

## 2020年论文发表情况 (SCI)

序号	论文题目	期刊名称及年、卷、期、页码	卷、期、页码
1	Prevalence and characteristics of Salmonella isolates recovered from retail raw chickens in Shaanxi Province, China	Poultry Science	2020,99(11):6031-6044
2	Prevalence, Serotype, Antibiotic Susceptibility, and Genotype of Salmonella in Eggs From Poultry Farms and Marketplaces in Yangling, Shaanxi Province, China	Frontiers in Microbiology	2020, 11.
3	Genes and Proteomes Associated With Increased Mutation Frequency and Multidrug Resistance of Naturally Occurring Mismatch Repair-Deficient Salmonella Hypermutators	Frontiers in Microbiology	2020, 11:770.
4	Effects of hydrophobicity and molecular weight on the transport permeability of oligopeptides across Caco-2 cell monolayers	Journal of Food Biochemistry	2020,44(5):e13188
5	Lycopene Alleviates DSS-Induced Colitis and Behavioral Disorders via Mediating Microbes-Gut-Brain Axis Balance	J. Agric. Food Chem.	2020, 68, 13, 3963–3975
6	Sesamol Supplementation Attenuates DSS-Induced Colitis via Mediating Gut Barrier Integrity, Inflammatory Responses, and Reshaping Gut Microbiome	J. Agric. Food Chem.	2020, 68, 39, 10697–10708
7	Active biodegradable films based on the whole potato peel incorporated with bacterial cellulose and curcumin	International Journal of Biological Macromolecules	2020, 150: 480-491.
8	Potential role of ovomucin and its peptides in modulation of intestinal health: A review	INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES	2020年, 卷:162 页: 385-393
9	Multi-omics analysis of the effects of egg ovotransferrin on the gut environment in mice: mucosal gene expression, microbiota composition, and intestinal structural homeostasis	Molecular Nutrition & Food Research	2020, 64: 1901024-1901035
10	Effects of short-term fermentation with lactic acid bacteria on egg white: Characterization, rheological and foaming activities	Food Hydrocolloids	2020, 101: 105507-105515
11	Transcriptomic and metabolomic analyses reveal antibacterial mechanism of astringent persimmon tannin against Methicillin-resistant Staphylococcus aureus isolated from pork	Food Chemistry	2020.03, 卷: 309, 文献号 125692
12	Effect of glutathione-enriched inactive dry yeast on color, phenolic compounds, and antioxidant activity of kiwi wine	Journal of Food Processing and Preservation	2020.03, 卷: 44 期: 3, 文献号: e14347
13	First Insight into the Probiotic Properties of Ten Streptococcus thermophilus Strains Based on In Vitro Conditions	Current Microbiology	2020.03, 卷: 77 期: 3 页: 343-352
14	Free and bound volatile compounds in 'Hayward' and 'Hort16A' kiwifruit and their wines	European Food Research and Technology	2020.05, 卷: 246 期: 5 页: 875-890

15	Multivariate analysis reveals effect of glutathione-enriched inactive dry yeast on amino acids and volatile components of kiwi wine	Food Chemistry	2020.11,卷: 329, 文献号 127086
16	No More Cleaning up - Efficient Lactic Acid Bacteria Cell Catalysts as a Cost-Efficient Alternative to Purified Lactase Enzymes	Applied Microbiology and Biotechnology	2020.07,卷: 104 期: 14 页: 6315-6323
17	Construction of recombinant fusant yeasts for the production of cider with low alcohol and enhanced aroma	European Food Research and Technology	2020,246 (4) : 745-757
18	Stachyose increases intestinal barrier through Akkermansia muciniphila and reduces gut inflammation in germ-free mice after human fecal transplantation	Food Research International.	2020, 137: 109288
19	Effects of stachyose on intestinal microbiota and immunity in mice infected with enterotoxigenic Escherichia coli	Journal of Functional Foods.	2020, 64: 103689
20	3-phenyllactic acid production by free-whole-cells of Lactobacillus crustorum in batch and continuous fermentation systems	JOURNAL OF APPLIED MICROBIOLOGY	2020, 129 (2) : 335-344
21	Characterization of volatile and sensory profiles of apple juices to trace fruit origins and investigation of the relationship between the aroma properties and volatile constituents	LWT-FOOD SCIENCE AND TECHNOLOGY	2020; 124; 1-10
22	Application of protein hydrolysates from defatted walnut meal in high-gravity brewing to improve fermentation performance of lager yeast	Applied Biochemistry and Biotechnology	2020, 190: 360-372.
