# Shuo Wang

#### List of Publications by Citations

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414 8,990 45 72 g-index

450 12,130 6 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
414	Starch Retrogradation: A Comprehensive Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2015</b> , 14, 568-585	16.4	708
413	Reliable Quantitative SERS Analysis Facilitated by Core-Shell Nanoparticles with Embedded Internal Standards. <i>Angewandte Chemie - International Edition</i> , <b>2015</b> , 54, 7308-12	16.4	272
412	Protein Profiling and Sizing of Extracellular Vesicles from Colorectal Cancer Patients via Flow Cytometry. <i>ACS Nano</i> , <b>2018</b> , 12, 671-680	16.7	202
411	Long non-coding RNA LINC01133 inhibits epithelial-mesenchymal transition and metastasis in colorectal cancer by interacting with SRSF6. <i>Cancer Letters</i> , <b>2016</b> , 380, 476-484	9.9	130
410	Rapid determination of fumonisin B1 in food samples by enzyme-linked immunosorbent assay and colloidal gold immunoassay. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 2491-5	5.7	130
409	Multi-residue determination of pesticides in water using multi-walled carbon nanotubes solid-phase extraction and gas chromatography-mass spectrometry. <i>Journal of Chromatography A</i> , <b>2007</b> , 1165, 166-71	4.5	125
408	Effect of fatty acids on functional properties of normal wheat and waxy wheat starches: A structural basis. <i>Food Chemistry</i> , <b>2016</b> , 190, 285-292	8.5	117
407	Alkali-induced changes in functional properties and in vitro digestibility of wheat starch: the role of surface proteins and lipids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 3636-43	5.7	111
406	SERS-Based Lateral Flow Strip Biosensor for Simultaneous Detection of Listeria monocytogenes and Salmonella enterica Serotype Enteritidis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1029	90 <sup>5</sup> 7029	997
405	A novel and universal metal-organic frameworks sensing platform for selective detection and efficient removal of heavy metal ions. <i>Chemical Engineering Journal</i> , <b>2019</b> , 375, 122111	14.7	97
404	Recent advances on porous organic frameworks for the adsorptive removal of hazardous materials. Journal of Environmental Sciences, 2019, 80, 169-185	6.4	91
403	Changes of multi-scale structure during mimicked DSC heating reveal the nature of starch gelatinization. <i>Scientific Reports</i> , <b>2016</b> , 6, 28271	4.9	85
402	Molecular order and functional properties of starches from three waxy wheat varieties grown in China. <i>Food Chemistry</i> , <b>2015</b> , 181, 43-50	8.5	84
401	Starch-lipid and starch-lipid-protein complexes: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 1056-1079	16.4	80
400	On-line coupling of solid-phase extraction to high-performance liquid chromatography for determination of estrogens in environment. <i>Analytica Chimica Acta</i> , <b>2008</b> , 606, 194-201	6.6	80
399	Structural Orders of Wheat Starch Do Not Determine the In Vitro Enzymatic Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1697-1706	5.7	74
398	Simultaneous adsorption of methyl orange and methylene blue from aqueous solution using amino functionalized Zr-based MOFs. <i>Microporous and Mesoporous Materials</i> , <b>2019</b> , 282, 179-187	5.3	74

#### (2009-2007)

397	Synthesis and characterization of a molecularly imprinted silica gel sorbent for the on-line determination of trace Sudan I in Chilli powder through high-performance liquid chromatography. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 3869-76	5.7	74
396	Complete genome sequence and transcriptomics analyses reveal pigment biosynthesis and regulatory mechanisms in an industrial strain, Monascus purpureus YY-1. <i>Scientific Reports</i> , <b>2015</b> , 5, 833	1 <sup>4.9</sup>	71
395	A comparative study of annealing of waxy, normal and high-amylose maize starches: the role of amylose molecules. <i>Food Chemistry</i> , <b>2014</b> , 164, 332-8	8.5	66
394	Insights into the Formation and Structures of Starch-Protein-Lipid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1960-1966	5.7	62
393	Erythrocyte membrane bioinspired near-infrared persistent luminescence nanocarriers for in vivo long-circulating bioimaging and drug delivery. <i>Biomaterials</i> , <b>2018</b> , 165, 39-47	15.6	62
392	Fabrication of porous covalent organic frameworks as selective and advanced adsorbents for the on-line preconcentration of trace elements against the complex sample matrix. <i>Journal of Hazardous Materials</i> , <b>2018</b> , 344, 220-229	12.8	62
391	A molecularly imprinted electrochemiluminescence sensor based on upconversion nanoparticles enhanced by electrodeposited rGO for selective and ultrasensitive detection of clenbuterol. <i>Biosensors and Bioelectronics</i> , <b>2018</b> , 102, 357-364	11.8	61
390	Molecular disassembly of rice and lotus starches during thermal processing and its effect on starch digestibility. <i>Food and Function</i> , <b>2016</b> , 7, 1188-95	6.1	60
389	Molecularly imprinted polymer on ionic liquid-modified CdSe/ZnS quantum dots for the highly selective and sensitive optosensing of tocopherol. <i>Journal of Materials Chemistry</i> , <b>2012</b> , 22, 19882		60
388	A smartphone-integrated ratiometric fluorescence sensing platform for visual and quantitative point-of-care testing of tetracycline. <i>Biosensors and Bioelectronics</i> , <b>2020</b> , 148, 111791	11.8	60
387	Mechanisms Underlying the Formation of Complexes between Maize Starch and Lipids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 272-278	5.7	59
386	Highly Bright Self-Assembled Copper Nanoclusters: A Novel Photoluminescent Probe for Sensitive Detection of Histamine. <i>Analytical Chemistry</i> , <b>2018</b> , 90, 9060-9067	7.8	58
385	Two novel MOFs@COFs hybrid-based photocatalytic platforms coupling with sulfate radical-involved advanced oxidation processes for enhanced degradation of bisphenol A. <i>Chemosphere</i> , <b>2020</b> , 243, 125378	8.4	57
384	Synthesis of GdAlO:Mn,Ge@Au Core-Shell Nanoprobes with Plasmon-Enhanced Near-Infrared Persistent Luminescence for in Vivo Trimodality Bioimaging. <i>ACS Applied Materials &amp; amp; Interfaces</i> , <b>2016</b> , 8, 29939-29949	9.5	56
383	Metal-organic frameworks supported surface-imprinted nanoparticles for the sensitive detection of metolcarb. <i>Biosensors and Bioelectronics</i> , <b>2016</b> , 79, 359-63	11.8	56
382	Applications of ionic liquids in starch chemistry: a review. <i>Green Chemistry</i> , <b>2020</b> , 22, 2162-2183	10	55
381	Mechanisms of starch gelatinization during heating of wheat flour and its effect on in vitro starch digestibility. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 370-378	10.6	54
380	Development of a biomimetic enzyme-linked immunosorbent assay method for the determination of estrone in environmental water using novel molecularly imprinted films of controlled thickness as artificial antibodies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4528-34	5.7	54

