

Ya-Hui Guo

List of Publications by Year in descending order

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Version: 2024-02-01

204
papers

5,205
citations

81900

39
h-index

138484

58
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208
all docs

208
docs citations

208
times ranked

4485
citing authors

#	ARTICLE	IF	CITATIONS
1	G-quadruplex based biosensors for the detection of food contaminants. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8808-8822.	10.3	6
2	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1740-1751.	10.3	52
3	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. <i>Chemosphere</i> , 2022, 288, 132575.	8.2	6
4	Synergistic combination of Sapindoside A and B: A novel antibiofilm agent against <i>Cutibacterium acnes</i> . <i>Microbiological Research</i> , 2022, 254, 126912.	5.3	6
5	<i>Echinacea purpurea</i> suppresses the cell survival and metastasis of hepatocellular carcinoma through regulating the PI3K/Akt pathway. <i>International Journal of Biochemistry and Cell Biology</i> , 2022, 142, 106115.	2.8	7
6	Synergistic antibacterial combination of Sapindoside A and B changes the fatty acid compositions and membrane properties of <i>Cutibacterium acnes</i> . <i>Microbiological Research</i> , 2022, 255, 126924.	5.3	8
7	Application of Raman spectroscopy in a correlation study between protein oxidation/denaturation and conformational changes in beef after repeated freeze-thaw. <i>International Journal of Food Science and Technology</i> , 2022, 57, 719-727.	2.7	5
8	Quorum sensing inhibitory effect of hexanal on Autoinducer-2 (AI-2) and corresponding impacts on biofilm formation and enzyme activity in <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetables. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	5
9	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits quorum sensing in <i>Pseudomonas fluorescens</i> —In vitro and in silico approaches. <i>Journal of Applied Microbiology</i> , 2022, 133, 2122-2136.	3.1	12
10	Material basis research for <i>Echinacea purpurea</i> (L.) Moench against hepatocellular carcinoma in a mouse model through integration of metabonomics and molecular docking. <i>Phytomedicine</i> , 2022, 98, 153948.	5.3	5
11	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022, 248, 1117-1123.	3.3	0
12	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. <i>Ultrasonics Sonochemistry</i> , 2022, 82, 105913.	8.2	8
13	Neuroprotection of chicoric acid in a mouse model of Parkinson's disease involves gut microbiota and TLR4 signaling pathway. <i>Food and Function</i> , 2022, 13, 2019-2032.	4.6	18
14	The macamide relieves fatigue by acting as inhibitor of inflammatory response in exercising mice: From central to peripheral. <i>European Journal of Pharmacology</i> , 2022, 917, 174758.	3.5	15
15	In vitro and in silico approaches to investigate antimicrobial and biofilm removal efficacies of combined ultrasonic and mild thermal treatment against <i>Pseudomonas fluorescens</i> . <i>Ultrasonics Sonochemistry</i> , 2022, 83, 105930.	8.2	14
16	Purification, structural characterization and neuroprotective effect of a neutral polysaccharide from <i>Sparassis crispa</i> . <i>International Journal of Biological Macromolecules</i> , 2022, 201, 389-399.	7.5	15
17	Degradation, migration, and removal of trichlorfon on harvested apples during storage at room temperature. <i>Food Chemistry</i> , 2022, 381, 132243.	8.2	2
18	Effect of polysaccharides from Tibetan turnip (<i>Brassica rapa</i> L.) on the gut microbiome after in vitro fermentation and in vivo metabolism. <i>Food and Function</i> , 2022, 13, 3063-3076.	4.6	8