23	Effects of lactic acid fermentation-based biotransformation on phenolic profiles, antioxidant capacity and flavor volatiles of apple juice	LWT-Food Science and Technology	2020, 122, 109064.
24	Comparing the multi-scale structure, physicochemical properties and digestibility of wheat A- and B-starch with repeated versus continuous heat-moisture treatment	International journal of biological macromolecules	卷:163 页:519-528
25	Changes in structural, physicochemical, and digestive properties of normal and waxy wheat starch during repeated and continuous annealing	Carbohydrate Polymers	卷: 247 文献号:116675
26	The molecular mechanism for morphological, crystal, physicochemical and digestible property modification of wheat starch after repeated versus continuous heat-moisture treatment	LWT-Food Science and Technology	卷: 129 文献号: 109399
27	Effect of Starch Isolation Method on Structural and Physicochemical Properties of Acorn Kernel Starch	Starch-Starke	卷: 72 期: 1-2 文献号: 1900122
28	Athermal forward osmosis process for the concentration of liquid egg white: Process performance and improved physicochemical property of protein	Food Chemistry	2020, 312, 126032

29	Confirmation of brand identification in infant formulas by using near-infrared spectroscopy fingerprints	Anal. Methods	2020, 12, 2469–2475
30	Evaluation of the antidepressant effect of the functional beverage containing active peptides menthol and eleutheroside and Investigation of its mechanism of action in mice	Food Technol Biotech	2020. 58(3): 295-302.
31	A 3D hierarchical dual-metal-organic framework heterostructure up-regulating pre-concentration effect for ultrasensitive fluorescence detection of tetracycline antibiotics	Journal of Materials Chemistry C	86, 2020, 2054-2064
32	Carbon dots derived fluorescent nanosensors as versatile tools for food quality and safety assessment: a review	Trends in Food Science & Technology	95, 2020, 149–161
33	In-situ Growth of UiO-66-NH <sub>2</sub> onto Polyacrylamide-Grafted Nonwoven Fabric for Highly Efficient Pb(II) Removal	Applied Surface Science	527, 2020, 146862
34	Terbium (III)-referenced N-doped carbon dots for ratiometric fluorescent sensing of mercury (II) in seafood	Food Chemistry	320, 2020, 126624
35	Post-functionalized Al-based Metal-Organic Frameworks for Fluorescent Detection of Total Iron in Food matrix	Journal of Food Composition and Analysis	86, 2020, 103352
36	Application of Combining Ozone and UV-C Sterilizations in the Artificial Drying of Persimmon Fruits	LWT-FOOD SCIENCE AND TECHNOLOGY	2020年134卷110205页
37	Applications of oxidases in modification of food molecules and colloidal systems: Laccase, peroxidase and tyrosinase	Trends in Food Science & Technology	2020, 103, 78-93.
38	Design principles of oil-in-water emulsions with functionalized interfaces: mixed, multilayer, and covalent complex structures	Comprehensive Reviews in Food Science and Food Safety	2020, 19(6), 3159-3190.
39	Fermented tomato juice: Enhancement of lycopene bioaccessibility through yeast fermentation.	Journal of Functional Foods	2020, 71, 104020.
40	Protein-stabilized Pickering emulsions: Formation, stability, properties, and applications in foods.	Trends in Food Science & Technology	2020, 103,293–303.
41	Structure, rheology and functionality of whey protein emulsion gels: Effects of double cross-linking with transglutaminase and calcium ions.	Food Hydrocolloids	2020, 102, 105569.