379	Correlation Analysis of Intestinal Redox State with the Gut Microbiota Reveals the Positive Intervention of Tea Polyphenols on Hyperlipidemia in High Fat Diet Fed Mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7325-7335	5.7	52
378	Physicochemical properties of octenyl succinic anhydride-modified potato starch with different degrees of substitution. <i>Journal of the Science of Food and Agriculture</i> , <b>2010</b> , 90, 424-9	4.3	52
377	Upconversion Nanoparticles and Monodispersed Magnetic Polystyrene Microsphere Based Fluorescence Immunoassay for the Detection of Sulfaquinoxaline in Animal-Derived Foods. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 3908-15	5.7	52
376	Rapid determination of atrazine in apple juice using molecularly imprinted polymers coupled with gold nanoparticles-colorimetric/SERS dual chemosensor. <i>Food Chemistry</i> , <b>2019</b> , 276, 366-375	8.5	52
375	Effects of Chain Length and Degree of Unsaturation of Fatty Acids on Structure and in Vitro Digestibility of Starch-Protein-Fatty Acid Complexes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1872-1880	5.7	49
374	Multiple advanced logic gates made of DNA-Ag nanocluster and the application for intelligent detection of pathogenic bacterial genes. <i>Chemical Science</i> , <b>2018</b> , 9, 1774-1781	9.4	49
373	A novel core-shell molecularly imprinted polymer based on metal-organic frameworks as a matrix. <i>Chemical Communications</i> , <b>2011</b> , 47, 10118-20	5.8	49
372	MOF-derived CoFe2O4/Fe2O3 embedded in g-C3N4 as high-efficient Z-scheme photocatalysts for enhanced degradation of emerging organic pollutants in the presence of persulfate. <i>Separation and Purification Technology</i> , <b>2020</b> , 253, 117413	8.3	46
371	Label-Free Analysis of Single Viruses with a Resolution Comparable to That of Electron Microscopy and the Throughput of Flow Cytometry. <i>Angewandte Chemie - International Edition</i> , <b>2016</b> , 55, 10239-43	16.4	45
370	Phase transition and swelling behaviour of different starch granules over a wide range of water content. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 597-604	5.4	45
369	Rapid detection and quantification of 2,4-dichlorophenoxyacetic acid in milk using molecularly imprinted polymers-surface-enhanced Raman spectroscopy. <i>Food Chemistry</i> , <b>2018</b> , 258, 254-259	8.5	43
368	Electrochemical detection of organophosphorus pesticides based on amino acids conjugated nanoenzyme modified electrodes. <i>Sensors and Actuators B: Chemical</i> , <b>2019</b> , 286, 386-393	8.5	42
367	A high-sensitivity thermal analysis immunochromatographic sensor based on au nanoparticle-enhanced two-dimensional black phosphorus photothermal-sensing materials. <i>Biosensors and Bioelectronics</i> , <b>2019</b> , 133, 223-229	11.8	42
366	Fluorescent Carbon Quantum Dots-Synthesis, Functionalization and Sensing Application in FoodAnalysis. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	42
365	Separation and determination of estrone in environmental and drinking water using molecularly imprinted solid phase extraction coupled with HPLC. <i>Journal of Separation Science</i> , <b>2008</b> , 31, 1181-8	3.4	42
364	Fluorescent peptide probes for organophosphorus pesticides detection. <i>Journal of Hazardous Materials</i> , <b>2020</b> , 389, 122074	12.8	41
363	Development of water-compatible molecularly imprinted solid-phase extraction coupled with high performance liquid chromatography-tandem mass spectrometry for the detection of six sulfonamides in animal-derived foods. <i>Journal of Chromatography A</i> , <b>2018</b> , 1574, 9-17	4.5	41
362	Benzothiadiazole functionalized Co-doped MIL-53-NH with electron deficient units for enhanced photocatalytic degradation of bisphenol A and ofloxacin under visible light. <i>Journal of Hazardous Materials</i> , <b>2020</b> , 387, 122011	12.8	41

