Ya-Hui Guo

List of Publications by Year
in descending order

204 papers	5,205 citations	81900 39 h-index	138484 58 g-index
208 all docs	208 docs citations	208 times ranked	4485 citing authors

#	Article	IF	Citations
1	Application of essential oil as a sustained release preparation in food packaging. Trends in Food Science and Technology, 2019, 92, 22-32.	15.1	207
2	Application of edible coating with essential oil in food preservation. Critical Reviews in Food Science and Nutrition, 2019, 59, 2467-2480.	10.3	185
3	Theoretical study of single attosecond pulse generation with a three-colour laser field. Journal of Physics B: Atomic, Molecular and Optical Physics, 2009, 42, 225601.	1.5	120
4	The present situation of pesticide residues in China and their removal and transformation during food processing. Food Chemistry, 2021, 354, 129552.	8.2	120
5	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. Food Chemistry, 2018, 240, 850-855.	8.2	115
6	Extraction, Purification, Structural Characteristics, Biological Activities and Pharmacological Applications of Acemannan, a Polysaccharide from Aloe vera: A Review. Molecules, 2019, 24, 1554.	3.8	112
7	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of Rhizopus stolonifer and their application in postharvest preservation of tomatoes. Food Chemistry, 2019, 285, 380-388.	8.2	101
8	Synergistic inhibition effect of citral and eugenol against Aspergillus niger and their application in bread preservation. Food Chemistry, 2020, 310, 125974.	8.2	98
9	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. Trends in Food Science and Technology, 2020, 96, 91-101.	15.1	89
10	Transcription factors WRKY70 and WRKY11 served as regulators in rhizobacteriumBacillus cereusAR156-induced systemic resistance toPseudomonas syringaepv.tomatoDC3000 in Arabidopsis. Journal of Experimental Botany, 2016, 67, 157-174.	4.8	88
11	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. Critical Reviews in Food Science and Nutrition, 2019, 59, 3281-3292.	10.3	87
12	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. Bioresource Technology, 2021, 337, 125398.	9.6	85
13	Control strategies of pyrazines generation from Maillard reaction. Trends in Food Science and Technology, 2021, 112, 795-807.	15.1	79
14	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. Carbohydrate Polymers, 2021, 256, 117571.	10.2	74
15	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. Food Chemistry, 2018, 243, 58-64.	8.2	69
16	A Cellular Compatible Chitosan Nanoparticle Surface for Isolation and In Situ Culture of Rare Number CTCs. Small, 2015, 11, 5444-5451.	10.0	63
17	Rapid SERS detection of acid orange II and brilliant blue in food by using Fe3O4@Au coreâ€“shell substrate. Food Chemistry, 2019, 270, 173-180.	8.2	62
18	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. LWT - Food Science and Technology, 2021, 139, 110800.	5.2	60

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19	Recent advances of ultrasound-assisted Maillard reaction. Ultrasonics Sonochemistry, 2020, 64, 104844.	8.2	58
20	Essential oil components inhibit biofilm formation in Erwinia carotovora and Pseudomonas fluorescens via anti-quorum sensing activity. LWT - Food Science and Technology, 2018, 92, 133-139.	5.2	57
21	Visual detection of Ca²⁺based on aggregation-induced emission of Au(<scp>i</scp>)â€“Cys complexes with superb selectivity. Chemical Communications, 2015, 51, 596-598.	4.1	54
22	Application of starch microcapsules containing essential oil in food preservation. Critical Reviews in Food Science and Nutrition, 2020, 60, 2825-2836.	10.3	53
23	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. Chemosphere, 2020, 258, 127216.	8.2	53
24	The plant growth-promoting rhizobacteriumBacillus cereusAR156 induces resistance in tomato with induction and priming of defence response. Biocontrol Science and Technology, 2012, 22, 991-1004.	1.3	52
