

Mengshi Lin

List of Publications by Year in descending order

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143
papers

7,526
citations

41258

49
h-index

64668

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g-index

145
all docs

145
docs citations

145
times ranked

8148
citing authors

#	ARTICLE	IF	CITATIONS
1	Antifungal activity of zinc oxide nanoparticles against <i>Botrytis cinerea</i> and <i>Penicillium expansum</i> . <i>Microbiological Research</i> , 2011, 166, 207-215.	2.5	724
2	Detection of Melamine in Gluten, Chicken Feed, and Processed Foods Using Surface Enhanced Raman Spectroscopy and HPLC. <i>Journal of Food Science</i> , 2008, 73, T129-34.	1.5	257
3	Green synthesis of silver nanoparticles using turmeric extracts and investigation of their antibacterial activities. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 398-405.	2.5	244
4	Detection of Pesticides in Fruits by Surface-Enhanced Raman Spectroscopy Coupled with Gold Nanostructures. <i>Food and Bioprocess Technology</i> , 2013, 6, 710-718.	2.6	203
5	Application of Mid-infrared and Raman Spectroscopy to the Study of Bacteria. <i>Food and Bioprocess Technology</i> , 2011, 4, 919-935.	2.6	199
6	Use of a Fractal-like Gold Nanostructure in Surface-Enhanced Raman Spectroscopy for Detection of Selected Food Contaminants. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 9843-9847.	2.4	131
7	Soy protein-based films incorporated with cellulose nanocrystals and pine needle extract for active packaging. <i>Industrial Crops and Products</i> , 2018, 112, 412-419.	2.5	131
8	Cellulose nanofibers coated with silver nanoparticles as a SERS platform for detection of pesticides in apples. <i>Carbohydrate Polymers</i> , 2017, 157, 643-650.	5.1	125
9	A new approach to measure melamine, cyanuric acid, and melamine cyanurate using surface enhanced Raman spectroscopy coupled with gold nanosubstrates. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2008, 2, 66-71.	1.5	122
10	Rapid detection of food- and waterborne bacteria using surface-enhanced Raman spectroscopy coupled with silver nanosubstrates. <i>Applied Microbiology and Biotechnology</i> , 2011, 92, 1053-1061.	1.7	122
11	Properties and antimicrobial activity of polyvinyl alcohol-modified bacterial nanocellulose packaging films incorporated with silver nanoparticles. <i>Food Hydrocolloids</i> , 2020, 100, 105411.	5.6	119
12	Effects of paper containing 1-MCP postharvest treatment on the disassembly of cell wall polysaccharides and softening in Younai plum fruit during storage. <i>Food Chemistry</i> , 2018, 264, 1-8.	4.2	114
13	Antibacterial properties of selenium nanoparticles and their toxicity to Caco-2 cells. <i>Food Control</i> , 2017, 77, 17-24.	2.8	108
14	Investigating Antibacterial Effects of Garlic (<i>Allium sativum</i>) Concentrate and Garlic-Derived Organosulfur Compounds on <i>Campylobacter jejuni</i> by Using Fourier Transform Infrared Spectroscopy, Raman Spectroscopy, and Electron Microscopy. <i>Applied and Environmental Microbiology</i> , 2011, 77, 5257-5269.	1.4	107
15	Cellulose nanofibril/silver nanoparticle composite as an active food packaging system and its toxicity to human colon cells. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 887-894.	3.6	103
16	Rapid determination of thiabendazole in juice by SERS coupled with novel gold nanosubstrates. <i>Food Chemistry</i> , 2018, 259, 219-225.	4.2	100
17	Using Standing Gold Nanorod Arrays as Surface-Enhanced Raman Spectroscopy (SERS) Substrates for Detection of Carbaryl Residues in Fruit Juice and Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 666-674.	2.4	99
18	Fourier transform infrared spectroscopy, detection and identification of <i>Escherichia coli</i> O157:H7 and <i>Alicyclobacillus</i> strains in apple juice. <i>International Journal of Food Microbiology</i> , 2006, 111, 73-80.	2.1	96

