

Mengshi Lin

List of Publications by Year in descending order

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143
papers

7,526
citations

41258

49
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64668

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145
all docs

145
docs citations

145
times ranked

8148
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	β -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
4	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
5	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
6	β -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
7	<i>Phomopsis longanae</i> 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
8	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
9	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
10	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
11	A review on customizing edible food materials into 3D printable inks: Approaches and strategies. <i>Trends in Food Science and Technology</i> , 2021, 107, 68-77.	7.8	42
12	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
13	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
14	Zinc Oxide and Silver Nanoparticle Effects on Intestinal Bacteria. <i>Materials</i> , 2021, 14, 2489.	1.3	13
15	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
16	Chitosan/acetylated starch composite films incorporated with essential oils: Physicochemical and antimicrobial properties. <i>Food Bioscience</i> , 2021, 43, 101287.	2.0	27
17	Rapid detection of paraquat residues in green tea using surface-enhanced Raman spectroscopy (SERS) coupled with gold nanostars. <i>Food Control</i> , 2021, 130, 108280.	2.8	46
18	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

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19	Influence of hydrogen peroxide on the ROS metabolism and its relationship to pulp breakdown of fresh longan during storage. <i>Food Chemistry</i> : X, 2021, 12, 100159.	1.8	12
20	Impacts of exogenous ROS scavenger ascorbic acid on the storability and quality attributes of fresh longan fruit. <i>Food Chemistry</i> : X, 2021, 12, 100167.	1.8	11
21	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
22	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
23	Salicylic acid reduces the incidence of <i>Phomopsis longanae</i> 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
24	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
25	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
26	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
27	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
28	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
29	Nanofibrillar cellulose/Au@Ag nanoparticle nanocomposite as a SERS substrate for detection of paraquat and thiram in lettuce. <i>Mikrochimica Acta</i> , 2020, 187, 390.	2.5	42
30	Rapid pyrolysis of Cu ²⁺ -polluted eggshell membrane into a functional Cu ²⁺ -Cu ⁺ /biochar for ultrasensitive electrochemical detection of nitrite in water. <i>Science of the Total Environment</i> , 2020, 723, 138008.	3.9	45
31	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
32	Salicylic acid treatment suppresses <i>Phomopsis longanae</i> Chi-induced disease development of postharvest longan fruit by modulating membrane lipid metabolism. <i>Postharvest Biology and Technology</i> , 2020, 164, 111168.	2.9	45
33	Effect of roasting and in vitro digestion on phenolic profiles and antioxidant activity of water-soluble extracts from sesame. <i>Food and Chemical Toxicology</i> , 2020, 139, 111239.	1.8	39
34	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
35	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
36	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

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37	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
38	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
39	Cellulose nanofibers coated with silver nanoparticles as a flexible nanocomposite for measurement of flusilazole residues in Oolong tea by surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , 2020, 315, 126276.	4.2	43
40	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
41	Effects of hydrogen peroxide treatment on pulp breakdown, softening, and cell wall polysaccharide metabolism in fresh longan fruit. <i>Carbohydrate Polymers</i> , 2020, 242, 116427.	5.1	38
42	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
43	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
44	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
45	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
46	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
47	4D printing of polyurethane paint-based composites. <i>International Journal of Smart and Nano Materials</i> , 2019, 10, 237-248.	2.0	49
48	Eggshell membrane-templated gold nanoparticles as a flexible SERS substrate for detection of thiabendazole. <i>Mikrochimica Acta</i> , 2019, 186, 453.	2.5	54
49	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
50	Compound K producing from the enzymatic conversion of gypenoside by naringinase. <i>Food and Chemical Toxicology</i> , 2019, 130, 253-261.	1.8	12
51	Comparison between 'Fuyan' and 'Dongbi' longans in aril breakdown and respiration metabolism. <i>Postharvest Biology and Technology</i> , 2019, 153, 176-182.	2.9	43
52	A novel chitosan alleviates pulp breakdown of harvested longan fruit by suppressing disassembly of cell wall polysaccharides. <i>Carbohydrate Polymers</i> , 2019, 217, 126-134.	5.1	48
53	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
54	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

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55	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
56	Microemulsions as nanoreactors for synthesis of biopolymer nanoparticles. <i>Trends in Food Science and Technology</i> , 2019, 86, 118-130.	7.8	49
57	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
58	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
59	<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
60	Measurement of engineered nanoparticles in consumer products by surface-enhanced Raman spectroscopy and neutron activation analysis. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 736-746.	1.6	4
61	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
62	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
63	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
64	Influence of nano-fibrillated cellulose (NFC) on starch digestion and glucose absorption. <i>Carbohydrate Polymers</i> , 2018, 196, 146-153.	5.1	63
65	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
66	Rapid determination of thiabendazole in juice by SERS coupled with novel gold nanosubstrates. <i>Food Chemistry</i> , 2018, 259, 219-225.	4.2	100
67	A SERS method for rapid detection of pesticide residues in fruits. <i>Journal of Raman Spectroscopy</i> , 2018, 49, 493-498.	1.2	48
68	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
69	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
70	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. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12794-12804.	2.4	47
71	<i>Phomopsis longanae</i> 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
72	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

