Qingping Wu

List of Publications by Year in descending order

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76196 149479 5,768 254 40 56 citations h-index g-index papers 257 257 257 4529 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	An ultrasensitive CRISPR/Cas12a based electrochemical biosensor for Listeria monocytogenes detection. Biosensors and Bioelectronics, 2021, 179, 113073.	5.3	151
2	Staphylococcus aureus Isolated From Retail Meat and Meat Products in China: Incidence, Antibiotic Resistance and Genetic Diversity. Frontiers in Microbiology, 2018, 9, 2767.	1.5	142
3	Prevalence, Virulence Genes, Antimicrobial Susceptibility, and Genetic Diversity of Bacillus cereus Isolated From Pasteurized Milk in China. Frontiers in Microbiology, 2018, 9, 533.	1.5	112
4	Antidiabetic activity of Ganoderma lucidum polysaccharides F31 down-regulated hepatic glucose regulatory enzymes in diabetic mice. Journal of Ethnopharmacology, 2017, 196, 47-57.	2.0	99
5	A Study on Prevalence and Characterization of Bacillus cereus in Ready-to-Eat Foods in China. Frontiers in Microbiology, 2019, 10, 3043.	1.5	84
6	Prevalence, Virulence Genes, Antimicrobial Susceptibility, and Genetic Diversity of Staphylococcus aureus from Retail Aquatic Products in China. Frontiers in Microbiology, 2017, 8, 714.	1.5	81
7	Listeria monocytogenes Prevalence and Characteristics in Retail Raw Foods in China. PLoS ONE, 2015, 10, e0136682.	1.1	81
8	Ergosterol purified from medicinal mushroom <i>Amauroderma rude</i> inhibits cancer growth <i>in vitro</i> and <i>in vivo</i> by up-regulating multiple tumor suppressors. Oncotarget, 2015, 6, 17832-17846.	0.8	80
9	Prevalence and Characterization of Staphylococcus aureus Isolated From Pasteurized Milk in China. Frontiers in Microbiology, 2019, 10, 641.	1.5	78
10	Analysis of Multilocus Sequence Typing and Virulence Characterization of Listeria monocytogenes Isolates from Chinese Retail Ready-to-Eat Food. Frontiers in Microbiology, 2016, 7, 168.	1.5	75
11	Prevalence, molecular characterization, and antibiotic susceptibility of Cronobacter spp. in Chinese ready-to-eat foods. International Journal of Food Microbiology, 2015, 204, 17-23.	2.1	74
12	Prevalence and Characterization of Food-Related Methicillin-Resistant Staphylococcus aureus (MRSA) in China. Frontiers in Microbiology, 2019, 10, 304.	1.5	74
13	Prevalence, pathogenicity, and serotypes of Vibrio parahaemolyticus in shrimp from Chinese retail markets. Food Control, 2014, 46, 81-85.	2.8	70
14	Prevalence of Staphylococcus aureus and Methicillin-Resistant Staphylococcus aureus in Retail Ready-to-Eat Foods in China. Frontiers in Microbiology, 2016, 7, 816.	1.5	70
15	Comparison of Vibrio parahaemolyticus isolates from aquatic products and clinical by antibiotic susceptibility, virulence, and molecular characterisation. Food Control, 2017, 71, 315-321.	2.8	70
16	Prevalence and characterization of Listeria monocytogenes isolated from retail-level ready-to-eat foods in South China. Food Control, 2014, 38, 1-7.	2.8	69
17	Prevalence, antimicrobial resistance and genetic diversity of Salmonella isolated from retail ready-to-eat foods in China. Food Control, 2016, 60, 50-56.	2.8	68
18	A review on mushroom-derived bioactive peptides: Preparation and biological activities. Food Research International, 2020, 134, 109230.	2.9	67

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19	Bacillus cereus Isolated From Vegetables in China: Incidence, Genetic Diversity, Virulence Genes, and Antimicrobial Resistance. Frontiers in Microbiology, 2019, 10, 948.	1.5	66
