

# Mingqian Tan

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/6001221/mingqian-tan-publications-by-citations.pdf>  
**Version:** 2024-04-09

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.  
The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

185 papers	4,206 citations	35 h-index	54 g-index
199 ext. papers	5,180 ext. citations	5.6 avg, IF	5.8 L-index

#	Paper	IF	Citations
185	A europium(III) complex as an efficient singlet oxygen luminescence probe. <i>Journal of the American Chemical Society</i> , <b>2006</b> , 128, 13442-50	16.4	314
184	Preparation, characterization, and time-resolved fluorometric application of silica-coated terbium(III) fluorescent nanoparticles. <i>Analytical Chemistry</i> , <b>2004</b> , 76, 513-8	7.8	187
183	Presence of photoluminescent carbon dots in Nescafé original instant coffee: applications to bioimaging. <i>Talanta</i> , <b>2014</b> , 127, 68-74	6.2	177
182	Enhanced photoluminescence and characterization of multicolor carbon dots using plant soot as a carbon source. <i>Talanta</i> , <b>2013</b> , 115, 950-6	6.2	91
181	Preparation and Time-Resolved Fluorometric Application of Luminescent Europium Nanoparticles. <i>Chemistry of Materials</i> , <b>2004</b> , 16, 2494-2498	9.6	90
180	Development of functionalized fluorescent europium nanoparticles for biolabeling and time-resolved fluorometric applications. <i>Journal of Materials Chemistry</i> , <b>2004</b> , 14, 2896		90
179	Novel fluorescent europium chelate-doped silica nanoparticles: preparation, characterization and time-resolved fluorometric application. <i>Journal of Materials Chemistry</i> , <b>2004</b> , 14, 851		86
178	A non-invasive NMR and MRI method to analyze the rehydration of dried sea cucumber. <i>Analytical Methods</i> , <b>2015</b> , 7, 2413-2419	3.2	73
177	Fluorescent carbon dots from beer for breast cancer cell imaging and drug delivery. <i>Analytical Methods</i> , <b>2015</b> , 7, 8911-8917	3.2	73
176	Peptide-targeted Nanoglobular Gd-DOTA monoamide conjugates for magnetic resonance cancer molecular imaging. <i>Biomacromolecules</i> , <b>2010</b> , 11, 754-61	6.9	73
175	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> , <b>2018</b> , 109, 65-71	7	66
174	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> , <b>2019</b> , 147, 44-52	6.4	64
173	A versatile two-photon fluorescent probe for ratiometric imaging <i>E. coli</i> $\beta$ -galactosidase in live cells and in vivo. <i>Chemical Communications</i> , <b>2016</b> , 52, 8283-6	5.8	59
172	Synthesis and evaluation of nanoglobular macrocyclic Mn(II) chelate conjugates as non-gadolinium(III) MRI contrast agents. <i>Bioconjugate Chemistry</i> , <b>2011</b> , 22, 931-7	6.3	57
171	Development of functionalized terbium fluorescent nanoparticles for antibody labeling and time-resolved fluoroimmunoassay application. <i>Talanta</i> , <b>2005</b> , 65, 206-10	6.2	56
170	Development of multicolor carbon nanoparticles for cell imaging. <i>Talanta</i> , <b>2013</b> , 108, 59-65	6.2	53
169	Fluorescent Carbon Dots Derived from Maillard Reaction Products: Their Properties, Biodistribution, Cytotoxicity, and Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1569-1575	5.7	52