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73	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
74	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
75	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
76	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
77	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
78	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
79	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
80	Antibacterial properties of selenium nanoparticles and their toxicity to Caco-2 cells. <i>Food Control</i> , 2017, 77, 17-24.	2.8	108
81	Development of nanofibrillated cellulose coated with gold nanoparticles for measurement of melamine by SERS. <i>Cellulose</i> , 2017, 24, 2801-2811.	2.4	50
82	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
83	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
84	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
85	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
86	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
87	Use of aminothiophenol as an indicator for the analysis of silver nanoparticles in consumer products by surface-enhanced Raman spectroscopy. <i>Analyst, The</i> , 2016, 141, 5382-5389.	1.7	4
88	Surface modification of SERS substrates with plasma-polymerized trimethylsilane nanocoating. <i>Applied Surface Science</i> , 2015, 331, 346-352.	3.1	5
89	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
90	Toxicity of Graphene Oxide on Intestinal Bacteria and Caco-2 Cells. <i>Journal of Food Protection</i> , 2015, 78, 996-1002.	0.8	45

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91	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
92	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
93	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
94	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
95	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
96	Fast loading of PEG-SH on CTAB-protected gold nanorods. <i>RSC Advances</i> , 2014, 4, 17760.	1.7	74
97	Characterization and quantification of engineered nanoparticles in food by epidermal instrumental neutron activation analysis and electron microscopy. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 207-212.	1.6	4
98	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
99	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
100	Detection of Aflatoxin M1 in Milk by Dynamic Light Scattering Coupled with Superparamagnetic Beads and Gold Nanoprobes. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4520-4525.	2.4	45
101	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
102	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
103	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
104	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
105	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
106	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
107	Detection of Engineered Silver Nanoparticle Contamination in Pears. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10762-10767.	2.4	59
108	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

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109	Gold Coated Zinc Oxide Nanonecklaces as a SERS Substrate. Journal of Nanoscience and Nanotechnology, 2011, 11, 3509-3515.	0.9	12
110	Antifungal activity of zinc oxide nanoparticles against Botrytis cinerea and Penicillium expansum. Microbiological Research, 2011, 166, 207-215.	2.5	724
111	Rapid detection of food- and waterborne bacteria using surface-enhanced Raman spectroscopy coupled with silver nanosubstrates. Applied Microbiology and Biotechnology, 2011, 92, 1053-1061.	1.7	122
112	Application of Mid-infrared and Raman Spectroscopy to the Study of Bacteria. Food and Bioprocess Technology, 2011, 4, 919-935.	2.6	199
113	Surface-enhanced Raman spectroscopy coupled with dendritic silver nanosubstrate for detection of restricted antibiotics. Journal of Raman Spectroscopy, 2010, 41, 739-744.	1.2	59
114	A Nanoporous Metallic Mat Showing Excellent and Stable Surface Enhanced Raman Spectroscopy Activities. Journal of Nanoscience and Nanotechnology, 2010, 10, 5077-5082.	0.9	2
115	Potential of SERS for rapid detection of melamine and cyanuric acid extracted from milk. Sensing and Instrumentation for Food Quality and Safety, 2010, 4, 13-19.	1.5	61
116	Inactivation of <i>Bacillus</i> Spores Using a Low-Temperature Atmospheric Plasma Brush. IEEE Transactions on Plasma Science, 2010, 38, 1624-1631.	0.6	15
117	Detecting Food- and Waterborne Viruses by Surface-Enhanced Raman Spectroscopy. Journal of Food Science, 2010, 75, M302-7.	1.5	50
118	Lanthanum-based concentration and microrespirometric detection of microbes in water. Water Research, 2010, 44, 3385-3392.	5.3	9
119	Studying physiochemical changes in a new pasta product containing beef heart by vibrational spectroscopy. Sensing and Instrumentation for Food Quality and Safety, 2009, 3, 122-129.	1.5	4
120	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
121	DETECTION AND DISCRIMINATION OF <i>ENTEROBACTER SAKAZAKII</i> (<i>CRONOBACTER SPP.</i>) BY MID-INFRARED SPECTROSCOPY AND MULTIVARIATE STATISTICAL ANALYSES. Journal of Food Safety, 2009, 29, 531-545.	1.1	14
122	Epitaxial Growth of Horizontally Aligned Zinc Oxide Nanonecklace Arrays on <i>r</i> -Plane Sapphire. Journal of Physical Chemistry C, 2009, 113, 20845-20854.	1.5	8
123	A new approach to measure melamine, cyanuric acid, and melamine cyanurate using surface enhanced Raman spectroscopy coupled with gold nanosubstrates. Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 66-71.	1.5	122
124	Detecting single <i>Bacillus</i> spores by surface enhanced Raman spectroscopy. Sensing and Instrumentation for Food Quality and Safety, 2008, 2, 247-253.	1.5	31
125	STUDYING OF THE BACTERIAL GROWTH PHASES USING FOURIER TRANSFORM INFRARED SPECTROSCOPY AND MULTIVARIATE ANALYSIS. Journal of Rapid Methods and Automation in Microbiology, 2008, 16, 73-89.	0.4	34
126	Detection of Melamine in Gluten, Chicken Feed, and Processed Foods Using Surface Enhanced Raman Spectroscopy and HPLC. Journal of Food Science, 2008, 73, T129-34.	1.5	257

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127	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
128	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
129	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
130	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
131	Phylogenetic and spectroscopic analysis of <i>Alicyclobacillus</i> 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
132	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
133	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
134	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
135	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
136	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
137	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
138	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
139	Analysis of phytate in raw and cooked potatoes. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 217-226.	1.9	41
140	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
141	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
142	Bruise Detection in Pacific Pink Salmon (<i>Oncorhynchus gorboscha</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
143	Predicting sodium chloride content in commercial king (<i>Oncorhynchus tshawytscha</i>) and chum (<i>O. Tj ETQq1 1 0.784314 rgBT /Overl</i>) <i>Food Research International</i> , 2003, 36, 761-766.	2.9	48