20	Abundant and Diverse RNA Viruses in Insects Revealed by RNA-Seq Analysis: Ecological and Evolutionary Implications. MSystems, 2020, 5, .	1.7	66
21	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. Trends in Food Science and Technology, 2021, 108, 164-176.	7.8	66
22	Characterization of Extended-Spectrum \hat{l}^2 -Lactamase-Producing Enterobacteriaceae From Retail Food in China. Frontiers in Microbiology, 2018, 9, 1709.	1.5	65
23	Isolation and Characterization of the Novel Phages vB_VpS_BA3 and vB_VpS_CA8 for Lysing Vibrio parahaemolyticus. Frontiers in Microbiology, 2020, 11, 259.	1.5	65
24	Prevalence, characterization, and antibiotic susceptibility of Vibrio parahaemolyticus isolated from retail aquatic products in North China. BMC Microbiology, 2016, 16, 32.	1.3	63
25	Prevalence, Bacterial Load, and Antimicrobial Resistance of Salmonella Serovars Isolated From Retail Meat and Meat Products in China. Frontiers in Microbiology, 2019, 10, 2121.	1.5	63
26	Prevalence, abundance, serovars and antimicrobial resistance of Salmonella isolated from retail raw poultry meat in China. Science of the Total Environment, 2020, 713, 136385.	3.9	63
27	Ergosterol peroxide activates Foxo3-mediated cell death signaling by inhibiting AKT and c-Myc in human hepatocellular carcinoma cells. Oncotarget, 2016, 7, 33948-33959.	0.8	62
28	Nitrogen removal characteristics of a versatile heterotrophic nitrifying-aerobic denitrifying bacterium, Pseudomonas bauzanensis DN13-1, isolated from deep-sea sediment. Bioresource Technology, 2020, 305, 122626.	4.8	59
29	Isolation, Potential Virulence, and Population Diversity of Listeria monocytogenes From Meat and Meat Products in China. Frontiers in Microbiology, 2019, 10, 946.	1.5	57
30	Hypoglycemic effects of Grifola frondosa (Maitake) polysaccharides F2 and F3 through improvement of insulin resistance in diabetic rats. Food and Function, 2015, 6, 3567-3575.	2.1	56
31	Anti-breast Cancer Enhancement of a Polysaccharide From Spore of Ganoderma lucidum With Paclitaxel: Suppression on Tumor Metabolism With Gut Microbiota Reshaping. Frontiers in Microbiology, 2018, 9, 3099.	1.5	56
32	Prevalence, Molecular Characterization, and Antibiotic Susceptibility of Vibrio parahaemolyticus from Ready-to-Eat Foods in China. Frontiers in Microbiology, 2016, 7, 549.	1.5	52
33	Occurrence, Antibiotic Resistance, and Population Diversity of Listeria monocytogenes Isolated From Fresh Aquatic Products in China. Frontiers in Microbiology, 2018, 9, 2215.	1.5	51
34	CRISPR/Cas12a based fluorescence-enhanced lateral flow biosensor for detection of Staphylococcus aureus. Sensors and Actuators B: Chemical, 2022, 351, 130906.	4.0	51
35	Advances in nanomaterial-based microfluidic platforms for on-site detection of foodborne bacteria. TrAC - Trends in Analytical Chemistry, 2022, 147, 116509.	5.8	51
36	Magnetic-assisted aptamer-based fluorescent assay for allergen detection in food matrix. Sensors and Actuators B: Chemical, 2018, 263, 43-49.	4.0	49

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37	Prevalence and Molecular and Antimicrobial Characteristics of Cronobacter spp. Isolated From Raw Vegetables in China. Frontiers in Microbiology, 2018, 9, 1149.	1.5	49
38	Prevalence, Potential Virulence, and Genetic Diversity of Listeria monocytogenes Isolates From Edible Mushrooms in Chinese Markets. Frontiers in Microbiology, 2018, 9, 1711.	1.5	48
39	Probiotics supplementation improves hyperglycemia, hypercholesterolemia, and hypertension in type 2 diabetes mellitus: An update of meta-analysis. Critical Reviews in Food Science and Nutrition, 2021, 61, 1670-1688.	5.4	47
