

Si-Yi Pan

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.

142 papers	2,592 citations	30 h-index	42 g-index
151 ext. papers	3,455 ext. citations	5.1 avg, IF	5.5 L-index

#	Paper	IF	Citations
142	Potential low-calorie model that inhibits free fatty acid release and helps curcumin deliver in vitro: Ca-induced emulsion gels from low methyl-esterified pectin with the presence of erythritol.. <i>International Journal of Biological Macromolecules</i> , 2022 , 200, 449-457	7.9	0
141	Effect of ultrasound on functional properties, flavor characteristics, and storage stability of soybean milk.. <i>Food Chemistry</i> , 2022 , 381, 132158	8.5	2
140	Transport and Interactions of Co-incubated Bi-functional Flavonoids through Inhibiting the Function of P-Glycoprotein (P-gp) Using KB/Multidrug-Resistant (MDR) Cells and Rat Everted Gut Sacs.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	1
139	Ergosterol depletion under bifonazole treatment induces cell membrane damage and triggers a ROS-mediated mitochondrial apoptosis in <i>Penicillium expansum</i> .. <i>Fungal Biology</i> , 2022 , 126, 1-10	2.8	2
138	Eugenol treatment delays the flesh browning of fresh-cut water chestnut () through regulating the metabolisms of phenolics and reactive oxygen species.. <i>Food Chemistry: X</i> , 2022 , 14, 100307	4.7	0
137	Vitexin and Isovitexin Act Through Inhibition of Insulin Receptor to Promote Longevity and Fitness in <i>Caenorhabditis elegans</i> .. <i>Molecular Nutrition and Food Research</i> , 2022 , e2100845	5.9	0
136	Genomic and transcriptomic analysis screening key genes for (+)-valencene biotransformation to (+)-nootkatone in <i>Yarrowia lipolytica</i> .. <i>Microbiological Research</i> , 2022 , 260, 127042	5.3	0
135	Curcumin loading and colon release of pectin gel beads: Effect of different de-esterification method.. <i>Food Chemistry</i> , 2022 , 389, 133130	8.5	0
134	A Comparative Study on Relieving Exercise-Induced Fatigue by Inhalation of Different Citrus Essential Oils. <i>Molecules</i> , 2022 , 27, 3239	4.8	2
133	Comparative Evaluation on the Bioaccessibility of Citrus Fruit Carotenoids In Vitro Based on Different Intake Patterns. <i>Foods</i> , 2022 , 11, 1457	4.9	
132	Small berries as health-promoting ingredients: a review on anti-aging effects and mechanisms in .. <i>Food and Function</i> , 2021 ,	6.1	4
131	Identification of functional genes associated with the biotransformation of limonene to trans-dihydrocarvone in <i>Klebsiella</i> sp. O852. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	2
130	Structural and Emulsifying Properties of Citric Acid Extracted Satsuma Mandarin Peel Pectin. <i>Foods</i> , 2021 , 10,	4.9	2
129	Antiviral Activity of Peptide-Based Assemblies. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 48469-48477	4.9	3
128	Screening a Strain of sp. O852 and the Optimization of Fermentation Conditions for -Dihydrocarvone Production. <i>Molecules</i> , 2021 , 26,	4.8	2
127	Limited hydrolysis and conjugation of zein with chitosan oligosaccharide by enzymatic reaction to improve functional properties. <i>Food Chemistry</i> , 2021 , 348, 129035	8.5	9
126	Advances on (+)-nootkatone microbial biosynthesis and its related enzymes. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2021 , 48,	4.2	2

125	Characterization of Citrus Pectin Oligosaccharides and Their Microbial Metabolites as Modulators of Immunometabolism on Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8403-8414	5.7	1
124	Cardamine hupingshanensis aqueous extract improves intestinal redox status and gut microbiota in Se-deficient rats. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 989-996	4.3	2
