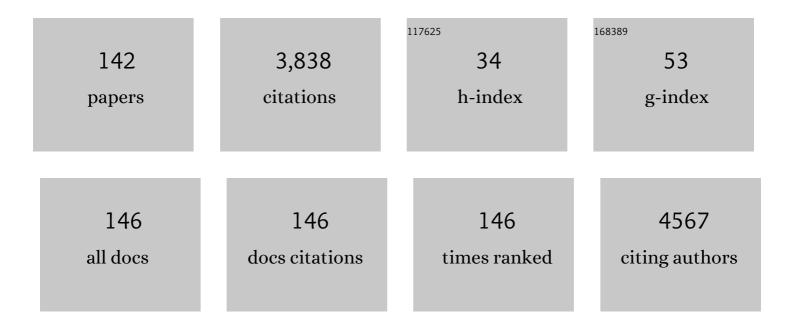


List of Publications by Year in descending order

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Vuelu

#	Article	IF	CITATIONS
1	Study on starch-protein interactions and their effects on physicochemical and digestible properties of the blends. Food Chemistry, 2019, 280, 51-58.	8.2	195
2	The Chinese pine genome and methylome unveil key features of conifer evolution. Cell, 2022, 185, 204-217.e14.	28.9	151
3	Functionality and nutritional aspects of microcrystalline cellulose in food. Carbohydrate Polymers, 2017, 172, 159-174.	10.2	146
4	Preparation of Gelatin Films Incorporated with Tea Polyphenol Nanoparticles for Enhancing Controlled-Release Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2015, 63, 3987-3995.	5.2	109
5	Protective approaches and mechanisms of microencapsulation to the survival of probiotic bacteria during processing, storage and gastrointestinal digestion: A review. Critical Reviews in Food Science and Nutrition, 2019, 59, 2863-2878.	10.3	102
6	Potentially direct interspecies electron transfer of methanogenesis for syntrophic metabolism under sulfate reducing conditions with stainless steel. Bioresource Technology, 2017, 234, 303-309.	9.6	86
7	Structural and Biochemical Characterization Reveals LysGH15 as an Unprecedented "EF-Hand-Like― Calcium-Binding Phage Lysin. PLoS Pathogens, 2014, 10, e1004109.	4.7	85
8	Chiral Semiconductor Nanoparticles for Protein Catalysis and Profiling. Angewandte Chemie - International Edition, 2019, 58, 7371-7374.	13.8	82
9	Ultrasensitive and eco-friendly immunoassays based monoclonal antibody for detection of deoxynivalenol in cereal and feed samples. Food Chemistry, 2019, 270, 130-137.	8.2	71
10	The effect of high moisture heat-acid treatment on the structure and digestion property of normal maize starch. Food Chemistry, 2014, 159, 222-229.	8.2	69
11	Effect of dry heat treatment with xanthan on waxy rice starch. Carbohydrate Polymers, 2013, 92, 1647-1652.	10.2	68
12	Predicting Impacts of Future Climate Change on the Distribution of the Widespread Conifer Platycladus orientalis. PLoS ONE, 2015, 10, e0132326.	2.5	67
13	The effect of rice variety and starch isolation method on the pasting and rheological properties of rice starch pastes. Food Hydrocolloids, 2009, 23, 406-414.	10.7	66
14	Lipase-catalyzed synthesis of acetylated EGCG and antioxidant properties of the acetylated derivatives. Food Research International, 2014, 56, 279-286.	6.2	65
15	Interactions in starch co-gelatinized with phenolic compound systems: Effect of complexity of phenolic compounds and amylose content of starch. Carbohydrate Polymers, 2020, 247, 116667.	10.2	64
16	Traditional uses, ten-years research progress on phytochemistry and pharmacology, and clinical studies of the genus Scutellaria. Journal of Ethnopharmacology, 2021, 265, 113198.	4.1	64
17	Genus Paeonia: A comprehensive review on traditional uses, phytochemistry, pharmacological activities, clinical application, and toxicology. Journal of Ethnopharmacology, 2021, 269, 113708.	4.1	63
18	Rapid, ultrasensitive and highly specific biosensor for the diagnosis of SARS-CoV-2 in clinical blood samples. Materials Chemistry Frontiers, 2020, 4, 2000-2005.	5.9	60

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19	Interactions between caffeic acid and corn starch with varying amylose content and their effects on starch digestion. Food Hydrocolloids, 2021, 114, 106544.	10.7	59
20	Dopantâ€Free Zinc Chlorophyll Aggregates as an Efficient Biocompatible Hole Transporter for Perovskite Solar Cells. ChemSusChem, 2016, 9, 2862-2869.	6.8	58