40	Prevalence and Characterization of Staphylococcus aureus Isolated From Retail Vegetables in China. Frontiers in Microbiology, 2018, 9, 1263.	1.5	45
41	Prevalence, enumeration, and characterization of Salmonella isolated from aquatic food products from retail markets in China. Food Control, 2015, 57, 308-313.	2.8	44
42	Cas12aFDet: A CRISPR/Cas12a-based fluorescence platform for sensitive and specific detection of Listeria monocytogenes serotype 4c. Analytica Chimica Acta, 2021, 1151, 338248.	2.6	44
43	Prevalence, enumeration, and pheno- and genotypic characteristics of Listeria monocytogenes isolated from raw foods in South China. Frontiers in Microbiology, 2015, 6, 1026.	1.5	43
44	The driving force of prophages and CRISPR-Cas system in the evolution of Cronobacter sakazakii. Scientific Reports, 2017, 7, 40206.	1.6	43
45	Prevalence and Characterization of Monophasic Salmonella Serovar 1,4,[5],12:i:- of Food Origin in China. PLoS ONE, 2015, 10, e0137967.	1.1	43
46	Prevalence and characterization of Salmonella isolated from raw vegetables in China. Food Control, 2020, 109, 106915.	2.8	41
47	Novel Multidrug-Resistant <i>Cronobacter sakazakii</i> Causing Meningitis in Neonate, China, 2015. Emerging Infectious Diseases, 2018, 24, 2121-2124.	2.0	37
48	The Glutaredoxin Gene, grxB, Affects Acid Tolerance, Surface Hydrophobicity, Auto-Aggregation, and Biofilm Formation in Cronobacter sakazakii. Frontiers in Microbiology, 2018, 9, 133.	1.5	36
49	Polysaccharide from Agrocybe cylindracea prevents diet-induced obesity through inhibiting inflammation mediated by gut microbiota and associated metabolites. International Journal of Biological Macromolecules, 2022, 209, 1430-1438.	3.6	36
50	Prevalence, Antibiotic Susceptibility, and Molecular Characterization of Cronobacter spp. Isolated From Edible Mushrooms in China. Frontiers in Microbiology, 2019, 10, 283.	1.5	35
51	Isolation and Characterization of a Novel Salmonella Phage vB_SalP_TR2. Frontiers in Microbiology, 2021, 12, 664810.	1.5	35
52	Washed Microbiota Transplantation Lowers Blood Pressure in Patients With Hypertension. Frontiers in Cellular and Infection Microbiology, 2021, 11, 679624.	1.8	34
53	The Membrane Proteins Involved in Virulence of Cronobacter sakazakii Virulent G362 and Attenuated L3101 Isolates. Frontiers in Microbiology, 2015, 6, 1238.	1.5	33
54	Prevalence and population analysis of Vibrio parahaemolyticusin aquatic products from South China markets. FEMS Microbiology Letters, 2015, 362, fnv178.	0.7	33

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55	Prevalence, virulence, antimicrobial resistance, and molecular characterization of fluoroquinolone resistance of Vibrio parahaemolyticus from different types of food samples in China. International Journal of Food Microbiology, 2020, 317, 108461.	2.1	33
56	Occurrence and Characterization of Fungi and Mycotoxins in Contaminated Medicinal Herbs. Toxins, 2020, 12, 30.	1.5	32
57	Occurrence and Characterization of <i>Cronobacter </i> spp. in Powdered Formula from Chinese Retail Markets. Foodborne Pathogens and Disease, 2014, 11, 307-312.	0.8	31
58	Identification of potential virulence factors of Cronobacter sakazakii isolates by comparative proteomic analysis. International Journal of Food Microbiology, 2016, 217, 182-188.	2.1	31
59	Genetic characteristics and virulence of Listeria monocytogenes isolated from fresh vegetables in China. BMC Microbiology, 2019, 19, 119.	1.3	31