25	Modified Red Blue Vegetation Index for Chlorophyll Estimation and Yield Prediction of Maize from Visible Images Captured by UAV. Sensors, 2020, 20, 5055.	3.8	52
26	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. Critical Reviews in Food Science and Nutrition, 2022, 62, 1740-1751.	10.3	52
27	Threeâ€Ðimensional Cuprous Lead Bromide Framework with Highly Efficient and Stable Blue Photoluminescence Emission. Angewandte Chemie - International Edition, 2020, 59, 16465-16469.	13.8	51
28	Investigations and facile synthesis of a series of novel multi-functional two-photon absorption materials. Journal of Materials Chemistry, 2007, 17, 3646.	6.7	50
29	Analysis of the synergistic antifungal mechanism of eugenol and citral. LWT - Food Science and Technology, 2020, 123, 109128.	5.2	50
30	Ultrasound as an emerging technology for the elimination of chemical contaminants in food: A review. Trends in Food Science and Technology, 2021, 109, 374-385.	15.1	50
31	Major components in Lilac and Litsea cubeba essential oils kill Penicillium roqueforti through mitochondrial apoptosis pathway. Industrial Crops and Products, 2020, 149, 112349.	5.2	49
32	Label-free detection of Pb²⁺ based on aggregation-induced emission enhancement of Au-nanoclusters. RSC Advances, 2015, 5, 36582-36586.	3.6	48
33	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on Penicillium italicum using Surface-Enhanced Raman Spectroscopy (SERS). Scientific Reports, 2019, 9, 490.	3.3	48
34	Label-free probes using DNA-templated silver nanoclusters as versatile reporters. Biosensors and Bioelectronics, 2020, 150, 111926.	10.1	48
35	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. Food Chemistry, 2021, 335, 127657.	8.2	47
36	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. Carbohydrate Polymers, 2021, 261, 117874.	10.2	46

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37	The suppression of torulene and torularhodin treatment on the growth of PC-3 xenograft prostate tumors. Biochemical and Biophysical Research Communications, 2016, 469, 1146-1152.	2.1	45
38	Multiple types of logic gates based on a single G-quadruplex DNA strand. Scientific Reports, 2014, 4, 7315.	3.3	44
39	Rapid detection of antibiotic residues in animal products using surface-enhanced Raman Spectroscopy: A review. Food Control, 2021, 126, 108019.	5.5	44
40	Evaluation on the formation of lipid free radicals in the oxidation process of peanut oil. LWT - Food Science and Technology, 2019, 104, 24-29.	5.2	43
41	The anti-inflammatory potential of Cinnamomum camphora (L.) J.Presl essential oil in vitro and in vivo. Journal of Ethnopharmacology, 2021, 267, 113516.	4.1	43
42	Echinacea purpurea polysaccharide prepared by fractional precipitation prevents alcoholic liver injury in mice by protecting the intestinal barrier and regulating liver-related pathways. International Journal of Biological Macromolecules, 2021, 187, 143-156.	7.5	42
43	Label-free detection of T4 DNA ligase and polynucleotide kinase activity based on toehold-mediated strand displacement and split G-quadruplex probes. Sensors and Actuators B: Chemical, 2015, 214, 50-55.	7.8	41
44	Theoretical investigation of the origin of the multipeak structure of kinetic-energy-release spectra from charge-resonance-enhanced ionization of<mml:math xmlns:mml="http://www.w3.org/1998/Math/MathML" display="inline"><mml:mrow><mml:msub><mml:mi>H</mml:mi><mml:mn>2</mml:mn></mml:msub><mml:msup><mml:mrow /><mml:mo>+</mml:mo></mml:msup></mml:mrow></mml:math>in intense laser fields. Physical Review A, 2011, 84, .	2.5	39
45	Logic gates based on G-quadruplexes: principles and sensor applications. Mikrochimica Acta, 2016, 183, 21-34.	5.0	39
46	Simultaneous Determination of Erythromycin, Tetracycline, and Chloramphenicol Residue in Raw Milk by Molecularly Imprinted Polymer Mixed with Solid-Phase Extraction. Food Analytical Methods, 2018, 11, 374-381.	2.6	39
