

Mingqian Tan

List of Publications by Year in descending order

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196
papers

6,287
citations

71102

41
h-index

106344

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199
all docs

199
docs citations

199
times ranked

5946
citing authors

#	ARTICLE	IF	CITATIONS
1	A Europium(III) Complex as an Efficient Singlet Oxygen Luminescence Probe. <i>Journal of the American Chemical Society</i> , 2006, 128, 13442-13450.	13.7	342
2	Presence of photoluminescent carbon dots in Nescafe® original instant coffee: Applications to bioimaging. <i>Talanta</i> , 2014, 127, 68-74.	5.5	217
3	Preparation, Characterization, and Time-Resolved Fluorometric Application of Silica-Coated Terbium(III) Fluorescent Nanoparticles. <i>Analytical Chemistry</i> , 2004, 76, 513-518.	6.5	204
4	Influence of multiple freeze-thaw cycles on quality characteristics of beef semimembranous muscle: With emphasis on water status and distribution by LF-NMR and MRI. <i>Meat Science</i> , 2019, 147, 44-52.	5.5	125
5	Effect of multiple freeze-thaw cycles on the quality of instant sea cucumber: Emphatically on water status of by LF-NMR and MRI. <i>Food Research International</i> , 2018, 109, 65-71.	6.2	120
6	Enhanced photoluminescence and characterization of multicolor carbon dots using plant soot as a carbon source. <i>Talanta</i> , 2013, 115, 950-956.	5.5	110
7	High internal phase Pickering emulsion stabilized by sea bass protein microgel particles: Food 3D printing application. <i>Food Hydrocolloids</i> , 2022, 131, 107744.	10.7	99
8	Development of functionalized fluorescent europium nanoparticles for biolabeling and time-resolved fluorometric applications. <i>Journal of Materials Chemistry</i> , 2004, 14, 2896.	6.7	97
9	Fluorescent carbon dots from beer for breast cancer cell imaging and drug delivery. <i>Analytical Methods</i> , 2015, 7, 8911-8917.	2.7	97
10	A non-invasive NMR and MRI method to analyze the rehydration of dried sea cucumber. <i>Analytical Methods</i> , 2015, 7, 2413-2419.	2.7	94
11	Novel fluorescent europium chelate-doped silica nanoparticles: preparation, characterization and time-resolved fluorometric application. <i>Journal of Materials Chemistry</i> , 2004, 14, 851.	6.7	91
12	Preparation and Time-Resolved Fluorometric Application of Luminescent Europium Nanoparticles. <i>Chemistry of Materials</i> , 2004, 16, 2494-2498.	6.7	91
13	Peptide-Targeted Nanoglobular Gd-DOTA Monoamide Conjugates for Magnetic Resonance Cancer Molecular Imaging. <i>Biomacromolecules</i> , 2010, 11, 754-761.	5.4	80
14	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 1569-1575.	5.2	80
15	Facile one-step synthesis of highly luminescent N-doped carbon dots as an efficient fluorescent probe for chromium(VI) detection based on the inner filter effect. <i>New Journal of Chemistry</i> , 2018, 42, 3729-3735.	2.8	72
16	Facile synthesis of nano-nanocarriers from chitosan and pectin with improved stability and biocompatibility for anthocyanins delivery: An in vitro and in vivo study. <i>Food Hydrocolloids</i> , 2020, 109, 106114.	10.7	71
17	A versatile two-photon fluorescent probe for ratiometric imaging E. coli β -galactosidase in live cells and in vivo. <i>Chemical Communications</i> , 2016, 52, 8283-8286.	4.1	69
18	Development of functionalized terbium fluorescent nanoparticles for antibody labeling and time-resolved fluoroimmunoassay application. <i>Talanta</i> , 2004, 65, 206-10.	5.5	68