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19	Chicoric Acid Prevents Neuroinflammation and Neurodegeneration in a Mouse Parkinson's Disease Model: Immune Response and Transcriptome Profile of the Spleen and Colon. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2031.	4.1	11
20	Comprehensive analysis of <i>Sparassis crispa</i> polysaccharide characteristics during the in vitro digestion and fermentation model. <i>Food Research International</i> , 2022, 154, 111005.	6.2	25
21	Network Pharmacology Exploration Reveals Gut Microbiota Modulation as a Common Therapeutic Mechanism for Anti-Fatigue Effect Treated with Maca Compounds Prescription. <i>Nutrients</i> , 2022, 14, 1533.	4.1	11
22	Targeting tumor associated macrophages in hepatocellular carcinoma. <i>Biochemical Pharmacology</i> , 2022, 199, 114990.	4.4	13
23	Anti-fatigue activity of <i>Brassica rapa</i> L. extract and correlation among biochemical changes in forced swimming mice. <i>Food Bioscience</i> , 2022, 47, 101633.	4.4	7
24	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment. <i>Food Chemistry</i> , 2022, 383, 132550.	8.2	13
25	In-depth investigation of the mechanisms of <i>Echinacea purpurea</i> polysaccharide mitigating alcoholic liver injury in mice via gut microbiota informatics and liver metabolomics. <i>International Journal of Biological Macromolecules</i> , 2022, 209, 1327-1338.	7.5	16
26	Chemical constituent and bioactivity of <i>Valeriana officinalis</i> L. root essential oil using neutral cellulase-assisted steam distillation. <i>Journal of Essential Oil Research</i> , 2022, 34, 361-373.	2.7	2
27	Trans-cinnamaldehyde inhibits <i>Penicillium italicum</i> by damaging mitochondria and inducing apoptosis mechanisms. <i>Food Science and Human Wellness</i> , 2022, 11, 975-981.	4.9	8
28	Construction of fluorescent logic gates for the detection of mercury(II) and ciprofloxacin based on phycocyanin. <i>Methods and Applications in Fluorescence</i> , 2022, 10, 035008.	2.3	1
29	Ultrasonic stimulation of milk fermentation: effects on degradation of pesticides and physicochemical, antioxidant, and flavor properties of yogurt. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6612-6622.	3.5	7
30	A Study on the Mechanism of the Sedative-hypnotic Effect of <i>Cinnamomum camphora</i> chvar. <i>Essential Oil Based on Network Pharmacology</i> . <i>Journal of Oleo Science</i> , 2022, . .	1.4	0
31	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. <i>Food Bioscience</i> , 2022, 49, 101842.	4.4	11
32	Ameliorative effects of chlorogenic acid on alcoholic liver injury in mice via gut microbiota informatics. <i>European Journal of Pharmacology</i> , 2022, 928, 175096.	3.5	19
33	Development of UPLC-MS/MS method for determining hainanmycin in foods of animal origin. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 1401-1411.	2.3	1
34	Study of the anti-fatigue properties of macamide, a key component in maca water extract, through foodomics and gut microbial genomics. <i>Food Bioscience</i> , 2022, 49, 101876.	4.4	3
35	Inhibition of <i>Candida albicans</i> and induced vaginitis by <i>Sapindus</i> water extract. <i>Natural Product Research</i> , 2021, 35, 2987-2991.	1.8	3
36	Rapid and ultrasensitive detection of food contaminants using surface-enhanced Raman spectroscopy-based methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3555-3568.	10.3	36

