Meng Wang

List of Publications by Year
in descending order

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41 papers	1,065 citations	489802 18 h-index	488211 31 g-index
41 all docs	41 docs citations	41 times ranked	1422 citing authors

#	Article	IF	Citations
1	Validation and application of a QuEChERS-based method for estimation of the half-lives of cyromazine and acetamiprid in cowpeas and soil by LC-ESI-MS/MS. International Journal of Environmental Analytical Chemistry, 2022, 102, 650-666.	1.8	3
2	Foliar Spraying of 6-Benzylaminopurine Promotes Growth and Flavonoid Accumulation in Mulberry (Morus alba L.). Journal of Plant Growth Regulation, 2022, 41, 2232-2245.	2.8	4
3	Transcriptomic analysis of inhibition by eugenol of ochratoxin A biosynthesis and growth of Aspergillus carbonarius. Food Control, 2022, 135, 108788.	2.8	13
4	An Automatic Immunoaffinity Pretreatment of Deoxynivalenol Coupled with UPLC-UV Analysis. Toxins, 2022, 14, 93.	1.5	4
5	Magnetic mesoporous material derived from MIL-88B modified by l-alanine as modified QuEChERS adsorbent for the determination of 6 pesticide residues in 4 vegetables by UPLC-MS/MS. Food Chemistry, 2022, 384, 132325.	4.2	15
6	Roles of AaVeA on Mycotoxin Production via Light in Alternaria alternata. Frontiers in Microbiology, 2022, 13, 842268.	1.5	2
7	Degradation of Ochratoxin A by a UV-Mutated Aspergillus niger Strain. Toxins, 2022, 14, 343.	1.5	6
8	A SERS aptasensor for rapid detection of aflatoxin B1 in coix seed using satellite structured Fe3O4@Au nanocomposites. Food Control, 2022, 142, 109228.	2.8	16
9	Natural occurrence of Alternaria mycotoxins in wheat and potential of reducing associated risks using magnolol. Journal of the Science of Food and Agriculture, 2021, 101, 3071-3077.	1.7	22
10	Advances in gold nanoparticles for mycotoxin analysis. Analyst, The, 2021, 146, 1793-1806.	1.7	15
11	Comparative Study on the Protective Effect of Chlorogenic Acid and 3-(3-Hydroxyphenyl) Propionic Acid against Cadmium-Induced Erythrocyte Cytotoxicity: In Vitro and In Vivo Evaluation. Journal of Agricultural and Food Chemistry, 2021, 69, 3859-3870.	2.4	8
12	Extraction and characterization of starch from Yard-long bean (Vigna unguiculata (L.) Walp. ssp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3 1023-1029.	3.6	12
13	Geographical and Varietal Traceability of Chinese Jujubes Based on Physical and Nutritional Characteristics. Foods, 2021, 10, 2270.	1.9	4
14	Recent progress in mycotoxins detection based on surfaceâ€enhanced Raman spectroscopy. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 1887-1909.	5.9	40
15	Weighted gene coexpression correlation network analysis reveals a potential molecular regulatory mechanism of anthocyanin accumulation under different storage temperatures in â€˜Friarâ€™ plum. BMC Plant Biology, 2021, 21, 576.	1.6	9
16	Controlled Release of Spirotetramat Using Starchâ€“Chitosanâ€“Alginate-Encapsulation. Bulletin of Environmental Contamination and Toxicology, 2020, 104, 149-155.	1.3	17
17	Transcriptomic Insights into the Antifungal Effects of Magnolol on the Growth and Mycotoxin Production of Alternaria alternata. Toxins, 2020, 12, 665.	1.5	19
18	Dissipation behavior, residue distribution and dietary risk assessment of cyromazine, acetamiprid and their mixture in cowpea and cowpea field soil. Journal of the Science of Food and Agriculture, 2020, 100, 4540-4548.	1.7	27