42	Sesamol incorporated cellulose acetate-zein composite nanofiber membrane: An efficient strategy to accelerate diabetic wound healing.	International Journal of Biological Macromolecules	2020,149, 627-638.
43	High-Dietary Fiber Intake Alleviates Antenatal Obesity-Induced Postpartum Depression: Roles of Gut Microbiota and Microbial Metabolite Short-chain Fatty Acid Involved	Journal of Agricultural and Food Chemistry	2020, 68, 47, 13697–13710
44	Ficus carica polysaccharide attenuates DSS-induced ulcerative colitis in C57BL/6 mice.	Food & function.	2020, 11(7):6666-6679.
45	Lycopene prevents lipid accumulation in hepatocytes by stimulating PPAR $\alpha$ and improving mitochondrial function.	Journal of Functional Foods.	2020, 67:103857.

46	Effects of alternate-day fasting, time-restricted fasting and intermittent energy restriction DSS-induced on colitis and behavioral disorders.	Redox Biology	2020, 32:101535.
47	Alternate-day fasting alleviates diabetes-induced glycolipid metabolism disorders: Roles of FGF21 and bile acids.	Journal of Nutritional Biochemistry.	2020, 83:108403.
48	Methionine Restriction Alleviates High-Fat Diet-induced Obesity: Involvement of Diurnal Metabolism of Lipids and Bile Acids	Biochimica et Biophysica Acta-Molecular Basis of Disease.	2020, 1866(11):165908.
49	Methionine Restriction Regulates Cognitive Function in High-fat Diet-fed Mice: Roles of Diurnal Rhythms of SCFAs Producing- and Inflammation-related Microbes.	Molecular Nutrition & Food Research.	2020, 64(17):e2000190.
50	Protective Effects of Sesamol on Systemic Inflammation and Cognitive Impairment in Aging Mice.	Journal of Agricultural and Food Chemistry.	2020, 68(10):3099 - 3111.
51	Sea-Buckthorn Flavonoids Alleviate High-Fat and High-Fructose Diet-Induced Cognitive Impairment by Inhibiting Insulin Resistance and Neuroinflammation.	Journal of Agricultural and Food Chemistry.	2020, 68(21):5835-5846.
52	Simultaneous Ultrasound and Heat Enhance Functional Properties of Glycosylated Lactoferrin	Molecules	卷: 25 期: 23 文献号: 5774 出版年: DEC 2020
53	Changes in Physicochemical Properties and Volatiles of Kiwifruit Pulp Beverage Treated with High Hydrostatic Pressure	Foods	2020, 9(4), 485
54	Rheological and structural properties of ovomucin from chicken eggs with different interior quality	FOOD HYDROCOLLOIDS	卷: 100 出版年: MAR 2020
55	Dietary polyphenols modulate starch digestion and glycaemic level: a review	Critical Reviews in Food Science and Nutrition	2020, 60, 4, 541-555
56	Caffeoyl substitution changes the inhibition mode of tartaric acid against $\alpha$ -amylase: Analysis of the enzyme inhibition by four caffeic and tartaric acid derivatives	LWT-Food Science and Technology	2020, 133, 109942
57	A Novel Pectic Polysaccharide of Jujube Pomace: Structural Analysis and Intracellular Antioxidant Activities	Antioxidants	9, 127-142, 2020
58	Structures, properties and application of alginic acid: A review	International journal of biological macromolecules	162, 618-628, 2020.
