakazakii under neomycin sulfate stress. Journal of Dairy Science, 2018, 101, 2927-2931.	3.4	7
56	Rapid and easy quantitative identification of Cronobacter spp. in infant formula milk powder by isothermal strand-exchange-amplification based molecular capturing lateral flow strip. Food Control, 2021, 126, 108048.	5.5	7
57	Short communication: Effects of high-pressure processing on the inactivity of Cronobacter sakazakii in whole milk and skim milk samples. Journal of Dairy Science, 2016, 99, 7881-7885.	3.4	6
58	Detection of Viable Cronobacter spp. (Enterobacter sakazakii) by Oneâ€Step RTâ€PCR in Dry Aquatic Product. Journal of Food Science, 2012, 77, M616-9.	3.1	5
59	Exploration of factors in response to low acid tolerance using random mutagenesis in Cronobacter malonaticus. Food Research International, 2019, 116, 994-999.	6.2	5
60	Effects of tolC on tolerance to bile salts and biofilm formation in Cronobacter malonaticus. Journal of Dairy Science, 2021, 104, 9521-9531.	3.4	5
61	Short communication: Effects of vacuum freeze-drying on inactivation of Cronobacter sakazakii ATCC29544 in liquid media with different initial inoculum levels. Journal of Dairy Science, 2017, 100, 1674-1678.	3.4	4
62	Inhibitory effects of chitosan on Cronobacter malonaticus cells and biofilm formation. LWT - Food Science and Technology, 2018, 97, 302-307.	5.2	4
63	Random Mutagenesis Applied to Reveal Factors Involved in Oxidative Tolerance and Biofilm Formation in Foodborne Cronobacter malonaticus. Frontiers in Microbiology, 2019, 10, 877.	3.5	4
64	Role of the multiple efflux pump protein TolC on growth, morphology, and biofilm formation under nitric oxide stress in Cronobacter malonaticus. JDS Communications, 2021, 2, 98-103.	1.5	4
65	Proteomics analysis mediated by quorum sensing luxS involved in oxidative stress in Cronobacter malonaticus. LWT - Food Science and Technology, 2021, 147, 111576.	5.2	4
66	DETECTION OF CRONOBACTER IN INFANT FORMULA AND PHYLOGENETIC ANALYSIS ON Î±â€GLUCOSIDASE GENES. Journal of Food Safety, 2011, 31, 185-189.	2.3	3
67	Resistance Characterization, Virulence Factors, and ERIC-PCR Fingerprinting ofAeromonas veroniiStrains Isolated from DiseasedTrionyx sinensis. Foodborne Pathogens and Disease, 2012, 9, 1053-1055.	1.8	3
68	Detection of C ronobacter on glu B Gene and Differentiation of Four C ronobacter Species by Polymerase Chain Reaction-Restriction Fragment Length Polymorphism Typing. Journal of Food Safety, 2015, 35, 422-427.	2.3	3
69	A Novel Procedure on Vancomycin, Cephalothin and Sucrose for Isolation of <scp>C</scp>ronobacter spp. from Powdered Infant Formula. Journal of Food Safety, 2015, 35, 257-262.	2.3	0