47	Extraction of Cinnamomum camphora chvar. Borneol essential oil using neutral cellulase assisted-steam distillation: optimization of extraction, and analysis of chemical constituents. Industrial Crops and Products, 2019, 141, 111794.	5.2	38
48	In-depth analysis of the mechanisms of aloe polysaccharides on mitigating subacute colitis in mice via microbiota informatics. Carbohydrate Polymers, 2021, 265, 118041.	10.2	37
49	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer-surface-enhanced Raman spectroscopic nanosensor. Journal of Raman Spectroscopy, 2017, 48, 204-210.	2.5	36
50	Rapid and ultrasensitive detection of food contaminants using surface-enhanced Raman spectroscopy-based methods. Critical Reviews in Food Science and Nutrition, 2021, 61, 3555-3568.	10.3	36
51	Chemical food contaminants during food processing: sources and control. Critical Reviews in Food Science and Nutrition, 2021, 61, 1545-1555.	10.3	36
52	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for Staphylococcus aureus biofilm control. Food Control, 2021, 122, 107822.	5.5	36
53	Aloe polysaccharides ameliorate acute colitis in mice via Nrf2/HO-1 signaling pathway and short-chain fatty acids metabolism. International Journal of Biological Macromolecules, 2021, 185, 804-812.	7.5	35
54	Hexanal as a QS inhibitor of extracellular enzyme activity of Erwinia carotovora and Pseudomonas fluorescens and its application in vegetables. Food Chemistry, 2018, 255, 1-7.	8.2	34

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55	Torularhodin Ameliorates Oxidative Activity in Vitro and <scp>d</scp>-Galactose-Induced Liver Injury via the Nrf2/HO-1 Signaling Pathway in Vivo. Journal of Agricultural and Food Chemistry, 2019, 67, 10059-10068.	5.2	33
56	Torularhodin from Sporidiobolus pararoseus Attenuates <scp>d</scp>-galactose/AlCl₃-Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF-ÎºB Pathway. Journal of Agricultural and Food Chemistry, 2020, 68, 6604-6614.	5.2	32
57	Anti-fatigue effect of Lepidium meyenii Walp. (Maca) on preventing mitochondria-mediated muscle damage and oxidative stress in vivo and vitro. Food and Function, 2021, 12, 3132-3141.	4.6	32
58	Biocontrol of postharvest fungal decay of tomatoes with a combination of thymol and salicylic acid screening from 11 natural agents. LWT - Food Science and Technology, 2016, 72, 215-222.	5.2	31
59	Non-destructive prediction of texture of frozen/thaw raw beef by Raman spectroscopy. Journal of Food Engineering, 2020, 266, 109693.	5.2	31
60	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. Food Chemistry, 2021, 351, 129284.	8.2	31
61	Torulene and torularhodin, protects human prostate stromal cells from hydrogen peroxide-induced oxidative stress damage through the regulation of Bcl-2/Bax mediated apoptosis. Free Radical Research, 2017, 51, 113-123.	3.3	30
62	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. Food Research International, 2020, 133, 109191.	6.2	30
63	A label-free biosensor for DNA detection based on ligand-responsive G-quadruplex formation. Talanta, 2013, 114, 138-142.	5.5	29
64	Kinetic study on the generation of furosine and pyrraline in a Maillard reaction model system of d-glucose and l-lysine. Food Chemistry, 2020, 317, 126458.	8.2	29
65	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. LWT - Food Science and Technology, 2020, 122, 109063.	5.2	29
66	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. Biosensors and Bioelectronics, 2017, 87, 320-324.	10.1	26
67	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. Food Chemistry, 2020, 309, 125714.	8.2	26
68	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. LWT - Food Science and Technology, 2021, 146, 111290.	5.2	26
69	Label-free DNA-based biosensors using structure-selective light-up dyes. Analyst, The, 2016, 141, 6481-6489.	3.5	25