168	A mitochondria-targeted fluorescent probe based on TPP-conjugated carbon dots for both one- and two-photon fluorescence cell imaging. <i>RSC Advances</i> , <b>2014</b> , 4, 49960-49963	3.7	52
167	Enhancement of surface graft density of MPEG on alginate/chitosan hydrogel microcapsules for protein repellency. <i>Langmuir</i> , <b>2012</b> , 28, 13261-73	4	48
166	Fluorescent Nanoparticles from Several Commercial Beverages: Their Properties and Potential Application for Bioimaging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8527-33	5.7	47
165	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> , <b>2018</b> , 36, 630-636	2.6	47
164	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> , <b>2018</b> , 36, 72-83	2.6	46
163	Preparation of europium complex-conjugated carbon dots for ratiometric fluorescence detection of copper(II) ions. <i>New Journal of Chemistry</i> , <b>2014</b> , 38, 5721-5726	3.6	46
162	Presence and formation of fluorescence carbon dots in a grilled hamburger. <i>Food and Function</i> , <b>2017</b> , 8, 2558-2565	6.1	44
161	A novel Trojan-horse targeting strategy to reduce the non-specific uptake of nanocarriers by non-cancerous cells. <i>Biomaterials</i> , <b>2015</b> , 70, 1-11	15.6	43
160	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 2143-2150	5.7	43
159	Integrin Targeted MR Imaging. <i>Theranostics</i> , <b>2011</b> , 1, 83-101	12.1	42
158	Approach for monitoring the dynamic states of water in shrimp during drying process with LF-NMR and MRI. <i>Drying Technology</i> , <b>2018</b> , 36, 841-848	2.6	41
157	Highly fluorescent carbon dots for visible sensing of doxorubicin release based on efficient nanosurface energy transfer. <i>Biotechnology Letters</i> , <b>2016</b> , 38, 191-201	3	40
156	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> , <b>2018</b> , 42, 3729-3735	3.6	40
155	MR molecular imaging of prostate cancer with a peptide-targeted contrast agent in a mouse orthotopic prostate cancer model. <i>Pharmaceutical Research</i> , <b>2012</b> , 29, 953-60	4.5	40
154	Preparation and a time-resolved fluoroimmunoassay application of new europium fluorescent nanoparticles. <i>Analytical Sciences</i> , <b>2004</b> , 20, 245-6	1.7	40
153	A new terbium(III) chelate as an efficient singlet oxygen fluorescence probe. <i>Free Radical Biology and Medicine</i> , <b>2006</b> , 40, 1644-53	7.8	38
152	Synthesis and characterization of titania-based monodisperse fluorescent europium nanoparticles for biolabeling. <i>Journal of Luminescence</i> , <b>2006</b> , 117, 20-28	3.8	37
151	Presence of Fluorescent Carbon Nanoparticles in Baked Lamb: Their Properties and Potential Application for Sensors. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7553-7559	5.7	36

150	Ultrasmall Chitosan-Genipin Nanocarriers Fabricated from Reverse Microemulsion Process for Tumor Photothermal Therapy in Mice. <i>Biomacromolecules</i> , <b>2015</b> , 16, 2080-90	6.9	35
149	Preparation, characterization and application of fluorescent terbium complex-doped zirconia nanoparticles. <i>Journal of Fluorescence</i> , <b>2005</b> , 15, 499-505	2.4	35
148	Carbon quantum dots from roasted Atlantic salmon ( <i>Salmo salar</i> L.): Formation, biodistribution and cytotoxicity. <i>Food Chemistry</i> , <b>2019</b> , 293, 387-395	8.5	34
147	An effective targeted nanoglobular manganese(II) chelate conjugate for magnetic resonance molecular imaging of tumor extracellular matrix. <i>Molecular Pharmaceutics</i> , <b>2010</b> , 7, 936-43	5.6	34
146	Synthesis and time-resolved fluorimetric application of a europium chelate-based phosphorescence probe specific for singlet oxygen. <i>New Journal of Chemistry</i> , <b>2005</b> , 29, 1431	3.6	34
145	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> , <b>2015</b> , 136, 141-9	6	33
144	One-pot synthesis of gadolinium(III) doped carbon dots for fluorescence/magnetic resonance bimodal imaging. <i>RSC Advances</i> , <b>2015</b> , 5, 66575-66581	3.7	31
143	Influence of microemulsion-mucin interaction on the fate of microemulsions diffusing through pig gastric mucin solutions. <i>Molecular Pharmaceutics</i> , <b>2015</b> , 12, 695-705	5.6	31
142	Presence and Formation Mechanism of Foodborne Carbonaceous Nanostructures from Roasted Pike Eel ( <i>Muraenesox cinereus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 2862-2869	5.7	30
141	Fluorescent carbon dots in baked lamb: Formation, cytotoxicity and scavenging capability to free radicals. <i>Food Chemistry</i> , <b>2019</b> , 286, 405-412	8.5	29
140	A novel "turn-on" fluorometric and magnetic bi-functional strategy for ascorbic acid sensing and in vivo imaging via carbon dots-MnO nanosheet nanoprobe. <i>Talanta</i> , <b>2019</b> , 201, 388-396	6.2	28
139	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> , <b>2016</b> , 212, 341-8	8.5	27
138	Synthesis and evaluation of a peptide targeted small molecular Gd-DOTA monoamide conjugate for MR molecular imaging of prostate cancer. <i>Bioconjugate Chemistry</i> , <b>2012</b> , 23, 1548-56	6.3	27
137	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> , <b>2016</b> , 11, 257-265	3.2	26
136	RNA interference targeting hypoxia-inducible factor 1 via a novel multifunctional surfactant attenuates glioma growth in an intracranial mouse model. <i>Journal of Neurosurgery</i> , <b>2015</b> , 122, 331-41	3.2	25
135	Bimodal Phosphorescence-Magnetic Resonance Imaging Nanoprobes for Glutathione Based on MnO Nanosheet-Ru(II) Complex Nanoarchitecture. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2018</b> , 10, 27681-27691	8.5	25
134	Fluorescent nanoparticles from mature vinegar: their properties and interaction with dopamine. <i>Food and Function</i> , <b>2017</b> , 8, 4744-4751	6.1	24
133	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> , <b>2020</b> , 109, 106114	10.6	23