123	Catalytic condition optimization in the conversion of nootkatone from valencene by <i>Yarrowia lipolytica</i> . <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e14962	2.1	6
122	Effect and mechanism of high-fat diet on the preference for sweeteners on mice. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1844-1853	4.3	
121	Effect of short-term intake of four sweeteners on feed intake, solution consumption and neurotransmitters release on mice. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2227-2236	3.3	
120	Effects of different nut oils on the structures and properties of gel-like emulsions induced by ultrasound using soy protein as an emulsifier. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1649-1660	3.8	7
119	A promising strategy for investigating the anti-aging effect of natural compounds: a case study of caffeoylquinic acids. <i>Food and Function</i> , 2021 , 12, 8583-8593	6.1	3
118	Recent updates on bioactive properties of linalool. <i>Food and Function</i> , 2021 , 12, 10370-10389	6.1	5
117	Flavonoids from the mung bean coat promote longevity and fitness in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2021 , 12, 8196-8207	6.1	6
116	Effect of <i>Lactobacillus plantarum</i> -fermented mulberry pomace on antioxidant properties and fecal microbial community. <i>LWT - Food Science and Technology</i> , 2021 , 147, 111651	5.4	3
115	Active compound identification by screening 33 essential oil monomers against <i>Botryosphaeria dothidea</i> from postharvest kiwifruit and its potential action mode. <i>Pesticide Biochemistry and Physiology</i> , 2021 , 179, 104957	4.9	4
114	Structure-activity relationship and mechanism of flavonoids on the inhibitory activity of P-glycoprotein (P-gp)-mediated transport of rhodamine123 and daunorubicin in P-gp overexpressed human mouth epidermal carcinoma (KB/MDR) cells. <i>Food and Chemical Toxicology</i> , 2021 , 155, 112884	4.7	5
113	Ultrasound-assisted gelation of β -carotene enriched oleogels based on candelilla wax-nut oils: Physical properties and in-vitro digestion analysis. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105762	8.9	3
112	Genomic and Transcriptomic Study for Screening Genes Involved in the Limonene Biotransformation of DSM 62840. <i>Frontiers in Microbiology</i> , 2020 , 11, 744	5.7	5
111	Fermented blueberry pomace with antioxidant properties improves fecal microbiota community structure and short chain fatty acids production in an in vitro mode. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109260	5.4	25
110	Fermented blueberry pomace ameliorates intestinal barrier function through the NF- κ B-MLCK signaling pathway in high-fat diet mice. <i>Food and Function</i> , 2020 , 11, 3167-3179	6.1	14
109	<i>Lactobacillus casei</i> -fermented blueberry pomace augments sIgA production in high-fat diet mice by improving intestinal microbiota. <i>Food and Function</i> , 2020 , 11, 6552-6564	6.1	11
108	High-Intensity Ultrasound Treatment on Soy Protein after Selectively Proteolyzing Glycinin Component: Physical, Structural, and Aggregation Properties. <i>Foods</i> , 2020 , 9,	4.9	8

107	Enzymatic, Phyto-, and Physicochemical Evaluation of Apple Juice under High-Pressure Carbon Dioxide and Thermal Processing. <i>Foods</i> , 2020 , 9,	4.9	19
106	Variations of Flavonoid Composition and Antioxidant Properties among Different Cultivars, Fruit Tissues and Developmental Stages of Citrus Fruits. <i>Chemistry and Biodiversity</i> , 2020 , 17, e1900690	2.5	7
105	Multifiber solid-phase microextraction using different molecularly imprinted coatings for simultaneous selective extraction and sensitive determination of organophosphorus pesticides. <i>Journal of Separation Science</i> , 2020 , 43, 756-765	3.4	7
