

Mingqian Tan

List of Publications by Year in Descending Order

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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	Microfluidic spinning of fucoxanthin-loaded nanofibers for enhancing antioxidation and clarification of fruit juice.. <i>Food and Function</i> , 2022 ,	6.1	2
184	Fabrication and characterization of superior stable Pickering emulsions stabilized by propylene glycol alginate gliadin nanoparticles.. <i>Food and Function</i> , 2022 ,	6.1	1
183	Current Advances in Multifunctional Nanocarriers Based on Marine Polysaccharides for Colon Delivery of Food Polyphenols.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	4
182	Green synthesis of fluorescent carbon dots with antibacterial activity and their application in Atlantic mackerel () storage.. <i>Food and Function</i> , 2022 ,	6.1	1
181	A smart cauliflower-like carrier for astaxanthin delivery to relieve colon inflammation.. <i>Journal of Controlled Release</i> , 2022 , 342, 372-387	11.7	5
180	Preparation and Evaluation of Nanocellulose in Fabricating Pickering Emulsions for Protection of Astaxanthin.. <i>Foods</i> , 2022 , 11,	4.9	3
179	Influence of protein coronas between carbon nanoparticles extracted from roasted chicken and pepsin on the digestion of soy protein isolate.. <i>Food Chemistry</i> , 2022 , 385, 132714	8.5	0
178	Dual targeting procyanidin nanoparticles with glutathione response for colitis treatment. <i>Chemical Engineering Journal</i> , 2022 , 441, 136095	14.7	3
177	High internal phase Pickering emulsion stabilized by sea bass protein microgel particles: Food 3D printing application. <i>Food Hydrocolloids</i> , 2022 , 107744	10.6	2
176	Nanocarrier from water extract solution of Auricularia auricula for zinc delivery. <i>Food Hydrocolloids for Health</i> , 2022 , 100070		
175	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	10.6	6
174	High internal phase Pickering emulsions stabilized by a cod protein-chitosan nanocomplex for astaxanthin delivery. <i>Food and Function</i> , 2021 , 12, 11872-11882	6.1	4
173	Formation and biological effects of protein corona for food-related nanoparticles. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 ,	16.4	2
172	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	2.6	4
171	Microfluidic strategies for sample separation and rapid detection of food allergens. <i>Trends in Food Science and Technology</i> , 2021 , 110, 213-225	15.3	6
170	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	5.7	7
169	Effects of microwave vacuum drying on the moisture migration, microstructure, and rehydration of sea cucumber. <i>Journal of Food Science</i> , 2021 , 86, 2499-2512	3.4	3

168	Nucleic acid-based detection for foodborne virus utilizing microfluidic systems. <i>Trends in Food Science and Technology</i> , 2021 , 113, 97-109	15.3	3
167	Investigation on moisture migration, microstructure and quality changes of fresh-cut apple during storage. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 293-301	3.8	3
166	Effects of fluorescent carbon dots from the baked lamb on energy and lipid metabolism. <i>Food Chemistry</i> , 2021 , 338, 127832	8.5	6
165	Effect of <i>Auricularia auricula</i> fermentation broth on the liver and stomach of mice with acute alcoholism. <i>Food and Function</i> , 2021 , 12, 191-202	6.1	4
164	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	5.7	8
163	Preparation and characterization of glycosylated protein nanoparticles for astaxanthin mitochondria targeting delivery. <i>Food and Function</i> , 2021 , 12, 7718-7727	6.1	4
162	Zinc delivery system constructed from food-borne nanoparticles derived from. <i>Food and Function</i> , 2021 , 12, 8626-8634	6.1	1
161	Fluorescence nanoparticles from instant coffee accumulated in lysosome and induced lysosome-dependent cell death via necroptosis-like pathway.. <i>NanoImpact</i> , 2021 , 21, 100290	5.6	0
160	Construction and evaluation of an iron delivery system by ultra-small nanoparticles from roast sturgeon (<i>Acipenser schrenckii</i>). <i>Food and Function</i> , 2021 , 12, 1147-1155	6.1	2
159	Advances of microfluidic intestine-on-a-chip for analyzing anti-inflammation of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-17	11.5	3
158	Effect of pre-frying on distribution of proteins and physicochemical qualities of mackerel. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4838-4846	4.3	0
157	Ultrasonic Self-Emulsification Nanocarriers for Cellular Enhanced Astaxanthin Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 2719-2728	5.7	8
156	A phosphorescence resonance energy transfer-based "off-on" long afterglow aptasensor for cadmium detection in food samples. <i>Talanta</i> , 2021 , 232, 122409	6.2	1
155	Bioconjugates of versatile Ediketate-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> , 2021 , 9, 3161-3167	7.3	1
154	Influence of Refrigerated Storage on Water Status, Protein Oxidation, Microstructure, and Physicochemical Qualities of Atlantic Mackerel (). <i>Foods</i> , 2021 , 10,	4.9	1
153	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	7.9	9
152	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> , 2021 , 45, 9181-9188	3.6	0
151	Enhanced Cytotoxicity of Cadmium by a Sulfated Polysaccharide from Abalone. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 14996-15004	5.7	5