# (2018-2017)

361	A Review of Methods for Detecting Melamine in Food Samples. <i>Critical Reviews in Analytical Chemistry</i> , <b>2017</b> , 47, 51-66	5.2	40	
360	Fluoroimmunoassays for the detection of zearalenone in maize using CdTe/CdS/ZnS quantum dots. <i>Food Chemistry</i> , <b>2018</b> , 255, 421-428	8.5	40	
359	Reliable Quantitative SERS Analysis Facilitated by CoreBhell Nanoparticles with Embedded Internal Standards. <i>Angewandte Chemie</i> , <b>2015</b> , 127, 7416-7420	3.6	40	
358	Enzyme-linked immunosorbent assay and colloidal gold-based immunochromatographic assay for several (fluoro)quinolones in milk. <i>Mikrochimica Acta</i> , <b>2011</b> , 173, 307-316	5.8	40	
357	Molecularly imprinted polymer for the determination of trace ractopamine in pork using SPE followed by HPLC with fluorescence detection. <i>Journal of Separation Science</i> , <b>2009</b> , 32, 1333-9	3.4	39	
356	Nanozyme-based bio-barcode assay for high sensitive and logic-controlled specific detection of multiple DNAs. <i>Biosensors and Bioelectronics</i> , <b>2017</b> , 94, 471-477	11.8	38	
355	Development and application of molecularly imprinted quartz crystal microbalance sensor for rapid detection of metolcarb in foods. <i>Sensors and Actuators B: Chemical</i> , <b>2017</b> , 251, 720-728	8.5	38	
354	Analytical techniques for single-liposome characterization. <i>Analytical Methods</i> , <b>2013</b> , 5, 2150	3.2	38	
353	Radiomics analysis of magnetic resonance imaging improves diagnostic performance of lymph node metastasis in patients with cervical cancer. <i>Radiotherapy and Oncology</i> , <b>2019</b> , 138, 141-148	5.3	37	
352	Electrochemiluminescence sensor based on upconversion nanoparticles and oligoaniline-crosslinked gold nanoparticles imprinting recognition sites for the determination of dopamine. <i>Biosensors and Bioelectronics</i> , <b>2019</b> , 128, 129-136	11.8	37	
351	Detection and Characterization of Antibiotic-Resistant Bacteria Using Surface-Enhanced Raman Spectroscopy. <i>Nanomaterials</i> , <b>2018</b> , 8,	5.4	37	
350	Carbon-Based Nanomaterials in Sensors for Food Safety. <i>Nanomaterials</i> , <b>2019</b> , 9,	5.4	36	
349	Core-Shell Metal-Organic Frameworks/Molecularly Imprinted Nanoparticles as Absorbents for the Detection of Pyrraline in Milk and Milk Powder. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 986	5532	35	
348	Multiscale Structural Changes of Wheat and Yam Starches during Cooking and Their Effect on in Vitro Enzymatic Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 156-166	5.7	34	
347	A novel and sensitive fluorescence immunoassay for the detection of fluoroquinolones in animal-derived foods using upconversion nanoparticles as labels. <i>Analytical and Bioanalytical Chemistry</i> , <b>2015</b> , 407, 8487-96	4.4	34	
346	Noble Metal Nanostructured Materials for Chemical and Biosensing Systems. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	34	
345	Development and comparison of immunochromatographic strips with three nanomaterial labels: Colloidal gold, nanogold-polyaniline-nanogold microspheres (GPGs) and colloidal carbon for visual detection of salbutamol. <i>Biosensors and Bioelectronics</i> , <b>2016</b> , 85, 337-342	11.8	34	
344	Visual and fluorometric lateral flow immunoassay combined with a dual-functional test mode for rapid determination of tetracycline antibiotics. <i>Mikrochimica Acta</i> , <b>2018</b> , 185, 404	5.8	34	

Tumor-Microenvironment-Induced All-in-One Nanoplatform for Multimodal Imaging-Guided 343 Chemical and Photothermal Therapy of Cancer. ACS Applied Materials & amp; Interfaces, 2019, 11, 25043- $\frac{25}{5}$ 053 A Novel SPME Fiber Chemically Linked with 1-Vinyl-3-hexadecylimidazolium hexafluorophosphate Ionic Liquid Coupled with GC for the Simultaneous Determination of Pyrethroids in Vegetables. 342 2.1 33 Chromatographia, 2012, 75, 789-797 Rapid Detection of Melamine in Milk Using Immunological Separation and Surface Enhanced Raman 341 32 3.4 Spectroscopy. Journal of Food Science, 2015, 80, C1196-201 Effects of particle size and water content during cooking on the physicochemical properties and 10.6 340 in⊡itro starch digestibility of milled durum wheat grains. Food Hydrocolloids, 2018, 77, 445-453 Development and application of a quartz crystal microbalance sensor based on molecularly imprinted sol-gel polymer for rapid detection of patulin in foods. Sensors and Actuators B: Chemical, 8.5 339 32 2016, 237, 239-246 A deep learning risk prediction model for overall survival in patients with gastric cancer: A 338 31 5.3 multicenter study. Radiotherapy and Oncology, 2020, 150, 73-80 Revisiting Mechanisms Underlying Digestion of Starches. Journal of Agricultural and Food Chemistry, 31 5.7 337 2019, 67, 8212-8226 Integration of FeO@UiO-66-NH@MON core-shell structured adsorbents for specific preconcentration and sensitive determination of aflatoxins against complex sample matrix. Journal 336 12.8 31 of Hazardous Materials, 2020, 384, 121348 Multi-scale structures and functional properties of starches from Indica hybrid, Japonica and waxy 335 7.9 30 rice. International Journal of Biological Macromolecules, 2017, 102, 136-143 Synthesis of highly fluorescent gold nanoclusters and their use in sensitive analysis of metal ions. 334 30 Analyst, The, **2017**, 142, 4486-4493 Detecting Chemical Hazards in Foods Using Microfluidic Paper-Based Analytical Devices (PADs): 30 333 3.3 The Real-World Application. Micromachines, 2018, 9, Rapid determination of metolcarb residues in foods using a biomimetic enzyme-linked immunosorbent assay employing a novel molecularly imprinted polymer film as artificial antibody. 332 1.7 Journal of AOAC INTERNATIONAL, 2013, 96, 453-8 Effects of antioxidants of bamboo leaves and flavonoids on 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP) formation in chemical model systems. 331 5.7 29 Journal of Agricultural and Food Chemistry, 2014, 62, 4798-802 High-Throughput Single-Particle Analysis of Metal-Enhanced Fluorescence in Free Solution Using 9.2 330 29 Ag@SiO Core-Shell Nanoparticles. ACS Sensors, 2017, 2, 1369-1376 An ionic liquid modified dummy molecularly imprinted polymer as a solid-phase extraction material for the simultaneous determination of nine organochlorine pesticides in environmental and food 329 3.2 29 samples. Analytical Methods, 2013, 5, 6128 Induitro starch digestibility of rice flour is not affected by method of cooking. LWT - Food Science 328 28 5.4 and Technology, **2017**, 84, 536-543 Multiparameter Quantification of Liposomal Nanomedicines at the Single-Particle Level by 327 28 9.5 High-Sensitivity Flow Cytometry. ACS Applied Materials & Differences, 2017, 9, 13913-13919 Intracellular Fenton reaction based on mitochondria-targeted copper(II) peptide complex for 326 28 7.3 induced apoptosis. Journal of Materials Chemistry B, 2019, 7, 4008-4016