132	Water dynamics changes and protein denaturation in surf clam evaluated by two-dimensional LF-NMR T-T relaxation technique during heating process. <i>Food Chemistry</i> , <b>2020</b> , 320, 126622	8.5	23
131	Fluorescent nanoparticles present in Coca-Cola and Pepsi-Cola: physiochemical properties, cytotoxicity, biodistribution and digestion studies. <i>Nanotoxicology</i> , <b>2018</b> , 12, 49-62	5.3	23
130	Endogenous Fluorescence Carbon Dots Derived from Food Items. <i>Innovation(China)</i> , <b>2020</b> , 1, 100009	17.8	22
129	Ultrasmall fluorescent nanoparticles derived from roast duck: their physicochemical characteristics and interaction with human serum albumin. <i>Food and Function</i> , <b>2018</b> , 9, 2490-2495	6.1	22
128	Effect of lipolysis on drug release from self-microemulsifying drug delivery systems (SMEDDS) with different core/shell drug location. <i>AAPS PharmSciTech</i> , <b>2014</b> , 15, 731-40	3.9	22
127	Molecular MRI of liver fibrosis by a peptide-targeted contrast agent in an experimental mouse model. <i>Investigative Radiology</i> , <b>2013</b> , 48, 46-54	10.1	22
126	Synthesis and luminescence properties of lanthanide(III) chelates with polyacid derivatives of thienyl-substituted terpyridine analogues. <i>Journal of Luminescence</i> , <b>2004</b> , 106, 91-101	3.8	22
125	A fluorescence turn-off-on chemosensor based on carbon nanocages for detection of ascorbic acid. <i>RSC Advances</i> , <b>2017</b> , 7, 30481-30487	3.7	21
124	Molecular magnetic resonance probe targeting VEGF165: preparation and in vitro and in vivo evaluation. <i>Contrast Media and Molecular Imaging</i> , <b>2014</b> , 9, 349-54	3.2	21
123	Synthesis and evaluation of a polydisulfide with Gd-DOTA monoamide side chains as a biodegradable macromolecular contrast agent for MR blood pool imaging. <i>Contrast Media and Molecular Imaging</i> , <b>2013</b> , 8, 220-8	3.2	21
122	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> , <b>2017</b> , 13,	1.9	21
121	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> , <b>2020</b> , 100, 1940-1948	4.3	21
120	Universal existence of fluorescent carbon dots in beer and assessment of their potential toxicity. <i>Nanotoxicology</i> , <b>2019</b> , 13, 160-173	5.3	21
119	Liposomal nanohybrid cerasomes for mitochondria-targeted drug delivery. <i>Journal of Materials Chemistry B</i> , <b>2015</b> , 3, 7291-7299	7.3	19
118	Influence of salting processes on water and lipid dynamics, physicochemical and microstructure of duck egg. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 95, 143-149	5.4	19
117	Characterization of Endogenous Nanoparticles from Roasted Chicken Breasts. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 7522-7530	5.7	19
116	Physicochemical properties and cytotoxicity of carbon dots in grilled fish. <i>New Journal of Chemistry</i> , <b>2017</b> , 41, 8490-8496	3.6	19
115	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> , <b>2017</b> , 11, 1550-1558	2.8	19