60	Food-Borne Vibrio parahaemolyticus in China: Prevalence, Antibiotic Susceptibility, and Genetic Characterization. Frontiers in Microbiology, 2020, 11, 1670.	1.5	31
61	Campylobacter jejuni Biofilm Formation Under Aerobic Conditions and Inhibition by ZnO Nanoparticles. Frontiers in Microbiology, 2020, 11, 207.	1.5	31
62	DNA aptamer for use in a fluorescent assay for the shrimp allergenÂtropomyosin. Mikrochimica Acta, 2017, 184, 633-639.	2.5	30
63	Roles of outer membrane protein W (OmpW) on survival, morphology, and biofilm formation under NaCl stresses in Cronobacter sakazakii. Journal of Dairy Science, 2018, 101, 3844-3850.	1.4	30
64	Development of an immobilization and detection method of Enterobacter sakazakii from powdered infant formula. Food Microbiology, 2008, 25, 648-652.	2.1	28
65	First detection of the plasmid-mediated colistin resistance gene mcr-1 in virulent Vibrio parahaemolyticus. International Journal of Food Microbiology, 2019, 308, 108290.	2.1	28
66	Heterogeneity, Characteristics, and Public Health Implications of Listeria monocytogenes in Ready-to-Eat Foods and Pasteurized Milk in China. Frontiers in Microbiology, 2020, 11 , 642.	1.5	28
67	A polysaccharide isolated from Ganoderma lucidum ameliorates hyperglycemia through modulating gut microbiota in type 2 diabetic mice. International Journal of Biological Macromolecules, 2022, 197, 23-38.	3.6	28
68	Prevalence and Contamination Patterns of <i>Listeria monocytogenes</i> in <i>Flammulina velutipes</i> Plants. Foodborne Pathogens and Disease, 2014, 11, 620-627.	0.8	27
69	Prevalence and Genetic Diversity of Enterococcus faecalis Isolates from Mineral Water and Spring Water in China. Frontiers in Microbiology, 2017, 8, 1109.	1.5	27
70	Off-on fluorogenic substrate harnessing ESIPT and AIE features for in situ and long-term tracking of β-glucuronidase in Escherichia coli. Sensors and Actuators B: Chemical, 2020, 304, 127242.	4.0	27
71	Community Analysis and Recovery of Phenol-degrading Bacteria from Drinking Water Biofilters. Frontiers in Microbiology, 2016, 7, 495.	1.5	26
72	Proteins involved in responses to biofilm and planktonic modes in Cronobacter sakazakii. LWT - Food Science and Technology, 2016, 65, 1093-1099.	2.5	26

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73	Multilocus Sequence Typing and Virulence-Associated Gene Profile Analysis of Staphylococcus aureus Isolates From Retail Ready-to-Eat Food in China. Frontiers in Microbiology, 2018, 9, 197.	1.5	26
74	Phenotypic and genotypic characterization of PVL-positive Staphylococcus aureus isolated from retail foods in China. International Journal of Food Microbiology, 2019, 304, 119-126.	2.1	26
75	Simultaneous detection of norovirus and rotavirus in oysters by multiplex RT–PCR. Food Control, 2008, 19, 722-726.	2.8	25
76	The resurgence of the norovirus GII.4 variant associated with sporadic gastroenteritis in the post-GII.17 period in South China, 2015 to 2017. BMC Infectious Diseases, 2019, 19, 696.	1.3	25
77	Comparative Genomic Analysis Reveals the Potential Risk of Vibrio parahaemolyticus Isolated From Ready-To-Eat Foods in China. Frontiers in Microbiology, 2019, 10, 186.	1.5	25
78	Inhibitory effects of d-tryptophan on biofilm development by the foodborne Cronobacter sakazakii. International Dairy Journal, 2015, 49, 125-129.	1.5	24
79	Prevalence, genetic diversity, and antibiotic resistance of enterotoxigenic Escherichia coli in retail ready-to-eat foods in China. Food Control, 2016, 68, 236-243.	2.8	24