59	The renoprotective effect of diosgenin on aristolochic acid I-induced renal injury in rats: impact on apoptosis, mitochondrial dynamics and autophagy	Food & Function	2020,11:7456-7467
60	Characterization of Oxacillin-Susceptible mecA-Positive Staphylococcus aureus from Food Poisoning Outbreaks and Retail Foods in China	FOODBORNE PATHOGENS AND DISEASE	2020,17(11):728-734
61	Antibacterial and antibiofilm activity of coenzyme Q0 against Vibrio parahaemolyticus	Food control	2020年, 卷109, 文献号: 106955
62	Effect of thymoquinone on the resistance of Cronobacter sakazakii to environmental stresses and antibiotics	Food control	2020年, 卷109, 文献号: 106944
63	Inactivation of Pseudomonas aeruginosa Biofilms by 405-Nanometer-Light-Emitting Diode Illumination	Applied and environmental microbiology	2020年, 卷86, 期10, 页码: e0092-20

64	The antimicrobial activity of coenzyme Q(0) against planktonic and biofilm forms of <i>Cronobacter sakazakii</i>	Food Microbiology	2020年,卷86, 文献号: 103337
65	Citral Attenuated Intestinal Inflammation Induced by <i>Cronobacter sakazakii</i> in Newborn Mice	Foodborne pathogens and disease	2020年, 卷17, 期4, 页码: 243-252
66	Inactivation Efficacy of 405 nm LED Against <i>Cronobacter sakazakii</i> Biofilm	Frontiers in microbiology	2020年, 卷11, 文献号: 610077
67	Inhibition of $\alpha$ -amylase by polyphenolic compounds: Substrate digestion, binding interactions and nutritional intervention	Trends in Food Science & Technology	2020, 104, 190-207
68	Number of galloyl moieties and molecular flexibility are both important in alpha-amylase inhibition by galloyl-based polyphenols	Food & Function.	May 2020;11(5): 3838-3850
69	Activation of AMPK/Sirt3 pathway by phloretin reduces mitochondrial ROS in vascular endothelium by increasing the activity of MnSOD via deacetylation	Food & Function.	Apr 2020;11(4): 3073-3083
70	Characterization and antibacterial effect of quaternized chitosan anchored cellulose beads	International Journal of Biological Macromolecules	2020, 155, 1325-1332.
71	Construction and structure-activity mechanism of polysaccharide nano-selenium carrier	Carbohydrate Polymers	2020,236,116052-116060
72	Preparation, characterization and long-term antibacterial activity of nisin anchored magnetic cellulose beads	Cellulose	2020,27,357-367
73	Ambient self-derivation of nickel-cobalt hydroxysulfide multistage nanoarray for high-performance electrochemical glucose sensing	Applied Surface Science	2020, 505: 144636
74	Conductive polyaniline-graphene oxide sorbent for electrochemically assisted solid-phase extraction of lead ions in aqueous food samples	Analytica Chimica Acta	2020, 1100: 57-65
75	An Integrating Platform of Ratiometric Fluorescent Adsorbent for Unconventional Real-Time Removing and Monitoring of Copper Ions	ACS Applied Materials & Interfaces	2020, 12(11): 13189-13199
76	Nanobodies Based on a Sandwich Immunoassay for the Detection of Staphylococcal Enterotoxin B Free from Interference by Protein A	Journal of Agricultural and Food Chemistry	2020,68, 21, 5959–5968
77	Biomimetic cell model for fluorometric and smartphone colorimetric dual-signal readout detection of bacterial toxin	Sensors and Actuators B: Chemical	2020,312: 127956.
78	Polydopamine nanospheres as high-affinity signal tag towards lateral flow immunoassay for sensitive furazolidone detection	Food Chemistry	2020, 315: 126310.
79	Binary composite MoS <sub>2</sub> /TiO <sub>2</sub> nanotube arrays as a recyclable and efficient photocatalyst for solar water disinfection	Chemical Engineering Journal	2020, 401: 126052
80	Mechanical penetration of $\beta$ -lactam-resistant Gram-negative bacteria by programmable nanowires	Science Advances	2020, 6(27): eabb9593.