114	Bright Blue Photo- and Electroluminescence from Eu <sup>2+</sup> -Doped GaN/SiO <sub>2</sub> Nanocomposites. <i>Advanced Functional Materials</i> , <b>2007</b> , 17, 3462-3469	15.6	19
113	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> , <b>2020</b> , 38, 1001-1010	2.6	19
112	Protein corona formation of human serum albumin with carbon quantum dots from roast salmon. <i>Food and Function</i> , <b>2020</b> , 11, 2358-2367	6.1	18
111	Procyanidins-Loaded Complex Coacervates for Improved Stability by Self-Crosslinking and Calcium Ions Chelation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 3163-3170	5.7	18
110	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber ( <i>Stichopus japonicus</i> ) Tenderization During Low-Temperature Heating Process. <i>Food Analytical Methods</i> , <b>2017</b> , 10, 2207-2216	3.4	17
109	Effect of hot-air oven dehydration process on water dynamics and microstructure of apple (Fuji) cultivar slices assessed by LF-NMR and MRI. <i>Drying Technology</i> , <b>2019</b> , 37, 1974-1987	2.6	17
108	A facile microemulsion template route for producing hollow silica nanospheres as imaging agents and drug nanocarriers. <i>Journal of Materials Chemistry B</i> , <b>2015</b> , 3, 3130-3133	7.3	17
107	Single cell molecular recognition of migrating and invading tumor cells using a targeted fluorescent probe to receptor PTPmu. <i>International Journal of Cancer</i> , <b>2013</b> , 132, 1624-32	7.5	17
106	Study of the effect of membrane thickness on microcapsule strength, permeability, and cell proliferation. <i>Journal of Biomedical Materials Research - Part A</i> , <b>2013</b> , 101, 1007-15	5.4	17
105	Fluorescent nanoparticles in the popular pizza: properties, biodistribution and cytotoxicity. <i>Food and Function</i> , <b>2019</b> , 10, 2408-2416	6.1	16
104	Fluorescent carbon dots derived from urine and their application for bio-imaging. <i>Methods</i> , <b>2019</b> , 168, 84-93	4.6	16
103	Hydrophilic Food-Borne Nanoparticles from Beef Broth as Novel Nanocarriers for Zinc. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6995-7004	5.7	15
102	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> , <b>2018</b> , 66, 740-747	5.7	15
101	A fast and non-destructive LF-NMR and MRI method to discriminate adulterated shrimp. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1340-1349	2.8	15
100	Biocompatible fluorescent carbon dots derived from roast duck for in vitro cellular and in vivo <i>C. elegans</i> bio-imaging. <i>Methods</i> , <b>2019</b> , 168, 76-83	4.6	15
99	Polydisulfide manganese(II) complexes as non-gadolinium biodegradable macromolecular MRI contrast agents. <i>Journal of Magnetic Resonance Imaging</i> , <b>2012</b> , 35, 737-44	5.6	15
98	Blue electroluminescence from InN@SiO <sub>2</sub> nanomaterials. <i>Journal of the American Chemical Society</i> , <b>2007</b> , 129, 14122-3	16.4	15
97	Multifunctional Nanostructures for Tumor-Targeted Molecular Imaging and Photodynamic Therapy. <i>Advanced Healthcare Materials</i> , <b>2016</b> , 5, 311-8	10.1	15

