Ailing Guo

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Involvement of phase II enzymes and efflux transporters in the metabolism and absorption of naringin, hesperidin and their aglycones in rats. International Journal of Food Sciences and Nutrition, 2022, 73, 480-490.	2.8	6
2	Biosynthesis of Platinum Nanoparticles with Cordyceps Flower Extract: Characterization, Antioxidant Activity and Antibacterial Activity. Nanomaterials, 2022, 12, 1904.	4.1	10
3	Statistics and analyses of food safety inspection data and mining early warning information based on chemical hazards. LWT - Food Science and Technology, 2022, 165, 113746.	5.2	3
4	The specific biological characteristics of spoilage microorganisms in eggs. LWT - Food Science and Technology, 2021, 135, 110069.	5.2	7
5	Whole genome sequencing and genome annotation of Dermacoccus abyssi strain HZAU 226 isolated from spoiled eggs. Genomics, 2021, 113, 1199-1206.	2.9	5
6	Biotransformation of two citrus flavanones by lactic acid bacteria in chemical defined medium. Bioprocess and Biosystems Engineering, 2021, 44, 235-246.	3.4	12
7	Inhibitory effects of fermented Ougan (<i>Citrus reticulata cv. Suavissima</i>) juice on high-fat diet-induced obesity associated with white adipose tissue browning and gut microbiota modulation in mice. Food and Function, 2021, 12, 9300-9314.	4.6	36
8	Formation of Multispecies Biofilms and Their Resistance to Disinfectants in Food Processing Environments: A Review. Journal of Food Protection, 2021, 84, 2071-2083.	1.7	20
9	Transcriptome analysis of suspended aggregates formed by Listeria monocytogenes co-cultured with Ralstonia insidiosa. Food Control, 2021, 130, 108237.	5.5	12
10	Gene Analysis of Listeria monocytogenes Suspended Aggregates Induced by Ralstonia insidiosa Cell-Free Supernatants under Nutrient-Poor Environments. Microorganisms, 2021, 9, 2591.	3.6	3
11	A fluorescence immunoassay based on CdTe : Zn/ZnS quantum dots for the rapid detection of bacteria, taking <i>Delftia tsuruhatensis</i> CM'13 as an example. RSC Advances, 2020, 10, 1042-1049.	3.6	4
12	Differential Effects of Growth Medium Salinity on Biofilm Formation of Two Salmonella enterica Strains. Journal of Food Protection, 2020, 83, 196-203.	1.7	8
13	Transcriptome Analysis of Gene Expression in Dermacoccus abyssi HZAU 226 under Lysozyme Stress. Microorganisms, 2020, 8, 707.	3.6	10
14	Enhancement of S-adenosylmethionine production by deleting thrB gene and overexpressing SAM2 gene in Bacillus amyloliquefaciens. Biotechnology Letters, 2020, 42, 2293-2298.	2.2	6
15	Background Signal-Free Magnetic Bioassay for Food-Borne Pathogen and Residue of Veterinary Drug via Mn(VII)/Mn(II) Interconversion. ACS Sensors, 2019, 4, 2771-2777.	7.8	39
16	Improving the taste of Ougan (<i>Citrus reticulate</i> cv. <i>Suavissima</i>) juice by slight fermentation with lactic acid bacteria. Journal of Food Processing and Preservation, 2019, 43, e14056.	2.0	6
17	CdTe/CdS quantum dot-labeled fluorescent immunochromatography test strips for rapid detection of Escherichia coli O157:H7. RSC Advances, 2017, 7, 17819-17823.	3.6	37
18	Antimicrobial Effects of Silver Nanoparticles Synthesized by <i>Fatsia japonica</i> Leaf Extracts for Preservation of <i>Citrus</i> Fruits. Journal of Food Science, 2017, 82, 1861-1866.	3.1	10

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19	Ralstonia insidiosa induces cell aggregation of Listeria monocytogenes. Food Control, 2016, 67, 303-309.	5.5	21
20	Development and Evaluation of a Colloidal Gold Immunochromatography Strip for Rapid Detection of <i><scp>V</scp>ibrio parahaemolyticus</i> in Food. Journal of Food Quality, 2012, 35, 366-371.	2.6	12