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19	A mitochondria-targeted fluorescent probe based on TPP-conjugated carbon dots for both one- and two-photon fluorescence cell imaging. <i>RSC Advances</i> , 2014, 4, 49960-49963.	3.6	68
20	Fluorescent Nanoparticles from Several Commercial Beverages: Their Properties and Potential Application for Bioimaging. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8527-8533.	5.2	64
21	Approach for monitoring the dynamic states of water in shrimp during drying process with LF-NMR and MRI. <i>Drying Technology</i> , 2018, 36, 841-848.	3.1	64
22	Synthesis and Evaluation of Nanoglobular Macrocyclic Mn(II) Chelate Conjugates as Non-Gadolinium(III) MRI Contrast Agents. <i>Bioconjugate Chemistry</i> , 2011, 22, 931-937.	3.6	63
23	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2143-2150.	5.2	63
24	Use of low-field-NMR and MRI to characterize water mobility and distribution in pacific oyster (<i>Crassostrea gigas</i>) during drying process. <i>Drying Technology</i> , 2018, 36, 630-636.	3.1	63
25	Carbon quantum dots from roasted Atlantic salmon (<i>Salmo salar</i> L.): Formation, biodistribution and cytotoxicity. <i>Food Chemistry</i> , 2019, 293, 387-395.	8.2	62
26	Presence and formation of fluorescence carbon dots in a grilled hamburger. <i>Food and Function</i> , 2017, 8, 2558-2565.	4.6	60
27	Highly fluorescent carbon dots for visible sensing of doxorubicin release based on efficient nanosurface energy transfer. <i>Biotechnology Letters</i> , 2016, 38, 191-201.	2.2	58
28	Real-time detection of water dynamics in abalone (<i>Haliotis discus hannai</i> Ino) during drying and rehydration processes assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2018, 36, 72-83.	3.1	56
29	Preparation of europium complex-conjugated carbon dots for ratiometric fluorescence detection of copper(II) ions. <i>New Journal of Chemistry</i> , 2014, 38, 5721-5726.	2.8	55
30	Development of multicolor carbon nanoparticles for cell imaging. <i>Talanta</i> , 2013, 108, 59-65.	5.5	54
31	A novel Trojan-horse targeting strategy to reduce the non-specific uptake of nanocarriers by non-cancerous cells. <i>Biomaterials</i> , 2015, 70, 1-11.	11.4	54
32	Enhancement of Surface Graft Density of MPEG on Alginate/Chitosan Hydrogel Microcapsules for Protein Repellency. <i>Langmuir</i> , 2012, 28, 13261-13273.	3.5	53
33	Presence of Fluorescent Carbon Nanoparticles in Baked Lamb: Their Properties and Potential Application for Sensors. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7553-7559.	5.2	50
34	Water dynamics changes and protein denaturation in surf clam evaluated by two-dimensional LF-NMR T1-T2 relaxation technique during heating process. <i>Food Chemistry</i> , 2020, 320, 126622.	8.2	49
35	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel (<i>Muraenesox cinereus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2862-2869.	5.2	48
36	Characterization of moisture migration of beef during refrigeration storage by low-field NMR and its relationship to beef quality. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 1940-1948.	3.5	48