325	Nanomaterials for Electrochemical Immunosensing. Sensors, 2017, 17,	3.8	28
324	Sensitive detection of pyrraline with a molecularly imprinted sensor based on metal-organic frameworks and quantum dots. <i>Sensors and Actuators B: Chemical</i> , <b>2018</b> , 256, 1038-1044	8.5	27
323	A Sensitive Electrochemical Immunosensor Based on PAMAM Dendrimer-Encapsulated Au for Detection of Norfloxacin in Animal-Derived Foods. <i>Sensors</i> , <b>2018</b> , 18,	3.8	27
322	Effect of laboratory milling on properties of starches isolated from different flour millstreams of hard and soft wheat. <i>Food Chemistry</i> , <b>2015</b> , 172, 504-14	8.5	26
321	AlEgens Conjugation Improves the Photothermal Efficacy and Near-Infrared Imaging of Heptamethine Cyanine IR-780. <i>ACS Applied Materials &amp; Description</i> , 12, 16114-16124	9.5	26
320	Association of MRI-derived radiomic biomarker with disease-free survival in patients with early-stage cervical cancer. <i>Theranostics</i> , <b>2020</b> , 10, 2284-2292	12.1	26
319	Imprinting of molecular recognition sites combined with Edonor-acceptor interactions using bis-aniline-crosslinked Au-CdSe/ZnS nanoparticles array on electrodes: Development of electrochemiluminescence sensor for the ultrasensitive and selective detection of	11.8	26
318	Substitution of Antibody with Molecularly Imprinted Film in Enzyme-Linked Immunosorbent Assay for Determination of Trace Ractopamine in Urine and Pork Samples. <i>Food Analytical Methods</i> , <b>2011</b> , 4, 590-597	3.4	26
317	Analysis of steroidal estrogen residues in food and environmental samples. <i>International Journal of Environmental Analytical Chemistry</i> , <b>2008</b> , 88, 1-25	1.8	26
316	Stat1 phosphorylation determines Ras oncogenicity by regulating p27 kip1. <i>PLoS ONE</i> , <b>2008</b> , 3, e3476	3.7	26
316	Stat1 phosphorylation determines Ras oncogenicity by regulating p27 kip1. <i>PLoS ONE</i> , <b>2008</b> , 3, e3476  Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by Keap1-Nrf2/HO-1 pathway. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 96	3·7 8.5	26
	Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by		
315	Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by Keap1-Nrf2/HO-1 pathway. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 96  Gelatinization behavior of starch: Reflecting beyond the endotherm measured by differential	8.5	26
315	Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by Keap1-Nrf2/HO-1 pathway. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 96  Gelatinization behavior of starch: Reflecting beyond the endotherm measured by differential scanning calorimetry. <i>Food Chemistry</i> , <b>2019</b> , 284, 53-59  Facile construction of magnetic core-shell covalent organic frameworks as efficient solid-phase extraction adsorbents for highly sensitive determination of sulfonamide residues against complex	8.5	26
315 314 313	Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by Keap1-Nrf2/HO-1 pathway. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 96  Gelatinization behavior of starch: Reflecting beyond the endotherm measured by differential scanning calorimetry. <i>Food Chemistry</i> , <b>2019</b> , 284, 53-59  Facile construction of magnetic core-shell covalent organic frameworks as efficient solid-phase extraction adsorbents for highly sensitive determination of sulfonamide residues against complex food sample matrices <i>RSC Advances</i> , <b>2019</b> , 9, 14247-14253  Molecular mechanisms underlying the formation of starch-lipid complexes during simulated food	8.5 8.5 3.7	<ul><li>26</li><li>25</li><li>25</li></ul>
315 314 313 312	Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by Keap1-Nrf2/HO-1 pathway. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 96  Gelatinization behavior of starch: Reflecting beyond the endotherm measured by differential scanning calorimetry. <i>Food Chemistry</i> , <b>2019</b> , 284, 53-59  Facile construction of magnetic core-shell covalent organic frameworks as efficient solid-phase extraction adsorbents for highly sensitive determination of sulfonamide residues against complex food sample matrices <i>RSC Advances</i> , <b>2019</b> , 9, 14247-14253  Molecular mechanisms underlying the formation of starch-lipid complexes during simulated food processing: A dynamic structural analysis. <i>Carbohydrate Polymers</i> , <b>2020</b> , 244, 116464  New insights into gelatinization mechanisms of cereal endosperm starches. <i>Scientific Reports</i> , <b>2018</b> ,	8.5 8.5 3.7	<ul><li>26</li><li>25</li><li>25</li><li>25</li></ul>
315 314 313 312 311	Panaxydol attenuates ferroptosis against LPS-induced acute lung injury in mice by Keap1-Nrf2/HO-1 pathway. <i>Journal of Translational Medicine</i> , <b>2021</b> , 19, 96  Gelatinization behavior of starch: Reflecting beyond the endotherm measured by differential scanning calorimetry. <i>Food Chemistry</i> , <b>2019</b> , 284, 53-59  Facile construction of magnetic core-shell covalent organic frameworks as efficient solid-phase extraction adsorbents for highly sensitive determination of sulfonamide residues against complex food sample matrices <i>RSC Advances</i> , <b>2019</b> , 9, 14247-14253  Molecular mechanisms underlying the formation of starch-lipid complexes during simulated food processing: A dynamic structural analysis. <i>Carbohydrate Polymers</i> , <b>2020</b> , 244, 116464  New insights into gelatinization mechanisms of cereal endosperm starches. <i>Scientific Reports</i> , <b>2018</b> , 8, 3011	8.5 8.5 3.7 10.3	<ul><li>26</li><li>25</li><li>25</li><li>25</li><li>25</li></ul>