96	Bio-distribution and interaction with dopamine of fluorescent nanodots from roasted chicken. <i>Food and Function</i> , <b>2018</b> , 9, 6227-6235	6.1	15
95	Dynamics of water mobility and distribution in Sur clam ( <i>Macrura chinensis</i> ) during dehydration and rehydration processes assessed by low-field NMR and MRI. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1342-1354	2.8	14
94	Self-assembly-induced near-infrared fluorescent nanoprobe for effective tumor molecular imaging. <i>Journal of Materials Chemistry B</i> , <b>2014</b> , 2, 5302-5308	7.3	14
93	Oxygen diffusivity in alginate/chitosan microcapsules. <i>Journal of Chemical Technology and Biotechnology</i> , <b>2013</b> , 88, 449-455	3.5	14
92	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> , <b>2014</b> , 31, 1469-76	4.5	14
91	Multicolorful Carbon Dots for Tumor Theranostics. <i>Current Medicinal Chemistry</i> , <b>2018</b> , 25, 2894-2909	4.3	14
90	Adverse effects of fluorescent carbon dots from canned yellow croaker on cellular respiration and glycolysis. <i>Food and Function</i> , <b>2019</b> , 10, 1123-1131	6.1	13
89	Interactions of carbon quantum dots from roasted fish with digestive protease and dopamine. <i>Food and Function</i> , <b>2019</b> , 10, 3706-3716	6.1	13
88	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> , <b>2019</b> , 43, e14202	2.1	13
87	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. <i>Nanomaterials</i> , <b>2016</b> , 6,	5.4	13
86	Freezing-induced proton dynamics in tofu evaluated by low-field nuclear magnetic resonance. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1003-1010	2.8	12
85	Ultrasmall single micelle@resin core-shell nanocarriers as efficient cargo loading vehicles for in vivo biomedical applications. <i>Journal of Materials Chemistry B</i> , <b>2015</b> , 3, 4671-4678	7.3	12
84	Sensitive detection of trimethylamine based on dopant-assisted positive photoionization ion mobility spectrometry. <i>Talanta</i> , <b>2017</b> , 162, 398-402	6.2	12
83	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> , <b>2018</b> , 42, e13338	2.1	12
82	Construction of a multifunctional nanoprobe for tumor-targeted time-gated luminescence and magnetic resonance imaging in vitro and in vivo. <i>Nanoscale</i> , <b>2018</b> , 10, 11597-11603	7.7	12
81	Simultaneous determination of glyoxal, methylglyoxal and diacetyl in beverages using vortex-assisted liquid-liquid microextraction coupled with HPLC-DAD. <i>Analytical Methods</i> , <b>2017</b> , 9, 2445-2451	3.2	11
80	A dual-modal nanoprobe based on Eu(III) complex-MnO nanosheet nanocomposites for time-gated luminescence-magnetic resonance imaging of glutathione in vitro and in vivo. <i>Nanoscale</i> , <b>2019</b> , 11, 6784-6793	7.7	11
79	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> , <b>2020</b> , 55, 2132-2140	3.8	11

78	Nuclear-targeted of TAT peptide-conjugated carbon dots for both one-and two-photon fluorescence imaging. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2019</b> , 180, 449-456	6	10
77	Quality properties and formation of Edicarbonyl compounds in abalone muscle ( <i>Haliotis discus</i> ) as affected by tenderization and baking processes. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1503-1512	2.8	10
76	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> , <b>2018</b> , 11, 479-485	3.4	10
75	Assessment of potential toxicity of foodborne fluorescent nanoparticles from roasted pork. <i>Nanotoxicology</i> , <b>2019</b> , 13, 1310-1323	5.3	10
74	A non-invasive method based on low-field NMR to analyze the quality changes in caviar from hybrid sturgeon ( <i>Huso dauricus</i> , <i>Acipenser schrenckii</i> ). <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13256	2.1	9
73	A bimodal MRI and NIR liposome nanoprobe for tumor targeted molecular imaging. <i>Journal of Materials Chemistry B</i> , <b>2015</b> , 3, 8832-8841	7.3	9
72	Detection of Sesame Oil Adulteration Using Low-Field Nuclear Magnetic Resonance and Chemometrics. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	9
71	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> , <b>2021</b> , 167, 415-422	7.9	9
70	Food-borne nanocarriers from roast beef patties for iron delivery. <i>Food and Function</i> , <b>2019</b> , 10, 6711-6719	10.1	8
69	Differences between constant and intermittent drying in surf clam: Dynamics of water mobility and distribution study. <i>Drying Technology</i> , <b>2018</b> , 36, 1273-1283	2.6	8
68	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> , <b>2021</b> , 69, 1466-1477	5.7	8
67	Ultrasonic Self-Emulsification Nanocarriers for Cellular Enhanced Astaxanthin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 2719-2728	5.7	8
66	Isotope dilution quantification of 5-hydroxymethyl-2-furaldehyde in beverages using vortex-assisted liquid-liquid microextraction coupled with ESI-HPLC-MS/MS. <i>Analytical Methods</i> , <b>2017</b> , 9, 3839-3844	3.2	7
65	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> , <b>2020</b> , 68, 9789-9795	5.7	7
64	Effect of Different Cooking Methods on Proton Dynamics and Physicochemical Attributes in Spanish Mackerel Assessed by Low-Field NMR. <i>Foods</i> , <b>2020</b> , 9,	4.9	7
63	Insights into melanoidin conversion into fluorescent nanoparticles in the Maillard reaction. <i>Food and Function</i> , <b>2019</b> , 10, 4414-4422	6.1	7
62	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 621-628	2.8	7
61	Smart Bimodal Imaging of Hypochlorous Acid In Vivo Using a Heterobimetallic Ruthenium(II)-Gadolinium(III) Complex Probe. <i>Analytical Chemistry</i> , <b>2020</b> , 92, 11145-11154	7.8	7