81	Copper-Sensitized “Turn On” Peroxidase-Like Activity of MMoO <sub>4</sub> (M = Co, Ni) Flowers for Selective Detection of Aquatic Copper Ions	ACS Sustainable Chemistry & Engineering,	2020, 8 (33) : 12568-12576
82	Nanozyme amplification mediated on-demand multiplex lateral flow immunoassay with dual-readout and broadened detection range	Biosensors and Bioelectronics	2020,169: 112610
83	Functional nanozyme mediated multi-readout and label-free lateral flow immunoassay for rapid detection of Escherichia coli O157:H7	Food Chemistry	2020, 329: 127224
84	Ionic silver-infused peroxidase-like metal–organic frameworks as versatile “antibiotic” for enhanced bacterial elimination	Nanoscale	2020,12, 16330-16338
85	In Situ Cascade Derivation toward a Hierarchical Layered Double Hydroxide Magnetic Absorbent for High-Performance Protein Separation	ACS Sustainable Chemistry & Engineering	2020, 8(12): 4966-4974
86	Radio frequency pasteurization and disinfection techniques applied on low-moisture foods	Critical Reviews in Food Science and Nutrition	Volume 60, 2020 - Issue 9 1417-1430
87	Development of a specific nanobody and its application in rapid and selective determination of Salmonella enteritidis in milk	Food Chemistry	2020, 310, 125942
88	Metabolic and transcriptional regulation of phenolic conversion and tocopherol biosynthesis during germination of sesame ( <i>Sesamum indicum</i> L.) seeds	FOOD & FUNCTION	2020.11, 卷: 11, 期: 11, 页: 9848-9857
89	Encapsulation of lycopene within oil-in-water nanoemulsions using lactoferrin: Impact of carrier oils on physicochemical stability and bioaccessibility	INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES	2020.6、卷: 153、页: 912-920
90	Secoisolariciresinol diglucoside alleviates hepatic lipid metabolic misalignment involving the endoplasmic reticulum-mitochondrial axis	FOOD & FUNCTION	2020.5, 卷: 11, 期: 5, 页: 3952-3963
91	Biosorption of Cd <sup>2+</sup> and Pb <sup>2+</sup> from apple juice by the magnetic nanoparticles functionalized lactic acid bacteria cells	Food control,	2020,109:106916
92	NKL-24: A novel antimicrobial peptide derived from zebrafish NK-lysin that inhibits bacterial growth and enhances resistance against <i>Vibrio parahaemolyticus</i> infection in Yesso scallop, <i>Patinopecten yessoensis</i>	Fish & Shellfish Immunology	2020.106, 431-440
93	Transcriptomic analysis of PhoR reveals its role in regulation of swarming motility and T3SS expression in <i>Vibrio parahaemolyticus</i> .	Microbiological Research	2020,235:126448.
94	Immunomagnetic separation: An effective pretreatment technology for isolation and enrichment in food microorganisms detection	Comprehensive reviews in food science and food safety	2020,19(6): 3802-3824

95	Small size nanoparticles—Co <sub>3</sub> O <sub>4</sub> based lateral flow immunoassay biosensor for highly sensitive and rapid detection of furazolidone	Talanta	2020,211: 120729
96	Dual Recognition Strategy and Magnetic Enrichment based Lateral Flow Assay toward Pathogen Bacteria Detection	Talanta	2020(206): 120204.
97	Enhanced water solubility, stability, and in vitro antitumor activity of ferulic acid by chemical conjugation with amino-beta-cyclodextrins	JOURNAL OF MATERIALS SCIENCE	2020,55 (20) : 8694-8709
98	Discrimination of five breeds of instant vermicelli seasonings by HS-SPME/GC-MS and electronic nose	JOURNAL OF FOOD SCIENCE And Technology-Mysore	2020,57 (11) : 4160-4170
99	One-pot bottom-up fabrication of a 2D/2D heterojuncted nanozyme towards optimized peroxidase-like activity for sulfide ions sensing	SENSORS AND ACTUATORS B-CHEMICAL	2020, 306, 127565.