21	Preparing monoclonal antibodies and developing immunochromatographic strips for paraquat determination in water. Food Chemistry, 2020, 311, 125897.	8.2	56
22	The elevated expression of Th17-related cytokines and receptors is associated with skin lesion severity in early systemic sclerosis. Human Immunology, 2015, 76, 22-29.	2.4	55
23	Structural and physico-chemical properties of insoluble rice bran fiber: effect of acid–base induced modifications. RSC Advances, 2015, 5, 79915-79923.	3.6	55
24	Effect of Polysaccharides on the Gelatinization Properties of Cornstarch Dispersions. Journal of Agricultural and Food Chemistry, 2012, 60, 658-664.	5.2	54
25	Pd(II)-NHDC-Functionalized UiO-67 Type MOF for Catalyzing Heck Cross-Coupling and Intermolecular Benzyne–Benzyne–Alkene Insertion Reactions. Inorganic Chemistry, 2018, 57, 4379-4386.	4.0	53
26	The inhibitory mechanism of chlorogenic acid and its acylated derivatives on α-amylase and α-glucosidase. Food Chemistry, 2022, 372, 131334.	8.2	46
27	Synthesis, crystal structure, DNA/bovine serum albumin binding and antitumor activity of two transition metal complexes with 4â€acylpyrazolone derivative. Applied Organometallic Chemistry, 2019, 33, e4668.	3.5	44
28	Distribution of octenylsuccinic groups in modified waxy maize starch: An analysis at granular level. Food Hydrocolloids, 2018, 84, 210-218.	10.7	43
29	Structure–property modification of microcrystalline cellulose film using agar and propylene glycol alginate. Journal of Applied Polymer Science, 2017, 134, 45533.	2.6	42
30	Interleukin-1β and tumor necrosis factor-α augment acidosis-induced rat articular chondrocyte apoptosis via nuclear factor-kappaB-dependent upregulation of ASIC1a channel. Biochimica Et Biophysica Acta - Molecular Basis of Disease, 2018, 1864, 162-177.	3.8	42
31	Antioxidant Activity of Seleniumâ€Enriched Peptides from the Protein Hydrolysate of <i>Cardamine violifolia</i> . Journal of Food Science, 2019, 84, 3504-3511.	3.1	39
32	De Novo Transcriptome Assembly and Characterization for the Widespread and Stress-Tolerant Conifer Platycladus orientalis. PLoS ONE, 2016, 11, e0148985.	2.5	39
33	DFT calculations on kinetic data for some [4+2] reactions in solution. Physical Chemistry Chemical Physics, 2014, 16, 15224.	2.8	38
34	A gold nanoparticle-based lateral flow immunosensor for ultrasensitive detection of tetrodotoxin. Analyst, The, 2020, 145, 2143-2151.	3.5	36
35	Heritable gene editing using FT mobile guide RNAs and DNA viruses. Plant Methods, 2021, 17, 20.	4.3	36
36	Influence of alkalization treatment on the color quality and the total phenolic and anthocyanin contents in cocoa powder. Food Science and Biotechnology, 2014, 23, 59-63.	2.6	34

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37	A Rapid and Semi-Quantitative Gold Nanoparticles Based Strip Sensor for Polymyxin B Sulfate Residues. Nanomaterials, 2018, 8, 144.	4.1	34
38	Insight into the multi-scale structure changes and mechanism of corn starch modulated by different structural phenolic acids during retrogradation. Food Hydrocolloids, 2022, 128, 107581.	10.7	34
39	Autonomous Motion of Bubble-Powered Carbonaceous Nanoflask Motors. Langmuir, 2020, 36, 7039-7045.	3.5	33
40	N-Doped carbon encapsulated molybdenum carbide as an efficient catalyst for oxidant-free dehydrogenation of alcohols. Journal of Materials Chemistry A, 2017, 5, 17580-17588.	10.3	33
41	Energy level control: toward an efficient hot electron transport. Scientific Reports, 2014, 4, 5983.	3.3	32