70	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. Food Control, 2020, 118, 107426.	5.5	25
71	A novel method to prolong bread shelf life: Sachets containing essential oils components. LWT - Food Science and Technology, 2020, 131, 109744.	5.2	25
72	Comprehensive analysis of Sparassis crispa polysaccharide characteristics during the in vitro digestion and fermentation model. Food Research International, 2022, 154, 111005.	6.2	25

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73	Labelâ€Free Logic Modules and Twoâ€Layer Cascade Based on Stemâ€Loop Probes Containing a Gâ€Quadruplex Domain. Chemistry - an Asian Journal, 2014, 9, 2397-2401.	3.3	24
74	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. Food Chemistry, 2020, 327, 127103.	8.2	24
75	Synergistic antifungal mechanism of thymol and salicylic acid on Fusarium solani. LWT - Food Science and Technology, 2021, 140, 110787.	5.2	24
76	Biodegradation of the organophosphate dimethoate by Lactobacillus plantarum during milk fermentation. Food Chemistry, 2021, 360, 130042.	8.2	24
77	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. Analytical Biochemistry, 2019, 583, 113365.	2.4	23
78	Generation of an isolated subâ€100 attosecond pulse in a twoâ€color laser field. International Journal of Quantum Chemistry, 2009, 109, 3410-3415.	2.0	22
79	Fractionation, characterization and anti-fatigue activity of polysaccharides from Brassica rapa L.. Process Biochemistry, 2021, 106, 163-175.	3.7	22
80	The ability of Bacillus subtilis and Bacillus natto to degrade zearalenone and its application in food. Journal of Food Processing and Preservation, 2019, 43, e14122.	2.0	20
81	Effects of ozone-microbubble treatment on the removal of residual pesticides and the adsorption mechanism of pesticides onto the apple matrix. Food Control, 2021, 120, 107548.	5.5	20
82	Detecting the adulteration of antihypertensive health food using G-insertion enhanced fluorescent DNA-AgNCs. Sensors and Actuators B: Chemical, 2019, 281, 493-498.	7.8	19
83	Ameliorative effects of chlorogenic acid on alcoholic liver injury in mice via gut microbiota informatics. European Journal of Pharmacology, 2022, 928, 175096.	3.5	19
84	An AuNPs-functionalized AlGaN/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. RSC Advances, 2015, 5, 98724-98729.	3.6	18
85	Theoretical design of push-pull porphyrin dyes with Ï€-bridge modification for dye-sensitized solar cells. Journal of Photochemistry and Photobiology A: Chemistry, 2017, 332, 232-240.	3.9	18
86	The light-up fluorescence of AgNCs in a â€œDNA bulbâ€• Nanoscale, 2018, 10, 11517-11523.	5.6	18
87	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. Phytomedicine, 2021, 87, 153572.	5.3	18
88	Neuroprotection of chicoric acid in a mouse model of Parkinson's disease involves gut microbiota and TLR4 signaling pathway. Food and Function, 2022, 13, 2019-2032.	4.6	18
89	In vitro anti-microorganism activity and detergency of Sapindus mukorossi extract based on surfactive nature. Journal of the Taiwan Institute of Chemical Engineers, 2017, 80, 1-9.	5.3	17
90	Saponin fraction from Sapindus mukorossi Gaertn as a novel cosmetic additive: Extraction, biological evaluation, analysis of anti-acne mechanism and toxicity prediction. Journal of Ethnopharmacology, 2021, 268, 113552.	4.1	17

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91	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. Free Radical Biology and Medicine, 2019, 143, 47-54.	2.9	16
92	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. Ecotoxicology and Environmental Safety, 2020, 200, 110780.	6.0	16
93	In-depth investigation of the mechanisms of Echinacea purpurea polysaccharide mitigating alcoholic liver injury in mice via gut microbiota informatics and liver metabolomics. International Journal of Biological Macromolecules, 2022, 209, 1327-1338.	7.5	16