100	Health beneficial effects of resistant starch on diabetes and obesity via regulation of gut microbiota: a review	Food & Function	出版年: JUL 1 2020、卷: 11、期: 7、页码: 5749-5767
101	Lycium barbarum relieves gut microbiota dysbiosis and improves colonic barrier function in mice following antibiotic perturbation	JOURNAL OF FUNCTIONAL FOODS	卷: 71
102	Physicochemical and structural properties of starches isolated from quinoa varieties	Food Hydrocolloids,	2,020,101
103	The preparation, formation, fermentability, and applications of resistant starch	International Journal of Biological Macromolecules	2020,150:1155-1161
104	Physicochemical and structural properties of sago starch	International Journal of Biological Macromolecules	2020,164: 1785-1793
105	Protein quality and antioxidant properties of soymilk derived from black soybean after in vitro simulated gastrointestinal digestion	International Journal of Food Science and Technology	2020, 55(2):720-728
106	Pretreatment of quinoa straw with 1-butyl-3-methylimidazolium chloride and physicochemical characterization of biomass	Renewable Energy	2020,146:1364-1371
107	Chemical composition, sensorial properties, and aroma-active compounds of ciders fermented with Hanseniaspora osmophila and Torulaspora quercuum in co- and sequential fermentations	Food Chemistry	2020, 306卷
108	Assessment of chemical composition and sensorial properties of ciders fermented with different non-Saccharomyces yeasts in pure and mixed fermentations	International Journal of Food Microbiology	2020, 318卷
109	Antibacterial activity of essential oils against Stenotrophomonas maltophilia and the effect of citral on cell membrane	Lwt-Food Science and Technology	2020, 卷117
110	Characterization of selenium-containing polysaccharides isolated from selenium-enriched tea and its bioactivities	Food Chemistry	2020, 316卷
111	Thiol-functionalized inactivated yeast embedded in agar aerogel for highly efficient adsorption of patulin in apple juice	Journal of Hazardous Materials	2020, 388卷

112	Inhibitory Effects of Eurotium cristatum on Growth and Aflatoxin B1 Biosynthesis in <i>Aspergillus flavus</i>	Frontiers in microbiology	2020, 11卷
113	Exploring microbial dynamics associated with flavours production during highland barley wine fermentation	Food Research International	2020, 130, 108971
114	Evaluation of the bioaccessibility of carotenoid esters from <i>Lyciumbarbarum</i> L. in nano-emulsions: A kinetic approach.	Food Research International	2020, 136, 109611
115	Silver nanoparticle-embedded hydrogel as a photothermal platform for combating bacterial infections	Chemical Engineering Journal	2020, 382, 122990
116	Copper sulfide nanoparticle-carrageenan films for packaging application	Food Hydrocolloids	2,020,109,106,094
117	Antimonene Quantum Dots as an Emerging Fluorescent Nanoprobe for the pH-Mediated Dual-Channel Detection of Tetracyclines	Small	2020,16,2003429
118	Rhombic-like Al nanosupporter-based fluorescent immunochromatographic assay for the sensitive detection of tetracycline	Sensors and Actuators B: Chemical	2020,324, 128721
119	Chitosan-based bifunctional composite aerogel combining absorption and phototherapy for bacteria elimination	Carbohydrate Polymers	2,020,247,116,739
120	Fe <sub>3</sub> O <sub>4</sub> @CuS-based immunochromatographic test strips and their application to label-free and dual-readout detection of <i>Escherichia coli</i> O157:H7 in food	Food Chemistry	2020, 332, 127398
121	Hierarchical molybdenum disulfide nanosheets based lateral flow immunoassay for highly sensitive detection of tetracycline in food samples	Sensors and Actuators B: Chemical	320, 128440