307	Effect of purple yam flour substitution for wheat flour on in vitro starch digestibility of wheat bread. <i>Food Chemistry</i> , <b>2019</b> , 284, 118-124	8.5	25
306	Application of CdTe/CdS/ZnS quantum dot in immunoassay for aflatoxin B1 and molecular modeling of antibody recognition. <i>Analytica Chimica Acta</i> , <b>2019</b> , 1047, 139-149	6.6	25
305	Recent Progress on Luminescent Metal-Organic Framework-Involved Hybrid Materials for Rapid Determination of Contaminants in Environment and Food. <i>Polymers</i> , <b>2020</b> , 12,	4.5	24
304	Surface chemistry modified upconversion nanoparticles as fluorescent sensor array for discrimination of foodborne pathogenic bacteria. <i>Journal of Nanobiotechnology</i> , <b>2020</b> , 18, 41	9.4	24
303	Colloidal gold based immunochromatographic strip for the simple and sensitive determination of aflatoxin B1 and B2 in corn and rice. <i>Mikrochimica Acta</i> , <b>2013</b> , 180, 921-928	5.8	24
302	Multiwalled Carbon Nanotubes as SPE Adsorbents for Simultaneous Determination of Seven Sulfonylurea Herbicides in Environmental Water by LCMSMS. <i>Chromatographia</i> , <b>2010</b> , 72, 403-409	2.1	24
301	Development of two enzyme-linked immunosorbent assays for detection of endosulfan residues in agricultural products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7377-84	5.7	24
300	Molecularly imprinted electrochemical sensor based on polypyrrole/dopamine@graphene incorporated with surface molecularly imprinted polymers thin film for recognition of olaquindox. <i>Bioelectrochemistry</i> , <b>2020</b> , 132, 107398	5.6	24
299	Structural Changes of Starch-Lipid Complexes during Postprocessing and Their Effect on In Vitro Enzymatic Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1530-1536	5.7	24
298	Toward a Better Understanding of Starch-Monoglyceride-Protein Interactions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 13253-13259	5.7	24
297	Effects of heat and high-pressure treatments on the solubility and immunoreactivity of almond proteins. <i>Food Chemistry</i> , <b>2016</b> , 199, 856-61	8.5	23
296	Grafting of quantum dots on covalent organic frameworks via a reverse microemulsion for highly selective and sensitive protein optosensing. <i>Sensors and Actuators B: Chemical</i> , <b>2018</b> , 269, 340-345	8.5	23
295	Visual and rapid lateral flow immunochromatographic assay for enrofloxacin using dyed polymer microspheres and quantum dots. <i>Mikrochimica Acta</i> , <b>2017</b> , 184, 4313-4321	5.8	23
294	Development of an enzyme-linked immunosorbent assay based a monoclonal antibody for the detection of pyrethroids with phenoxybenzene multiresidue in river water. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2997-3003	5.7	23
293	Stat1 is an inhibitor of Ras-MAPK signaling and Rho small GTPase expression with implications in the transcriptional signature of Ras transformed cells. <i>Cell Cycle</i> , <b>2009</b> , 8, 2070-9	4.7	23
292	Advances on Food-Derived Peptidic Antioxidants-A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	23
291	Probing and Quantifying the Food-Borne Pathogens and Toxins: From In Vitro to In Vivo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 1061-1066	5.7	22
290	An Ultrasensitive Fluorescence Sensor with Simple Operation for Cu Specific Detection in Drinking Water. <i>ACS Omega</i> , <b>2018</b> , 3, 3045-3050	3.9	22

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287	Effects of hydrothermal-alkali and freezing-thawing pre-treatments on modification of corn starch with octenyl succinic anhydride. <i>Carbohydrate Polymers</i> , <b>2017</b> , 175, 361-369	10.3	22	
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283	Rapid detection of methicillin-resistant Staphylococcus aureus in pork using a nucleic acid-based lateral flow immunoassay. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 243, 64-69	5.8	21	
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279	Highly selective fluorescent sensing of proteins based on a fluorescent molecularly imprinted nanosensor. <i>Sensors</i> , <b>2013</b> , 13, 12994-3004	3.8	21	
278	Integrated SERS Platform for Reliable Detection and Photothermal Elimination of Bacteria in Whole Blood Samples. <i>Analytical Chemistry</i> , <b>2021</b> , 93, 1569-1577	7.8	21	
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274	Development and Validation of a Reproducible and Label-Free Surface Plasmon Resonance Immunosensor for Enrofloxacin Detection in Animal-Derived Foods. <i>Sensors</i> , <b>2017</b> , 17,	3.8	20	
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270	A smartphone-integrated paper sensing system for fluorescent and colorimetric dual-channel detection of foodborne pathogenic bacteria. <i>Analytical and Bioanalytical Chemistry</i> , <b>2020</b> , 412, 611-620	4.4	20
269	Dissolution of Maize Starch in Aqueous Ionic Liquids: The Role of Alkyl Chain Length of Cation and Water:Ionic Liquid Ratio. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2019</b> , 7, 6898-6905	8.3	19
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261	Design of Cyclic Peptide Based Glucose Receptors and Their Application in Glucose Sensing. <i>Analytical Chemistry</i> , <b>2017</b> , 89, 10431-10438	7.8	18
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255	AuNP-peptide probe for caspase-3 detection in living cells by SERS. <i>Analyst, The</i> , <b>2019</b> , 144, 1275-1281	5	17
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246	A target-induced logically reversible logic gate for intelligent and rapid detection of pathogenic bacterial genes. <i>Chemical Communications</i> , <b>2018</b> , 54, 3110-3113	5.8	16
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220	A multifunctional plasmonic chip for bacteria capture, imaging, detection, and in situ elimination for wound therapy. <i>Nanoscale</i> , <b>2020</b> , 12, 6489-6497	7.7	13
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171	Nature of phase transitions of waxy maize starch in water-ionic liquid mixtures. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 112, 315-325	7.9	9
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164	Improved cancer phototheranostic efficacy of hydrophobic IR780 via parenteral route by association with tetrahedral nanostructured DNA. <i>Journal of Controlled Release</i> , <b>2021</b> , 330, 483-492	11.7	9