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19	The roles of ROS production-scavenging system in <i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl.-induced pericarp browning and disease development of harvested longan fruit. <i>Food Chemistry</i> , 2018, 247, 16-22.	4.2	93
20	Effect and mechanism of cellulose nanofibrils on the active functions of biopolymer-based nanocomposite films. <i>Food Research International</i> , 2017, 99, 166-172.	2.9	91
21	Factors affecting 3D printing and post-processing capacity of cookie dough. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 61, 102316.	2.7	91
22	Discrimination of Intact and Injured <i>Listeria monocytogenes</i> by Fourier Transform Infrared Spectroscopy and Principal Component Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5769-5772.	2.4	88
23	Rapid discrimination of <i>Alicyclobacillus</i> strains in apple juice by Fourier transform infrared spectroscopy. <i>International Journal of Food Microbiology</i> , 2005, 105, 369-376.	2.1	87
24	Facile synthesis of cellulose nanofiber nanocomposite as a SERS substrate for detection of thiram in juice. <i>Carbohydrate Polymers</i> , 2018, 189, 79-86.	5.1	86
25	Engineered Nanoscale Food Ingredients: Evaluation of Current Knowledge on Material Characteristics Relevant to Uptake from the Gastrointestinal Tract. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 730-744.	5.9	85
26	Rapid Detection and Identification of <i>Pseudomonas aeruginosa</i> and <i>Escherichia coli</i> as Pure and Mixed Cultures in Bottled Drinking Water Using Fourier Transform Infrared Spectroscopy and Multivariate Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5749-5754.	2.4	81
27	Jellylike flexible nanocellulose SERS substrate for rapid in-situ non-invasive pesticide detection in fruits/vegetables. <i>Carbohydrate Polymers</i> , 2019, 205, 596-600.	5.1	81
28	The use of Fourier transform infrared spectroscopy to differentiate <i>Escherichia coli</i> O157:H7 from other bacteria inoculated into apple juice. <i>Food Microbiology</i> , 2006, 23, 162-168.	2.1	75
29	Fast loading of PEG-SH on CTAB-protected gold nanorods. <i>RSC Advances</i> , 2014, 4, 17760.	1.7	74
30	Enhanced storability of blueberries by acidic electrolyzed oxidizing water application may be mediated by regulating ROS metabolism. <i>Food Chemistry</i> , 2019, 270, 229-235.	4.2	73
31	Standing Gold Nanorod Arrays as Reproducible SERS Substrates for Measurement of Pesticides in Apple Juice and Vegetables. <i>Journal of Food Science</i> , 2015, 80, N450-8.	1.5	72
32	Detection and quantification of carbendazim in Oolong tea by surface-enhanced Raman spectroscopy and gold nanoparticle substrates. <i>Food Chemistry</i> , 2019, 293, 271-277.	4.2	72
33	A novel chitosan formulation treatment induces disease resistance of harvested litchi fruit to <i>Peronophythora litchii</i> in association with ROS metabolism. <i>Food Chemistry</i> , 2018, 266, 299-308.	4.2	68
34	Effects of chitosan treatment on the storability and quality properties of longan fruit during storage. <i>Food Chemistry</i> , 2020, 306, 125627.	4.2	65
35	Use of Graphene and Gold Nanorods as Substrates for the Detection of Pesticides by Surface Enhanced Raman Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10445-10451.	2.4	64
36	Influence of nano-fibrillated cellulose (NFC) on starch digestion and glucose absorption. <i>Carbohydrate Polymers</i> , 2018, 196, 146-153.	5.1	63