104	A Comprehensive Study on Self-Assembly and Gelation of C-Dipeptides-From Design Strategies to Functionalities. <i>Biomacromolecules</i> , 2020 , 21, 670-679	6.9	7
103	Coassembly of C-Dipeptides: Gelations from Solutions and Precipitations. <i>Biomacromolecules</i> , 2020 , 21, 5256-5268	6.9	1
102	Effect of short-term intake of high- and low-concentrations of sucrose solution on the neurochemistry of male and female mice. <i>Food and Function</i> , 2020 , 11, 9103-9113	6.1	1
101	Changes of the Aroma Composition and Other Quality Traits of Blueberry 'Garden Blue' during the Cold Storage and Subsequent Shelf Life. <i>Foods</i> , 2020 , 9,	4.9	4
100	Effects of different sweeteners on behavior and neurotransmitters release in mice. <i>Journal of Food Science and Technology</i> , 2020 , 57, 113-121	3.3	5
99	Peel oils from three species: volatile constituents, antioxidant activities and related contributions of individual components. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4492-4502	3.3	16
98	Comparative study on gelling properties of low methoxyl pectin prepared by high hydrostatic pressure-assisted enzymatic, atmospheric enzymatic, and alkaline de-esterification. <i>Carbohydrate Polymers</i> , 2019 , 226, 115285	10.3	22
97	Establishment and Use of Human Mouth Epidermal Carcinoma (KB) Cells Overexpressing P-Glycoprotein To Characterize Structure Requirements for Flavonoids Transported by the Efflux Transporter. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 2350-2360	5.7	8
96	Unexpected gelation behavior of citrus pectin induced by monovalent cations under alkaline conditions. <i>Carbohydrate Polymers</i> , 2019 , 212, 51-58	10.3	24
95	Ultrasonic Processing Induced Activity and Structural Changes of Polyphenol Oxidase in Orange (Osbeck). <i>Molecules</i> , 2019 , 24,	4.8	16
94	Assessment of the Antimicrobial Potentiality and Functionality of Strains Isolated from the Conventional Inner Mongolian Fermented Cheese Against Foodborne Pathogens. <i>Pathogens</i> , 2019 , 8,	4.5	28
93	Structure characteristics of flavonoids for cyclooxygenase-2 mRNA inhibition in lipopolysaccharide-induced inflammatory macrophages. <i>European Journal of Pharmacology</i> , 2019 , 856, 172416	5.3	6
92	Isoflavone biochanin A, a novel nuclear factor erythroid 2-related factor 2 (Nrf2)-antioxidant response element activator, protects against oxidative damage in HepG2 cells. <i>BioFactors</i> , 2019 , 45, 563-574	6.1	13
91	Flavonoids derived from Exocarpium Citri Grandis inhibit LPS-induced inflammatory response via suppressing MAPK and NF- κ B signalling pathways. <i>Food and Agricultural Immunology</i> , 2019 , 30, 564-580	2.9	6
90	Effects of different ionic strengths on the physicochemical properties of plant and animal proteins-stabilized emulsions fabricated using ultrasound emulsification. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104627	8.9	43

89	Regulatory Roles of Pectin Oligosaccharides on Immunoglobulin Production in Healthy Mice Mediated by Gut Microbiota. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801363	5.9	14
88	Comparative transcriptome analysis reveals fruit discoloration mechanisms in postharvest strawberries in response to high ambient temperature. <i>Food Chemistry: X</i> , 2019 , 2, 100025	4.7	11
87	Quantitative Structure-Activity Relationships for the Flavonoid-Mediated Inhibition of P-Glycoprotein in KB/MDR1 Cells. <i>Molecules</i> , 2019 , 24,	4.8	11
86	Antidepressant-like Effect of (L.) Osbeck Essential Oil and Its Main Component Limonene on Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 13817-13828	5.7	32