94	Theoretical studies on two-photon absorption properties of newly synthesized triaryl boron-based A-Ï€-A and triaryl nitrogen-based D-Ï€-D quadrupolar compounds. Chemical Physics Letters, 2006, 425, 10-15.	2.6	15
95	A H⁺/Ag⁺ Dualâ€Target Responsive Labelâ€Free Lightâ€Up Probe Based on a DNA Triplex. Chemistry - an Asian Journal, 2015, 10, 1126-1129.	3.3	15
96	Degradation potential of bisphenol A by Lactobacillus reuteri. LWT - Food Science and Technology, 2019, 106, 7-14.	5.2	15
97	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. Talanta, 2020, 206, 120216.	5.5	15
98	Macamides: A review of structures, isolation, therapeutics and prospects. Food Research International, 2020, 138, 109819.	6.2	15
99	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. Food Analytical Methods, 2020, 13, 1710-1716.	2.6	15
100	Antibacterial activity of Sapindus saponins against microorganisms related to food hygiene and the synergistic action mode of Sapindoside A and B against Micrococcus luteus in vitro. Food Control, 2021, 130, 108337.	5.5	15
101	The macamide relieves fatigue by acting as inhibitor of inflammatory response in exercising mice: From central to peripheral. European Journal of Pharmacology, 2022, 917, 174758.	3.5	15
102	Purification, structural characterization and neuroprotective effect of a neutral polysaccharide from Sparassis crispa. International Journal of Biological Macromolecules, 2022, 201, 389-399.	7.5	15
103	Evaluating the hepatoprotective efficacy of Aloe vera polysaccharides against subchronic exposure of aflatoxins B1. Journal of the Taiwan Institute of Chemical Engineers, 2017, 76, 10-17.	5.3	14
104	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. Journal of Food Science, 2017, 82, 1467-1474.	3.1	14
105	Fast Detection of Bismerthiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. Analytical Sciences, 2018, 34, 415-419.	1.6	14
106	Study on the wall-breaking method of carotenoids producing yeastSporidiobolus pararoseusand the antioxidant effect of four carotenoids on SK-HEP-1 cells. Preparative Biochemistry and Biotechnology, 2019, 49, 767-774.	1.9	14
107	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. Food Chemistry, 2021, 344, 128653.	8.2	14
108	Design and synthesis of 7-O-1,2,3-triazole hesperetin derivatives to relieve inflammation of acute liver injury in mice. European Journal of Medicinal Chemistry, 2021, 213, 113162.	5.5	14

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109	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against Staphylococcus aureus biofilm. Ultrasonics Sonochemistry, 2021, 79, 105764.	8.2	14
110	In vitro and in silico approaches to investigate antimicrobial and biofilm removal efficacies of combined ultrasonic and mild thermal treatment against Pseudomonas fluorescens. Ultrasonics Sonochemistry, 2022, 83, 105930.	8.2	14
111	Quorum-sensing inhibition by hexanal in biofilms formed by Erwinia carotovora and Pseudomonas fluorescens. LWT - Food Science and Technology, 2019, 109, 145-152.	5.2	13
112	Ultrasonic-assisted enzymatic extraction of Sparassis crispa polysaccharides possessing protective ability against H₂O₂-induced oxidative damage in mouse hippocampal HT22 cells. RSC Advances, 2020, 10, 22164-22175.	3.6	13
113	Magnesium-L-threonate alleviate colonic inflammation and memory impairment in chronic-plus-binge alcohol feeding mice. Brain Research Bulletin, 2021, 174, 184-193.	3.0	13
114	Targeting tumor associated macrophages in hepatocellular carcinoma. Biochemical Pharmacology, 2022, 199, 114990.	4.4	13
115	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment. Food Chemistry, 2022, 383, 132550.	8.2	13
116	Synthesis and two-photon absorption property of new Ï€-conjugated dendritic fluorophores containing styrylpyridyl moieties. Materials Chemistry and Physics, 2007, 101, 329-335.	4.0	12