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37	Conversion of waste eggshell into difunctional Au/CaCO ₃ nanocomposite for 4-Nitrophenol electrochemical detection and catalytic reduction. <i>Applied Surface Science</i> , 2020, 510, 145526.	3.1	63
38	Potential of SERS for rapid detection of melamine and cyanuric acid extracted from milk. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2010, 4, 13-19.	1.5	61
39	Development of multifunctional nanocomposites containing cellulose nanofibrils and soy proteins as food packaging materials. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100366.	3.3	61
40	Effects of acidic electrolyzed water treatment on storability, quality attributes and nutritive properties of longan fruit during storage. <i>Food Chemistry</i> , 2020, 320, 126641.	4.2	60
41	Surface-enhanced Raman spectroscopy coupled with dendritic silver nanosubstrate for detection of restricted antibiotics. <i>Journal of Raman Spectroscopy</i> , 2010, 41, 739-744.	1.2	59
42	Detection of Engineered Silver Nanoparticle Contamination in Pears. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10762-10767.	2.4	59
43	The role of ROS-induced change of respiratory metabolism in pulp breakdown development of longan fruit during storage. <i>Food Chemistry</i> , 2020, 305, 125439.	4.2	56
44	Rapid Near Infrared Spectroscopic Method for the Detection of Spoilage in Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillet. <i>Journal of Food Science</i> , 2006, 71, S18.	1.5	55
45	Use of Standing Gold Nanorods for Detection of Malachite Green and Crystal Violet in Fish by SERS. <i>Journal of Food Science</i> , 2017, 82, 1640-1646.	1.5	55
46	Phomopsis longanae-induced pericarp browning and disease development of longan fruit can be alleviated or aggravated by regulation of ATP-mediated membrane lipid metabolism. <i>Food Chemistry</i> , 2018, 269, 644-651.	4.2	54
47	Eggshell membrane-templated gold nanoparticles as a flexible SERS substrate for detection of thiabendazole. <i>Mikrochimica Acta</i> , 2019, 186, 453.	2.5	54
48	1-Methylcyclopropene containing-papers suppress the disassembly of cell wall polysaccharides in Anxi persimmon fruit during storage. <i>International Journal of Biological Macromolecules</i> , 2020, 151, 723-729.	3.6	53
49	Raman Spectroscopic Characterization of Structural Changes in Heated Whey Protein Isolate upon Soluble Complex Formation with Pectin at Near Neutral pH. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 12029-12035.	2.4	51
50	Quantitative detection of nitrate in water and wastewater by surface-enhanced Raman spectroscopy. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 5673-5681.	1.3	51
51	Salicylic acid reduces the incidence of Phomopsis longanae Chi infection in harvested longan fruit by affecting the energy status and respiratory metabolism. <i>Postharvest Biology and Technology</i> , 2020, 160, 111035.	2.9	51
52	Detecting Food- and Waterborne Viruses by Surface-Enhanced Raman Spectroscopy. <i>Journal of Food Science</i> , 2010, 75, M302-7.	1.5	50
53	Development of nanofibrillated cellulose coated with gold nanoparticles for measurement of melamine by SERS. <i>Cellulose</i> , 2017, 24, 2801-2811.	2.4	50
54	4D printing of polyurethane paint-based composites. <i>International Journal of Smart and Nano Materials</i> , 2019, 10, 237-248.	2.0	49