163	Dissolution Behavior of Maize Starch in Aqueous Ionic Liquids: Effect of Anionic Structure and Water/Ionic Liquid Ratio. <i>ACS Omega</i> , <b>2019</b> , 4, 14981-14986	3.9	8
162	Construction of Persistent Luminescence-Plastic Antibody Hybrid Nanoprobe for In Vivo Recognition and Clearance of Pesticide Using Background-Free Nanobioimaging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6874-6883	5.7	8
161	Effect of CaCl pre-treatment on the succinylation of potato starch. <i>Food Chemistry</i> , <b>2019</b> , 288, 291-296	8.5	8
160	Structural modification and digestibility change of Elactoglobulin modified by methylglyoxal with the simulated reheating of dairy products. <i>Food Chemistry</i> , <b>2019</b> , 288, 276-282	8.5	8
159	Migration regularity of phthalates in polyethylene wrap film of food packaging. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2105-2113	3.4	8
158	Inhibition of 2-Amino-1-methyl-6-phenylimidazo [4,5-b]pyridine (PhIP) Formation by Alkoxy Radical Scavenging of Flavonoids and Their Quantitative Structure-Activity Relationship in a Model System. <i>Journal of Food Science</i> , <b>2016</b> , 81, C1908-13	3.4	8
157	Reproducible Molecularly Imprinted Piezoelectric Sensor for Accurate and Sensitive Detection of Ractopamine in Swine and Feed Products. <i>Sensors</i> , <b>2018</b> , 18,	3.8	8
156	Co-Extraction and Co-Purification Coupled with HPLC-DAD for Simultaneous Detection of Acrylamide and 5-hydroxymethyl-2-furfural in Thermally Processed Foods. <i>Molecules</i> , <b>2019</b> , 24,	4.8	8
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154	Chlorogenic acid prevents acute myocardial infarction in rats by reducing inflammatory damage and oxidative stress. <i>Biomedicine and Pharmacotherapy</i> , <b>2020</b> , 132, 110773	7.5	8
153	A molecularly imprinted fluorescence nanosensor based on upconversion metal-organic frameworks for alpha-cypermethrin specific recognition. <i>Mikrochimica Acta</i> , <b>2020</b> , 187, 632	5.8	8
152	Ameliorative Effect of Dietary Tryptophan on Neurodegeneration and Inflammation in d-Galactose-Induced Aging Mice with the Potential Mechanism Relying on AMPK/SIRT1/PGC-18 Pathway and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 4732-4744	5.7	8
151	An "Off-On" Rhodamine 6G Hydrazide-Based Output Platform for Fluorescence and Visual Dual-Mode Detection of Lead(II). <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> ,	5.7	8
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149	Simultaneous detection of fifteen biogenic amines in animal derived products by HPLC-FLD with solid-phase extraction after derivatization with dansyl chloride. <i>Analytical Methods</i> , <b>2016</b> , 8, 3747-3755	3.2	8
148	Radiomics analysis of placenta on T2WI facilitates prediction of postpartum haemorrhage: A multicentre study. <i>EBioMedicine</i> , <b>2019</b> , 50, 355-365	8.8	8
147	In-Taken Labeling and in Vivo Tracing Foodborne Probiotics via DNA-Encapsulated Persistent Luminescence Nanoprobe Assisted Autofluorescence-Free Bioimaging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 514-519	5.7	8
146	Carboxyl-functionalized hollow polymer microspheres for detection of trace metal elements in complex food matrixes by ICP-MS assisted with solid-phase extraction. <i>Ecotoxicology and Environmental Safety</i> , <b>2021</b> , 208, 111729	7	8

145	Ratiometric determination of Cr(VI) based on a dual-emission fluorescent nanoprobe using carbon quantum dots and a smartphone app. <i>Mikrochimica Acta</i> , <b>2021</b> , 188, 89	5.8	8	
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143	Effects of Starch on the Digestibility of Gluten under Different Thermal Processing Conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7120-7127	5.7	7	
142	The stabilization of fluorescent copper nanoclusters by dialdehyde cellulose and their use in mercury ion sensing. <i>Analytical Methods</i> , <b>2020</b> , 12, 3130-3136	3.2	7	
141	Analysis of microbiota in Hainan Yucha during fermentation by 16S rRNA gene high-throughput sequencing. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14523	2.1	7	
140	The novel intervention effect of cold green tea beverage on high-fat diet induced obesity in mice. <i>Journal of Functional Foods</i> , <b>2020</b> , 75, 104279	5.1	7	
139	Synthesis of Magnetic Metal-Organic Frame Material and Its Application in Food Sample Preparation. <i>Foods</i> , <b>2020</b> , 9,	4.9	7	
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137	Detection of Vibrio cholerae by isothermal cross-priming amplification combined with nucleic acid detection strip analysis. <i>Molecular and Cellular Probes</i> , <b>2015</b> , 29, 208-14	3.3	6	
136	Dual stimuli-responsive lanthanide-based phosphors for an advanced full-color anti-counterfeiting system <i>RSC Advances</i> , <b>2020</b> , 10, 15573-15578	3.7	6	
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132	Electrochemical detection of organophosphorus pesticides based on amino acids-conjugated P3TAA-modified electrodes. <i>Analyst, The</i> , <b>2021</b> , 145, 8068-8076	5	6	
131	Intervention with the crude polysaccharides of Physalis pubescens L. mitigates colitis by preventing oxidative damage, aberrant immune responses, and dysbacteriosis. <i>Journal of Food Science</i> , <b>2020</b> , 85, 2596-2607	3.4	6	
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126	Mechanisms underlying the effect of gluten and its hydrolysates on in vitro enzymatic digestibility of wheat starch. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106507	10.6	6
125	Protection Mechanisms Underlying Oral Administration of Chlorogenic Acid against Cadmium-Induced Hepatorenal Injury Related to Regulating Intestinal Flora Balance. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 1675-1683	5.7	6
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123	Ultra-Stable UiO-66 Involved Molecularly Imprinted Polymers for Specific and Sensitive Determination of Tyramine Based on Quartz Crystal Microbalance Technology. <i>Polymers</i> , <b>2020</b> , 12,	4.5	5
122	Visual Non-Instrumental On-Site Detection of Fumonisin B∏B∏and BŪn Cereal Samples Using a Clean-Up Combined with Gel-Based Immunoaffinity Test Column Assay. <i>Toxins</i> , <b>2018</b> , 10,	4.9	5
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120	Highly Sensitive Detection of Benzoyl Peroxide Based on Organoboron Fluorescent Conjugated Polymers. <i>Polymers</i> , <b>2019</b> , 11,	4.5	5
119	Functional Hybrid Micro/Nanoentities Promote Agro-Food Safety Inspection. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12402-12417	5.7	5
118	Aptamer-Based Fluorescent Biosensor for the Rapid and Sensitive Detection of Allergens in Food Matrices. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
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115	Novel Green Synthesis of Octenyl Succinic Anhydride Esters of Granular Starch. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2020</b> , 8, 16503-16514	8.3	5
114	LncRNA PCA3 promotes antimony-induced lipid metabolic disorder in prostate cancer by targeting MIR-132-3 P/SREBP1 signaling. <i>Toxicology Letters</i> , <b>2021</b> , 348, 50-58	4.4	5
113	Reduction of the Heterocyclic Amines in Grilled Beef Patties through the Combination of Thermal Food Processing Techniques without Destroying the Grilling Quality Characteristics. <i>Foods</i> , <b>2021</b> , 10,	4.9	5
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111	Enzyme mimics based membrane reactor for di(2-ethylhexyl) phthalate degradation. <i>Journal of Hazardous Materials</i> , <b>2021</b> , 403, 123873	12.8	5
110	Lateral Flow Quantum-Dot-Based Immunochromatographic Assay and Fluorescence Quenching Immunochromatographic Assay with Quantum Dots as Fluorescence Donors to Visually Detect Bisphenol A in Food and Water Samples. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 675-685	3.4	5

