

Weirong Yao

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108
papers

1,374
citations

22
h-index

31
g-index

110
ext. papers

2,191
ext. citations

6
avg, IF

5.29
L-index

#	Paper	IF	Citations
108	Application of edible coating with essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2467-2480	11.5	97
107	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. <i>Food Chemistry</i> , 2018 , 240, 850-855	8.5	67
106	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	8.5	53
105	Rapid detection method for nitrofuran antibiotic residues by surface-enhanced Raman Spectroscopy. <i>European Food Research and Technology</i> , 2012 , 235, 555-561	3.4	47
104	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	11.5	43
103	Rapid SERS detection of acid orange II and brilliant blue in food by using FeO@Au core-shell substrate. <i>Food Chemistry</i> , 2019 , 270, 173-180	8.5	42
102	Characterization of lipid oxidation process of beef during repeated freeze-thaw by electron spin resonance technology and Raman spectroscopy. <i>Food Chemistry</i> , 2018 , 243, 58-64	8.5	39
101	Logic gates based on G-quadruplexes: principles and sensor applications. <i>Mikrochimica Acta</i> , 2016 , 183, 21-34	5.8	38
100	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	8.5	38
99	Quantitative Analysis of Amoxicillin Residues in Foods by Surface-Enhanced Raman Spectroscopy. <i>Spectroscopy Letters</i> , 2014 , 47, 451-457	1.1	35
98	Recent advances of ultrasound-assisted Maillard reaction. <i>Ultrasonics Sonochemistry</i> , 2020 , 64, 104844	8.9	33
97	Rapid surface enhanced Raman scattering detection method for chloramphenicol residues. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015 , 144, 125-30	4.4	32
96	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. <i>Analytical Methods</i> , 2013 , 5, 946-952	3.2	32
95	SiO ₂ @Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014 , 132, 355-60	4.4	28
94	Physicochemical properties of maca starch. <i>Food Chemistry</i> , 2017 , 218, 56-63	8.5	28
93	Application of starch microcapsules containing essential oil in food preservation. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 2825-2836	11.5	28
92	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	4.9	27

91	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. <i>European Food Research and Technology</i> , 2012 , 234, 1091-1098	3.4	27
90	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer surface-enhanced Raman spectroscopic nanosensor. <i>Journal of Raman Spectroscopy</i> , 2017 , 48, 204-210	2.3	26
89	The present situation of pesticide residues in China and their removal and transformation during food processing. <i>Food Chemistry</i> , 2021 , 354, 129552	8.5	26
88	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. <i>Bioresource Technology</i> , 2021 , 337, 125398	11	25
87	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. <i>Biosensors and Bioelectronics</i> , 2017 , 87, 320-324	11.8	24
86	Label-free DNA-based biosensors using structure-selective light-up dyes. <i>Analyst, The</i> , 2016 , 141, 6481-6489	6.489	22
85	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	8.5	21
84	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. <i>Chemosphere</i> , 2020 , 258, 127216	8.4	20
83	Hexanal as a QS inhibitor of extracellular enzyme activity of <i>Erwinia carotovora</i> and <i>Pseudomonas fluorescens</i> and its application in vegetables. <i>Food Chemistry</i> , 2018 , 255, 1-7	8.5	20
82	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	11.5	20
81	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. <i>Food Chemistry</i> , 2021 , 335, 127657	8.5	18
80	An AuNPs-functionalized AlGaIn/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. <i>RSC Advances</i> , 2015 , 5, 98724-98729	3.7	17
79	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. <i>Food Chemistry</i> , 2020 , 309, 125714	8.5	17
78	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. <i>Carbohydrate Polymers</i> , 2021 , 256, 117571	10.3	17
77	Development and evaluation of a surface-enhanced Raman scattering (SERS) method for the detection of the antioxidant butylated hydroxyanisole. <i>European Food Research and Technology</i> , 2011 , 233, 835-840	3.4	16
76	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. <i>Analytical Biochemistry</i> , 2019 , 583, 113365	3.1	15
75	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-12	11.5	14
74	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	2.1	12