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37	Integrin Targeted MR Imaging. <i>Theranostics</i> , 2011, 1, 83-101.	10.0	45
38	Influence of salting processes on water and lipid dynamics, physicochemical and microstructure of duck egg. <i>LWT - Food Science and Technology</i> , 2018, 95, 143-149.	5.2	45
39	Water status and distribution in shiitake mushroom and the effects of drying on water dynamics assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2020, 38, 1001-1010.	3.1	45
40	A smart cauliflower-like carrier for astaxanthin delivery to relieve colon inflammation. <i>Journal of Controlled Release</i> , 2022, 342, 372-387.	9.9	45
41	Synthesis and characterization of titania-based monodisperse fluorescent europium nanoparticles for biolabeling. <i>Journal of Luminescence</i> , 2006, 117, 20-28.	3.1	44
42	MR Molecular Imaging of Prostate Cancer with a Peptide-Targeted Contrast Agent in a Mouse Orthotopic Prostate Cancer Model. <i>Pharmaceutical Research</i> , 2012, 29, 953-960.	3.5	44
43	N-doped carbon dots derived from bovine serum albumin and formic acid with one- and two-photon fluorescence for live cell nuclear imaging. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 136, 141-149.	5.0	44
44	Preparation and a Time-Resolved Fluoroimmunoassay Application of New Europium Fluorescent Nanoparticles. <i>Analytical Sciences</i> , 2004, 20, 245-246.	1.6	43
45	Ultras-small Chitosan-Genipin Nanocarriers Fabricated from Reverse Microemulsion Process for Tumor Photothermal Therapy in Mice. <i>Biomacromolecules</i> , 2015, 16, 2080-2090.	5.4	43
46	Current Advances in Multifunctional Nanocarriers Based on Marine Polysaccharides for Colon Delivery of Food Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 903-915.	5.2	43
47	A new terbium(III) chelate as an efficient singlet oxygen fluorescence probe. <i>Free Radical Biology and Medicine</i> , 2006, 40, 1644-1653.	2.9	42
48	Fluorescent carbon dots in baked lamb: Formation, cytotoxicity and scavenging capability to free radicals. <i>Food Chemistry</i> , 2019, 286, 405-412.	8.2	42
49	One-pot synthesis of gadolinium(ⁱⁱⁱ) doped carbon dots for fluorescence/magnetic resonance bimodal imaging. <i>RSC Advances</i> , 2015, 5, 66575-66581.	3.6	41
50	Preparation, Characterization and Application of Fluorescent Terbium Complex-Doped Zirconia Nanoparticles. <i>Journal of Fluorescence</i> , 2005, 15, 499-505.	2.5	39
51	A novel α -turn-on-fluorometric and magnetic bi-functional strategy for ascorbic acid sensing and in vivo imaging via carbon dots-MnO ₂ nanosheet nanoprobe. <i>Talanta</i> , 2019, 201, 388-396.	5.5	39
52	pH-Responsive Core-Shell Microparticles Prepared by a Microfluidic Chip for the Encapsulation and Controlled Release of Procyanidins. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1466-1477.	5.2	39
53	Influence of Microemulsion-Mucin Interaction on the Fate of Microemulsions Diffusing through Pig Gastric Mucin Solutions. <i>Molecular Pharmaceutics</i> , 2015, 12, 695-705.	4.6	38
54	Changes in collagenous tissue microstructures and distributions of cathepsin L in body wall of autolytic sea cucumber (<i>Stichopus japonicus</i>). <i>Food Chemistry</i> , 2016, 212, 341-348.	8.2	38

