Weirong Yao

List of Publications by Year
in descending order

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110 papers	3,028 citations	136740 32 h-index	205818 48 g-index
110 all docs	110 docs citations	110 times ranked	2789 citing authors

#	Article	IF	Citations
1	Application of edible coating with essential oil in food preservation. Critical Reviews in Food Science and Nutrition, 2019, 59, 2467-2480.	5.4	185
2	The present situation of pesticide residues in China and their removal and transformation during food processing. Food Chemistry, 2021, 354, 129552.	4.2	120
3	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. Food Chemistry, 2018, 240, 850-855.	4.2	115
4	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.	4.2	101
5	Synergistic inhibition effect of citral and eugenol against Aspergillus niger and their application in bread preservation. Food Chemistry, 2020, 310, 125974.	4.2	98
6	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. Critical Reviews in Food Science and Nutrition, 2019, 59, 3281-3292.	5.4	87
7	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. Bioresource Technology, 2021, 337, 125398.	4.8	85
8	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. Carbohydrate Polymers, 2021, 256, 117571.	5.1	74
9	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.	4.2	69
10	Microplastics and Nanoplastics: Emerging Contaminants in Food. Journal of Agricultural and Food Chemistry, 2021, 69, 10450-10468.	2.4	66
11	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.	4.2	62
12	Recent advances of ultrasound-assisted Maillard reaction. Ultrasonics Sonochemistry, 2020, 64, 104844.	3.8	58
13	Rapid detection method for nitrofuran antibiotic residues by surface-enhanced Raman Spectroscopy. European Food Research and Technology, 2012, 235, 555-561.	1.6	55
14	Application of starch microcapsules containing essential oil in food preservation. Critical Reviews in Food Science and Nutrition, 2020, 60, 2825-2836.	5.4	53
15	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. Chemosphere, 2020, 258, 127216.	4.2	53
16	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. Critical Reviews in Food Science and Nutrition, 2022, 62, 1740-1751.	5.4	52
17	Physicochemical properties of maca starch. Food Chemistry, 2017, 218, 56-63.	4.2	50
18	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. Analytical Methods, 2013, 5, 946-952.	1.3	48

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19	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on Penicillium italicum using Surface-Enhanced Raman Spectroscopy (SERS). Scientific Reports, 2019, 9, 490.	1.6	48
20	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. Food Chemistry, 2021, 335, 127657.	4.2	47
21	Rapid surface enhanced Raman scattering detection method for chloramphenicol residues. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 144, 125-130.	2.0	46
22	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. Carbohydrate Polymers, 2021, 261, 117874.	5.1	46
23	The anti-inflammatory potential of Cinnamomum camphora (L.) J.Presl essential oil in vitro and in vivo. Journal of Ethnopharmacology, 2021, 267, 113516.	2.0	43
24	Quantitative Analysis of Amoxicillin Residues in Foods by Surface-Enhanced Raman Spectroscopy. Spectroscopy Letters, 2014, 47, 451-457.	0.5	41
25	Logic gates based on G-quadruplexes: principles and sensor applications. Mikrochimica Acta, 2016, 183, 21-34.	2.5	39
26	Simultaneous SERS detection of illegal food additives rhodamine B and basic orange II based on Au nanorod-incorporated melamine foam. Food Chemistry, 2021, 357, 129741.	4.2	39
27	In-depth analysis of the mechanisms of aloe polysaccharides on mitigating subacute colitis in mice via microbiota informatics. Carbohydrate Polymers, 2021, 265, 118041.	5.1	37
28	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.	1.2	36
29	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.	5.4	36
30	SiO2@Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2014, 132, 355-360.	2.0	35
31	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.	3.6	35
32	Fabrication and characterization of chitosan/gelatin films loaded with microcapsules of Pulicaria jaubertii extract. Food Hydrocolloids, 2022, 129, 107624.	5.6	35
33	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.	4.2	34
34	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.	2.4	32
35	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. Food Chemistry, 2021, 351, 129284.	4.2	31
36	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. Food Research International, 2020, 133, 109191.	2.9	30