117	Torularhodin, isolated from Sporidiobolus pararoseus, inhibits human prostate cancer LNCaP and PC-3 cell growth through Bcl-2/Bax mediated apoptosis and AR down-regulation. RSC Advances, 2015, 5, 106387-106395.	3.6	12
118	Anti-cancer effects of torulene, isolated from Sporidiobolus pararoseus, on human prostate cancer LNCaP and PC-3 cells via a mitochondrial signal pathway and the down-regulation of AR expression. RSC Advances, 2017, 7, 2466-2474.	3.6	12
119	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (Brassica rapa L.). Journal of Ethnopharmacology, 2021, 265, 113410.	4.1	12
120	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. Journal of Agricultural and Food Chemistry, 2021, 69, 5783-5797.	5.2	12
121	Exonuclease III-assisted nucleic acid amplification fluorescence immunoassay for the ultrasensitive detection of chloramphenicol in milk. Sensors and Actuators B: Chemical, 2021, 347, 130564.	7.8	12
122	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits quorum sensing in Pseudomonas fluorescensâ€"In vitro and in silico approaches. Journal of Applied Microbiology, 2022, 133, 2122-2136.	3.1	12
123	Sensitivity of high-order harmonic generation to nuclear motion. Computational and Theoretical Chemistry, 2010, 947, 119-122.	1.5	11
124	Label-free Detection of Zn2+ Based on G-quadruplex. Analytical Sciences, 2015, 31, 1041-1045.	1.6	11
125	Design, synthesis and biological evaluation of 7-methylimidazo[1,5- a]pyrazin-8(7 H)-one derivatives as BRD4 inhibitors. Bioorganic and Medicinal Chemistry, 2017, 25, 2482-2490.	3.0	11
126	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. Journal of Physical Chemistry B, 2020, 124, 1592-1601.	2.6	11

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127	Potent in vitro synergistic antibacterial activity of natural amphiphilic Sapindoside A and B against Cutibacterium acnes with destructive effect on bacterial membrane. Biochimica Et Biophysica Acta - Biomembranes, 2021, 1863, 183699.	2.6	11
128	Chicoric Acid Prevents Neuroinflammation and Neurodegeneration in a Mouse Parkinsonâ€™s Disease Model: Immune Response and Transcriptome Profile of the Spleen and Colon. International Journal of Molecular Sciences, 2022, 23, 2031.	4.1	11
129	Network Pharmacology Exploration Reveals Gut Microbiota Modulation as a Common Therapeutic Mechanism for Anti-Fatigue Effect Treated with Maca Compounds Prescription. Nutrients, 2022, 14, 1533.	4.1	11
130	Establishment of the thin-layer chromatography-surface-enhanced Raman spectroscopy and chemometrics method for simultaneous identification of eleven illegal drugs in anti-rheumatic health food. Food Bioscience, 2022, 49, 101842.	4.4	11
131	Quantification of Zn(<scp>ii</scp>) using a label-free sensor based on graphene oxide and G-quadruplex. Analytical Methods, 2015, 7, 9615-9618.	2.7	10
132	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. International Journal of Food Properties, 2018, 21, 1043-1051.	3.0	10
133	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. LWT - Food Science and Technology, 2021, 145, 111310.	5.2	10
134	Rapid and accurate monitoring and modeling analysis of eight kinds of nut oils during oil oxidation process based on Fourier transform infrared spectroscopy. Food Control, 2021, 130, 108294.	5.5	10
135	The mechanism about the resistant dextrin improving sensorial quality of rice wine and red wine. Journal of Food Processing and Preservation, 2017, 41, e13281.	2.0	9
136	Mechanism insights into the transformation of carbosulfan during apple drying processes. Ecotoxicology and Environmental Safety, 2020, 201, 110729.	6.0	9
137	Sensitive detection of RNA based on concatenated self-fuelled strand displacement amplification and hairpin-AgNCs. Analytical Methods, 2021, 13, 447-452.	2.7	9
