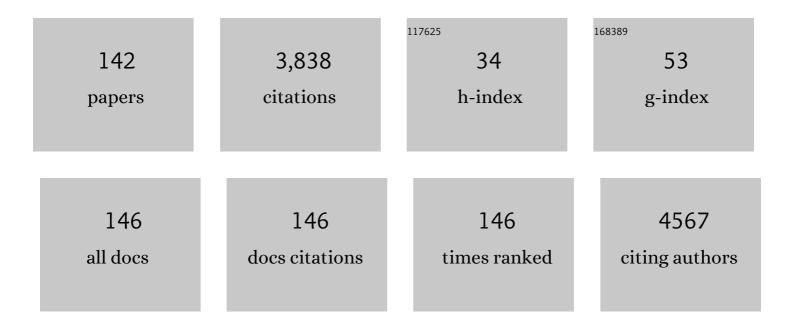


## List of Publications by Year in descending order

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Vuelu

#	Article	IF	CITATIONS
1	Different effects of facial attractiveness on empathic responses in counselors and matched controls. Current Psychology, 2022, 41, 7595-7603.	2.8	1
2	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
3	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
4	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
5	The inhibitory mechanism of chlorogenic acid and its acylated derivatives on α-amylase and α-glucosidase. Food Chemistry, 2022, 372, 131334.	8.2	46
6	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
7	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
8	Selenium Speciation in Selenium-Enriched Plant Foods. Food Analytical Methods, 2022, 15, 1377-1389.	2.6	10
9	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
10	The Chinese pine genome and methylome unveil key features of conifer evolution. Cell, 2022, 185, 204-217.e14.	28.9	151
11	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
12	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
13	Chinese pine (Pinus tabuliformis Carr.). Trends in Genetics, 2022, 38, 409-411.	6.7	7
14	Clinical Effect of Nicorandil Combined with Aspirin in the Treatment of Myocardial Ischemia. BioMed Research International, 2022, 2022, 1-6.	1.9	1
15	One-step synthesis of biomimetic copper–cysteine nanoparticle with excellent laccase-like activity. Journal of Materials Science, 2022, 57, 10072-10083.	3.7	4
16	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
17	Highly Efficient Regioselective Acylation of Dihydromyricetin Catalyzed by Lipase in Nonaqueous Solvents. Processes, 2022, 10, 1368.	2.8	2
18	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

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19	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
20	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
21	IFI44L expression is regulated by IRFâ€1 and HIVâ€1. FEBS Open Bio, 2021, 11, 105-113.	2.3	12
22	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
23	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
24	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
25	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
26	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
27	Heritable gene editing using FT mobile guide RNAs and DNA viruses. Plant Methods, 2021, 17, 20.	4.3	36
28	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
29	Efficient enzymatic modification of epigallocatechin gallate in ionic liquids. Green Chemistry Letters and Reviews, 2021, 14, 415-424.	4.7	5
30	Genus Paeonia: A comprehensive review on traditional uses, phytochemistry, pharmacological activities, clinical application, and toxicology. Journal of Ethnopharmacology, 2021, 269, 113708.	4.1	63
31	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
32	Antioxidant activities of lipophilic (â^')-epigallocatechin gallate derivatives in vitro and in lipid-based food systems. Food Bioscience, 2021, 42, 101055.	4.4	9
33	Modulating storage stability of binary gel by adjusting the ratios of starch and kappa-carrageenan. Carbohydrate Polymers, 2021, 268, 118264.	10.2	18
34	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
35	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
36	Modulating Structure and Properties of Glutinous Rice Flour and Its Dumpling Products by Annealing. Processes, 2021, 9, 2248.	2.8	2