85	Hierarchically Structured All-biomass Air Filters with High Filtration Efficiency and Low Air Pressure Drop Based on Pickering Emulsion. <i>ACS Applied Materials & Interfaces</i> , 2019 , 11, 14266-14274	9.5	32
84	Structure affinity relationship and docking studies of flavonoids as substrates of multidrug-resistant associated protein 2 (MRP2) in MDCK/MRP2 cells. <i>Food Chemistry</i> , 2019 , 291, 101-109	8.5	21
83	Insights of Pressure-induced Unfolding of β -Lactoglobulin as Revealed by Steered Molecular Dynamics. <i>Advanced Theory and Simulations</i> , 2019 , 2, 1800199	3.5	2
82	Dietary essential oil from navel orange alleviates depression in reserpine-treated mice by monoamine neurotransmitters. <i>Flavour and Fragrance Journal</i> , 2019 , 34, 252-259	2.5	3
81	Effects of orange essential oil on intestinal microflora in mice. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4019-4028	4.3	17
80	Effects of Ultrasonic-Assisted Extraction on the Physicochemical Properties of Different Walnut Proteins. <i>Molecules</i> , 2019 , 24,	4.8	14
79	In Situ Real-Time Tracing of Organophosphorus Pesticides in Apples by Solid-Phase Microextraction with Developed Sampling-Rate Calibration. <i>Molecules</i> , 2019 , 24,	4.8	9
78	Extraction of orange pectin based on the interaction between sodium caseinate and pectin. <i>Food Chemistry</i> , 2019 , 283, 265-274	8.5	20
77	Anti-Oxidant and Anti-Melanogenic Properties of Essential Oil from Peel of Pomelo cv. Guan Xi. <i>Molecules</i> , 2019 , 24,	4.8	15
76	Untargeted metabolomics reveals predominant alterations in primary metabolites of broccoli sprouts in response to pre-harvest selenium treatment. <i>Food Research International</i> , 2018 , 111, 205-211	7	20
75	Effect of ohmic heating on fundamental properties of protein in soybean milk. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12660	2.4	17
74	Study on the optimization of the decolorization of orange essential oil. <i>Food Science and Biotechnology</i> , 2018 , 27, 929-938	3	0
73	Physicochemical characterization of raw and modified banana pseudostem fibers and their adsorption capacities for heavy metal Pb ²⁺ and Cd ²⁺ in water. <i>Polymer Composites</i> , 2018 , 39, 1869-1877	3	6
72	Preparation and prebiotic potential of pectin oligosaccharides obtained from citrus peel pectin. <i>Food Chemistry</i> , 2018 , 244, 232-237	8.5	70

71	Comparative Assessment of the Bioremedial Potentials of Potato Resistant Starch-Based Microencapsulated and Non-encapsulated to Alleviate the Effects of Chronic Lead Toxicity. <i>Frontiers in Microbiology</i> , 2018 , 9, 1306	5.7	8
70	Effects of Selenium Supplementation on Glucosinolate Biosynthesis in Broccoli. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 8036-8044	5.7	38
69	Aggregation and Conformational Changes in Native and Thermally Treated Polyphenol Oxidase From Apple Juice (). <i>Frontiers in Chemistry</i> , 2018 , 6, 203	5	19
68	Effect of different oils and ultrasound emulsification conditions on the physicochemical properties of emulsions stabilized by soy protein isolate. <i>Ultrasonics Sonochemistry</i> , 2018 , 49, 283-293	8.9	77
67	Effect of olive oil on the preparation of nanoemulsions and its effect on aroma release. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4223-4231	3.3	13
66	Attenuation of tert-Butyl Hydroperoxide (t-BHP)-Induced Oxidative Damage in HepG2 Cells by Tangeretin: Relevance of the Nrf2-ARE and MAPK Signaling Pathways. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 6317-6325	5.7	44
65	Structure characteristics for intestinal uptake of flavonoids in Caco-2 cells. <i>Food Research International</i> , 2018 , 105, 353-360	7	17
64	Rheological, sensory, and microstructural properties of fresh and frozen/thawed mashed potatoes enriched with different proteins. <i>CYTA - Journal of Food</i> , 2018 , 16, 113-121	2.3	5