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37	Stabilization of water-in-oil emulsion of Pulicaria jaubertii extract by ultrasonication: Fabrication, characterization, and storage stability. Food Chemistry, 2021, 350, 129249.	4.2	30
38	Physicochemical properties, microstructure, and storage stability of Pulicaria jaubertii extract microencapsulated with different protein biopolymers and gum arabic as wall materials. International Journal of Biological Macromolecules, 2021, 187, 939-954.	3.6	30
39	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. European Food Research and Technology, 2012, 234, 1091-1098.	1.6	29
40	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.	4.2	29
41	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. Biosensors and Bioelectronics, 2017, 87, 320-324.	5.3	26
42	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. Food Chemistry, 2020, 309, 125714.	4.2	26
43	Label-free DNA-based biosensors using structure-selective light-up dyes. Analyst, The, 2016, 141, 6481-6489.	1.7	25
44	Comprehensive analysis of Sparassis crispa polysaccharide characteristics during the in vitro digestion and fermentation model. Food Research International, 2022, 154, 111005.	2.9	25
45	Development and evaluation of a surface-enhanced Raman scattering (SERS) method for the detection of the antioxidant butylated hydroxyanisole. European Food Research and Technology, 2011, 233, 835-840.	1.6	24
46	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. Food Chemistry, 2020, 327, 127103.	4.2	24
47	Biodegradation of the organophosphate dimethoate by Lactobacillus plantarum during milk fermentation. Food Chemistry, 2021, 360, 130042.	4.2	24
48	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. Analytical Biochemistry, 2019, 583, 113365.	1.1	23
49	Application of essential oils as preservatives in food systems: challenges and future prospectives â€“ a review. Phytochemistry Reviews, 2022, 21, 1209-1246.	3.1	22
50	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.	0.9	20
51	Supercritical fluid extraction of four aromatic herbs and assessment of the volatile compositions, bioactive compounds, antibacterial, and anti-biofilm activity. Environmental Science and Pollution Research, 2021, 28, 25479-25492.	2.7	20
52	An AuNPs-functionalized AlGaN/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. RSC Advances, 2015, 5, 98724-98729.	1.7	18
53	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. Phytomedicine, 2021, 87, 153572.	2.3	18
54	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives. International Journal of Biological Macromolecules, 2022, 200, 151-161.	3.6	18

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55	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. Journal of Food Processing and Preservation, 2019, 43, e14156.	0.9	17
56	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. Free Radical Biology and Medicine, 2019, 143, 47-54.	1.3	16
57	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.	2.9	16
58	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. Talanta, 2020, 206, 120216.	2.9	15
59	Macamides: A review of structures, isolation, therapeutics and prospects. Food Research International, 2020, 138, 109819.	2.9	15
60	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. Food Analytical Methods, 2020, 13, 1710-1716.	1.3	15
61	Evaluation of bioactive compounds and antibacterial activity of Pulicaria jaubertii extract obtained by supercritical and conventional methods. Journal of Food Measurement and Characterization, 2021, 15, 449-456.	1.6	15
62	Composition and Antibacterial Activity of Essential Oils of Flos Sophorae Immaturus. International Journal of Food Properties, 2011, 14, 903-913.	1.3	14
63	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. Journal of Food Science, 2017, 82, 1467-1474.	1.5	14
64	Fast Detection of Bismerthiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. Analytical Sciences, 2018, 34, 415-419.	0.8	14
65	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. Food Chemistry, 2021, 344, 128653.	4.2	14
66	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.	3.8	14
67	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.	3.8	14
68	Targeting tumor associated macrophages in hepatocellular carcinoma. Biochemical Pharmacology, 2022, 199, 114990.	2.0	13
69	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment. Food Chemistry, 2022, 383, 132550.	4.2	13
70	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (Brassica rapa L.). Journal of Ethnopharmacology, 2021, 265, 113410.	2.0	12
71	Defective cuprous oxide as a selective surfaceâ€enhanced Raman scattering sensor of dye adulteration in Chinese herbal medicines. Journal of Raman Spectroscopy, 2021, 52, 1265-1274.	1.2	12
72	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. Journal of Agricultural and Food Chemistry, 2021, 69, 5783-5797.	2.4	12