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55	Microemulsions as nanoreactors for synthesis of biopolymer nanoparticles. Trends in Food Science and Technology, 2019, 86, 118-130.	7.8	49
56	Predicting sodium chloride content in commercial king (Oncorhynchus tshawytscha) and chum (O.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 Food Research International, 2003, 36, 761-766.	2.9	48
57	A dropwise SERS method for rapid detection of pesticide residues in fruits. Journal of Raman Spectroscopy, 2018, 49, 493-498.	1.2	48
58	A novel chitosan alleviates pulp breakdown of harvested longan fruit by suppressing disassembly of cell wall polysaccharides. Carbohydrate Polymers, 2019, 217, 126-134.	5.1	48
59	The Changes in Metabolisms of Membrane Lipids and Phenolics Induced by <i>Phomopsis longanae</i> Chi Infection in Association with Pericarp Browning and Disease Occurrence of Postharvest Longan Fruit. Journal of Agricultural and Food Chemistry, 2018, 66, 12794-12804.	2.4	47
60	Rapid detection of paraquat residues in green tea using surface-enhanced Raman spectroscopy (SERS) coupled with gold nanostars. Food Control, 2021, 130, 108280.	2.8	46
61	Detection of Aflatoxin M1 in Milk by Dynamic Light Scattering Coupled with Superparamagnetic Beads and Gold Nanoprobes. Journal of Agricultural and Food Chemistry, 2013, 61, 4520-4525.	2.4	45
62	Toxicity of Graphene Oxide on Intestinal Bacteria and Caco-2 Cells. Journal of Food Protection, 2015, 78, 996-1002.	0.8	45
63	Rapid pyrolysis of Cu ²⁺ -polluted eggshell membrane into a functional Cu ²⁺ -Cu ⁺ /biochar for ultrasensitive electrochemical detection of nitrite in water. Science of the Total Environment, 2020, 723, 138008.	3.9	45
64	Salicylic acid treatment suppresses <i>Phomopsis longanae</i> Chi-induced disease development of postharvest longan fruit by modulating membrane lipid metabolism. Postharvest Biology and Technology, 2020, 164, 111168.	2.9	45
65	Comparison between 'Fuyan' and 'Dongbi' longans in aril breakdown and respiration metabolism. Postharvest Biology and Technology, 2019, 153, 176-182.	2.9	43
66	Cellulose nanofibers coated with silver nanoparticles as a flexible nanocomposite for measurement of flusilazole residues in Oolong tea by surface-enhanced Raman spectroscopy. Food Chemistry, 2020, 315, 126276.	4.2	43
67	Nanofibrillar cellulose/Au@Ag nanoparticle nanocomposite as a SERS substrate for detection of paraquat and thiram in lettuce. Mikrokimica Acta, 2020, 187, 390.	2.5	42
68	A review on customizing edible food materials into 3D printable inks: Approaches and strategies. Trends in Food Science and Technology, 2021, 107, 68-77.	7.8	42
69	Analysis of phytate in raw and cooked potatoes. Journal of Food Composition and Analysis, 2004, 17, 217-226.	1.9	41
70	A review of traditional and novel detection techniques for melamine and its analogues in foods and animal feed. Frontiers of Chemical Engineering in China, 2009, 3, 427-435.	0.6	40
71	Effect of roasting and in vitro digestion on phenolic profiles and antioxidant activity of water-soluble extracts from sesame. Food and Chemical Toxicology, 2020, 139, 111239.	1.8	39
72	Effects of hydrogen peroxide treatment on pulp breakdown, softening, and cell wall polysaccharide metabolism in fresh longan fruit. Carbohydrate Polymers, 2020, 242, 116427.	5.1	38

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73	Bruise Detection in Pacific Pink Salmon (<i>Oncorhynchus gorbuscha</i>) by Visible and Short-Wavelength Near-Infrared (SW-NIR) Spectroscopy (600~1100 nm). <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6404-6408.	2.4	35
74	STUDYING OF THE BACTERIAL GROWTH PHASES USING FOURIER TRANSFORM INFRARED SPECTROSCOPY AND MULTIVARIATE ANALYSIS. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2008, 16, 73-89.	0.4	34
75	High-yield preparation of vertically aligned gold nanorod arrays via a controlled evaporation-induced self-assembly method. <i>Journal of Materials Chemistry C</i> , 2014, 2, 4545.	2.7	34
76	Detecting single <i>Bacillus</i> spores by surface enhanced Raman spectroscopy. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2008, 2, 247-253.	1.5	31
77	Recent trends and applications of electrolyzed oxidizing water in fresh foodstuff preservation and safety control. <i>Food Chemistry</i> , 2022, 369, 130873.	4.2	31
78	<i>Lasiodiplodia theobromae</i> (Pat.) Griff. & Maubl. reduced energy status and ATPase activity and its relation to disease development and pericarp browning of harvested longan fruit. <i>Food Chemistry</i> , 2019, 275, 239-245.	4.2	30
79	Preparation of cellulose nanofibril/titanium dioxide nanoparticle nanocomposites as fillers for PVA-based packaging and investigation into their intestinal toxicity. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 1174-1182.	3.6	30
80	Inhibitory effect of propyl gallate on pulp breakdown of longan fruit and its relationship with ROS metabolism. <i>Postharvest Biology and Technology</i> , 2020, 168, 111272.	2.9	28
81	CLASSIFICATION OF FOODBORNE PATHOGENS BY FOURIER TRANSFORM INFRARED SPECTROSCOPY AND PATTERN RECOGNITION TECHNIQUES. <i>Journal of Rapid Methods and Automation in Microbiology</i> , 2006, 14, 189-200.	0.4	27
82	Detection of viable <i>Escherichia coli</i> in environmental water using combined propidium monoazide staining and quantitative PCR. <i>Water Research</i> , 2018, 145, 398-407.	5.3	27
83	Chitosan/acetylated starch composite films incorporated with essential oils: Physicochemical and antimicrobial properties. <i>Food Bioscience</i> , 2021, 43, 101287.	2.0	27
84	Synthesis of polyhedral gold nanostars as surface-enhanced Raman spectroscopy substrates for measurement of thiram in peach juice. <i>Analyst</i> , 2019, 144, 4820-4825.	1.7	26
85	Antimicrobial effect and toxicity of cellulose nanofibril/silver nanoparticle nanocomposites prepared by an ultraviolet irradiation method. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 180, 212-220.	2.5	26
86	A spectroscopic approach to detect and quantify phosmet residues in Oolong tea by surface-enhanced Raman scattering and silver nanoparticle substrate. <i>Food Chemistry</i> , 2020, 312, 126016.	4.2	26
87	Fabrication of sensitive silver-decorated cotton swabs for SERS quantitative detection of mixed pesticide residues in bitter gourds. <i>New Journal of Chemistry</i> , 2020, 44, 12779-12784.	1.4	26
88	Characterization of sol-gel transitions of food hydrocolloids with near infra-red spectroscopy. <i>LWT - Food Science and Technology</i> , 2007, 40, 1018-1026.	2.5	25
89	Effects of ingredients and pre-heating on the printing quality and dimensional stability in 3D printing of cookie dough. <i>Journal of Food Engineering</i> , 2021, 294, 110412.	2.7	25
90	Characterization and Quantification of Zinc Oxide and Titanium Dioxide Nanoparticles in Foods. <i>Food and Bioprocess Technology</i> , 2014, 7, 456-462.	2.6	24