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37	Autonomous Motion of Bubble-Powered Carbonaceous Nanoflask Motors. Langmuir, 2020, 36, 7039-7045.	3.5	33
38	Preparing monoclonal antibodies and developing immunochromatographic strips for paraquat determination in water. Food Chemistry, 2020, 311, 125897.	8.2	56
39	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
40	Lipase-catalyzed highly regioselective synthesis of acylated chlorogenic acid. Food Bioscience, 2020, 37, 100706.	4.4	10
41	Simultaneous analysis of thirteen phytohormones in fruits and vegetables by SPE-HPLC–DAD. Food Science and Biotechnology, 2020, 29, 1587-1595.	2.6	6
42	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
43	Serotype distribution of Streptococcus pneumoniae isolated from children hospitalized in Beijing children's hospital (2013–2019). Vaccine, 2020, 38, 7858-7864.	3.8	13
44	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
45	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
46	Synthesis and Catalytic Properties of Metal– <i>N</i> -Heterocyclic-Carbene-Decorated Covalent Organic Framework. Organic Letters, 2020, 22, 7363-7368.	4.6	27
47	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
48	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
49	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
50	Transcriptome-wide identification and profiling of miRNAs in a stress-tolerant conifer Sabina chinensis. Journal of Biosciences, 2020, 45, 1.	1.1	2
51	A gold nanoparticle-based lateral flow immunosensor for ultrasensitive detection of tetrodotoxin. Analyst, The, 2020, 145, 2143-2151.	3.5	36
52	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
53	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
54	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

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55	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
56	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
57	Local Adaptation and Response of Platycladus orientalis (L.) Franco Populations to Climate Change. Forests, 2019, 10, 622.	2.1	15
58	Nickel-metalated porous organic polymer for Suzuki–Miyaura cross-coupling reaction. RSC Advances, 2019, 9, 20266-20272.	3.6	12
59	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
60	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
61	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
62	Role of twoâ€component regulatory systems in intracellular survival of <i>Mycobacterium tuberculosis</i> . Journal of Cellular Biochemistry, 2019, 120, 12197-12207.	2.6	11
63	Interfacial Activity and Self-Assembly Behavior of Dissolved and Granular Octenyl Succinate Anhydride Starches. Langmuir, 2019, 35, 4702-4709.	3.5	19
64	Chiral Semiconductor Nanoparticles for Protein Catalysis and Profiling. Angewandte Chemie - International Edition, 2019, 58, 7371-7374.	13.8	82
65	Chiral Semiconductor Nanoparticles for Protein Catalysis and Profiling. Angewandte Chemie, 2019, 131, 7449-7452.	2.0	28
66	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
67	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
68	Role of elF3a 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
69	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
70	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
71	Noise removal for airborne time domain electromagnetic data based on minimum noise fraction. Exploration Geophysics, 2018, 49, 127-133.	1.1	6
72	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

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73	Characteristics of annealed glutinous rice flour and its formation of fast-frozen dumplings. Journal of Cereal Science, 2018, 79, 106-112.	3.7	23
74	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
75	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
76	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
77	4-Amino-2-Trifluoromethyl-Phenyl Retinate induced leukemia cell differentiation by decreasing elF6. Biochemical and Biophysical Research Communications, 2018, 503, 2033-2039.	2.1	5
78	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
79	A Rapid and Semi-Quantitative Gold Nanoparticles Based Strip Sensor for Polymyxin B Sulfate Residues. Nanomaterials, 2018, 8, 144.	4.1	34
80	Distribution of octenylsuccinic groups in modified waxy maize starch: An analysis at granular level. Food Hydrocolloids, 2018, 84, 210-218.	10.7	43
81	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
82	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
83	Functionality and nutritional aspects of microcrystalline cellulose in food. Carbohydrate Polymers, 2017, 172, 159-174.	10.2	146
84	The attenuation of ultrasonic waves in coal: the significance in increasing their propagation distance. Natural Hazards, 2017, 89, 57-77.	3.4	9
85	Structure–property modification of microcrystalline cellulose film using agar and propylene glycol alginate. Journal of Applied Polymer Science, 2017, 134, 45533.	2.6	42
86	Chlorophyllâ€Based Organic–Inorganic Heterojunction Solar Cells. Chemistry - A European Journal, 2017, 23, 10886-10892.	3.3	17
87	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
88	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
89	Predicting Future Seed Sourcing of Platycladus orientalis (L.) for Future Climates Using Climate Niche Models. Forests, 2017, 8, 471.	2.1	15
90	The effect of bovine BST2A1 on the release and cell-to-cell transmission of retroviruses. Virology Journal, 2017, 14, 173.	3.4	8