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108	Development of non-enzymatic and photothermal immuno-sensing assay for detecting the enrofloxacin in animal derived food by utilizing black phosphorus-platinum two-dimensional nanomaterials. <i>Food Chemistry</i> , <b>2021</b> , 357, 129766	8.5	5
107	Optical Determination of Cholesterol in Milk with Molecularly Imprinted Polymer-Coated Quantum Dots. <i>Analytical Letters</i> , <b>2017</b> , 50, 1964-1976	2.2	4
106	Detection and quantification of folic acid in serum via a dual-emission fluorescence nanoprobe. <i>Analytical and Bioanalytical Chemistry</i> , <b>2019</b> , 411, 7481-7487	4.4	4
105	Protective effect and mechanism of Monascus-fermented red yeast rice against colitis caused by Salmonella enterica serotype Typhimurium ATCC 14028. <i>Food and Function</i> , <b>2020</b> , 11, 6363-6375	6.1	4
104	Sugar-metabolism-triggered pathogenic bacteria identification based on pH-sensitive fluorescent carbon dots. <i>Sensors and Actuators B: Chemical</i> , <b>2020</b> , 316, 128063	8.5	4
103	A Sensitive Sandwich ELISA for the Rapid Detection of Mung Bean Protein: Development and Evaluation of the Effect of Thermal Processing on Detection. <i>Food Analytical Methods</i> , <b>2014</b> , 7, 1305-13	1374	4
102	Easy Green Construction of a Universal Sensing Platform Based on Crystalline Polyimide Covalent Organic Frameworks with Sensitive Fluorescence Response to Metal Ions and Antibiotics. <i>ACS Applied Bio Materials</i> , <b>2021</b> , 4, 995-1002	4.1	4
101	Rolling circle amplification based colorimetric determination of Staphylococcus aureus. <i>Mikrochimica Acta</i> , <b>2020</b> , 187, 119	5.8	4
100	Formation of a creatinine thermal degradation product and its role and participation in the radical pathway of forming the pyridine ring of 2-amino-1-methyl-6-phenylimidazo[4,5-b]pyridine (PhIP). <i>Food Chemistry</i> , <b>2020</b> , 312, 126083	8.5	4
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96	Strategic best practices of flagship university professional development centers. <i>Professional Development in Education</i> , <b>2019</b> , 45, 801-813	1.4	4
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94	The Development of a Photothermal Immunochromatographic Lateral Flow Strip for Rapid and Sensitive Detection of Bisphenol A in Food Samples. <i>Food Analytical Methods</i> , <b>2021</b> , 14, 127-135	3.4	4
93	A Portable, Label-Free, Reproducible Quartz Crystal Microbalance Immunochip for the Detection of Zearalenone in Food Samples. <i>Biosensors</i> , <b>2021</b> , 11,	5.9	4
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90	Construction of pH-Dependent Nanozymes with Oxygen Vacancies as the High-Efficient Reactive Oxygen Species Scavenger for Oral-Administrated Anti-Inflammatory Therapy. <i>Advanced Healthcare Materials</i> , <b>2021</b> , 10, e2101618	10.1	4
89	Hydrolysis of Zn Ions: Controllable Synthesis of ZnxCo1⊠(OH)F Nanostructures with Their Electrochemical and Optical Properties. <i>Journal of Physical Chemistry C</i> , <b>2019</b> , 123, 8649-8655	3.8	3
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87	Formation and migration of Edicarbonyl compounds during storage and reheating of a sugary food simulation system. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> , 100, 2296-2304	4.3	3
86	A novel universal nano-luciferase-involved reporter system for long-term probing food-borne probiotics and pathogenic bacteria in mice by bioluminescence imaging <i>RSC Advances</i> , <b>2020</b> , 10, 1302	9-1303	6 <sup>3</sup>
85	Dual Effects of Creatinine on the Formation of 2-Amino-1-Methyl-6-Phenylimidazo [4,5-b]pyridine (PhIP). <i>Journal of Food Science</i> , <b>2018</b> , 83, 294-299	3.4	3
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83	Rapid and Quantitative Measurement of Single Quantum Dots in a Sheath Flow Cuvette. <i>Analytical Chemistry</i> , <b>2017</b> , 89, 9857-9863	7.8	3
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79	A SiO@MIP electrochemical sensor based on MWCNTs and AuNPs for highly sensitive and selective recognition and detection of dibutyl phthalate <i>Food Chemistry</i> , <b>2022</b> , 381, 132225	8.5	3
78	Nanozyme-enabled sensing strategies for determining the total antioxidant capacity of food samples <i>Food Chemistry</i> , <b>2022</b> , 384, 132412	8.5	3
77	Six Oligosaccharides' Variation in Breast Milk: A Study in South China from 0 to 400 Days Postpartum. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	3
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44	Synthesis of Fluorescent Au Clusters Using Self-Assembled Tripeptides as Reducing Soft Templates. <i>ChemNanoMat</i> , <b>2018</b> , 5, 158	3.5	2
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40	Comparative Proteomic Analysis of Adhesion/Invasion Related Proteins in Based on Data-Independent Acquisition Coupled With LC-MS/MS. <i>Frontiers in Microbiology</i> , <b>2020</b> , 11, 1239	5.7	1
39	Protective Effect of Recombinant Proteins of During Pregnancy on the Offspring. <i>Frontiers in Cellular and Infection Microbiology</i> , <b>2020</b> , 10, 15	5.9	1
38	Zeaxanthin in Soybean Oil: Impact of Oxidative Stability, Degradation Pattern, and Product Analysis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4981-4990	5.7	1