42	Properties of edible films based on pullulan–chitosan blended film-forming solutions at different pH. RSC Advances, 2015, 5, 105844-105850.	3.6	31
43	Understanding the mechanisms of whey protein isolate mitigating the digestibility of corn starch by in vitro simulated digestion. Food Hydrocolloids, 2022, 124, 107211.	10.7	31
44	Development of a gold nanoparticle immunochromatographic assay for the on-site analysis of 6-benzylaminopurine residues in bean sprouts. Food and Agricultural Immunology, 2018, 29, 14-26.	1.4	30
45	Evaluation of the antifreeze effects and its related mechanism of sericin peptides on the frozen dough of steamed potato bread. Journal of Food Processing and Preservation, 2019, 43, e14053.	2.0	29
46	Extraction of adaptive wavelet packet filterâ€bankâ€based acoustic feature for speech emotion recognition. IET Signal Processing, 2015, 9, 341-348.	1.5	28
47	Chiral Semiconductor Nanoparticles for Protein Catalysis and Profiling. Angewandte Chemie, 2019, 131, 7449-7452.	2.0	28
48	Synthesis and Catalytic Properties of Metal– <i>N</i> -Heterocyclic-Carbene-Decorated Covalent Organic Framework. Organic Letters, 2020, 22, 7363-7368.	4.6	27
49	Antioxidant activities of chlorogenic acid derivatives with different acyl donor chain lengths and their stabilities during in vitro simulated gastrointestinal digestion. Food Chemistry, 2021, 357, 129904.	8.2	27
50	A N-heterocyclic tetracarbene Pd(ii) moiety containing a Pd(ii)–Pb(ii) bimetallic MOF for three-component cyclotrimerization via benzyne. Chemical Communications, 2016, 52, 10505-10508.	4.1	26
51	pH and temperature stability of (â^')-epigallocatechin-3-gallate-β-cyclodextrin inclusion complex-loaded chitosan nanoparticles. Carbohydrate Polymers, 2016, 149, 340-347.	10.2	26
52	Effects of Alcalase/Protease N treatments on rice starch isolation and their effects on its properties. Food Chemistry, 2009, 114, 821-828.	8.2	25
53	Synthesis, crystal structure and biological activity of two Mn complexes with 4-acyl pyrazolone derivatives. Journal of Inorganic Biochemistry, 2015, 150, 28-37.	3.5	25
54	Palladium-Catalyzed <i>syn</i> -Stereocontrolled Ring-Opening of Oxabicyclic Alkenes with Sodium Arylsulfinates. Journal of Organic Chemistry, 2016, 81, 4744-4750.	3.2	25

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55	A portable fluorescent microsphere-based lateral flow immunosensor for the simultaneous detection of colistin and bacitracin in milk. Analyst, The, 2020, 145, 7884-7892.	3.5	25
56	Physical and mechanical properties of Crumb Rubber Mortar(CRM)with interfacial modifiers. Journal Wuhan University of Technology, Materials Science Edition, 2010, 25, 845-848.	1.0	24
57	Characterization and in vitro digestion properties of cassava starch and epigallocatechin-3-gallate (EGCG) blend. LWT - Food Science and Technology, 2021, 137, 110398.	5.2	24
58	Effects of different plastic film mulching on soil hydrothermal conditions and grain-filling process in an arid irrigation district. Science of the Total Environment, 2021, 795, 148886.	8.0	24
59	Characteristics of annealed glutinous rice flour and its formation of fast-frozen dumplings. Journal of Cereal Science, 2018, 79, 106-112.	3.7	23
60	Differentiation of flue-cured tobacco leaves in different positions based on neutral volatiles with principal component analysis (PCA). European Food Research and Technology, 2012, 235, 745-752.	3.3	21
61	Evaluation of mechanical and water barrier properties of transglutaminase crossâ€linked zein films incorporated with oleic acid. International Journal of Food Science and Technology, 2016, 51, 1159-1167.	2.7	21