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19	A Lateral Flow Strip Based on a Truncated Aptamer-Complementary Strand for Detection of Type-B Aflatoxins in Nuts and Dried Figs. Toxins, 2020, 12, 136.	1.5	37
20	Wheat Growth Monitoring and Yield Estimation based on Multi-Rotor Unmanned Aerial Vehicle. Remote Sensing, 2020, 12, 508.	1.8	114
21	Phenolic acid profiles of common food and estimated natural intake with different structures and forms in five regions of China. Food Chemistry, 2020, 321, 126675.	4.2	18
22	Using Magnetic Multiwalled Carbon Nanotubes as Modified QuEChERS Adsorbent for Simultaneous Determination of Multiple Mycotoxins in Grains by UPLC-MS/MS. Journal of Agricultural and Food Chemistry, 2019, 67, 8035-8044.	2.4	61
23	High-Throughput Sequencing Analysis of Small RNAs Derived from Coleus Blumei Viroids. Viruses, 2019, 11, 619.	1.5	4
24	Effects of ultraviolet-c treatment on growth and mycotoxin production by Alternaria strains isolated from tomato fruits. International Journal of Food Microbiology, 2019, 311, 108333.	2.1	15
25	Effects of Essential Oil Citral on the Growth, Mycotoxin Biosynthesis and Transcriptomic Profile of Alternaria alternata. Toxins, 2019, 11, 553.	1.5	45
26	Transcriptomic and Metabolic Profiling Reveals â€˜Green Ringâ€™ and â€˜Red Ringâ€™ on Jujube Fruit upon PostharvestAlternaria alternataInfection. Plant and Cell Physiology, 2019, 60, 844-861.	1.5	21
27	Use of ultraâ€performance liquid chromatographyâ€“tandem mass spectrometry on sweet cherries to determine phenolic compounds in peel and flesh. Journal of the Science of Food and Agriculture, 2019, 99, 3555-3562.	1.7	6
28	Hydrothermal conversion of anaerobic wastewater fed microalgae: effects of reaction temperature on products distribution and biocrude properties. IET Renewable Power Generation, 2019, 13, 2215-2220.	1.7	4
29	Biogas liquid digestate grown Chlorella sp. for biocrude oil production via hydrothermal liquefaction. Science of the Total Environment, 2018, 635, 70-77.	3.9	39
30	Phytosterol Profiles of Common Foods and Estimated Natural Intake of Different Structures and Forms in China. Journal of Agricultural and Food Chemistry, 2018, 66, 2669-2676.	2.4	46
31	Multiwalled Carbon Nanotube for One-Step Cleanup of 21 Mycotoxins in Corn and Wheat Prior to Ultraperformance Liquid Chromatographyâ€“Tandem Mass Spectrometry Analysis. Toxins, 2018, 10, 409.	1.5	21
32	Effects of Wax Coating on the Moisture Loss of Cucumbers at Different Storage Temperatures. Journal of Food Quality, 2018, 2018, 1-6.	1.4	19
33	Characterization of Phenolic Compounds from Early and Late Ripening Sweet Cherries and Their Antioxidant and Antifungal Activities. Journal of Agricultural and Food Chemistry, 2017, 65, 5413-5420.	2.4	72
34	Deciduous broadleaf forests green FPAR and its relationship with spectral vegetation indices. , 2017, , .		0
35	Characterization of Free, Conjugated, and Bound Phenolic Acids in Seven Commonly Consumed Vegetables. Molecules, 2017, 22, 1878.	1.7	46
36	Development of an Immunochromatographic Strip Test for the Rapid Detection of Alternariol Monomethyl Ether in Fruit. Toxins, 2017, 9, 152.	1.5	17

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37	Survey of Alternaria Toxins and Other Mycotoxins in Dried Fruits in China. Toxins, 2017, 9, 200.	1.5	47
38	Arabidopsis Myrosinase Genes AtTGG4 and AtTGG5 Are Root-Tip Specific and Contribute to Auxin Biosynthesis and Root-Growth Regulation. International Journal of Molecular Sciences, 2016, 17, 892.	1.8	41
39	Identification and Evolution of Functional Alleles of the Previously Described Pollen Specific Myrosinase Pseudogene AtTGG6 in Arabidopsis thaliana. International Journal of Molecular Sciences, 2016, 17, 262.	1.8	6
40	A single-step solid phase extraction for the simultaneous determination of 8 mycotoxins in fruits by ultra-high performance liquid chromatography tandem mass spectrometry. Journal of Chromatography A, 2016, 1429, 22-29.	1.8	111
41	Effect of harvest date on the nutritional quality and antioxidant capacity in â€˜Hassâ€™ avocado during storage. Food Chemistry, 2012, 135, 694-698.	4.2	39