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73	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.	1.4	12
74	Decolorization of Sapindus Pericarp Extract by Hydrogen Peroxide and a Comparison of Basic Characteristics Before and After Decolorization. Journal of Surfactants and Detergents, 2014, 17, 1003-1011.	1.0	11
75	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. Journal of Physical Chemistry B, 2020, 124, 1592-1601.	1.2	11
76	Quantification of Zn(<scp>ii</scp>) using a label-free sensor based on graphene oxide and G-quadruplex. Analytical Methods, 2015, 7, 9615-9618.	1.3	10
77	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. International Journal of Food Properties, 2018, 21, 1043-1051.	1.3	10
78	Mechanism insights into the transformation of carbosulfan during apple drying processes. Ecotoxicology and Environmental Safety, 2020, 201, 110729.	2.9	9
79	Evaluation of the analgesic potential and safety of Cinnamomum camphora chvar. Borneol essential oil. Bioengineered, 2021, 12, 9860-9871.	1.4	9
80	Impact of Process Conditions on Digestibility of Pea Starch. International Journal of Food Properties, 2010, 13, 1355-1363.	1.3	8
81	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.	0.7	8
82	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.	1.3	8
83	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.	2.4	8
84	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.	3.8	8
85	Regeneration of tert -butylhydroquinone by tea polyphenols. Food Research International, 2017, 95, 1-8.	2.9	7
86	Selective uptake determines the variation in degradation of organophosphorus pesticides by Lactobacillus plantarum. Food Chemistry, 2021, 360, 130106.	4.2	7
87	Tracking the dissolution behavior of zinc oxide nanoparticles in skimmed milk powder solutions. Food Chemistry, 2021, 365, 130520.	4.2	7
88	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.	1.2	7
89	Transformation behavior of trichlorfon in apple during the drying process. Drying Technology, 2021, 39, 1033-1043.	1.7	6
90	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. Food Chemistry, 2021, 357, 129842.	4.2	6

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91	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. Chemosphere, 2022, 288, 132575.	4.2	6
92	G-quadruplex based biosensors for the detection of food contaminants. Critical Reviews in Food Science and Nutrition, 2023, 63, 8808-8822.	5.4	6
93	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. Food and Agricultural Immunology, 2019, 30, 385-397.	0.7	5
94	Application of Raman spectroscopy in a correlation study between protein oxidation/denaturation and conformational changes in beef after repeated freezeâ€“thaw. International Journal of Food Science and Technology, 2022, 57, 719-727.	1.3	5
95	Quorum sensing inhibitory effect of hexanal on Autoinducerâ€2 (Aiâ€2) and corresponding impacts on biofilm formation and enzyme activity in Erwinia carotovora and Pseudomonas fluorescens isolated from vegetables. Journal of Food Processing and Preservation, 2022, 46, .	0.9	5
96	Material basis research for Echinacea purpurea (L.) Moench against hepatocellular carcinoma in a mouse model through integration of metabonomics and molecular docking. Phytomedicine, 2022, 98, 153948.	2.3	5
97	Simultaneous detection of multiple phenolic compounds in fish by gas chromatography-mass spectrometry following a modified QuEChERS cleanup. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2022, 39, 1136-1148.	1.1	5
98	Incorporation of Heavy Water for Rapid Detection of Salmonella typhimurium by Raman Microspectroscopy. Food Analytical Methods, 2018, 11, 3551-3557.	1.3	4
99	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. Oxidative Medicine and Cellular Longevity, 2019, 2019, 1-11.	1.9	4
100	Unit and internal chain profiles of maca amylopectin. Food Chemistry, 2018, 242, 106-112.	4.2	3
101	Inhibition of Candida albicans and induced vaginitis by sapindus water extract. Natural Product Research, 2021, 35, 2987-2991.	1.0	3
102	Spectroscopic investigations of the changes in ligand conformation during the synthesis of soy protein-templated fluorescent gold nanoclusters. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 255, 119725.	2.0	3
103	Orientational screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. Colloid and Polymer Science, 2021, 299, 1643-1649.	1.0	3
104	Geraniol as a Quorum Sensing inhibitor of Erwinia carotovora and Pseudomonas fluorescens isolated from vegetable and their dualâ€species biofilm production on stainless steel. Journal of Food Processing and Preservation, 2021, 45, e16042.	0.9	3
105	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. Journal of the Science of Food and Agriculture, 2019, 99, 3761-3768.	1.7	2
106	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. Analytica Chimica Acta, 2020, 1108, 160-166.	2.6	2
107	Ultrasensitive and selective detection of Hg²⁺using fluorescent phycocyanin in an aqueous system. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2021, 56, 886-895.	0.9	2
108	Chemical constituent and bioactivity of Valeriana officinalis L. root essential oil using neutral cellulase-assisted steam distillation. Journal of Essential Oil Research, 2022, 34, 361-373.	1.3	2

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109	Construction of fluorescent logic gates for the detection of mercury(II) and ciprofloxacin based on phycocyanin. Methods and Applications in Fluorescence, 2022, 10, 035008.	1.1	1
110	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. European Food Research and Technology, 2022, 248, 1117-1123.	1.6	0