150	Endogenous Fluorescence Carbon Dots Derived from Food Items. <i>Innovation(China)</i> , 2020 , 1, 100009	17.8	22
149	The effects of carbon dots produced by the Maillard reaction on the HepG2 cell substance and energy metabolism. <i>Food and Function</i> , 2020 , 11, 6487-6495	6.1	4
148	Construction of Time-Resolved Luminescence Nanoprobe and Its Application in As(III) Detection. <i>Nanomaterials</i> , 2020 , 10,	5.4	5
147	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> , 2020 , 1-11	2.6	6
146	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	10.6	23
145	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	5.7	7
144	Protein corona formation of human serum albumin with carbon quantum dots from roast salmon. <i>Food and Function</i> , 2020 , 11, 2358-2367	6.1	18
143	Assessment of Water Mobility in Surf Clam and Soy Protein System during Gelation Using LF-NMR Technique. <i>Foods</i> , 2020 , 9,	4.9	6
142	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	5.7	18
141	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> , 2020 , 320, 126622	8.5	23
140	Effect of Different Cooking Methods on Proton Dynamics and Physicochemical Attributes in Spanish Mackerel Assessed by Low-Field NMR. <i>Foods</i> , 2020 , 9,	4.9	7
139	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	4.3	21
138	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	3.8	11
137	Carbon dots from roasted chicken accumulate in lysosomes and induce lysosome-dependent cell death. <i>Food and Function</i> , 2020 , 11, 10105-10113	6.1	3
136	Tumor-targetable magnetoluminescent silica nanoparticles for bimodal time-gated luminescence/magnetic resonance imaging of cancer cells in vitro and in vivo. <i>Talanta</i> , 2020 , 220, 121378	6.2	6
135	A Highly Sensitive "on-off" Time-Resolved Phosphorescence Sensor Based on Aptamer Functionalized Magnetite Nanoparticles for Cadmium Detection in Food Samples. <i>Foods</i> , 2020 , 9,	4.9	1
134	Identification of fluorescent nanoparticles from roasted sweet potato (<i>Ipomoea batatas</i>) during normal cooking procedures. <i>LWT - Food Science and Technology</i> , 2020 , 134, 109989	5.4	2
133	Adverse effect assessment of fluorescent carbon dots in cigarette smoke. <i>NanoImpact</i> , 2020 , 19, 100241	5.6	2

132	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	7.8	7
131	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	2.6	19
130	Integration of Partial Least Squares Regression and Hyperspectral Data Processing for the Nondestructive Detection of the Scaling Rate of Carp (). <i>Foods</i> , 2020 , 9,	4.9	4
129	Nanocorona Formation between Foodborne Nanoparticles Extracted from Roast Squid and Human Serum Albumin. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 10470-10480	5.7	4
128	Food-borne nanocarriers from roast beef patties for iron delivery. <i>Food and Function</i> , 2019 , 10, 6711-6719	4.1	8
127	Adverse effects of fluorescent carbon dots from canned yellow croaker on cellular respiration and glycolysis. <i>Food and Function</i> , 2019 , 10, 1123-1131	6.1	13
126	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	2.4	6
125	Hydrophilic Food-Borne Nanoparticles from Beef Broth as Novel Nanocarriers for Zinc. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6995-7004	5.7	15
124	Interactions of carbon quantum dots from roasted fish with digestive protease and dopamine. <i>Food and Function</i> , 2019 , 10, 3706-3716	6.1	13
123	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	6	10
122	Carbon dots from roasted mackerel (<i>scomberomorus niphonius</i>) for free radical scavenging. <i>LWT - Food Science and Technology</i> , 2019 , 111, 588-593	5.4	4
121	Carbon quantum dots from roasted Atlantic salmon (<i>Salmo salar</i> L.): Formation, biodistribution and cytotoxicity. <i>Food Chemistry</i> , 2019 , 293, 387-395	8.5	34
120	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> , 2019 , 37, 1974-1987	2.6	17
119	Fluorescent nanoparticles in the popular pizza: properties, biodistribution and cytotoxicity. <i>Food and Function</i> , 2019 , 10, 2408-2416	6.1	16
118	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> , 2019 , 11, 6784-6793	7.7	11
117	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> , 2019 , 201, 388-396	6.2	28
116	Fluorescent carbon dots derived from urine and their application for bio-imaging. <i>Methods</i> , 2019 , 168, 84-93	4.6	16
115	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	6.4	64