73	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. <i>Journal of Food Science</i> , 2017 , 82, 1467-1474	3.4	11
72	Torularhodin from Attenuates d-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	5.7	11
71	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	8.5	11
70	Simultaneous SERS detection of illegal food additives rhodamine B and basic orange II based on Au nanorod-incorporated melamine foam. <i>Food Chemistry</i> , 2021 , 357, 129741	8.5	11
69	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. <i>Food Research International</i> , 2020 , 133, 109191	7	10
68	Composition and Antibacterial Activity of Essential Oils of Flos Sophorae Immaturus. <i>International Journal of Food Properties</i> , 2011 , 14, 903-913	3	10
67	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	7	9
66	Fast Detection of Bismethiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. <i>Analytical Sciences</i> , 2018 , 34, 415-419	1.7	9
65	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. <i>Free Radical Biology and Medicine</i> , 2019 , 143, 47-54	7.8	9
64	Decolorization of Sapindus Pericarp Extract by Hydrogen Peroxide and a Comparison of Basic Characteristics Before and After Decolorization. <i>Journal of Surfactants and Detergents</i> , 2014 , 17, 1003-1011	1.9	9
63	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	10.3	9
62	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	6.2	9
61	Stabilization of water-in-oil emulsion of Pulicaria jaubertii extract by ultrasonication: Fabrication, characterization, and storage stability. <i>Food Chemistry</i> , 2021 , 350, 129249	8.5	9
60	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	10.3	9
59	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. <i>Journal of Physical Chemistry B</i> , 2020 , 124, 1592-1601	3.4	8
58	Quantification of Zn(II) using a label-free sensor based on graphene oxide and G-quadruplex. <i>Analytical Methods</i> , 2015 , 7, 9615-9618	3.2	8
57	Evaluation of bioactive compounds and antibacterial activity of Pulicaria jaubertii extract obtained by supercritical and conventional methods. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 449-456	2.8	8
56	Biodegradation of the organophosphate dimethoate by Lactobacillus plantarum during milk fermentation. <i>Food Chemistry</i> , 2021 , 360, 130042	8.5	8

55	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. <i>Food Chemistry</i> , 2021 , 351, 129284	8.5	7
54	The anti-inflammatory potential of Cinnamomum camphora (L.) J.Presl essential oil in vitro and in vivo. <i>Journal of Ethnopharmacology</i> , 2021 , 267, 113516	5	7
53	Supercritical fluid extraction of four aromatic herbs and assessment of the volatile compositions, bioactive compounds, antibacterial, and anti-biofilm activity. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 25479-25492	5.1	7
52	Physicochemical properties, microstructure, and storage stability of Pulicaria jaubertii extract microencapsulated with different protein biopolymers and gum arabic as wall materials. <i>International Journal of Biological Macromolecules</i> , 2021 , 187, 939-954	7.9	7
51	Microplastics and Nanoplastics: Emerging Contaminants in Food. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 10450-10468	5.7	7
50	Visual detection of Cu ²⁺ based on fluorescence quenching of green-synthesized gold nanoclusters using soy protein as template. <i>Food and Agricultural Immunology</i> , 2017 , 28, 848-858	2.9	6
49	Impact of Process Conditions on Digestibility of Pea Starch. <i>International Journal of Food Properties</i> , 2010 , 13, 1355-1363	3	6
48	Macamides: A review of structures, isolation, therapeutics and prospects. <i>Food Research International</i> , 2020 , 138, 109819	7	6
47	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. <i>Phytomedicine</i> , 2021 , 87, 153572	6.5	6
46	Regeneration of tert-butylhydroquinone by tea polyphenols. <i>Food Research International</i> , 2017 , 95, 1-8	7	5
45	Mechanism insights into the transformation of carbosulfan during apple drying processes. <i>Ecotoxicology and Environmental Safety</i> , 2020 , 201, 110729	7	5
44	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. <i>Food Analytical Methods</i> , 2020 , 13, 1710-1716	3.4	5
43	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	8.5	5
42	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	7.9	5
41	Simple microencapsulation of plant essential oil in porous starch granules: Adsorption kinetics and antibacterial activity evaluation. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14156	2.1	4
40	Defective cuprous oxide as a selective surface-enhanced Raman scattering sensor of dye adulteration in Chinese herbal medicines. <i>Journal of Raman Spectroscopy</i> , 2021 , 52, 1265	2.3	4
39	Transformation behavior of trichlorfon in apple during the drying process. <i>Drying Technology</i> , 2021 , 39, 1033-1043	2.6	4
38	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (Brassica rapa L.). <i>Journal of Ethnopharmacology</i> , 2021 , 265, 113410	5	4