60	Metallothionein Attenuated Arsenic-Induced Cytotoxicity: The Underlying Mechanism Reflected by Metabolomics and Lipidomics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 5372-5380	5.7	7
59	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> , <b>2019</b> , 42, e12932	4.4	6
58	Effect of continuous and intermittent drying on water mobility of fresh walnuts ( <i>Juglans regia</i> L.): A LF-NMR study. <i>Drying Technology</i> , <b>2020</b> , 1-11	2.6	6
57	Assessment of Water Mobility in Surf Clam and Soy Protein System during Gelation Using LF-NMR Technique. <i>Foods</i> , <b>2020</b> , 9,	4.9	6
56	Tumor-targetable magnetoluminescent silica nanoparticles for bimodal time-gated luminescence/magnetic resonance imaging of cancer cells in vitro and in vivo. <i>Talanta</i> , <b>2020</b> , 220, 121378	6.2	6
55	Microfluidic strategies for sample separation and rapid detection of food allergens. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 110, 213-225	15.3	6
54	Effects of fluorescent carbon dots from the baked lamb on energy and lipid metabolism. <i>Food Chemistry</i> , <b>2021</b> , 338, 127832	8.5	6
53	Effect of hydrocolloid and processing potentiality on water migration in apple jellies of Yinduqing cultivar. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 381-389	5.4	6
52	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> , <b>2022</b> , 131, 107810	10.6	6
51	Enhanced Cytotoxicity of Cadmium by a Sulfated Polysaccharide from Abalone. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 14996-15004	5.7	5
50	Construction of Time-Resolved Luminescence Nanoprobe and Its Application in As(III) Detection. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	5
49	Changes of Water Distribution and Physicochemical Properties of Abalone ( <i>Haliotis discus</i> ) Myofibrillar Proteins during Heat-Induced Gelation. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13069	2.1	5
48	White electroluminescence from a hybrid polymer-GaN:Mg nanocrystals device. <i>Applied Physics Letters</i> , <b>2007</b> , 91, 093132	3.4	5
47	A smart cauliflower-like carrier for astaxanthin delivery to relieve colon inflammation.. <i>Journal of Controlled Release</i> , <b>2022</b> , 342, 372-387	11.7	5
46	Nanocorona Formation between Foodborne Nanoparticles Extracted from Roast Squid and Human Serum Albumin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 10470-10480	5.7	4
45	Carbon dots from roasted mackerel ( <i>scomberomorus niphonius</i> ) for free radical scavenging. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 111, 588-593	5.4	4
44	The effects of carbon dots produced by the Maillard reaction on the HepG2 cell substance and energy metabolism. <i>Food and Function</i> , <b>2020</b> , 11, 6487-6495	6.1	4
43	Current Advances in Multifunctional Nanocarriers Based on Marine Polysaccharides for Colon Delivery of Food Polyphenols.. <i>Journal of Agricultural and Food Chemistry</i> , <b>2022</b> ,	5.7	4