138	Evaluation of the analgesic potential and safety of Cinnamomum camphora chvar. Borneol essential oil. Bioengineered, 2021, 12, 9860-9871.	3.2	9
139	Visual detection of Cu²⁺ based on fluorescence quenching of green-synthesized gold nanoclusters using soy protein as template. Food and Agricultural Immunology, 2017, 28, 848-858.	1.4	8
140	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. Bulletin of Environmental Contamination and Toxicology, 2021, 107, 221-227.	2.7	8
141	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. Journal of Agricultural and Food Chemistry, 2021, 69, 520-527.	5.2	8
142	Synergistic antibacterial combination of Sapindoside A and B changes the fatty acid compositions and membrane properties of Cutibacterium acnes. Microbiological Research, 2022, 255, 126924.	5.3	8
143	High-intensity ultrasound promoted the aldol-type condensation as an alternative mean of synthesizing pyrazines in a Maillard reaction model system of D-glucose-13C6 and L-glycine. Ultrasonics Sonochemistry, 2022, 82, 105913.	8.2	8
144	Effect of polysaccharides from Tibetan turnip (Brassica rapaL.) on the gut microbiome afterin vitrofermentation andin vivometabolism. Food and Function, 2022, 13, 3063-3076.	4.6	8

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145	Trans-cinnamaldehyde inhibits Penicillium italicum by damaging mitochondria and inducing apoptosis mechanisms. Food Science and Human Wellness, 2022, 11, 975-981.	4.9	8
146	DNA sequence-dependent fluorescence of doxorubicin for turn-on detection of biothiols in human serum. Analytical and Bioanalytical Chemistry, 2016, 408, 683-693.	3.7	7
147	Regeneration of tert -butylhydroquinone by tea polyphenols. Food Research International, 2017, 95, 1-8.	6.2	7
148	Bioactive compound from the Tibetan turnip (Brassica rapa L.) elicited anti-hypoxia effects in OGD/R-injured HT22 cells by activating the PI3K/AKT pathway. Food and Function, 2021, 12, 2901-2913.	4.6	7
149	Effects of interactions between polygalacturonase and pesticide residues during enzymatic hydrolysis on the yield of apple juice. LWT - Food Science and Technology, 2021, 147, 111562.	5.2	7
150	Selective uptake determines the variation in degradation of organophosphorus pesticides by Lactobacillus plantarum. Food Chemistry, 2021, 360, 130106.	8.2	7
151	Echinacea purpurea suppresses the cell survival and metastasis of hepatocellular carcinoma through regulating the PI3K/Akt pathway. International Journal of Biochemistry and Cell Biology, 2022, 142, 106115.	2.8	7
152	Anti-fatigue activity of Brassica rapa L. extract and correlation among biochemical changes in forced swimming mice. Food Bioscience, 2022, 47, 101633.	4.4	7
153	Ultrasonic stimulation of milk fermentation: effects on degradation of pesticides and physiochemical, antioxidant, and flavor properties of yogurt. Journal of the Science of Food and Agriculture, 2022, 102, 6612-6622.	3.5	7
154	Density functional theory study of hydrogenation of S to H₂S on Ptâ€“Pd alloy surfaces. RSC Advances, 2016, 6, 6289-6299.	3.6	6
155	Ameliorating effects of Sporidiobolus pararoseus extract on dyslipidemia in mice with high fat diet induced obesity. Biochemistry and Cell Biology, 2018, 96, 695-701.	2.0	6
156	Sporidiobolus pararoseuswall-broken powder ameliorates oxidative stress in diabetic nephropathy in type-2 diabetic mice by activating the Nrf2/ARE pathway. RSC Advances, 2019, 9, 8394-8403.	3.6	6
157	The chemical profile and biological activity of different extracts of Sapindus mukorossi Gaertn. against Cutibacterium acnes. Natural Product Research, 2021, 35, 4740-4745.	1.8	6
158	Transformation behavior of trichlorfon in apple during the drying process. Drying Technology, 2021, 39, 1033-1043.	3.1	6
159	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. Food Chemistry, 2021, 357, 129842.	8.2	6
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