37	Unit and internal chain profiles of maca amylopectin. <i>Food Chemistry</i> , 2018 , 242, 106-112	8.5	3
36	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. <i>International Journal of Food Properties</i> , 2018 , 21, 1043-1051	3	3
35	Inhibition of and induced vaginitis by water extract. <i>Natural Product Research</i> , 2021 , 35, 2987-2991	2.3	3
34	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	8.9	3
33	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 5783-5797	5.7	3
32	Application of essential oils as preservatives in food systems: challenges and future perspectives □ a review. <i>Phytochemistry Reviews</i> ,1	7.7	3
31	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	8.9	3
30	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. <i>Food and Agricultural Immunology</i> , 2019 , 30, 385-397	2.9	2
29	Incorporation of Heavy Water for Rapid Detection of <i>Salmonella typhimurium</i> by Raman Microspectroscopy. <i>Food Analytical Methods</i> , 2018 , 11, 3551-3557	3.4	2
28	High-intensity ultrasound promoted the aldol-type condensation as an alternative mean of synthesizing pyrazines in a Maillard reaction model system of D-glucose-C and L-glycine.. <i>Ultrasonics Sonochemistry</i> , 2022 , 82, 105913	8.9	2
27	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits Quorum Sensing of <i>Pseudomonas fluorescens</i> - in vitro and in silico approaches.. <i>Journal of Applied Microbiology</i> , 2022 ,	4.7	2
26	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	5.7	2
25	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. <i>Food Chemistry</i> , 2021 , 357, 129842	8.5	2
24	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	4.3	1
23	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. <i>Analytica Chimica Acta</i> , 2020 , 1108, 160-166	6.6	1
22	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. <i>Oxidative Medicine and Cellular Longevity</i> , 2019 , 2019, 7417263	6.7	1
21	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> ,	2.1	1
20	Evaluation of the analgesic potential and safety of chvar. essential oil. <i>Bioengineered</i> , 2021 , 12, 9860-9871	5.7	1

19	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	1
18	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	4.4	1
17	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment.. <i>Food Chemistry</i> , 2022 , 383, 132550	8.5	1
16	Fabrication and characterization of chitosan/gelatin films loaded with microcapsules of <i>Pulicaria jaubertii</i> extract. <i>Food Hydrocolloids</i> , 2022 , 129, 107624	10.6	1
15	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	6.5	0
14	<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> , 2021 , 142, 106115	5.6	0
13	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives.. <i>International Journal of Biological Macromolecules</i> , 2022 , 200, 151-161	7.9	0
12	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. <i>Chemosphere</i> , 2021 , 132575	8.4	0
11	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	2.1	0
10	Ultrasensitive and selective detection of Hg 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	2.3	0
9	Selective uptake determines the variation in degradation of organophosphorus pesticides by <i>Lactobacillus plantarum</i> . <i>Food Chemistry</i> , 2021 , 360, 130106	8.5	0
8	Tracking the dissolution behavior of zinc oxide nanoparticles in skimmed milk powder solutions. <i>Food Chemistry</i> , 2021 , 365, 130520	8.5	0
7	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	7	0
6	Targeting tumor associated macrophages in hepatocellular carcinoma.. <i>Biochemical Pharmacology</i> , 2022 , 114990	6	0
5	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> , 1-13	2.3	0
4	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. <i>European Food Research and Technology</i> , 2022 , 248, 1117	3.4	
3	Oriental screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. <i>Colloid and Polymer Science</i> , 2021 , 299, 1643-1649	2.4	
2	G-quadruplex based biosensors for the detection of food contaminants.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-15	11.5	

- 1 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**, 1-13 3.2