122	In situ preparation of FeSe nanorods-functionalized carbon cloth for efficient and stable electrochemical detection of nitrite	Sensors and Actuators B: Chemical	321,128,452
123	A bifunctional nanoplatform based on copper manganate nanoflakes for bacterial elimination via a catalytic and photothermal synergistic effect	Biomaterials Science	2020, 8,4266
124	Rapid simultaneous adsorption and SERS detection of acid orange II using versatile gold nanoparticles decorated NH <sub>2</sub> -MIL-101(Cr)	Analytica Chimica Acta	4020,1129, 126-1354266
125	A Novel Colorimetric and Fluorometric Probe for Biothiols Based on MnO <sub>2</sub> NFs-Rhodamine B System	ANALYTICA CHIMICA ACTA	2020, 1127, 39-48
126	Surface morphology-controllable magnetic covalent organic frameworks: A novel electrocatalyst for simultaneously high-performance detection of p-nitrophenol and o-nitrophenol	Talanta	219 (2020) 121255
127	Polydopamine coated zirconium metal-organic frameworks-based immunochromatographic assay for highly sensitive detection of deoxynivalenol	Analytica Chimica Acta,	2020,1131, 109-117
128	Morphology, structural, thermal and rheological properties of wheat starch-palmitic acid complexes prepared during steam cooking process	RSC Advances,	2020, 卷10, 期50, 页码: 30087-30093



129	Comparative study on the evolution of polar compound composition of four common vegetable oils during different oxidation processes	LWT-Food Science and Technology	2020, 卷: 129, 文献号: 109538
130	Salt-assisted aqueous extraction combined with Span 20 allow the obtaining of a high-quality and yield walnut oil	LWT-Food Science and Technology	2020, 卷: 121, 文献号: 108956
131	Influence of seed roasting on the quality of glucosinolate content and flavor in virgin rapeseed oil	LWT-Food Science and Technology	2020, 卷: 126, 文献号: 109301
132	Impact of linolenic acid on oxidative stability of rapeseed oils	Journal of Food Science and Technology-Mystroe,	2020, 卷: 57, 期: 9, 页: 3184-3192
133	Characterization of Differences in Flavor in Virgin Rapeseed Oils by Using Gas Chromatography-Mass Spectrometry, Electronic Nose, and Sensory Analysis	European Journal of Lipid Science and Technology,	2020, 卷: 122, 期: 3, 文献号: 1900205
134	Influence of flaxseed flour as a partial replacement for wheat flour on the characteristics of Chinese steamed bread	RSC Advances	2020, 卷: 10, 文献号: 28114
135	An indirect analytical approach based on ATR-FTIR spectroscopy for determining the FFA content in vegetable oils	RSC Advances	2020, 卷10, 期40, 页码: 24073-24078
136	Investigation on food packaging polymers: Effects on vegetable oil oxidation	Food Chemistry	2020, 卷: 315, 文献号: 126299
137	Analysis of Reaction Kinetics of Edible Oil Oxidation at Ambient Temperature by FTIR Spectroscopy	European Journal of Lipid Science and Technology	2020, 卷: 122, 期: 6, 文献号: 1900302
138	Eugenol nanocapsules embedded with gelatin-chitosan for chilled pork preservation	International Journal of Biological Macromolecules.	2020, 158:837-844.
139	Orthogonal Optimization and Physicochemical Characterization of Water-Soluble Gelatin-Chitosan Nanoparticles with Encapsulated Alcohol-Soluble Eugenol	Food and Bioprocess Technology	2020, 13: 1024–1034
140	Is overnight fresh juice drinkable? The shelf life prediction of non-industrial fresh watermelon juice based on the nutritional quality, microbial safety quality and sensory quality.	Food & Nutrition Research	2020, 64, 4237.
141	Comparative analysis of physicochemical characteristics, nutritional and functional components and antioxidant capacity of fifteen kiwifruit ( <i>Actinidia</i> ) cultivars.	Foods	2020, 9(9), 1267
142	Ultrasound-combined sterilization technology: An effective sterilization technique ensuring the microbial safety of grape juice and significantly improving its quality.	Foods	2020, 9(10), 1512.