42	High internal phase Pickering emulsions stabilized by a cod protein-chitosan nanocomplex for astaxanthin delivery. <i>Food and Function</i> , <b>2021</b> , 12, 11872-11882	6.1	4
41	Recent developments of drying techniques for aquatic products: With emphasis on drying process monitoring with innovative methods. <i>Drying Technology</i> , <b>2021</b> , 39, 1577-1594	2.6	4
40	Integration of Partial Least Squares Regression and Hyperspectral Data Processing for the Nondestructive Detection of the Scaling Rate of Carp (). <i>Foods</i> , <b>2020</b> , 9,	4.9	4
39	Effect of <i>Auricularia auricula</i> fermentation broth on the liver and stomach of mice with acute alcoholism. <i>Food and Function</i> , <b>2021</b> , 12, 191-202	6.1	4
38	Preparation and characterization of glycosylated protein nanoparticles for astaxanthin mitochondria targeting delivery. <i>Food and Function</i> , <b>2021</b> , 12, 7718-7727	6.1	4
37	A Method to Analyze the Protein Denaturation of Whole Quail Egg Based on in situ NMR and MRI. <i>International Journal of Food Engineering</i> , <b>2017</b> , 13,	1.9	3
36	A novel heterobimetallic Ru(II)Pd(III) complex-based magnetoluminescent agent for MR and luminescence imaging. <i>RSC Advances</i> , <b>2015</b> , 5, 96525-96531	3.7	3
35	Water Dynamics of Mung bean ( <i>Vigna radiata</i> ) Sprouts Treated with 6-Benzylaminopurine: Discrimination by Low-Field Nuclear Magnetic Resonance and Spectrometry. <i>International Journal of Food Engineering</i> , <b>2018</b> , 14,	1.9	3
34	Influence of Freezing-Thawing Cycle on Water Dynamics of Turbot Flesh Assessed by Low-Field Nuclear Magnetic Resonance and Magnetic Resonance Imaging. <i>International Journal of Food Engineering</i> , <b>2018</b> , 14,	1.9	3
33	Water Dynamics and Physicochemical Analysis of Two Different Varieties of Apple Jam (Fuji) and (Yinduqing) by LF- NMR and MRI. <i>International Journal of Food Engineering</i> , <b>2018</b> , 14,	1.9	3
32	Improved islet purity by the hypertonic-hypotonic method. <i>International Journal of Artificial Organs</i> , <b>2014</b> , 37, 477-85	1.9	3
31	Carbon dots from roasted chicken accumulate in lysosomes and induce lysosome-dependent cell death. <i>Food and Function</i> , <b>2020</b> , 11, 10105-10113	6.1	3
30	Effects of microwave vacuum drying on the moisture migration, microstructure, and rehydration of sea cucumber. <i>Journal of Food Science</i> , <b>2021</b> , 86, 2499-2512	3.4	3
29	Nucleic acid-based detection for foodborne virus utilizing microfluidic systems. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 113, 97-109	15.3	3
28	Investigation on moisture migration, microstructure and quality changes of fresh-cut apple during storage. <i>International Journal of Food Science and Technology</i> , <b>2021</b> , 56, 293-301	3.8	3
27	Advances of microfluidic intestine-on-a-chip for analyzing anti-inflammation of food. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-17	11.5	3
26	Integration of Artificial Neural Network Modeling and Hyperspectral Data Preprocessing for Discrimination of Colla Corii Asini Adulteration. <i>Journal of Food Quality</i> , <b>2018</b> , 2018, 1-11	2.7	3
25	Preparation and Evaluation of Nanocellulose in Fabricating Pickering Emulsions for Protection of Astaxanthin.. <i>Foods</i> , <b>2022</b> , 11,	4.9	3