63	Morphology engineering of protein fabrics for advanced and sustainable filtration. <i>Journal of Materials Chemistry A</i> , 2018 , 6, 21585-21595	13	43
62	Characterization of Cultivar Differences of Blueberry Wines Using GC-QTOF-MS and Metabolic Profiling Methods. <i>Molecules</i> , 2018 , 23,	4.8	8
61	Catalytic and Structural Characterization of a Browning-Related Protein in Oriental Sweet Melon (var. Makino). <i>Frontiers in Chemistry</i> , 2018 , 6, 354	5	9
60	Changes of aroma compounds and qualities of freshly-squeezed orange juice during storage. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4530-4543	3.3	5
59	Effect of thermal treatment on carotenoids, flavonoids and ascorbic acid in juice of orange cv. Cara Cara. <i>Food Chemistry</i> , 2018 , 265, 39-48	8.5	28
58	Characterization of phenolics and antioxidant abilities of red navel orange [Cara Cara]harvested from five regions of China. <i>International Journal of Food Properties</i> , 2018 , 21, 1107-1116	3	10
57	Textural properties and morphology of soy 7S globulin-corn starch (amylose, amylopectin). <i>International Journal of Food Properties</i> , 2017 , 20, 2197-2205	3	2
56	Optimisation of enzymatic production of sulforaphane in broccoli sprouts and their total antioxidant activity at different growth and storage days. <i>Journal of Food Science and Technology</i> , 2017 , 54, 209-218	3.3	14
55	Influence of calcium lactate and pH on emulsification of low-methoxylated citrus pectin in a Pickering emulsion. <i>Journal of Dispersion Science and Technology</i> , 2017 , 38, 1175-1180	1.5	4
54	Carotenoid profiling of red navel orange "Cara Cara" harvested from five regions in China. <i>Food Chemistry</i> , 2017 , 232, 788-798	8.5	22

53	Effect of drying methods on physicochemical properties and in vitro hypoglycemic effects of orange peel dietary fiber. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13292	2.1	10
52	The structure-antifungal activity relationship of 5,7-dihydroxyflavonoids against <i>Penicillium italicum</i> . <i>Food Chemistry</i> , 2017 , 224, 26-31	8.5	17
51	Formation of amyloid fibrils from soy protein hydrolysate: Effects of selective proteolysis on Ectonglycinin. <i>Food Research International</i> , 2017 , 100, 268-276	7	22
50	Phytosterols in banana (<i>Musa spp.</i>) flower inhibit Eglucosidase and Eamylase hydrolyses and glycation reaction. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 171-179	3.8	16
49	Effect of ultrasonic processing on the changes in activity, aggregation and the secondary and tertiary structure of polyphenol oxidase in oriental sweet melon (<i>Cucumis melo</i> var. <i>makuwa</i> Makino). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1326-1334	4.3	24
48	Selenium-Induced Toxicity Is Counteracted by Sulfur in Broccoli (<i>L. var.</i>). <i>Frontiers in Plant Science</i> , 2017 , 8, 1425	6.2	25
47	Study of Structure and Permeability Relationship of Flavonoids in Caco-2 Cells. <i>Nutrients</i> , 2017 , 9,	6.7	38
46	Molecularly imprinted calixarene fiber for solid-phase microextraction of four organophosphorous pesticides in fruits. <i>Food Chemistry</i> , 2016 , 192, 260-7	8.5	71
45	Effect of Se treatment on glucosinolate metabolism and health-promoting compounds in the broccoli sprouts of three cultivars. <i>Food Chemistry</i> , 2016 , 190, 374-380	8.5	76
44	Detection of bacterial concentration variations based on dielectric magnetic flux. <i>Food Chemistry</i> , 2016 , 192, 642-6	8.5	
43	Proteins differentially expressed during limonene biotransformation by <i>Penicillium digitatum</i> DSM 62840 were examined using iTRAQ labeling coupled with 2D-LC-MS/MS. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2016 , 43, 1481-95	4.2	8
