Weirong Yao

List of Publications by Year in Descending Order

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	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	6.5	0
107	Authentication of shiitake powder using HPLC fingerprints combined with chemometrics. *European Food Research and Technology*, **2022**, 248, 1117	3.4	
106	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.. *Ultrasonics Sonochemistry*, **2022**, 82, 105913	8.9	2
105	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	8.9	3
104	The combination of hexanal and geraniol in sublethal concentrations synergistically inhibits Quorum Sensing of Pseudomonas fluorescens - in vitro and in silico approaches.. *Journal of Applied Microbiology*, **2022**,	4.7	2
103	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives.. *International Journal of Biological Macromolecules*, **2022**, 200, 151-161	7.9	0
102	G-quadruplex based biosensors for the detection of food contaminants.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-15	11.5	
101	Comprehensive analysis of Sparassis crispa polysaccharide characteristics during the in vitro digestion and fermentation model.. *Food Research International*, **2022**, 154, 111005	7	0
100	Targeting tumor associated macrophages in hepatocellular carcinoma.. *Biochemical Pharmacology*, **2022**, 114990	6	0
99	Degradation mechanism and toxicity assessment of chlorpyrifos in milk by combined ultrasound and ultraviolet treatment.. *Food Chemistry*, **2022**, 383, 132550	8.5	1
98	Fabrication and characterization of chitosan/gelatin films loaded with microcapsules of Pulicaria jaubertii extract. *Food Hydrocolloids*, **2022**, 129, 107624	10.6	1
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**, 1-13	3.2	
96	Inhibition of and induced vaginitis by water extract. *Natural Product Research*, **2021**, 35, 2987-2991	2.3	3
95	Echinacea purpurea suppresses the cell survival and metastasis of hepatocellular carcinoma through regulating the PI3K/Akt pathway. *International Journal of Biochemistry and Cell Biology*, **2021**, 142, 106115	5.6	0
94	Identifying potential thyroid hormone disrupting effects among diphenyl ether structure pesticides and their metabolites in silico. *Chemosphere*, **2021**, 132575	8.4	0
93	Evaluation of the analgesic potential and safety of chvar. essential oil. *Bioengineered*, **2021**, 12, 9860-9871	5.7	1
92	Geraniol as a Quorum Sensing inhibitor of Erwinia carotovora and Pseudomonas fluorescens isolated from vegetable and their dual-species biofilm production on stainless steel. *Journal of Food Processing and Preservation*, **2021**, 45, e16042	2.1	0

91	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	5.7	2
90	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	11.5	20
89	Study on fecal fermentation characteristics of aloe polysaccharides in vitro and their predictive modeling. *Carbohydrate Polymers*, **2021**, 256, 117571	10.3	17
88	Defective cuprous oxide as a selective surface-enhanced Raman scattering sensor of dye adulteration in Chinese herbal medicines. *Journal of Raman Spectroscopy*, **2021**, 52, 1265	2.3	4
87	Nucleic Acid Amplification Techniques in Immunoassay: An Integrated Approach with Hybrid Performance. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 5783-5797	5.7	3
86	Extraction, characterization of aloe polysaccharides and the in-depth analysis of its prebiotic effects on mice gut microbiota. *Carbohydrate Polymers*, **2021**, 261, 117874	10.3	9
85	Ultrasensitive and selective detection of Hg 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	2.3	0
84	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	2.7	1
83	Echinacea in hepatopathy: A review of its phytochemistry, pharmacology, and safety. *Phytomedicine* , **2021**, 87, 153572	6.5	6
82	Fabrication of novel self-healing edible coating for fruits preservation and its performance maintenance mechanism. *Food Chemistry*, **2021**, 351, 129284	8.5	7
81	Transformation behavior of trichlorfon in apple during the drying process. *Drying Technology*, **2021**, 39, 1033-1043	2.6	4
80	Natural protein-templated fluorescent gold nanoclusters: Syntheses and applications. *Food Chemistry*, **2021**, 335, 127657	8.5	18
79	Neuroprotection against cerebral ischemia/reperfusion by dietary phytochemical extracts from Tibetan turnip (Brassica rapa L.). *Journal of Ethnopharmacology*, **2021**, 265, 113410	5	4
78	Investigation of the transformation and toxicity of trichlorfon at the molecular level during enzymic hydrolysis of apple juice. *Food Chemistry*, **2021**, 344, 128653	8.5	5
77	The anti-inflammatory potential of Cinnamomum camphora (L.) J.Presl essential oil in vitro and in vivo. *Journal of Ethnopharmacology*, **2021**, 267, 113516	5	7
76	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	2.8	8
75	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	5.1	7
74	Stabilization of water-in-oil emulsion of Pulicaria jaubertii extract by ultrasonication: Fabrication, characterization, and storage stability. *Food Chemistry*, **2021**, 350, 129249	8.5	9