114	Assessment of potential toxicity of foodborne fluorescent nanoparticles from roasted pork. <i>Nanotoxicology</i> , 2019 , 13, 1310-1323	5.3	10
113	Insights into melanoidin conversion into fluorescent nanoparticles in the Maillard reaction. <i>Food and Function</i> , 2019 , 10, 4414-4422	6.1	7
112	Detection of Sesame Oil Adulteration Using Low-Field Nuclear Magnetic Resonance and Chemometrics. <i>International Journal of Food Engineering</i> , 2019 , 15,	1.9	9
111	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	4.6	15
110	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	2.1	13
109	Fluorescent carbon dots in baked lamb: Formation, cytotoxicity and scavenging capability to free radicals. <i>Food Chemistry</i> , 2019 , 286, 405-412	8.5	29
108	Universal existence of fluorescent carbon dots in beer and assessment of their potential toxicity. <i>Nanotoxicology</i> , 2019 , 13, 160-173	5.3	21
107	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	7	66
106	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> , 2018 , 14,	1.9	3
105	Bio-inspired Edible Superhydrophobic Interface for Reducing Residual Liquid Food. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2143-2150	5.7	43
104	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	3.6	40
103	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	5.7	52
102	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> , 2018 , 14,	1.9	3
101	Differences between constant and intermittent drying in surf clam: Dynamics of water mobility and distribution study. <i>Drying Technology</i> , 2018 , 36, 1273-1283	2.6	8
100	Fluorescent nanoparticles present in Coca-Cola and Pepsi-Cola: physicochemical properties, cytotoxicity, biodistribution and digestion studies. <i>Nanotoxicology</i> , 2018 , 12, 49-62	5.3	23
99	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> , 2018 , 14,	1.9	3
98	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	5.7	15
97	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	5.4	19

96	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	2.8	15
95	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> , 2018 , 12, 1503-1512	2.8	10
94	Ultrasmall fluorescent nanoparticles derived from roast duck: their physicochemical characteristics and interaction with human serum albumin. <i>Food and Function</i> , 2018 , 9, 2490-2495	6.1	22
93	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	2.6	46
92	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	5.7	30
91	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	2.6	41
90	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	2.6	47
89	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	3.4	10
88	Characterization of Endogenous Nanoparticles from Roasted Chicken Breasts. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7522-7530	5.7	19
87	Bimodal Phosphorescence-Magnetic Resonance Imaging Nanoprobes for Glutathione Based on MnO Nanosheet-Ru(II) Complex Nanoarchitecture. <i>ACS Applied Materials & Interfaces</i> , 2018 , 10, 27681-27691	8.5	25
86	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	2.1	12
85	Multicolorful Carbon Dots for Tumor Theranostics. <i>Current Medicinal Chemistry</i> , 2018 , 25, 2894-2909	4.3	14
84	Bio-distribution and interaction with dopamine of fluorescent nanodots from roasted chicken. <i>Food and Function</i> , 2018 , 9, 6227-6235	6.1	15
83	Integration of Artificial Neural Network Modeling and Hyperspectral Data Preprocessing for Discrimination of Colla Corii Asini Adulteration. <i>Journal of Food Quality</i> , 2018 , 2018, 1-11	2.7	3
82	Effect of hydrocolloid and processing potentiality on water migration in apple jellies of Yinduqing cultivar. <i>LWT - Food Science and Technology</i> , 2018 , 98, 381-389	5.4	6
81	Construction of a multifunctional nanoprobe for tumor-targeted time-gated luminescence and magnetic resonance imaging in vitro and in vivo. <i>Nanoscale</i> , 2018 , 10, 11597-11603	7.7	12
80	Combination of NMR and MRI Techniques for Non-invasive Assessment of Sea Cucumber (<i>Stichopus japonicas</i>) Tenderization During Low-Temperature Heating Process. <i>Food Analytical Methods</i> , 2017 , 10, 2207-2216	3.4	17
79	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> , 2017 , 41, e13256	2.1	9