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37	The chemical profile and biological activity of different extracts of <i>Sapindus mukorossi</i> Gaertn. against <i>Cutibacterium acnes</i> . <i>Natural Product Research</i> , 2021, 35, 4740-4745.	1.8	6
38	Isolation of two sesquiterpene glycosides from <i>Sapindus mukorossi</i> Gaertn. with cytotoxic properties and analysis of their mechanism based on network pharmacology. <i>Natural Product Research</i> , 2021, 35, 4323-4330.	1.8	1
39	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021, 39, 1033-1043.	3.1	6
40	Chemical food contaminants during food processing: sources and control. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1545-1555.	10.3	36
41	Saponin fraction from <i>Sapindus mukorossi</i> Gaertn as a novel cosmetic additive: Extraction, biological evaluation, analysis of anti-acne mechanism and toxicity prediction. <i>Journal of Ethnopharmacology</i> , 2021, 268, 113552.	4.1	17
42	Effects of ozone-microbubble treatment on the removal of residual pesticides and the adsorption mechanism of pesticides onto the apple matrix. <i>Food Control</i> , 2021, 120, 107548.	5.5	20
43	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021, 335, 127657.	8.2	47
44	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (<i>Brassica rapa</i> L.). <i>Journal of Ethnopharmacology</i> , 2021, 265, 113410.	4.1	12
45	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. <i>Food Chemistry</i> , 2021, 344, 128653.	8.2	14
46	Synergistic efficacy of high-intensity ultrasound and chlorine dioxide combination for <i>Staphylococcus aureus</i> biofilm control. <i>Food Control</i> , 2021, 122, 107822.	5.5	36
47	The anti-inflammatory potential of <i>Cinnamomum camphora</i> (L.) J.Presl essential oil in vitro and in vivo. <i>Journal of Ethnopharmacology</i> , 2021, 267, 113516.	4.1	43
48	Bioactive compound from the Tibetan turnip (<i>Brassica rapa</i> L.) elicited anti-hypoxia effects in OGD/R-injured HT22 cells by activating the PI3K/AKT pathway. <i>Food and Function</i> , 2021, 12, 2901-2913.	4.6	7
49	Sensitive detection of RNA based on concatenated self-fuelled strand displacement amplification and hairpin-AgNCs. <i>Analytical Methods</i> , 2021, 13, 447-452.	2.7	9
50	Anti-fatigue effect of <i>Lepidium meyenii</i> Walp. (Maca) on preventing mitochondria-mediated muscle damage and oxidative stress <i>in vivo</i> and <i>in vitro</i> . <i>Food and Function</i> , 2021, 12, 3132-3141.	4.6	32
51	Ultrasound as an emerging technology for the elimination of chemical contaminants in food: A review. <i>Trends in Food Science and Technology</i> , 2021, 109, 374-385.	15.1	50
52	Design and synthesis of 7-O-1,2,3-triazole hesperetin derivatives to relieve inflammation of acute liver injury in mice. <i>European Journal of Medicinal Chemistry</i> , 2021, 213, 113162.	5.5	14
53	Fabrication of eugenol loaded gelatin nanofibers by electrospinning technique as active packaging material. <i>LWT - Food Science and Technology</i> , 2021, 139, 110800.	5.2	60
54	Study on fecal fermentation characteristics of aloe polysaccharides <i>in vitro</i> and their predictive modeling. <i>Carbohydrate Polymers</i> , 2021, 256, 117571.	10.2	74