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91	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
92	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
93	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
94	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
95	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
96	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
97	Dopantâ€Free Zinc Chlorophyll Aggregates as an Efficient Biocompatible Hole Transporter for Perovskite Solar Cells. ChemSusChem, 2016, 9, 2862-2869.	6.8	58
98	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
99	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
100	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
101	Genetic evaluation of the breeding population of a valuable reforestation conifer Platycladus orientalis (Cupressaceae). Scientific Reports, 2016, 6, 34821.	3.3	20
102	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
103	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
104	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
105	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
106	De Novo Transcriptome Assembly and Characterization for the Widespread and Stress-Tolerant Conifer Platycladus orientalis. PLoS ONE, 2016, 11, e0148985.	2.5	39
107	An Aromatic Lexicon Development for Soymilks. International Journal of Food Properties, 2015, 18, 125-136.	3.0	5
108	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

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109	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
110	Properties of edible films based on pullulan–chitosan blended film-forming solutions at different pH. RSC Advances, 2015, 5, 105844-105850.	3.6	31
111	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
112	Extraction of adaptive wavelet packet filterâ€bankâ€based acoustic feature for speech emotion recognition. IET Signal Processing, 2015, 9, 341-348.	1.5	28
113	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
114	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
115	Influence of Physicochemical Characteristics on the Effective Moisture Diffusivity in Tobacco. International Journal of Food Properties, 2015, 18, 690-698.	3.0	8
116	Predicting Impacts of Future Climate Change on the Distribution of the Widespread Conifer Platycladus orientalis. PLoS ONE, 2015, 10, e0132326.	2.5	67
117	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
118	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
119	QoE-Based Scheduling for Mobile Cloud Services via Stochastic Learning. , 2014, , .		4
120	Structural and Biochemical Characterization Reveals LysGH15 as an Unprecedented "EF-Hand-Like― Calcium-Binding Phage Lysin. PLoS Pathogens, 2014, 10, e1004109.	4.7	85
121	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
122	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
123	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
124	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
125	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
126	DFT calculations on kinetic data for some [4+2] reactions in solution. Physical Chemistry Chemical Physics, 2014, 16, 15224.	2.8	38

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127	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
128	Effect of exogenous softwood on thermal decomposition of reconstituted tobacco sheet. Journal of Thermal Analysis and Calorimetry, 2014, 117, 893-900.	3.6	6
129	Lipase-catalyzed synthesis of acetylated EGCG and antioxidant properties of the acetylated derivatives. Food Research International, 2014, 56, 279-286.	6.2	65
130	Energy level control: toward an efficient hot electron transport. Scientific Reports, 2014, 4, 5983.	3.3	32
131	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
132	Effect of dry heat treatment with xanthan on waxy rice starch. Carbohydrate Polymers, 2013, 92, 1647-1652.	10.2	68
133	<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
134	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
135	Effect of Polysaccharides on the Gelatinization Properties of Cornstarch Dispersions. Journal of Agricultural and Food Chemistry, 2012, 60, 658-664.	5.2	54
136	A physical cell identity self-organization algorithm in LTE-advanced systems. , 2012, , .		1
137	An adaptive energy saving mechanism in LTE-advanced relay systems. , 2012, , .		2
138	Luminescence Properties of Nano-Crystalline Ba <sub>3</sub> MgSi <sub>2</sub> O <sub>8</sub> :Eu <sup>2+</sup> , Mn <sup>2+</sup> Phosphors. Journal of Nanoscience and Nanotechnology, 2011, 11, 9829-9832.	0.9	6
139	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
140	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
141	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
142	Extraction of Inherent Polarization Modes from an <i>m</i> â€Order Vector Vortex Beam. Advanced Photonics Research, 0, , 2100194.	3.6	8