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91	Single Locked Nucleic Acid-Enhanced Nanopore Genetic Discrimination of Pathogenic Serotypes and Cancer Driver Mutations. <i>ACS Nano</i> , 2018, 12, 4194-4205.	7.3	24
92	Phomopsis longanae Chi-Induced Disease Development and Pericarp Browning of Harvested Longan Fruit in Association With Energy Metabolism. <i>Frontiers in Microbiology</i> , 2018, 9, 1454.	1.5	24
93	Chitosan postharvest treatment suppresses the pulp breakdown development of longan fruit through regulating ROS metabolism. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 601-608.	3.6	24
94	The influence of ATP treatment on energy dissipation system in postharvest longan fruit during senescence. <i>Postharvest Biology and Technology</i> , 2020, 164, 111154.	2.9	24
95	Restructuring cookie dough with 3D printing: Relationships between the mechanical properties, baking conditions, and structural changes. <i>Journal of Food Engineering</i> , 2022, 319, 110911.	2.7	24
96	A comparative study between overlay method and selective-differential media for recovery of stressed <i>Enterobacter sakazakii</i> cells from infant formula. <i>Food Microbiology</i> , 2008, 25, 22-28.	2.1	23
97	Hydrogen peroxide reduced ATPase activity and the levels of ATP, ADP, and energy charge and its association with pulp breakdown occurrence of longan fruit during storage. <i>Food Chemistry</i> , 2020, 311, 126008.	4.2	21
98	Antifungal Activity and Action Mechanism of Ginger Oleoresin Against <i>Pestalotiopsis microspora</i> Isolated From Chinese Olive Fruits. <i>Frontiers in Microbiology</i> , 2018, 9, 2583.	1.5	20
99	Near infrared spectroscopy: a new tool for studying physical and chemical properties of polysaccharide gels. <i>Carbohydrate Polymers</i> , 2003, 53, 281-288.	5.1	19
100	Determination of low-density <i>Escherichia coli</i> and <i>Helicobacter pylori</i> suspensions in water. <i>Water Research</i> , 2012, 46, 2140-2148.	5.3	19
101	Detection of herbicides in drinking water by surface-enhanced Raman spectroscopy coupled with gold nanostructures. <i>Journal of Food Measurement and Characterization</i> , 2013, 7, 107-113.	1.6	19
102	Phomopsis longanae Chi-Induced Changes in Activities of Cell Wall-Degrading Enzymes and Contents of Cell Wall Components in Pericarp of Harvested Longan Fruit and Its Relation to Disease Development. <i>Frontiers in Microbiology</i> , 2018, 9, 1051.	1.5	19
103	Characterization of a novel alkaline \hat{I}^2 -agarase and its hydrolysates of agar. <i>Food Chemistry</i> , 2019, 295, 311-319.	4.2	19
104	Development of cellulose Nanofiber-based substrates for rapid detection of ferbam in kale by Surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2021, 347, 129023.	4.2	19
105	Discrimination between <i>Bacillus</i> and <i>Alicyclobacillus</i> Isolates in Apple Juice by Fourier Transform Infrared Spectroscopy and Multivariate Analysis. <i>Journal of Food Science</i> , 2015, 80, M399-404.	1.5	18
106	Biocontrol of the internalization of <i>Salmonella enterica</i> and Enterohaemorrhagic <i>Escherichia coli</i> in mung bean sprouts with an endophytic <i>Bacillus subtilis</i> . <i>International Journal of Food Microbiology</i> , 2017, 250, 37-44.	2.1	18
107	Amelioration of chilling injury and enhancement of quality maintenance in cold-stored guava fruit by melatonin treatment. <i>Food Chemistry: X</i> , 2022, 14, 100297.	1.8	18
108	Effects of thermal preparation and in vitro digestion on lignan profiles and antioxidant activity in defatted-sesame meal. <i>Food and Chemical Toxicology</i> , 2019, 128, 89-96.	1.8	17