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55	Synergistic antifungal mechanism of thymol and salicylic acid on <i>Fusarium solani</i> . <i>LWT - Food Science and Technology</i> , 2021, 140, 110787.	5.2	24
56	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5783-5797.	5.2	12
57	Effects of double layer membrane loading eugenol on postharvest quality of cucumber. <i>LWT - Food Science and Technology</i> , 2021, 145, 111310.	5.2	10
58	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. <i>Carbohydrate Polymers</i> , 2021, 261, 117874.	10.2	46
59	Ultrasensitive and selective detection of Hg ²⁺ using fluorescent phycocyanin in an aqueous system. <i>Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering</i> , 2021, 56, 886-895.	1.7	2
60	Rapid Surface-Enhanced Raman Spectroscopy Detection of Chlorothalonil in Standard Solution and Orange Peels with Pretreatment of Ultraviolet Irradiation. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2021, 107, 221-227.	2.7	8
61	Control strategies of pyrazines generation from Maillard reaction. <i>Trends in Food Science and Technology</i> , 2021, 112, 795-807.	15.1	79
62	Fractionation, characterization and anti-fatigue activity of polysaccharides from <i>Brassica rapa</i> L.. <i>Process Biochemistry</i> , 2021, 106, 163-175.	3.7	22
63	Dynamic monitoring oxidation process of nut oils through Raman technology combined with PLSR and RF-PLSR model. <i>LWT - Food Science and Technology</i> , 2021, 146, 111290.	5.2	26
64	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. <i>Phytomedicine</i> , 2021, 87, 153572.	5.3	18
65	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. <i>Food Chemistry</i> , 2021, 351, 129284.	8.2	31
66	Effects of interactions between polygalacturonase and pesticide residues during enzymatic hydrolysis on the yield of apple juice. <i>LWT - Food Science and Technology</i> , 2021, 147, 111562.	5.2	7
67	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 255, 119725.	3.9	3
68	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. <i>Food Bioscience</i> , 2021, 42, 101129.	4.4	2
69	The present situation of pesticide residues in China and their removal and transformation during food processing. <i>Food Chemistry</i> , 2021, 354, 129552.	8.2	120
70	Aloe polysaccharides ameliorate acute colitis in mice via Nrf2/HO-1 signaling pathway and short-chain fatty acids metabolism. <i>International Journal of Biological Macromolecules</i> , 2021, 185, 804-812.	7.5	35
71	Rapid detection of antibiotic residues in animal products using surface-enhanced Raman Spectroscopy: A review. <i>Food Control</i> , 2021, 126, 108019.	5.5	44
72	In-depth analysis of the mechanisms of aloe polysaccharides on mitigating subacute colitis in mice via microbiota informatics. <i>Carbohydrate Polymers</i> , 2021, 265, 118041.	10.2	37

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73	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021, 299, 1643-1649.	2.1	3
74	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021, 357, 129842.	8.2	6
75	Magnesium-L-threonate alleviate colonic inflammation and memory impairment in chronic-plus-binge alcohol feeding mice. <i>Brain Research Bulletin</i> , 2021, 174, 184-193.	3.0	13
76	Echinacea purpurea polysaccharide prepared by fractional precipitation prevents alcoholic liver injury in mice by protecting the intestinal barrier and regulating liver-related pathways. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 143-156.	7.5	42
77	Biodegradation of the organophosphate dimethoate by <i>Lactobacillus plantarum</i> during milk fermentation. <i>Food Chemistry</i> , 2021, 360, 130042.	8.2	24
78	Transformation and degradation of barbaloin in aqueous solutions and aloe powder under different processing conditions. <i>Food Bioscience</i> , 2021, 43, 101279.	4.4	4
79	Selective uptake determines the variation in degradation of organophosphorus pesticides by <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , 2021, 360, 130106.	8.2	7
80	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. <i>Bioresource Technology</i> , 2021, 337, 125398.	9.6	85
81	Potent in vitro synergistic antibacterial activity of natural amphiphilic Sapindoside A and B against <i>Cutibacterium acnes</i> with destructive effect on bacterial membrane. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2021, 1863, 183699.	2.6	11
82	Combined an acoustic pressure simulation of ultrasonic radiation and experimental studies to evaluate control efficacy of high-intensity ultrasound against <i>Staphylococcus aureus</i> biofilm. <i>Ultrasonics Sonochemistry</i> , 2021, 79, 105764.	8.2	14
83	Exonuclease III-assisted nucleic acid amplification fluorescence immunoassay for the ultrasensitive detection of chloramphenicol in milk. <i>Sensors and Actuators B: Chemical</i> , 2021, 347, 130564.	7.8	12
84	Antibacterial activity of Sapindus saponins against microorganisms related to food hygiene and the synergistic action mode of Sapindoside A and B against <i>Micrococcus luteus</i> in vitro. <i>Food Control</i> , 2021, 130, 108337.	5.5	15
85	Rapid and accurate monitoring and modeling analysis of eight kinds of nut oils during oil oxidation process based on Fourier transform infrared spectroscopy. <i>Food Control</i> , 2021, 130, 108294.	5.5	10
86	Zero-Background Surface-Enhanced Raman Scattering Detection of Cymoxanil Based on the Change of the Cyano Group after Ultraviolet Irradiation. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 520-527.	5.2	8
87	Detection of Norovirus RNA based on catalytic hairpin assembly and magnetic separation of DNA AgNCs. <i>Journal of Molecular Liquids</i> , 2021, 344, 117870.	4.9	2
88	Evaluation of the analgesic potential and safety of <i>Cinnamomum camphora</i> chvar. <i>Borneol</i> essential oil. <i>Bioengineered</i> , 2021, 12, 9860-9871.	3.2	9
89	Geraniol as a Quorum Sensing inhibitor of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> isolated from vegetable and their dual-species biofilm production on stainless steel. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16042.	2.0	3
90	The Intervention and Mechanism of Action for Aloin against Subchronic Aflatoxin B1 Induced Hepatic Injury in Rats. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11620.	4.1	5