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55	Co-delivery of hydrophobic astaxanthin and hydrophilic phycocyanin by a pH-sensitive water-in-oil-in-water double emulsion-filled gellan gum hydrogel. <i>Food Hydrocolloids</i> , 2022, 131, 107810.	10.7	38
56	Synthesis and time-resolved fluorimetric application of a europium chelate-based phosphorescence probe specific for singlet oxygen. <i>New Journal of Chemistry</i> , 2005, 29, 1431.	2.8	37
57	An Effective Targeted Nanoglobular Manganese(II) Chelate Conjugate for Magnetic Resonance Molecular Imaging of Tumor Extracellular Matrix. <i>Molecular Pharmaceutics</i> , 2010, 7, 936-943.	4.6	37
58	Physicochemical properties and cytotoxicity of carbon dots in grilled fish. <i>New Journal of Chemistry</i> , 2017, 41, 8490-8496.	2.8	37
59	Bimodal Phosphorescence-Magnetic Resonance Imaging Nanoprobes for Glutathione Based on MnO ₂ Nanosheet-Ru(II) Complex Nanoarchitecture. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 27681-27691.	8.0	37
60	Endogenous Fluorescence Carbon Dots Derived from Food Items. <i>Innovation(China)</i> , 2020, 1, 100009.	9.1	37
61	Ultrasml fluorescent nanoparticles derived from roast duck: their physicochemical characteristics and interaction with human serum albumin. <i>Food and Function</i> , 2018, 9, 2490-2495.	4.6	36
62	High internal phase Pickering emulsions stabilized by a cod protein-chitosan nanocomplex for astaxanthin delivery. <i>Food and Function</i> , 2021, 12, 11872-11882.	4.6	36
63	Biocompatible fluorescent carbon dots derived from roast duck for in vitro cellular and in vivo C. elegans bio-imaging. <i>Methods</i> , 2019, 168, 76-83.	3.8	35
64	Universal existence of fluorescent carbon dots in beer and assessment of their potential toxicity. <i>Nanotoxicology</i> , 2019, 13, 160-173.	3.0	33
65	Procyanidins-Loaded Complex Coacervates for Improved Stability by Self-Crosslinking and Calcium Ions Chelation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 3163-3170.	5.2	33
66	Changes in Body Wall of Sea Cucumber (<i>Stichopus japonicus</i>) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , 2016, 11, 257-265.	3.0	32
67	Potential uses of LF-NMR and MRI in the study of water dynamics and quality measurement of fruits and vegetables. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14202.	2.0	32
68	Microfluidic strategies for sample separation and rapid detection of food allergens. <i>Trends in Food Science and Technology</i> , 2021, 110, 213-225.	15.1	31
69	Fluorescent nanoparticles from mature vinegar: their properties and interaction with dopamine. <i>Food and Function</i> , 2017, 8, 4744-4751.	4.6	30
70	Protein corona formation of human serum albumin with carbon quantum dots from roast salmon. <i>Food and Function</i> , 2020, 11, 2358-2367.	4.6	30
71	Dual targeting procyanidin nanoparticles with glutathione response for colitis treatment. <i>Chemical Engineering Journal</i> , 2022, 441, 136095.	12.7	30
72	Synthesis and Evaluation of a Peptide Targeted Small Molecular Gd-DOTA Monoamide Conjugate for MR Molecular Imaging of Prostate Cancer. <i>Bioconjugate Chemistry</i> , 2012, 23, 1548-1556.	3.6	29

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73	RNA interference targeting hypoxia-inducible factor 1 α via a novel multifunctional surfactant attenuates glioma growth in an intracranial mouse model. <i>Journal of Neurosurgery</i> , 2015, 122, 331-341.	1.6	29
74	Dynamic Water Mobility in Sea Cucumber (<i>Stichopus japonicas</i>) During Drying Process Assessed by LF-NMR and MRI in situ. <i>International Journal of Food Engineering</i> , 2017, 13, .	1.5	29
75	Fluorescent nanoparticles present in Coca-Cola and Pepsi-Cola: physicochemical properties, cytotoxicity, biodistribution and digestion studies. <i>Nanotoxicology</i> , 2018, 12, 49-62.	3.0	28
76	Fluorescent nanoparticles in the popular pizza: properties, biodistribution and cytotoxicity. <i>Food and Function</i> , 2019, 10, 2408-2416.	4.6	28
77	Green synthesis of fluorescent carbon dots with antibacterial activity and their application in Atlantic mackerel (<i>Scomber scombrus</i>) storage. <i>Food and Function</i> , 2022, 13, 2098-2108.	4.6	28
78	Effect of Lipolysis on Drug Release from Self-microemulsifying Drug Delivery Systems (SMEDDS) with Different Core/Shell Drug Location. <i>AAPS PharmSciTech</i> , 2014, 15, 731-740.	3.3	27
79	Non-destructive measurement of water and fat contents, water dynamics during drying and adulteration detection of intact small yellow croaker by low field NMR. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1550-1558.	3.2	27
80	Characterization of Endogenous Nanoparticles from Roasted Chicken Breasts. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7522-7530.	5.2	27
81	Effect of hot-air oven dehydration process on water dynamics and microstructure of apple (<i>Fuji</i>) cultivar slices assessed by LF-NMR and MRI. <i>Drying Technology</i> , 2019, 37, 1974-1987.	3.1	27
82	Liposomal nanohybrid cerasomes for mitochondria-targeted drug delivery. <i>Journal of Materials Chemistry B</i> , 2015, 3, 7291-7299.	5.8	26
83	A fluorescence turn-off-on chemosensor based on carbon nanocages for detection of ascorbic acid. <i>RSC Advances</i> , 2017, 7, 30481-30487.	3.6	26
84	A fast and non-destructive LF-NMR and MRI method to discriminate adulterated shrimp. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1340-1349.	3.2	26
85	Characterisation of moisture migration of shiitake mushroom (<i>Lentinula edodes</i>) during storage and its relationship to quality deterioration. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2132-2140.	2.7	26
86	Ultrasonic Self-Emulsification Nanocarriers for Cellular Enhanced Astaxanthin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2719-2728.	5.2	26
87	Interactions of carbon quantum dots from roasted fish with digestive protease and dopamine. <i>Food and Function</i> , 2019, 10, 3706-3716.	4.6	25
88	Fluorescent carbon dots derived from urine and their application for bio-imaging. <i>Methods</i> , 2019, 168, 84-93.	3.8	25
89	Synthesis and luminescence properties of lanthanide(III) chelates with polyacid derivatives of thienyl-substituted terpyridine analogues. <i>Journal of Luminescence</i> , 2004, 106, 91-101.	3.1	24
90	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2207-2216.	2.6	24