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109	Development of a virus concentration method using lanthanum-based chemical flocculation coupled with modified membrane filtration procedures. <i>Journal of Virological Methods</i> , 2013, 190, 41-48.	1.0	16
110	Separation and detection of <i>E. coli</i> O157:H7 using a SERS-based microfluidic immunosensor. <i>Mikrochimica Acta</i> , 2022, 189, 111.	2.5	16
111	Inactivation of <i>Bacillus</i> Spores Using a Low-Temperature Atmospheric Plasma Brush. <i>IEEE Transactions on Plasma Science</i> , 2010, 38, 1624-1631.	0.6	15
112	Development of polyvinyl alcohol/chitosan/modified bacterial nanocellulose films incorporated with 4-hexylresorcinol for food packaging applications. <i>Food Packaging and Shelf Life</i> , 2021, 30, 100769.	3.3	15
113	DETECTION AND DISCRIMINATION OF <i>ENTEROBACTER SAKAZAKII</i> (<i>CRONOBACTER SPP.</i>) BY MID-INFRARED SPECTROSCOPY AND MULTIVARIATE STATISTICAL ANALYSES. <i>Journal of Food Safety</i> , 2009, 29, 531-545.	1.1	14
114	DNA-embedded Au@Ag core-shell nanoparticles assembled on silicon slides as a reliable SERS substrate. <i>Analyst</i> , 2014, 139, 2207.	1.7	14
115	One-Step Process for Environment-Friendly Preparation of Agar Oligosaccharides From <i>Gracilaria lemaneiformis</i> by the Action of <i>Flammeovirga</i> sp. OC4. <i>Frontiers in Microbiology</i> , 2019, 10, 724.	1.5	14
116	Engineered Nanoparticles as Potential Food Contaminants and Their Toxicity to Caco-2 Cells. <i>Journal of Food Science</i> , 2016, 81, T2107-13.	1.5	13
117	Optimisation using the finite element method of a filter-based microfluidic SERS sensor for detection of multiple pesticides in strawberry. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 646-658.	1.1	13
118	Zinc Oxide and Silver Nanoparticle Effects on Intestinal Bacteria. <i>Materials</i> , 2021, 14, 2489.	1.3	13
119	Utilization of Ethyl Cellulose in the Osmotically-Driven and Anisotropically-Actuated 4D Printing Concept of Edible Food Composites. <i>Carbohydrate Polymer Technologies and Applications</i> , 2022, 3, 100183.	1.6	13
120	INCORPORATION OF MINCED TROUT (<i>ONCORHYNCHUS MYKISS</i>) INTO EGG-BASED NOODLES. <i>Journal of Food Processing and Preservation</i> , 2007, 31, 480-491.	0.9	12
121	Gold Coated Zinc Oxide Nanonecklaces as a SERS Substrate. <i>Journal of Nanoscience and Nanotechnology</i> , 2011, 11, 3509-3515.	0.9	12
122	Compound K producing from the enzymatic conversion of gypenoside by naringinase. <i>Food and Chemical Toxicology</i> , 2019, 130, 253-261.	1.8	12
123	Influence of hydrogen peroxide on the ROS metabolism and its relationship to pulp breakdown of fresh longan during storage. <i>Food Chemistry: X</i> , 2021, 12, 100159.	1.8	12
124	Î³-Aminobutyric acid treatment reduces chilling injury and improves quality maintenance of cold-stored Chinese olive fruit. <i>Food Chemistry: X</i> , 2022, 13, 100208.	1.8	12
125	Facile synthesis of Au@Ag core-shell nanoparticles with uniform sub-2.5 nm interior nanogaps. <i>Chemical Communications</i> , 2013, 49, 8519.	2.2	11
126	Impacts of exogenous ROS scavenger ascorbic acid on the storability and quality attributes of fresh longan fruit. <i>Food Chemistry: X</i> , 2021, 12, 100167.	1.8	11