143	Walnut Oil Prevents Scopolamine-Induced Memory Dysfunction in a Mouse Model	Molecules	2020, 25, 1630
144	Zein-pectin composite nanoparticles as an efficient hyperoside delivery system: Fabrication, characterization, and in vitro release property	LWT	2020, Volume 133, 109869
145	Gel properties and formation mechanism of soy protein isolate gels improved by wheat bran cellulose	Food Chemistry	2020, 324, 126876

146	Development and evaluation of soy protein isolate-based antibacterial nanocomposite films containing cellulose nanocrystals and zinc oxide nanoparticles	Food Hydrocolloids	2,020,106,105,898
147	Heat-induced whey protein isolate gels improved by cellulose nanocrystals: Gelling properties and microstructure	Carbohydrate Polymers	2,020,231,115,749
148	Identification and quantification of free, esterified, glycosylated and insoluble-bound phenolic compounds in hawthorn berry fruit ( <i>Crataegus pinnatifida</i> ) and antioxidant activity evaluation	LWT	2020, 130, 109643
149	Nondestructive detection of kiwifruit treated with N-(2-chloro-4-pyridyl)-N'-phenylurea by electrical method	journal of food processing and preservation, DOI: 10.1111/jfpp.14860	
150	Cloning and characterization of low-temperature adapted GH5-CBM3 endocellulase from <i>Bacillus subtilis</i> 1AJ3 and their application in the saccharification of switchgrass and coffee grounds.	AMB Express.	2020. 10(1), 42
151	Isolation of thermostable lignocellulosic bacteria from chicken manure compost and a M42 family endocellulase cloning from <i>Geobacillus thermodenitrificans</i> Y7.	Frontiers in Microbiology.	2020. 11, 281
152	Screening of cellulolytic bacteria from rotten wood of Qinling (China) for biomass degradation and cloning of cellulases from <i>Bacillus methylotrophicus</i> .	BMC Biotechnology	2020. 20(1), 2-2
153	Physicochemical properties and mode of action of a novel bacteriocin BM1122 with broad antibacterial spectrum produced by <i>Lactobacillus crustorum</i> MN047	Journal of Food Science.	2020. 85(No.5): 1523-1535.
154	Cell wall and DNA damage of <i>Staphylococcus aureus</i> by bacteriocin BM1157	LWT - Food Science and Technology.	2020. 134: 109842.
155	Anti-obesity effect of <i>Lactobacillus rhamnosus</i> LS-8 and <i>Lactobacillus crustorum</i> MN047 on high-fat and high-fructose diet mice base on inflammatory response alleviation and gut microbiota regulation	European journal of nutrition.	2020, Vol.59(No.6): 2709-2728.
156	Fermentation optimization and kinetic model for high cell density culture of a probiotic microorganism: <i>Lactobacillus rhamnosus</i> LS-8	Bioprocess & Biosystems Engineering.	2020, Vol.43(No.3): 515-528.
157	Effects of radio-frequency-assisted blanching on the polyphenol oxidase, microstructure, physical characteristics, and starch content of potato	LWT-Food Science and Technology	, 2020125109357
158	Effects of radio-frequency energy on peroxidase inactivation and physiochemical properties of stem lettuce and the underlying cell-morphology mechanism	Food Chemistry	,2020,322,126753.
159	Developing radio frequency blanching process of apple slice	Journal of Food engineering	,2020,273,109832
160	Effect of potato flour on quality and staling properties of wheat-potato flour bread	Food Science & Nutrition.	2020,8:5474-5482

161	Ratiometric strategy for electrochemical sensing of carbaryl residue in water and vegetable samples	Sensors	2020,20,1524
162	Effects of heat treatment and stabilizing salts supplementation on the physicochemical properties, protein structure and salts balance of goat milk	LWT-Food Science and Technology	2020, Volume 132, October 2020, 109878
163	Functional Analysis of StPHT1;7, a Solanum tuberosum L. Phosphate Transporter Gene, in Growth and Drought Tolerance	Plants, 2020, 9, 1384	
164	Evolutionary significance of amino acid permease transporters in 17 plants from Chlorophyta to Angiospermae	BMC GENOMICS.	2020, 21(1), 391
165	Systematic identification and functional analysis of potato (Solanum tuberosum L.) bZIP transcription factors and overexpression of potato bZIP transcription factor StbZIP-65 enhances salt tolerance.	INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES	2020, 161: 155-167
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