62	Genetic evaluation of the breeding population of a valuable reforestation conifer Platycladus orientalis (Cupressaceae). Scientific Reports, 2016, 6, 34821.	3.3	20
63	<i>In situ</i> preparation of transparent polyimide nanocomposite with a small load of graphene oxide. Journal of Applied Polymer Science, 2013, 128, 3163-3169.	2.6	19
64	Effect of Gallic acid on mechanical and water barrier properties of zein-oleic acid composite films. Journal of Food Science and Technology, 2016, 53, 2227-2235.	2.8	19
65	Interfacial Activity and Self-Assembly Behavior of Dissolved and Granular Octenyl Succinate Anhydride Starches. Langmuir, 2019, 35, 4702-4709.	3.5	19
66	Biochar and alternate wetting-drying cycles improving rhizosphere soil nutrients availability and tobacco growth by altering root growth strategy in Ferralsol and Anthrosol. Science of the Total Environment, 2022, 806, 150513.	8.0	19
67	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. Carbohydrate Polymers, 2021, 268, 118264.	10.2	18
68	Chlorophyllâ€Based Organic–Inorganic Heterojunction Solar Cells. Chemistry - A European Journal, 2017, 23, 10886-10892.	3.3	17
69	Porous organic polymer with in situ generated palladium nanoparticles as a phase-transfer catalyst for Sonogashira cross-coupling reaction in water. RSC Advances, 2019, 9, 21671-21678.	3.6	17
70	Cadmium(<scp>ii</scp>) complexes with a 4-acyl pyrazolone derivative and co-ligands: crystal structures and antitumor activity. RSC Advances, 2016, 6, 114997-115009.	3.6	16
71	Solvent-free aerobic selective oxidation of hydrocarbons catalyzed by porous graphitic carbon encapsulated cobalt composites. New Journal of Chemistry, 2018, 42, 16829-16835.	2.8	16
72	Cationic cottonÂmodified by 3-chloro-2-hydroxypropyl trimethyl ammonium chloride for salt-free dyeing with high levelling performance. Cellulose, 2022, 29, 633-646.	4.9	16

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73	Influence of various factors on formation of 2,3-dihydro-3,5-dihydroxy-6-methyl-4(H)-pyran-4-one (DDMP) in a solid-state model system of Maillard reaction. European Food Research and Technology, 2014, 239, 31-40.	3.3	15
74	Predicting Future Seed Sourcing of Platycladus orientalis (L.) for Future Climates Using Climate Niche Models. Forests, 2017, 8, 471.	2.1	15
75	Local Adaptation and Response of Platycladus orientalis (L.) Franco Populations to Climate Change. Forests, 2019, 10, 622.	2.1	15
76	Visible and ecoâ€friendly immunoassays for the detection of cyclopiazonic acid in maize and rice. Journal of Food Science, 2020, 85, 105-113.	3.1	15
77	Fast determination of citreoviridin residues in rice using a monoclonal antibody-based immunochromatographic strip assay. Food and Agricultural Immunology, 2020, 31, 893-906.	1.4	15
78	Adsorption mechanism modeling using lead (Pb) sorption data on modified rice bran-insoluble fiber as universal approach to assess other metals toxicity. International Journal of Food Properties, 2019, 22, 1397-1410.	3.0	14
79	Serotype distribution of Streptococcus pneumoniae isolated from children hospitalized in Beijing children's hospital (2013–2019). Vaccine, 2020, 38, 7858-7864.	3.8	13
80	Rapid detection of 21 β-lactams using an immunochromatographic assay based on the mutant BlaR-CTD protein from <i>Bacillus Licheniformis</i> . Analyst, The, 2020, 145, 3257-3265.	3.5	13
81	Synthesis and characterization of crystallizable aliphatic thermoplastic poly(ester urethane) elastomers through a non-isocyanate route. Chinese Journal of Polymer Science (English Edition), 2016, 34, 1220-1233.	3.8	12