73	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	4.4	1
72	The present situation of pesticide residues in China and their removal and transformation during food processing. *Food Chemistry*, **2021**, 354, 129552	8.5	26
71	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	7.9	5
70	In-depth analysis of the mechanisms of aloe polysaccharides on mitigating subacute colitis in mice via microbiota informatics. *Carbohydrate Polymers*, **2021**, 265, 118041	10.3	9
69	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	7.9	7
68	Orientational screening of ssDNA-templated silver nanoclusters and application for bleomycin assay. *Colloid and Polymer Science*, **2021**, 299, 1643-1649	2.4	
67	Transformation of fluopyram during enzymatic hydrolysis of apple and its effect on polygalacturonase and apple juice yield. *Food Chemistry*, **2021**, 357, 129842	8.5	2
66	Microplastics and Nanoplastics: Emerging Contaminants in Food. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10450-10468	5.7	7
65	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	8.5	11
64	Biodegradation of the organophosphate dimethoate by Lactobacillus plantarum during milk fermentation. *Food Chemistry*, **2021**, 360, 130042	8.5	8
63	Selective uptake determines the variation in degradation of organophosphorus pesticides by Lactobacillus plantarum. *Food Chemistry*, **2021**, 360, 130106	8.5	0
62	Carotenoids from fungi and microalgae: A review on their recent production, extraction, and developments. *Bioresource Technology*, **2021**, 337, 125398	11	25
61	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	8.9	3
60	Tracking the dissolution behavior of zinc oxide nanoparticles in skimmed milk powder solutions. *Food Chemistry*, **2021**, 365, 130520	8.5	0
59	Mechanism insights into the transformation of carbosulfan during apple drying processes. *Ecotoxicology and Environmental Safety*, **2020**, 201, 110729	7	5
58	Torularhodin from Attenuates d-galactose/AlCl-Induced Cognitive Impairment, Oxidative Stress, and Neuroinflammation via the Nrf2/NF-B Pathway. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 6604-6614	5.7	11
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	7	9
56	Non-destructive Monitoring of Staphylococcus aureus Biofilm by Surface-Enhanced Raman Scattering Spectroscopy. *Food Analytical Methods*, **2020**, 13, 1710-1716	3.4	5

55	Degradation of fluopyram in water under ozone enhanced microbubbles: Kinetics, degradation products, reaction mechanism, and toxicity evaluation. *Chemosphere*, **2020**, 258, 127216	8.4	20
54	Degradation of parathion methyl in bovine milk by high-intensity ultrasound: Degradation kinetics, products and their corresponding toxicity. *Food Chemistry*, **2020**, 327, 127103	8.5	11
53	Potential of resveratrol in mitigating advanced glycation end-products formed in baked milk and baked yogurt. *Food Research International*, **2020**, 133, 109191	7	10
52	A simple, sensitive and non-enzymatic signal amplification strategy driven by seesaw gate. *Analytica Chimica Acta*, **2020**, 1108, 160-166	6.6	1
51	DNA-Hairpin-Templated Silver Nanoclusters: A Study on Stem Sequence. *Journal of Physical Chemistry B*, **2020**, 124, 1592-1601	3.4	8
50	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	8.5	21
49	Recent advances of ultrasound-assisted Maillard reaction. *Ultrasonics Sonochemistry*, **2020**, 64, 104844	8.9	33
48	Evaluation on the oxidative stability of edible oil by electron spin resonance spectroscopy. *Food Chemistry*, **2020**, 309, 125714	8.5	17
47	Synergistic inhibition effect of citral and eugenol against Aspergillus niger and their application in bread preservation. *Food Chemistry*, **2020**, 310, 125974	8.5	38
46	Macamides: A review of structures, isolation, therapeutics and prospects. *Food Research International*, **2020**, 138, 109819	7	6
45	Synergistic interactions of plant essential oils with antimicrobial agents: a new antimicrobial therapy. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-12	11.5	14
44	Application of starch microcapsules containing essential oil in food preservation. *Critical Reviews in Food Science and Nutrition*, **2020**, 60, 2825-2836	11.5	28
43	Three-way junction-promoted recycling amplification for sensitive DNA detection using highly bright DNA-silver nanocluster as label-free output. *Talanta*, **2020**, 206, 120216	6.2	9
42	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	2.1	4
41	Membrane damage mechanism contributes to inhibition of trans-cinnamaldehyde on Penicillium italicum using Surface-Enhanced Raman Spectroscopy (SERS). *Scientific Reports*, **2019**, 9, 490	4.9	27
40	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	8.5	53
39	Scalping of aroma compounds from food simulants into polyethylene terephthalate laminated steel. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3761-3768	4.3	1
38	Antibacterial activities of bayberry extract on foodborne pathogens and identification of its active components. *Food and Agricultural Immunology*, **2019**, 30, 385-397	2.9	2