42	3D-QSAR and docking studies of flavonoids as potent <i>Escherichia coli</i> inhibitors. <i>Scientific Reports</i> , 2016 , 6, 23634	4.9	43
41	Enhanced anti-inflammatory effects of DHA and quercetin in lipopolysaccharide-induced RAW264.7 macrophages by inhibiting NF- κ B and MAPK activation. <i>Molecular Medicine Reports</i> , 2016 , 14, 499-508	2.9	25
40	Characterization and functional properties of mango peel pectin extracted by ultrasound assisted citric acid. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 794-803	7.9	77
39	Production of nano bacterial cellulose from beverage industrial waste of citrus peel and pomace using <i>Komagataeibacter xylinus</i> . <i>Carbohydrate Polymers</i> , 2016 , 151, 1068-1072	10.3	86
38	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 380-7	8.9	70
37	Yield improvement of exopolysaccharides by screening of the <i>Lactobacillus acidophilus</i> ATCC and optimization of the fermentation and extraction conditions. <i>EXCLI Journal</i> , 2016 , 15, 119-33	2.4	9
36	Effect of Food Emulsifiers on Aroma Release. <i>Molecules</i> , 2016 , 21, 511	4.8	7

35	Effects of poplar buds as an alternative to propolis on postharvest diseases control of strawberry fruits. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2136-41	4.3	6
34	Optimisation of lerpineol production by limonene biotransformation using <i>Penicillium digitatum</i> DSM 62840. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 954-61	4.3	22
33	Enhancement of isomerization activity and lactulose production of cellobiose 2-epimerase from <i>Caldicellulosiruptor saccharolyticus</i> . <i>Food Chemistry</i> , 2016 , 207, 60-7	8.5	41
32	Use of active extracts of poplar buds against <i>Penicillium italicum</i> and possible modes of action. <i>Food Chemistry</i> , 2016 , 196, 610-8	8.5	40
31	Growth and metabolic profiling of the novel thermophilic bacterium <i>Thermoanaerobacter</i> sp. strain YS13. <i>Canadian Journal of Microbiology</i> , 2016 , 62, 762-71	3.2	2
30	Anti-diabetic effect of citrus pectin in diabetic rats and potential mechanism via PI3K/Akt signaling pathway. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 484-8	7.9	57
29	Antimicrobial application of nanofibrous mats self-assembled with quaternized chitosan and soy protein isolate. <i>Carbohydrate Polymers</i> , 2015 , 133, 229-35	10.3	30
28	Synthesis, characterization and adsorption properties of magnetite/reduced graphene oxide nanocomposites. <i>Talanta</i> , 2015 , 144, 1116-24	6.2	54
27	Characterisation of free and bound volatile compounds from six different varieties of citrus fruits. <i>Food Chemistry</i> , 2015 , 185, 25-32	8.5	47
26	A dielectric loss angle based portable biosensor system for bacterial concentration detection. <i>RSC Advances</i> , 2015 , 5, 85919-85927	3.7	2
25	Inactivation, aggregation, secondary and tertiary structural changes of germin-like protein in Satsuma mandarin with high polyphenol oxidase activity induced by ultrasonic processing. <i>Biophysical Chemistry</i> , 2015 , 197, 18-24	3.5	36
24	Development of a method for identification and accurate quantitation of aroma compounds in Chinese Daohuaxiang liquors based on SPME using a sol-gel fibre. <i>Food Chemistry</i> , 2015 , 169, 230-40	8.5	47
23	Electromagnetic radiation at 900 MHz induces sperm apoptosis through bcl-2, bax and caspase-3 signaling pathways in rats. <i>Reproductive Health</i> , 2015 , 12, 65	3.5	47
22	Changes in the Physicochemical Characteristics, Free and Bound Aroma Compounds in the Raspberry Juice during Storage. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2834-2843	2.1	5