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91	Toxicity Alleviation of Carbon Dots from Roast Beef after the Formation of Protein Coronas with Human Serum Albumin. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9789-9795.	5.2	24
92	Synthesis and evaluation of a polydisulfide with Gd ³⁺ -DOTA monoamide side chains as a biodegradable macromolecular contrast agent for MR blood pool imaging. <i>Contrast Media and Molecular Imaging</i> , 2013, 8, 220-228.	0.8	23
93	Molecular MRI of Liver Fibrosis by a Peptide-Targeted Contrast Agent in an Experimental Mouse Model. <i>Investigative Radiology</i> , 2013, 48, 46-54.	6.2	23
94	Molecular magnetic resonance probe targeting VEGF165: preparation and <i>in vitro</i> and <i>in vivo</i> evaluation. <i>Contrast Media and Molecular Imaging</i> , 2014, 9, 349-354.	0.8	23
95	Bio-distribution and interaction with dopamine of fluorescent nanodots from roasted chicken. <i>Food and Function</i> , 2018, 9, 6227-6235.	4.6	23
96	Hydrophilic Food-Borne Nanoparticles from Beef Broth as Novel Nanocarriers for Zinc. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6995-7004.	5.2	23
97	Preparation and characterization of glycosylated protein nanoparticles for astaxanthin mitochondria targeting delivery. <i>Food and Function</i> , 2021, 12, 7718-7727.	4.6	23
98	Multicolorful Carbon Dots for Tumor Theranostics. <i>Current Medicinal Chemistry</i> , 2018, 25, 2894-2909.	2.4	23
99	Microfluidic Fabrication of pH-Responsive Nanoparticles for Encapsulation and Colon-Target Release of Fucoxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 124-135.	5.2	23
100	A facile microemulsion template route for producing hollow silica nanospheres as imaging agents and drug nanocarriers. <i>Journal of Materials Chemistry B</i> , 2015, 3, 3130-3133.	5.8	22
101	Variable Temperature Nuclear Magnetic Resonance and Magnetic Resonance Imaging System as a Novel Technique for In Situ Monitoring of Food Phase Transition. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 740-747.	5.2	22
102	Assessment of potential toxicity of foodborne fluorescent nanoparticles from roasted pork. <i>Nanotoxicology</i> , 2019, 13, 1310-1323.	3.0	22
103	Effect of Different Cooking Methods on Proton Dynamics and Physicochemical Attributes in Spanish Mackerel Assessed by Low-Field NMR. <i>Foods</i> , 2020, 9, 364.	4.3	22
104	Study of the effect of membrane thickness on microcapsule strength, permeability, and cell proliferation. <i>Journal of Biomedical Materials Research - Part A</i> , 2013, 101A, 1007-1015.	4.0	21
105	Adverse effects of fluorescent carbon dots from canned yellow croaker on cellular respiration and glycolysis. <i>Food and Function</i> , 2019, 10, 1123-1131.	4.6	21
106	A dual-modal nanoprobe based on Eu(ⁱⁱⁱ) complexed MnO ₂ nanosheet nanocomposites for time-gated luminescence magnetic resonance imaging of glutathione <i>in vitro</i> and <i>in vivo</i> . <i>Nanoscale</i> , 2019, 11, 6784-6793.	5.6	21
107	Bright Blue Photo- and Electroluminescence from Eu ²⁺ -Doped GaN/SiO ₂ Nanocomposites. <i>Advanced Functional Materials</i> , 2007, 17, 3462-3469.	14.9	20
108	Construction of a multifunctional nanoprobe for tumor-targeted time-gated luminescence and magnetic resonance imaging <i>in vitro</i> and <i>in vivo</i> . <i>Nanoscale</i> , 2018, 10, 11597-11603.	5.6	20