37	The inhibitory effect of plant essential oils on foodborne pathogenic bacteria in food. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 3281-3292	11.5	43
36	Rapid SERS detection of acid orange II and brilliant blue in food by using FeO@Au core-shell substrate. *Food Chemistry*, **2019**, 270, 173-180	8.5	42
35	Determination of the Molecular Mechanism of Torularhodin against Hepatic Oxidative Damage by Transcriptome Analysis. *Oxidative Medicine and Cellular Longevity*, **2019**, 2019, 7417263	6.7	1
34	DNA-silver nanocluster probe for norovirus RNA detection based on changes in secondary structure of nucleic acids. *Analytical Biochemistry*, **2019**, 583, 113365	3.1	15
33	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	2.1	12
32	Determination of the effects of torularhodin against alcoholic liver diseases by transcriptome analysis. *Free Radical Biology and Medicine*, **2019**, 143, 47-54	7.8	9
31	Application of edible coating with essential oil in food preservation. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 2467-2480	11.5	97
30	Fast Detection of Bismerthiazol in Cabbage Based on Fluorescence Quenching of Protein-Capping Gold Nanoclusters. *Analytical Sciences*, **2018**, 34, 415-419	1.7	9
29	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	8.5	20
28	Inhibitory effects of cinnamon and clove essential oils on mold growth on baked foods. *Food Chemistry*, **2018**, 240, 850-855	8.5	67
27	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	8.5	39
26	Unit and internal chain profiles of maca amylopectin. *Food Chemistry*, **2018**, 242, 106-112	8.5	3
25	Incorporation of Heavy Water for Rapid Detection of Salmonella typhimurium by Raman Microspectroscopy. *Food Analytical Methods*, **2018**, 11, 3551-3557	3.4	2
24	Assessment of the antibacterial activity and the main bacteriostatic components from bayberry fruit extract. *International Journal of Food Properties*, **2018**, 21, 1043-1051	3	3
23	Regeneration of tert-butylhydroquinone by tea polyphenols. *Food Research International*, **2017**, 95, 1-8	7	5
22	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	2.9	6
21	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method. *Journal of Food Science*, **2017**, 82, 1467-1474	3.4	11
20	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer□urface-enhanced Raman spectroscopic nanosensor. *Journal of Raman Spectroscopy*, **2017**, 48, 204-210	2.3	26

19	Label-free ratiometric DNA detection using two kinds of interaction-responsive emission dyes. *Biosensors and Bioelectronics*, **2017**, 87, 320-324	11.8	24
18	Physicochemical properties of maca starch. *Food Chemistry*, **2017**, 218, 56-63	8.5	28
17	Logic gates based on G-quadruplexes: principles and sensor applications. *Mikrochimica Acta*, **2016**, 183, 21-34	5.8	38
16	Label-free DNA-based biosensors using structure-selective light-up dyes. *Analyst, The*, **2016**, 141, 6481-6489	5	22
15	Rapid surface enhanced Raman scattering detection method for chloramphenicol residues. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2015**, 144, 125-30	4.4	32
14	An AuNPs-functionalized AlGaN/GaN high electron mobility transistor sensor for ultrasensitive detection of TNT. *RSC Advances*, **2015**, 5, 98724-98729	3.7	17
13	Quantification of Zn(II) using a label-free sensor based on graphene oxide and G-quadruplex. *Analytical Methods*, **2015**, 7, 9615-9618	3.2	8
12	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	1.9	9
11	SiO2@Au nanoshells-based SERS method for detection of sunset yellow and chrysoidine. *Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy*, **2014**, 132, 355-60	4.4	28
10	Quantitative Analysis of Amoxicillin Residues in Foods by Surface-Enhanced Raman Spectroscopy. *Spectroscopy Letters*, **2014**, 47, 451-457	1.1	35
9	Label-free detection of the foodborne pathogens of Enterobacteriaceae by surface-enhanced Raman spectroscopy. *Analytical Methods*, **2013**, 5, 946-952	3.2	32
8	Rapid detection method for nitrofuran antibiotic residues by surface-enhanced Raman Spectroscopy. *European Food Research and Technology*, **2012**, 235, 555-561	3.4	47
7	Establishment of rapid detection method of methamidophos in vegetables by surface enhanced Raman spectroscopy. *European Food Research and Technology*, **2012**, 234, 1091-1098	3.4	27
6	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	3.4	16
5	Composition and Antibacterial Activity of Essential Oils of Flos Sophorae Immaturus. *International Journal of Food Properties*, **2011**, 14, 903-913	3	10
4	Impact of Process Conditions on Digestibility of Pea Starch. *International Journal of Food Properties*, **2010**, 13, 1355-1363	3	6
3	Quorum sensing inhibitory effect of hexanal on Autoinducer-2 (AI-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*,	2.1	1
2	Application of essential oils as preservatives in food systems: challenges and future prospectives a review. *Phytochemistry Reviews*,1	7.7	3

1	Chemical constituent and bioactivity of Valeriana officinalis L. root essential oil using neutral cellulase-assisted steam distillation. *Journal of Essential Oil Research*,1-13	2.3	0