80	Preparation of Antioxidant Protein Hydrolysates from Pleurotus geesteranus and Their Protective Effects on H2O2 Oxidative Damaged PC12 Cells. Molecules, 2020, 25, 5408.	1.7	24
81	Cd-Resistant Strains of B. cereus S5 with Endurance Capacity and Their Capacities for Cadmium Removal from Cadmium-Polluted Water. PLoS ONE, 2016, 11, e0151479.	1.1	23
82	Isolation and Phenotypic Characterization of <i>Cronobacter</i> from Dried Edible Macrofungi Samples. Journal of Food Science, 2014, 79, M1382-6.	1.5	22
83	Hypoglycemic mechanisms of <i>Ganoderma lucidum </i> polysaccharides F31 in db/db mice <i>via </i> RNA-seq and iTRAQ. Food and Function, 2018, 9, 6495-6507.	2.1	22
84	Quantitative detection of aflatoxin B1 using quantum dots-based immunoassay in a recyclable gravity-driven microfluidic chip. Biosensors and Bioelectronics, 2021, 190, 113394.	5.3	22
85	High-throughput microfluidic strategy based on RAA-CRISPR/Cas13a dual signal amplification for accurate identification of pathogenic Listeria. Sensors and Actuators B: Chemical, 2022, 358, 131517.	4.0	22
86	Molecular characterization of new emerging GII.17 norovirus strains from South China. Infection, Genetics and Evolution, 2016, 40, 1-7.	1.0	21
87	Prevalence, genetic diversity and antimicrobial susceptibility of Campylobacter jejuni isolated from retail food in China. Food Control, 2016, 62, 10-15.	2.8	21
88	Prevalence, genetic analysis and CRISPR typing of Cronobacter spp. isolated from meat and meat products in China. International Journal of Food Microbiology, 2020, 321, 108549.	2.1	21
89	The Genomic Context for the Evolution and Transmission of Community-Associated Staphylococcus aureus ST59 Through the Food Chain. Frontiers in Microbiology, 2020, 11, 422.	1.5	21
90	An Investigation on the Occurrence and Molecular Characterization of <i>Bacillus cereus</i> in Meat and Meat Products in China. Foodborne Pathogens and Disease, 2021, 18, 306-314.	0.8	21

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91	Novel species-specific targets for real-time PCR detection of four common pathogenic Staphylococcus spp Food Control, 2022, 131, 108478.	2.8	21
92	Novel Selenium Peptides Obtained from Selenium-Enriched <i>Cordyceps militaris</i> Alleviate Neuroinflammation and Gut Microbiota Dysbacteriosis in LPS-Injured Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 3194-3206.	2.4	21
93	The <i><scp>C</scp>ronobacter</i> sp. in milk and dairy products: Detection and typing. International Journal of Dairy Technology, 2014, 67, 167-175.	1.3	20
94	Genome characterization of a GII.6 norovirus strain identified in China. Infection, Genetics and Evolution, 2015, 31, 110-117.	1.0	20
95	Reconstituting the History of Cronobacter Evolution Driven by Differentiated CRISPR Activity. Applied and Environmental Microbiology, 2018, 84, .	1.4	20
96	Development and evaluation of a novel in situ target-capture approach for aptamer selection of human noroviruses. Talanta, 2019, 193, 199-205.	2.9	20
97	Staphylococcus argenteus isolated from retail foods in China: Incidence, antibiotic resistance, biofilm formation and toxin gene profile. Food Microbiology, 2020, 91, 103531.	2.1	20
98	Isolation and characterization of new phage vB_CtuP_A24 and application to control Cronobacter spp. in infant milk formula and lettuce. Food Research International, 2021, 141, 110109.	2.9	20
99	Protective effect of <i>Ganoderma lucidum</i> spore extract in trimethylamineâ€ <i>N</i> â€oxideâ€induced cardiac dysfunction in rats. Journal of Food Science, 2021, 86, 546-562.	1.5	20