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109	Recent developments of drying techniques for aquatic products: With emphasis on drying process monitoring with innovative methods. <i>Drying Technology</i> , 2021, 39, 1577-1594.	3.1	20
110	Molecular interaction of fluorescent carbon dots from mature vinegar with human hemoglobin: Insights from spectroscopy, thermodynamics and AFM. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 415-422.	7.5	20
111	Advances of astaxanthin-based delivery systems for precision nutrition. <i>Trends in Food Science and Technology</i> , 2022, 127, 63-73.	15.1	20
112	Single cell molecular recognition of migrating and invading tumor cells using a targeted fluorescent probe to receptor PTPmu. <i>International Journal of Cancer</i> , 2013, 132, 1624-1632.	5.1	19
113	Insights into melanoidin conversion into fluorescent nanoparticles in the Maillard reaction. <i>Food and Function</i> , 2019, 10, 4414-4422.	4.6	19
114	Water dynamics of turbot flesh during frying, boiling, and stewing processes and its relationship with color and texture properties: Low-field NMR and MRI studies. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13338.	2.0	19
115	Polydisulfide manganese(II) complexes as non-gadolinium biodegradable macromolecular MRI contrast agents. <i>Journal of Magnetic Resonance Imaging</i> , 2012, 35, 737-744.	3.4	18
116	Multifunctional Nanostructures for Tumor-Targeted Molecular Imaging and Photodynamic Therapy. <i>Advanced Healthcare Materials</i> , 2016, 5, 311-318.	7.6	18
117	Quality properties and formation of 1,2-dicarbonyl compounds in abalone muscle (<i>Haliotis discus</i>) as affected by tenderization and baking processes. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1503-1512.	3.2	18
118	Metallothionein Attenuated Arsenic-Induced Cytotoxicity: The Underlying Mechanism Reflected by Metabolomics and Lipidomics. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5372-5380.	5.2	18
119	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. <i>Nanomaterials</i> , 2016, 6, 130.	4.1	17
120	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid-liquid microextraction coupled with HPLC-DAD. <i>Analytical Methods</i> , 2017, 9, 2445-2451.	2.7	17
121	Nuclear-targeted of TAT peptide-conjugated carbon dots for both one-and two-photon fluorescence imaging. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 180, 449-456.	5.0	17
122	Smart Bimodal Imaging of Hypochlorous Acid In Vivo Using a Heterobimetallic Ruthenium(II)-Gadolinium(III) Complex Probe. <i>Analytical Chemistry</i> , 2020, 92, 11145-11154.	6.5	17
123	Effects of fluorescent carbon dots from the baked lamb on energy and lipid metabolism. <i>Food Chemistry</i> , 2021, 338, 127832.	8.2	17
124	Oxygen diffusivity in alginate/chitosan microcapsules. <i>Journal of Chemical Technology and Biotechnology</i> , 2013, 88, 449-455.	3.2	16
125	Freezing-induced proton dynamics in tofu evaluated by low-field nuclear magnetic resonance. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1003-1010.	3.2	16
126	Sensitive detection of trimethylamine based on dopant-assisted positive photoionization ion mobility spectrometry. <i>Talanta</i> , 2017, 162, 398-402.	5.5	16