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127	Phylogenetic and spectroscopic analysis of Alicyclobacillus isolates by 16S rDNA sequencing and mid-infrared spectroscopy. <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2007, 1, 11-17.	1.5	10
128	Phomopsis longanae Chi-Induced Change in ROS Metabolism and Its Relation to Pericarp Browning and Disease Development of Harvested Longan Fruit. <i>Frontiers in Microbiology</i> , 2018, 9, 2466.	1.5	10
129	Alleviation of pulp breakdown in harvested longan fruit by acidic electrolyzed water in relation to membrane lipid metabolism. <i>Scientia Horticulturae</i> , 2022, 304, 111288.	1.7	10
130	Lanthanum-based concentration and microrespirometric detection of microbes in water. <i>Water Research</i> , 2010, 44, 3385-3392.	5.3	9
131	Epitaxial Growth of Horizontally Aligned Zinc Oxide Nanonecklace Arrays on <i>c<sup>r</sup>/i>-Plane Sapphire. <i>Journal of Physical Chemistry C</i>, 2009, 113, 20845-20854.</i>	1.5	8
132	Non-enzymatic browning and the kinetic model of 5-hydroxymethylfurfural formation in residual solution of vinegar soaked-soybean. <i>Industrial Crops and Products</i> , 2019, 135, 146-152.	2.5	8
133	Îµ-Poly-L-Lysine Enhances Fruit Disease Resistance in Postharvest Longans (<i>Dimocarpus longan</i> Lour.) by Modulating Energy Status and ATPase Activity. <i>Foods</i> , 2022, 11, 773.	1.9	8
134	Influence of temperature on the measurement of NaCl content of aqueous solution by short-wavelength near infrared spectroscopy (SW-NIR). <i>Sensing and Instrumentation for Food Quality and Safety</i> , 2007, 1, 91-97.	1.5	6
135	Gynosaponin TN-1 producing from the enzymatic conversion of gypenoside XLVI by naringinase and its cytotoxicity on hepatoma cell lines. <i>Food and Chemical Toxicology</i> , 2018, 119, 161-168.	1.8	6
136	Bioanalytical approaches for the detection, characterization, and risk assessment of micro/nanoplastics in agriculture and food systems. <i>Analytical and Bioanalytical Chemistry</i> , 2022, 414, 4591-4612.	1.9	6
137	Surface modification of SERS substrates with plasma-polymerized trimethylsilane nanocoating. <i>Applied Surface Science</i> , 2015, 331, 346-352.	3.1	5
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139	Characterization and quantification of engineered nanoparticles in food by epithermal instrumental neutron activation analysis and electron microscopy. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 207-212.	1.6	4
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143	Phomopsis longanae Chi causing the pulp breakdown of fresh longan fruit through affecting reactive oxygen species metabolism. <i>Food Chemistry: X</i> , 2022, 14, 100301.	1.8	1