78	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> , 2017 , 13,	1.9	3
77	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	2.8	12
76	Dynamics of water mobility and distribution in Sur clam (<i>Macra 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	2.8	14
75	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> , 2017 , 13,	1.9	2
74	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> , 2017 , 9, 3839-3844	3.2	7
73	Presence and formation of fluorescence carbon dots in a grilled hamburger. <i>Food and Function</i> , 2017 , 8, 2558-2565	6.1	44
72	A fluorescence turn-off-on chemosensor based on carbon nanocages for detection of ascorbic acid. <i>RSC Advances</i> , 2017 , 7, 30481-30487	3.7	21
71	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	3.2	11
70	Dynamic Water Mobility in Sea Cucumber (<i>Stichopus japonicus</i>) During Drying Process Assessed by LF-NMR and MRI in situ. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	21
69	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	5.7	36
68	Physicochemical properties and cytotoxicity of carbon dots in grilled fish. <i>New Journal of Chemistry</i> , 2017 , 41, 8490-8496	3.6	19
67	Guanidine Cellulose for Biocompatible Nanoparticles Phase Transfer. <i>ChemistrySelect</i> , 2017 , 2, 10555-10558	5.8	1
66	Fluorescent nanoparticles from mature vinegar: their properties and interaction with dopamine. <i>Food and Function</i> , 2017 , 8, 4744-4751	6.1	24
65	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	2.8	19
64	Sensitive detection of trimethylamine based on dopant-assisted positive photoionization ion mobility spectrometry. <i>Talanta</i> , 2017 , 162, 398-402	6.2	12
63	Non-destructive analysis of caviar compositions using low-field nuclear magnetic resonance technique. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 621-628	2.8	7
62	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> , 2017 , 41, e13069	2.1	5
61	Highly fluorescent carbon dots for visible sensing of doxorubicin release based on efficient nanosurface energy transfer. <i>Biotechnology Letters</i> , 2016 , 38, 191-201	3	40

60	Nanomaterials as Therapeutic/Imaging Agent Delivery Vehicles for Tumor Targeting Theranostics 2016 , 1-42		
59	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	3.2	26
58	A versatile two-photon fluorescent probe for ratiometric imaging <i>E. coli</i> β -galactosidase in live cells and in vivo. <i>Chemical Communications</i> , 2016 , 52, 8283-6	5.8	59
57	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, 341-8	8.5	27
56	In situ grafting MPEG on the surface of cell-loaded microcapsules for protein repellency. <i>International Journal of Polymeric Materials and Polymeric Biomaterials</i> , 2016 , 65, 163-167	3	1
55	Development of Dendrimer-Based Nanomaterials for Diagnostic and Therapeutic Applications. <i>Methods in Pharmacology and Toxicology</i> , 2016 , 47-63	1.1	
54	Nanostructures Derived from Starch and Chitosan for Fluorescence Bio-Imaging. <i>Nanomaterials</i> , 2016 , 6,	5.4	13
53	Multifunctional Nanostructures for Tumor-Targeted Molecular Imaging and Photodynamic Therapy. <i>Advanced Healthcare Materials</i> , 2016 , 5, 311-8	10.1	15
52	One-pot synthesis of gadolinium(III) doped carbon dots for fluorescence/magnetic resonance bimodal imaging. <i>RSC Advances</i> , 2015 , 5, 66575-66581	3.7	31
51	A non-invasive NMR and MRI method to analyze the rehydration of dried sea cucumber. <i>Analytical Methods</i> , 2015 , 7, 2413-2419	3.2	73
50	Ultrasmall 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	7.3	12
49	Ultrasmall Chitosan-Genipin Nanocarriers Fabricated from Reverse Microemulsion Process for Tumor Photothermal Therapy in Mice. <i>Biomacromolecules</i> , 2015 , 16, 2080-90	6.9	35
48	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	7.3	17
47	Fluorescent Nanoparticles from Several Commercial Beverages: Their Properties and Potential Application for Bioimaging. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8527-33	5.7	47
46	Liposomal nanohybrid cerasomes for mitochondria-targeted drug delivery. <i>Journal of Materials Chemistry B</i> , 2015 , 3, 7291-7299	7.3	19
45	A bimodal MRI and NIR liposome nanoprobe for tumor targeted molecular imaging. <i>Journal of Materials Chemistry B</i> , 2015 , 3, 8832-8841	7.3	9
44	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	15.6	43
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, 141-9	6	33

42	Fluorescent carbon dots from beer for breast cancer cell imaging and drug delivery. <i>Analytical Methods</i> , 2015 , 7, 8911-8917	3.2	73
41	A novel heterobimetallic Ru(II)/Cd(III) complex-based magnetoluminescent agent for MR and luminescence imaging. <i>RSC Advances</i> , 2015 , 5, 96525-96531	3.7	3
40	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, 331-41	3.2	25
39	Influence of microemulsion-mucin interaction on the fate of microemulsions diffusing through pig gastric mucin solutions. <i>Molecular Pharmaceutics</i> , 2015 , 12, 695-705	5.6	31
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