100	Integrated Multi-Omics for Novel Aging Biomarkers and Antiaging Targets. Biomolecules, 2022, 12, 39.	1.8	20
101	Molecular epidemiology of noroviruses associated with sporadic gastroenteritis in Guangzhou, China, 2013-2015. Archives of Virology, 2016, 161, 1377-1384.	0.9	19
102	Cronobacter spp. isolated from aquatic products in China: Incidence, antibiotic resistance, molecular characteristic and CRISPR diversity. International Journal of Food Microbiology, 2020, 335, 108857.	2.1	19
103	Amplified electrochemical antibiotic aptasensing based on electrochemically deposited AuNPs coordinated with PEI-functionalized Fe-based metal-organic framework. Mikrochimica Acta, 2021, 188, 286.	2.5	19
104	Analysis of a consensus fragment in ERIC-PCR fingerprinting of Enterobacter sakazakii. International Journal of Food Microbiology, 2009, 132, 172-175.	2.1	18
105	The Characterization and Comparison of (i>Staphylococcus aureus (i>by Antibiotic Susceptibility Testing, Enterobacterial Repetitive Intergenic Consensus–Polymerase Chain Reaction, and Random Amplified Polymorphic DNA–Polymerase Chain Reaction. Foodborne Pathogens and Disease, 2012, 9, 168-171.	0.8	18
106	The effect of Ganoderma lucidum spore oil in early skin wound healing: interactions of skin microbiota and inflammation. Aging, 2020, 12, 14125-14140.	1.4	18
107	Prevalence, antimicrobial resistance and genetic diversity of <i>Yersinia enterocolitica </i> isolated from retail frozen foods in China. FEMS Microbiology Letters, 2015, 362, fnv197.	0.7	17
108	Prevalence, Virulence, Antimicrobial Resistance, and Molecular Characterization of Pseudomonas aeruginosa Isolates From Drinking Water in China. Frontiers in Microbiology, 2020, 11, 544653.	1.5	17

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109	Development of a recombinase-aided amplification assay for rapid detection of human norovirus GII.4. BMC Infectious Diseases, 2021, 21, 248.	1.3	17
110	A Salmonella serogroup rapid identification system for food safety based on high throughput microfluidic chip combined with recombinase aided amplification. Sensors and Actuators B: Chemical, 2022, 357, 131402.	4.0	17
111	Analysis of major band of Enterobacter sakazakii by ERIC-PCR and development of a species-specific PCR for detection of Ent. sakazakii in dry food samples. Journal of Microbiological Methods, 2008, 75, 392-397.	0.7	16
112	Synthesis of precipitating chromogenic/fluorogenic \hat{l}^2 -glucosidase/ \hat{l}^2 -galactosidase substrates by a new method and their application in the visual detection of foodborne pathogenic bacteria. Chemical Communications, 2017, 53, 103-106.	2.2	16
113	Isolation and characterization of a novel Escherichia coli Kayfunavirus phage DY1. Virus Research, 2021, 293, 198274.	1.1	16
114	Evaluation of the Cholesterol-Lowering Mechanism of Enterococcus faecium Strain 132 and Lactobacillus paracasei Strain 201 in Hypercholesterolemia Rats. Nutrients, 2021, 13, 1982.	1.7	16
115	Cascade amplification based on PEI-functionalized metal–organic framework supported gold nanoparticles/nitrogen–doped graphene quantum dots for amperometric biosensing applications. Electrochimica Acta, 2022, 405, 139803.	2.6	16
116	Structural characterization and hepatoprotective activity of an acidic polysaccharide from Ganoderma lucidum. Food Chemistry: X, 2022, 13, 100204.	1.8	16
117	Prevalence and characterization of Escherichia coli O157 and O157:H7 in retail fresh raw meat in South China. Annals of Microbiology, 2015, 65, 1993-1999.	1.1	15