82	Effect of Different Degree of Deacetylation, Molecular Weight of Chitosan and Palm Stearin and Palm Kernel Olein Concentration on Chitosan as Edible Packaging for Cherry Tomato. Journal of Food Processing and Preservation, 2017, 41, e13090.	2.0	12
83	Nickel-metalated porous organic polymer for Suzuki–Miyaura cross-coupling reaction. RSC Advances, 2019, 9, 20266-20272.	3.6	12
84	IFI44L expression is regulated by IRFâ€1 and HIVâ€1. FEBS Open Bio, 2021, 11, 105-113.	2.3	12
85	Reusable Palladium N-Heterocyclic Tetracarbene for Aqueous Suzuki–Miyaura Cross-Coupling Reaction: Homogeneous Catalysis and Heterogeneous Recovery. Organometallics, 2018, 37, 1645-1648.	2.3	11
86	Role of two omponent regulatory systems in intracellular survival of <i>Mycobacterium tuberculosis</i> . Journal of Cellular Biochemistry, 2019, 120, 12197-12207.	2.6	11
87	Effect of Type of Plasticizers on Mechanical and Water Barrier Properties of Transglutaminase Cross-Linked Zein–Oleic Acid Composite Films. International Journal of Food Engineering, 2016, 12, 365-376.	1.5	10
88	Quantitative optimization and assessments of supplemented tea polyphenols in dry dog food considering palatability, levels of serum oxidative stress biomarkers and fecal pathogenic bacteria. RSC Advances, 2016, 6, 16802-16807.	3.6	10
89	Molybdenum Nitride Nanocatalyst Derived from Melamine and Polyoxometalateâ€based Hybrid for Oxidative Coupling of Amines to Imines with Air. ChemCatChem, 2018, 10, 4317-4323.	3.7	10
90	Role of eIF3a in 4-amino-2-trifluoromethyl-phenyl retinate-induced cell differentiation in human chronic myeloid leukemia K562 cells. Gene, 2019, 683, 195-209.	2.2	10

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91	Lipase-catalyzed highly regioselective synthesis of acylated chlorogenic acid. Food Bioscience, 2020, 37, 100706.	4.4	10
92	Formation, structural characteristics and physicochemical properties of beeswax oleogels prepared with tea polyphenol loaded gelators. Food and Function, 2021, 12, 1662-1671.	4.6	10
93	A Study of Adsorption Behaviour of Cu(II) on Hydroxyapatite-Coated-Limestone/Chitosan Composite. Journal of Polymers and the Environment, 2021, 29, 1727-1741.	5.0	10
94	Selenium Speciation in Selenium-Enriched Plant Foods. Food Analytical Methods, 2022, 15, 1377-1389.	2.6	10
95	Study on the effect of potassium lactate additive on the combustion behavior and mainstream smoke of cigarettes. Journal of Thermal Analysis and Calorimetry, 2014, 115, 1733-1751.	3.6	9
96	The attenuation of ultrasonic waves in coal: the significance in increasing their propagation distance. Natural Hazards, 2017, 89, 57-77.	3.4	9
97	Development of a lateral flow immunoassay for the simultaneous detection of four dipyrone metabolites in milk. Analytical Methods, 2019, 11, 3041-3052.	2.7	9
98	Characterization of the Key Aroma Compounds in Dog Foods by Gas Chromatography–Mass Spectrometry, Acceptance Test, and Preference Test. Journal of Agricultural and Food Chemistry, 2020, 68, 9195-9204.	5.2	9
99	Integration of antibody-antigen and receptor-ligand reactions to establish a gold strip biosensor for detection of 33 β-lactam antibiotics. Science China Materials, 2021, 64, 2056-2066.	6.3	9
100	Antioxidant activities of lipophilic (â^')-epigallocatechin gallate derivatives in vitro and in lipid-based food systems. Food Bioscience, 2021, 42, 101055.	4.4	9
101	Combination of a Metal-N-Heterocyclic-Carbene Catalyst and a Chiral Aminocatalyst within a Covalent Organic Framework: a Powerful Cooperative Approach for Relay Asymmetric Catalysis. Inorganic Chemistry, 2022, 61, 2455-2462.	4.0	9