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37	Carbon-Carbon Double Bond and Resorcinol in Resveratrol and Its Analogues: What Is the Characteristic Structure in Quenching Singlet Oxygen?. <i>Biomolecules</i> , <b>2019</b> , 9,	5.9	1
36	A Rapid and Sensitive Chemiluminescence Enzyme Linked Immunosorbent Assay for the Determination of Metolcarb Residue in Agricultural Products <b>2009</b> ,		1
35	Achieving Rational Use of Agrochemicals: Environmental Chemistry in Action. <i>ACS Symposium Series</i> , <b>2007</b> , 2-12	0.4	1
34	Design of metalloenzyme mimics based on self-assembled peptides for organophosphorus pesticides detection <i>Journal of Hazardous Materials</i> , <b>2022</b> , 428, 128262	12.8	1
33	2-Amino-3-Methylimidazo[4,5-f]quinoline Triggering Liver Damage by Inhibiting Autophagy and Inducing Endoplasmic Reticulum Stress in Zebrafish (). <i>Toxins</i> , <b>2021</b> , 13,	4.9	1
32	Review of Immunoassay Methods for the Detection of Sulfonamides. <i>Current Organic Chemistry</i> , <b>2018</b> , 21,	1.7	1
31	Robot-Assisted Laparoscopic Excision of Complicated Retroperitoneal Tumors with Four Arms Via Retroperitoneal Way: A Unique Minimal-Invasive Approach. <i>Journal of Laparoendoscopic and Advanced Surgical Techniques - Part A</i> , <b>2020</b> , 30, 1110-1116	2.1	1
30	Effect of pH on formation of starch complexes with lauric acid and Elactoglobulin. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109915	5.4	1
29	Ratiometric fluorescence nanoplatform integrated with smartphone as readout device for sensing trace water. <i>Analytical and Bioanalytical Chemistry</i> , <b>2021</b> , 413, 4267-4275	4.4	1
28	A stable and sensitive enzyme-linked immunosorbent assay (ELISA) for the determination of metsulfuron-methyl residues in foods. <i>Journal of Food Science</i> , <b>2021</b> , 86, 3176-3187	3.4	1
27	Dose-Dependent Beneficial Effects of Tryptophan and Its Derived Metabolites on In Vitro: A Preliminary Prospective Study. <i>Microorganisms</i> , <b>2021</b> , 9,	4.9	1
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25	The lipoprotein NlpD in responds to acid stress and regulates macrophage resistance and virulence by maintaining membrane integrity. <i>Virulence</i> , <b>2021</b> , 12, 415-429	4.7	1
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23	Association of Dietary Carrot Intake With Bladder Cancer Risk in a Prospective Cohort of 99,650 Individuals With 12.5 Years of Follow-Up. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 669630	6.2	1
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21	Inhibition of in vitro enzymatic starch digestion by coffee extract. Food Chemistry, 2021, 358, 129837	8.5	1
20	Irradiation technology: An effective and promising strategy for eliminating food allergens. <i>Food Research International</i> , <b>2021</b> , 148, 110578	7	1

19	2-Amino-3-methylimidazo[4,5-f]quinoline induced oxidative stress and inflammation via TLR4/MAPK and TLR4/NF- <b>B</b> signaling pathway in zebrafish (Danio rerio) livers. <i>Food and Chemical Toxicology</i> , <b>2021</b> , 157, 112583	4.7	1
18	A "signal on/off" biomimetic electrochemiluminescence sensor using titanium carbide nanodots as co-reaction accelerator for ultra-sensitive detection of ciprofloxacin <i>Analytica Chimica Acta</i> , <b>2022</b> , 1206, 339690	6.6	1
17	Glycosides and Their Corresponding Small Molecules Inhibit Aggregation and Alleviate Cytotoxicity of ABO ACS Chemical Neuroscience, <b>2022</b> ,	5.7	1
16	Genome-wide CRISPR/Cas9 knockout screening uncovers ZNF319 as a novel tumor suppressor critical for breast cancer metastasis <i>Biochemical and Biophysical Research Communications</i> , <b>2021</b> , 589, 107-115	3.4	O
15	Simultaneous Determination of Seven Dicarbonyl Compounds in Milk and Milk Products Based on an LCMS/MS Method with Matrix-Matched Calibration. <i>Food Analytical Methods</i> ,1	3.4	0
14	Rapid Detection of Kaempferol Using Surface Molecularly Imprinted Mesoporous Molecular Sieves Embedded with Carbon Dots. <i>International Journal of Analytical Chemistry</i> , <b>2020</b> , 2020, 5819062	1.4	O
13	A DNA nanoscaffold-based electrochemical assay for sensitive determination of O-GlcNAc transferase (OGT) activity and its application in cell-permeable OGT inhibitors screening. <i>Sensors and Actuators B: Chemical</i> , <b>2021</b> , 334, 129665	8.5	0
12	Function Characterization of Endogenous Plasmids in and Identification of -Coumaric Acid as Plasmid-Curing Agent. <i>Frontiers in Microbiology</i> , <b>2021</b> , 12, 687243	5.7	O
11	Effects of Human, Caprine, and Bovine Milk Fat Globules on Microbiota Adhesion and Gut Microecology. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 9778-9787	5.7	O
10	Online trypsin digestion coupled with LC-MS/MS for detecting of A1 and A2 types of Easein proteins in pasteurized milk using biomarker peptides. <i>Journal of Food Science and Technology</i> ,1	3.3	O
9	Polythionine-mediated AgNWs-AuNPs aggregation conductive network: Fabrication of molecularly imprinted electrochemiluminescence sensors for selective capture of kanamycin <i>Journal of Hazardous Materials</i> , <b>2022</b> , 434, 128882	12.8	0
8	A novel terbium (III) and aptamer-based probe for label-free detection of three fluoroquinolones in honey and water samples <i>Food Chemistry</i> , <b>2022</b> , 386, 132751	8.5	O
7	Reversing tumor to HotEA NIR light-triggered carrier-free nanoplatform for enhanced tumor penetration and photo-induced immunotherapy. <i>Chemical Engineering Journal</i> , <b>2022</b> , 442, 136322	14.7	0
6	Effect of Frying Process on Nutritional Property, Physicochemical Quality, and Digestibility of Commercial Instant Noodles <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 823432	6.2	O
5	Positive effects of Epigallocatechin-3-gallate (EGCG) intervention on insulin resistance and gut microbial dysbiosis induced by bisphenol A. <i>Journal of Functional Foods</i> , <b>2022</b> , 93, 105083	5.1	0
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3	A reliable fluorescent and colorimetric dual-readout assay for Ag tracing <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2021</b> , 268, 120696	4.4	
2	Promotion Effect of EGCG on the Raised Expression of IL-23 through the Signaling of STAT3-BATF2-c-JUN/ATF2. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 7898-7909	5.7	

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