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127	Fabrication and characterization of superior stable Pickering emulsions stabilized by propylene glycol alginate gliadin nanoparticles. <i>Food and Function</i> , 2022, 13, 2172-2183.	4.6	16
128	Blue Electroluminescence from InN@SiO ₂ Nanomaterials. <i>Journal of the American Chemical Society</i> , 2007, 129, 14122-14123.	13.7	15
129	Synthesis and Evaluation of a Targeted Nanoglobular Dual-Modal Imaging Agent for MR Imaging and Image-Guided Surgery of Prostate Cancer. <i>Pharmaceutical Research</i> , 2014, 31, 1469-1476.	3.5	15
130	Self-assembly-induced near-infrared fluorescent nanoprobes for effective tumor molecular imaging. <i>Journal of Materials Chemistry B</i> , 2014, 2, 5302-5308.	5.8	15
131	Dynamics of water mobility and distribution in Surf clam (<i>Mactra chinensis</i>) during dehydration and rehydration processes assessed by low-field NMR and MRI. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1342-1354.	3.2	15
132	Determination of HMF in Vinegar and Soy Sauce Using Two-Step Ultrasonic Assisted Liquid-Liquid Micro-Extraction Coupled with Capillary Electrophoresis-Ultraviolet Detection. <i>Food Analytical Methods</i> , 2018, 11, 479-485.	2.6	15
133	Effects of muscle protein denaturation and water distribution on the quality of false abalone (<i>Volutharpa ampullacea perryi</i>) during wet heating. <i>Journal of Food Process Engineering</i> , 2019, 42, e12932.	2.9	15
134	Ultrasmlle single micelle-resin core-shell nanocarriers as efficient cargo loading vehicles for in vivo biomedical applications. <i>Journal of Materials Chemistry B</i> , 2015, 3, 4671-4678.	5.8	14
135	Effect of continuous and intermittent drying on water mobility of fresh walnuts (<i>Juglans regia</i>) Tj ETQq1 1 0.784314 rgBT /Over	3.1	14
136	Assessment of Water Mobility in Surf Clam and Soy Protein System during Gelation Using LF-NMR Technique. <i>Foods</i> , 2020, 9, 213.	4.3	14
137	Formation and biological effects of protein corona for food-related nanoparticles. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2002-2031.	11.7	14
138	Detection of Sesame Oil Adulteration Using Low-Field Nuclear Magnetic Resonance and Chemometrics. <i>International Journal of Food Engineering</i> , 2019, 15, .	1.5	13
139	Enhanced Cytotoxicity of Cadmium by a Sulfated Polysaccharide from Abalone. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14996-15004.	5.2	13
140	Advances of microfluidic intestine-on-a-chip for analyzing anti-inflammation of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4418-4434.	10.3	13
141	Nucleic acid-based detection for foodborne virus utilizing microfluidic systems. <i>Trends in Food Science and Technology</i> , 2021, 113, 97-109.	15.1	13
142	Preparation and Evaluation of Undaria pinnatifida Nanocellulose in Fabricating Pickering Emulsions for Protection of Astaxanthin. <i>Foods</i> , 2022, 11, 876.	4.3	13
143	Food-borne nanocarriers from roast beef patties for iron delivery. <i>Food and Function</i> , 2019, 10, 6711-6719.	4.6	12
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