102	Identification of differentially expressed genes related to metabolic syndrome induced with high-fat diet in E3 rats. Experimental Biology and Medicine, 2015, 240, 235-241.	2.4	8
103	Influence of Physicochemical Characteristics on the Effective Moisture Diffusivity in Tobacco. International Journal of Food Properties, 2015, 18, 690-698.	3.0	8
104	Design, synthesis, and structure–activity relationship of novel and effective apixaban derivatives as FXa inhibitors containing 1,2,4-triazole/pyrrole derivatives as P2 binding element. Bioorganic and Medicinal Chemistry, 2016, 24, 5646-5661.	3.0	8
105	The effect of bovine BST2A1 on the release and cell-to-cell transmission of retroviruses. Virology Journal, 2017, 14, 173.	3.4	8
106	Plain Concrete Prisms Externally Strengthened by CFRP Bonded with Graphene Oxide–Modified Magnesium Phosphate Cement. Journal of Materials in Civil Engineering, 2020, 32, .	2.9	8
107	Extraction of Inherent Polarization Modes from an <i>m</i> â€Order Vector Vortex Beam. Advanced Photonics Research, 0, , 2100194.	3.6	8
108	The generation of carbon monoxide and carbonyl compounds in reconstituted tobacco sheet. Journal of Thermal Analysis and Calorimetry, 2014, 115, 961-970.	3.6	7

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109	Mechanical and Water Barrier Properties of Zein–Corn Starch Composite Films as Affected by Gallic Acid Treatment. International Journal of Food Engineering, 2016, 12, 773-781.	1.5	7
110	Copper-Catalyzed Cycloaddition of Heterobicyclic Alkenes with Diaryl Disulfides to Synthesize Dihydrobenzo[b]thiophene Derivatives. Journal of Organic Chemistry, 2021, 86, 4193-4204.	3.2	7
111	Chinese pine (Pinus tabuliformis Carr.). Trends in Genetics, 2022, 38, 409-411.	6.7	7
112	Luminescence Properties of Nano-Crystalline Ba ₃ MgSi ₂ O ₈ :Eu ²⁺ , Mn ²⁺ Phosphors. Journal of Nanoscience and Nanotechnology, 2011, 11, 9829-9832.	0.9	6
113	Effect of exogenous softwood on thermal decomposition of reconstituted tobacco sheet. Journal of Thermal Analysis and Calorimetry, 2014, 117, 893-900.	3.6	6
114	Noise removal for airborne time domain electromagnetic data based on minimum noise fraction. Exploration Geophysics, 2018, 49, 127-133.	1.1	6
115	Simultaneous analysis of thirteen phytohormones in fruits and vegetables by SPE-HPLC–DAD. Food Science and Biotechnology, 2020, 29, 1587-1595.	2.6	6
116	A systematic review of newborn and childhood hearing screening around the world: comparison and quality assessment of guidelines. BMC Pediatrics, 2022, 22, 160.	1.7	6
117	An Aromatic Lexicon Development for Soymilks. International Journal of Food Properties, 2015, 18, 125-136.	3.0	5
118	4-Amino-2-Trifluoromethyl-Phenyl Retinate induced leukemia cell differentiation by decreasing eIF6. Biochemical and Biophysical Research Communications, 2018, 503, 2033-2039.	2.1	5
119	Efficient enzymatic modification of epigallocatechin gallate in ionic liquids. Green Chemistry Letters and Reviews, 2021, 14, 415-424.	4.7	5
120	Quantitative determination of the major aroma compounds in cigarette smoke condensates using comprehensive two-dimensional gas chromatography coupled to time-of-flight mass spectrometry based on direct solvent extraction and comparison with simultaneous distillation extraction. Analytical Methods, 2013, 5, 3557.	2.7	4
121	Effects of common ammonium salt on the thermal behavior of reconstituted tobacco sheet. Journal of Thermal Analysis and Calorimetry, 2014, 118, 1747-1753.	3.6	4
122	QoE-Based Scheduling for Mobile Cloud Services via Stochastic Learning. , 2014, , .		4