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91	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2825-2836.	10.3	53
92	Non-destructive prediction of texture of frozen/thaw raw beef by Raman spectroscopy. <i>Journal of Food Engineering</i> , 2020, 266, 109693.	5.2	31
93	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. <i>Talanta</i> , 2020, 206, 120216.	5.5	15
94	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020, 309, 125714.	8.2	26
95	Ultrasound-involved emerging strategies for controlling foodborne microbial biofilms. <i>Trends in Food Science and Technology</i> , 2020, 96, 91-101.	15.1	89
96	Synergistic inhibition effect of citral and eugenol against <i>Aspergillus niger</i> and their application in bread preservation. <i>Food Chemistry</i> , 2020, 310, 125974.	8.2	98
97	Label-free probes using DNA-templated silver nanoclusters as versatile reporters. <i>Biosensors and Bioelectronics</i> , 2020, 150, 111926.	10.1	48
98	Modified Red Blue Vegetation Index for Chlorophyll Estimation and Yield Prediction of Maize from Visible Images Captured by UAV. <i>Sensors</i> , 2020, 20, 5055.	3.8	52
99	Macamides: A review of structures, isolation, therapeutics and prospects. <i>Food Research International</i> , 2020, 138, 109819.	6.2	15
100	Non-destructive and online egg freshness assessment from the egg shell based on Raman spectroscopy. <i>Food Control</i> , 2020, 118, 107426.	5.5	25
101	Three-dimensional Cuprous Lead Bromide Framework with Highly Efficient and Stable Blue Photoluminescence Emission. <i>Angewandte Chemie - International Edition</i> , 2020, 59, 16465-16469.	13.8	51
102	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020, 201, 110729.	6.0	9
103	Torularhodin from <i>Sporidiobolus pararoseus</i> Attenuates galactose/AlCl ₃ -Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF- κ B Pathway. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6604-6614.	5.2	32
104	Simultaneous and rapid determination of polycyclic aromatic hydrocarbons by facile and green synthesis of silver nanoparticles as effective SERS substrate. <i>Ecotoxicology and Environmental Safety</i> , 2020, 200, 110780.	6.0	16
105	Non-destructive Monitoring of <i>Staphylococcus aureus</i> Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. <i>Food Analytical Methods</i> , 2020, 13, 1710-1716.	2.6	15
106	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020, 258, 127216.	8.2	53
107	A novel method to prolong bread shelf life: Sachets containing essential oils components. <i>LWT - Food Science and Technology</i> , 2020, 131, 109744.	5.2	25
108	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. <i>Food Chemistry</i> , 2020, 327, 127103.	8.2	24