118	Acinetobacter sp. DW-1 immobilized on polyhedron hollow polypropylene balls and analysis of transcriptome and proteome of the bacterium during phenol biodegradation process. Scientific Reports, 2017, 7, 4863.	1.6	15
119	Ganoderiol F purified from <i>Ganoderma leucocontextum</i> retards cell cycle progression by inhibiting CDK4/CDK6. Cell Cycle, 2019, 18, 3030-3043.	1.3	15
120	Isolation and Characterization of Bacillus cereus Phage vB_BceP-DLc1 Reveals the Largest Member of the $\hat{l}^{}_1$ 29-Like Phages. Microorganisms, 2020, 8, 1750.	1.6	15
121	Role of fliC on biofilm formation, adhesion, and cell motility in Cronobacter malonaticus and regulation of luxS. Food and Chemical Toxicology, 2021, 149, 111940.	1.8	15
122	Incidence, toxin gene profiling, antimicrobial susceptibility, and genetic diversity of Bacillus cereus isolated from quick-frozen food in China. LWT - Food Science and Technology, 2021, 140, 110824.	2.5	15
123	Purification, Physicochemical Properties, and Antioxidant Activities of Two Low-Molecular-Weight Polysaccharides from Ganoderma leucocontextum Fruiting Bodies. Antioxidants, 2021, 10, 1145.	2.2	15
124	High prevalence of multidrug-resistant Escherichia coli and first detection of IncHI2/IncX4-plasmid carrying mcr-1 E. coli in retail ready-to-eat foods in China. International Journal of Food Microbiology, 2021, 355, 109349.	2.1	15
125	Characterization and genome analysis of a novel Vibrio parahaemolyticus phage vB_VpP_DE17. Virus Research, 2022, 307, 198580.	1.1	15
126	Short communication: Roles of outer membrane protein W on survival, cellular morphology, and biofilm formation of Cronobacter sakazakii in response to oxidative stress. Journal of Dairy Science, 2019, 102, 2017-2021.	1.4	14

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127	Novel phage vB_CtuP_B1 for controlling Cronobacter malonaticus and Cronobacter turicensis in ready-to-eat lettuce and powered infant formula. Food Research International, 2021, 143, 110255.	2.9	14
128	A novel Bacillus cereus bacteriophage DLn1 and its endolysin as biocontrol agents against Bacillus cereus in milk. International Journal of Food Microbiology, 2022, 369, 109615.	2.1	14
129	Genetic Analysis of Noroviruses Associated with Sporadic Gastroenteritis During Winter in Guangzhou, China. Foodborne Pathogens and Disease, 2013, 10, 888-895.	0.8	13
130	Prevalence and genetic characterization of Pseudomonas aeruginosa in drinking water in Guangdong Province of China. LWT - Food Science and Technology, 2016, 69, 24-31.	2.5	13
131	Potential factors involved in virulence of Cronobacter sakazakii isolates by comparative transcriptome analysis. Journal of Dairy Science, 2017, 100, 8826-8837.	1.4	13
132	Evaluation of the Antibacterial Activity and Probiotic Potential of Lactobacillus plantarum Isolated from Chinese Homemade Pickles. Canadian Journal of Infectious Diseases and Medical Microbiology, 2020, 2020, 1-11.	0.7	13
133	Food Safety Risks and Contributing Factors of Cronobacter spp Engineering, 2022, 12, 128-138.	3.2	13
134	In Situ Capture RT-qPCR: A New Simple and Sensitive Method to Detect Human Norovirus in Oysters. Frontiers in Microbiology, 2017, 8, 554.	1.5	12
135	Genes involved in tolerance to osmotic stress by random mutagenesis in Cronobacter malonaticus. Journal of Dairy Science, 2018, 101, 3851-3858.	1.4	12
136	Characterization of a Histo-Blood Group Antigen-like Substance in Romaine Lettuce That Contributes to Human Norovirus Attachment. Journal of Agricultural and Food Chemistry, 2020, 68, 1207-1212.	2.4	12