123	Iridium/Copper Co-catalyzed <i>Anti</i> -Stereoselective Ring Opening of Oxabenzonorbornadienes with Grignard Reagents. Journal of Organic Chemistry, 2016, 81, 7817-7823.	3.2	4
124	The crosslinking directing dynamic behavior of polymer latex under the investigation toward waterborne damping coatings. Journal of Applied Polymer Science, 2021, 138, 49676.	2.6	4
125	One-step synthesis of biomimetic copper–cysteine nanoparticle with excellent laccase-like activity. Journal of Materials Science, 2022, 57, 10072-10083.	3.7	4
126	Calculation and analysis of assembly clearance based on nonideal surface discrete data. International Journal of Modeling, Simulation, and Scientific Computing, 2017, 08, 1750050.	1.4	3

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127	l-Alanine specifically potentiates fluoroquinolone efficacy against Mycobacterium persisters via increased intracellular reactive oxygen species. Applied Microbiology and Biotechnology, 2020, 104, 2137-2147.	3.6	3
128	Clinical characteristics and serotype distribution of invasive pneumococcal disease in pediatric patients from Beijing, China. European Journal of Clinical Microbiology and Infectious Diseases, 2021, 40, 1833-1842.	2.9	3
129	Seleniumâ€enriched peptides isolated from <i>Cardamine violifolia</i> are potent in suppressing proliferation and enhancing apoptosis of HepG2 cells. Journal of Food Science, 2022, 87, 3235-3247.	3.1	3
130	An adaptive energy saving mechanism in LTE-advanced relay systems. , 2012, , .		2
131	Functional effector memory T cells contribute to protection from superinfection with heterologous simian immunodeficiency virus or simian-human immunodeficiency virus isolates in Chinese rhesus macaques. Archives of Virology, 2017, 162, 1211-1221.	2.1	2
132	Transcriptome-wide identification and profiling of miRNAs in a stress-tolerant conifer Sabina chinensis. Journal of Biosciences, 2020, 45, 1.	1.1	2
133	Flow cytometric assessment of the chlorine/chloramine efficacy of particle-associated bacteria in drinking water. Environmental Technology (United Kingdom), 2022, 43, 3212-3220.	2.2	2
134	Transcriptome-wide Identification and Characterization of microRNAs and Their Targets in a Highly Adaptable Conifer Platycladus orientalis. Journal of the American Society for Horticultural Science, 2022, 147, 7-17.	1.0	2
135	Modulating Structure and Properties of Glutinous Rice Flour and Its Dumpling Products by Annealing. Processes, 2021, 9, 2248.	2.8	2
136	Highly Efficient Regioselective Acylation of Dihydromyricetin Catalyzed by Lipase in Nonaqueous Solvents. Processes, 2022, 10, 1368.	2.8	2
137	A physical cell identity self-organization algorithm in LTE-advanced systems. , 2012, , .		1
138	Synthesis and characterization of biodegradable alternating polyesteramides from mixed diamidediols and sebacic acid. Chemical Research in Chinese Universities, 2014, 30, 168-175.	2.6	1
139	Different effects of facial attractiveness on empathic responses in counselors and matched controls. Current Psychology, 2022, 41, 7595-7603.	2.8	1
140	Dietary protein degradability effect on performance of lambs experimentally infected with Haemonchus contortus and Trichostrongylus colubriformis. Tropical Animal Health and Production, 2021, 53, 381.	1.4	1
141	Clinical Effect of Nicorandil Combined with Aspirin in the Treatment of Myocardial Ischemia. BioMed Research International, 2022, 2022, 1-6.	1.9	1
142	ICONE23-1444 DESIGN OF THE GROUND CRANE AND SHIELDING CASK FOR THE SPENT FUEL CANISTER OF HTR-PM. The Proceedings of the International Conference on Nuclear Engineering (ICONE), 2015, 2015.23, _ICONE23-1ICONE23-1.	0.0	0