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109	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , 2020, 133, 109191.	6.2	30
110	Ultrasonic-assisted enzymatic extraction of <i>Sparassis crispa</i> polysaccharides possessing protective ability against H ₂ O ₂ -induced oxidative damage in mouse hippocampal HT22 cells. <i>RSC Advances</i> , 2020, 10, 22164-22175.	3.6	13
111	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020, 1108, 160-166.	5.4	2
112	Analysis of the synergistic antifungal mechanism of eugenol and citral. <i>LWT - Food Science and Technology</i> , 2020, 123, 109128.	5.2	50
113	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020, 124, 1592-1601.	2.6	11
114	Kinetic study on the generation of furosine and pyrroline in a Maillard reaction model system of d-glucose and l-lysine. <i>Food Chemistry</i> , 2020, 317, 126458.	8.2	29
115	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104844.	8.2	58
116	Major components in Lilac and Litsea cubeba essential oils kill <i>Penicillium roqueforti</i> through mitochondrial apoptosis pathway. <i>Industrial Crops and Products</i> , 2020, 149, 112349.	5.2	49
117	Synergistic properties of citral and eugenol for the inactivation of foodborne molds in vitro and on bread. <i>LWT - Food Science and Technology</i> , 2020, 122, 109063.	5.2	29
118	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3281-3292.	10.3	87
119	Rapid SERS detection of acid orange II and brilliant blue in food by using Fe ₃ O ₄ @Au core-shell substrate. <i>Food Chemistry</i> , 2019, 270, 173-180.	8.2	62
120	An investigation on the production and stability of chickpea bean sprout beverage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14143.	2.0	0
121	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-11.	4.0	4
122	Application of essential oil as a sustained release preparation in food packaging. <i>Trends in Food Science and Technology</i> , 2019, 92, 22-32.	15.1	207
123	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019, 583, 113365.	2.4	23
124	The ability of <i>Bacillus subtilis</i> and <i>Bacillus natto</i> to degrade zearalenone and its application in food. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14122.	2.0	20
125	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , 2019, 143, 47-54.	2.9	16
126	Design, Synthesis and Investigation of the Potential Anti-Inflammatory Activity of 7-O-Amide Hesperetin Derivatives. <i>Molecules</i> , 2019, 24, 3663.	3.8	4

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127	Torularhodin Ameliorates Oxidative Activity in Vitro and γ -Galactose-Induced Liver Injury via the Nrf2/HO-1 Signaling Pathway in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10059-10068.	5.2	33
128	Extraction of <i>Cinnamomum camphora</i> chvar. Borneol essential oil using neutral cellulase assisted-steam distillation: optimization of extraction, and analysis of chemical constituents. <i>Industrial Crops and Products</i> , 2019, 141, 111794.	5.2	38
129	Evaluation on the formation of lipid free radicals in the oxidation process of peanut oil. <i>LWT - Food Science and Technology</i> , 2019, 104, 24-29.	5.2	43
130	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on <i>Penicillium italicum</i> using Surface-Enhanced Raman Spectroscopy (SERS). <i>Scientific Reports</i> , 2019, 9, 490.	3.3	48
131	Antifungal effects of thymol and salicylic acid on cell membrane and mitochondria of <i>Rhizopus stolonifer</i> and their application in postharvest preservation of tomatoes. <i>Food Chemistry</i> , 2019, 285, 380-388.	8.2	101
132	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3761-3768.	3.5	2
133	Study on the wall-breaking method of carotenoids producing yeast <i>Sporidiobolus pararoseus</i> and the antioxidant effect of four carotenoids on SK-HEP-1 cells. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 767-774.	1.9	14
134	Extraction, Purification, Structural Characteristics, Biological Activities and Pharmacological Applications of Acemannan, a Polysaccharide from <i>Aloe vera</i> : A Review. <i>Molecules</i> , 2019, 24, 1554.	3.8	112
135	<i>Sporidiobolus pararoseus</i> wall-broken powder ameliorates oxidative stress in diabetic nephropathy in type-2 diabetic mice by activating the Nrf2/ARE pathway. <i>RSC Advances</i> , 2019, 9, 8394-8403.	3.6	6
136	Quorum-sensing inhibition by hexanal in biofilms formed by <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> . <i>LWT - Food Science and Technology</i> , 2019, 109, 145-152.	5.2	13
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