137	Development of a novel RAA-based microfluidic chip for absolute quantitative detection of human norovirus. Microchemical Journal, 2021, 164, 106050.	2.3	12
138	Bacterial community and composition of different traditional fermented dairy products in China, South Africa, and Sri Lanka by high-throughput sequencing of 16S rRNA genes. LWT - Food Science and Technology, 2021, 144, 111209.	2.5	12
139	Metagenomics-Based Analysis of the Age-Related Cumulative Effect of Antibiotic Resistance Genes in Gut Microbiota. Antibiotics, 2021, 10, 1006.	1.5	12
140	First report of the optrA-carrying multidrug resistance genomic island in Campylobacter jejuni isolated from pigeon meat. International Journal of Food Microbiology, 2021, 354, 109320.	2.1	12
141	Marinobacter denitrificans sp. nov., isolated from marine sediment of southern Scott Coast, Antarctica. International Journal of Systematic and Evolutionary Microbiology, 2020, 70, 2918-2924.	0.8	12
142	Presence and characterization of methicillin-resistant Staphylococcus aureus co-carrying the multidrug resistance genes cfr and lsa(E) in retail food in China. International Journal of Food Microbiology, 2022, 363, 109512.	2.1	12
143	Characterization of the Novel Phage vB_VpaP_FE11 and Its Potential Role in Controlling Vibrio parahaemolyticus Biofilms. Viruses, 2022, 14, 264.	1.5	12
144	Characteristics of Antibiotic Resistance Genes and Antibiotic-Resistant Bacteria in Full-Scale Drinking Water Treatment System Using Metagenomics and Culturing. Frontiers in Microbiology, 2021, 12, 798442.	1.5	12

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145	Rapid detection of Listeria monocytogenes sequence type 121 strains using a novel multiplex PCR assay. LWT - Food Science and Technology, 2019, 116, 108474.	2.5	11
146	Culturable bacteria resident on lettuce might contribute to accumulation of human noroviruses. International Journal of Food Microbiology, 2020, 317, 108492.	2.1	11
147	Assessment and molecular characterization of Bacillus cereus isolated from edible fungi in China. BMC Microbiology, 2020, 20, 310.	1.3	11
148	Genome- and Proteome-Wide Analysis of Lysine Acetylation in Vibrio vulnificus Vv180806 Reveals Its Regulatory Roles in Virulence and Antibiotic Resistance. Frontiers in Microbiology, 2020, 11, 591287.	1.5	11
149	Fingerprinting of human noroviruses co-infections in a possible foodborne outbreak by metagenomics. International Journal of Food Microbiology, 2020, 333, 108787.	2.1	11
150	Whole-genome assembly of <i>Ganoderma leucocontextum </i> (Ganodermataceae, Fungi) discovered from the Tibetan Plateau of China. G3: Genes, Genomes, Genetics, 2021, 11, .	0.8	11
151	Occurrence, molecular characterization, and antimicrobial susceptibility of Yersinia enterocolitica isolated from retail food samples in China. LWT - Food Science and Technology, 2021, 150, 111876.	2.5	11
152	Advances in improvement strategies of digital nucleic acid amplification for pathogen detection. TrAC - Trends in Analytical Chemistry, 2022, 149, 116568.	5.8	11
153	A Comparison of Polymerase Chain Reaction and International Organization for Standardization Methods for Determination of <i>Enterobacter sakazakii </i> Contamination of Infant Formulas from Chinese Mainland Markets. Foodborne Pathogens and Disease, 2009, 6, 1229-1234.	0.8	10
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155	A Bacterial Surface Display System Expressing Cleavable Capsid Proteins of Human Norovirus: A Novel System to Discover Candidate Receptors. Frontiers in Microbiology, 2017, 8, 2405.	1.5	10
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