24	Dual targeting procyanidin nanoparticles with glutathione response for colitis treatment. <i>Chemical Engineering Journal</i> , <b>2022</b> , 441, 136095	14.7	3
23	Water Dynamics in Turbot ( <i>Scophthalmus maximus</i> ) Flesh during Baking and Microwave Heating: Nuclear Magnetic Resonance and Magnetic Resonance Imaging Studies. <i>International Journal of Food Engineering</i> , <b>2017</b> , 13,	1.9	2
22	Microfluidic spinning of fucoxanthin-loaded nanofibers for enhancing antioxidation and clarification of fruit juice.. <i>Food and Function</i> , <b>2022</b> ,	6.1	2
21	Formation and biological effects of protein corona for food-related nanoparticles. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> ,	16.4	2
20	Identification of fluorescent nanoparticles from roasted sweet potato ( <i>Ipomoea batatas</i> ) during normal cooking procedures. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 109989	5.4	2
19	Adverse effect assessment of fluorescent carbon dots in cigarette smoke. <i>NanoImpact</i> , <b>2020</b> , 19, 1002415.6	15.6	2
18	Construction and evaluation of an iron delivery system by ultra-small nanoparticles from roast sturgeon ( <i>Acipenser schrenckii</i> ). <i>Food and Function</i> , <b>2021</b> , 12, 1147-1155	6.1	2
17	High internal phase Pickering emulsion stabilized by sea bass protein microgel particles: Food 3D printing application. <i>Food Hydrocolloids</i> , <b>2022</b> , 107744	10.6	2
16	In situ grafting MPEG on the surface of cell-loaded microcapsules for protein repellency. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , <b>2016</b> , 65, 163-167	3	1
15	Guanidine Cellulose for Biocompatible Nanoparticles Phase Transfer. <i>ChemistrySelect</i> , <b>2017</b> , 2, 10555-10558	10.58	1
14	Fabrication and characterization of superior stable Pickering emulsions stabilized by propylene glycol alginate gliadin nanoparticles.. <i>Food and Function</i> , <b>2022</b> ,	6.1	1
13	Green synthesis of fluorescent carbon dots with antibacterial activity and their application in Atlantic mackerel () storage.. <i>Food and Function</i> , <b>2022</b> ,	6.1	1
12	A Highly Sensitive "on-off" Time-Resolved Phosphorescence Sensor Based on Aptamer Functionalized Magnetite Nanoparticles for Cadmium Detection in Food Samples. <i>Foods</i> , <b>2020</b> , 9,	4.9	1
11	Zinc delivery system constructed from food-borne nanoparticles derived from. <i>Food and Function</i> , <b>2021</b> , 12, 8626-8634	6.1	1
10	A phosphorescence resonance energy transfer-based "off-on" long afterglow aptasensor for cadmium detection in food samples. <i>Talanta</i> , <b>2021</b> , 232, 122409	6.2	1
9	Bioconjugates of versatile $\beta$ -diketonate-lanthanide complexes as probes for time-gated luminescence and magnetic resonance imaging of cancer cells in vitro and in vivo. <i>Journal of Materials Chemistry B</i> , <b>2021</b> , 9, 3161-3167	7.3	1
8	Influence of Refrigerated Storage on Water Status, Protein Oxidation, Microstructure, and Physicochemical Qualities of Atlantic Mackerel (). <i>Foods</i> , <b>2021</b> , 10,	4.9	1
7	Fluorescence nanoparticles from instant coffee accumulated in lysosome and induced lysosome-dependent cell death via necroptosis-like pathway.. <i>NanoImpact</i> , <b>2021</b> , 21, 100290	5.6	0

6	Effect of pre-frying on distribution of protons and physicochemical qualities of mackerel. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 4838-4846	4.3	o
5	Development of a tumor-targetable heteropolymetallic lanthanide-complex-based magnetoluminescent probe for dual-modal time-gated luminescence/magnetic resonance imaging of cancer cells in vitro and in vivo. <i>New Journal of Chemistry</i> , <b>2021</b> , 45, 9181-9188	3.6	o
4	Influence of protein coronas between carbon nanoparticles extracted from roasted chicken and pepsin on the digestion of soy protein isolate.. <i>Food Chemistry</i> , <b>2022</b> , 385, 132714	8.5	o
3	Nanomaterials as Therapeutic/Imaging Agent Delivery Vehicles for Tumor Targeting Theranostics <b>2016</b> , 1-42		
2	Development of Dendrimer-Based Nanomaterials for Diagnostic and Therapeutic Applications. <i>Methods in Pharmacology and Toxicology</i> , <b>2016</b> , 47-63	1.1	
1	Nanocarrier from water extract solution of Auricularia auricula for zinc delivery. <i>Food Hydrocolloids for Health</i> , <b>2022</b> , 100070		