21	Draft Genome Sequence of <i>Thermoanaerobacter</i> sp. Strain YS13, a Novel Thermophilic Bacterium. <i>Genome Announcements</i> , 2015 , 3,		3
20	Improvement of Sugar Production From Potato Pulp with Microwave Radiation and Ultrasonic Wave Pretreatments. <i>Journal of Food Process Engineering</i> , 2014 , 37, 86-90	2.4	2
19	Magnetic solid phase extraction based on magnetite/reduced graphene oxide nanoparticles for determination of trace isocarbophos residues in different matrices. <i>Journal of Chromatography A</i> , 2014 , 1347, 30-8	4.5	60
18	Characterization of germin-like protein with polyphenol oxidase activity from Satsuma mandarin. <i>Biochemical and Biophysical Research Communications</i> , 2014 , 449, 313-8	3.4	31

17	Free and Bound Volatile Compounds in Juice and Peel of Eureka Lemon. <i>Food Science and Technology Research</i> , 2014 , 20, 167-174	0.8	18
16	Intraspecific protoplast fusion of for improved production of an extracellular β -glucosidase. <i>Biotechnology and Biotechnological Equipment</i> , 2014 , 28, 878-881	1.6	6
15	Isolation and characterization of an β -glucosidase inhibitor from Musa spp. (Baxijiao) flowers. <i>Molecules</i> , 2014 , 19, 10563-73	4.8	35
14	Application of Vis/NIR Spectroscopy for Chinese Liquor Discrimination. <i>Food Analytical Methods</i> , 2014 , 7, 1337-1344	3.4	37
13	Subacute toxicity assessment of carotenoids extracted from citrus peel (Nanfengmiju, Citrus reticulata Blanco) in rats. <i>Regulatory Toxicology and Pharmacology</i> , 2012 , 62, 16-22	3.4	11
12	Preparative separation of polymethoxylated flavones from Ponkan (Citrus reticulata Blanco cv. Ponkan) peel by high-speed countercurrent chromatography and their antifungal activities against <i>Aspergillus niger</i> . <i>European Food Research and Technology</i> , 2012 , 235, 631-635	3.4	15
11	Antifungal activity and action mode of pinocembrin from propolis against <i>Penicillium italicum</i> . <i>Food Science and Biotechnology</i> , 2012 , 21, 1533-1539	3	49
10	Chemical Composition, Antioxidant and Antimicrobial Activity of Pericarpium Citri Reticulatae Essential Oil. <i>Molecules</i> , 2011 , 16, 4082-4096	4.8	19
9	Research on the interaction of lipid and protein in SPI gel. <i>European Food Research and Technology</i> , 2010 , 230, 467-473	3.4	6
8	Interactions and gel strength of mixed myofibrillar with soy protein, 7S globulin and enzyme-hydrolyzed soy proteins. <i>European Food Research and Technology</i> , 2010 , 231, 751-762	3.4	17
7	Control of citrus green and blue molds by Chinese propolis. <i>Food Science and Biotechnology</i> , 2010 , 19, 1303-1308	3	19
6	Synthesis of cysteamine-coated CdTe quantum dots for the detection of bisphenol A. <i>Mikrochimica Acta</i> , 2010 , 169, 109-115	5.8	42
5	Effect of fermentation on free and bound volatile compounds of orange juice. <i>Flavour and Fragrance Journal</i> , 2009 , 24, 219-225	2.5	22
4	Volatiles of orange juice and orange wines using spontaneous and inoculated fermentations. <i>European Food Research and Technology</i> , 2009 , 228, 849-856	3.4	14
3	Integrated effects of ascorbic acid, flavonoids and sugars on thermal degradation of anthocyanins in blood orange juice. <i>European Food Research and Technology</i> , 2009 , 228, 975-983	3.4	29
2	Free and bound volatile compounds in juice and peel of Jincheng oranges. <i>European Food Research and Technology</i> , 2009 , 229, 571-578	3.4	28
1	Determination of synergistic effects of polymethoxylated flavone extracts of Jincheng orange peels (Citrus Sinensis Osberk) with amino acids and organic acids using chemiluminescence. <i>European Food Research and Technology</i> , 2009 , 229, 743-750	3.4	10