

## 2023 年论文信息

论文名称	刊物名称	论文收录类型	论文作者
Characterizing the Internal Structure of Chinese Steamed Bread during Storage for Quality Evaluation Using X-ray Computer Tomography	Sensors	SCI 收录	刘小丹
Rapid Identification of Insecticide- and Herbicide-Tolerant Genetically Modified Maize Using Mid-Infrared Spectroscopy	Processes	SCI 收录	刘小丹
真空低温条件下干卤法和湿卤法对酱卤鸭腿感官品质和理化性质的影响	食品工业科技	其他	胥伟
An electrochemical immunosensor based on prussian blue@zeolitic imidazolate framework-8 nanocomposites probe for the detection of deoxynivalenol in grain products	Food Chemistry	SCI 收录	戴煌
An electrochemical sensor based on curcumin-encapsulated zeolitic imidazolate framework-8 for the sensitive determination of aflatoxin B1 in grain products	Microchemical Journal	SCI 收录	戴煌
Impact of different preparation methods on the properties of brown rice flour and the cooking stability of brown rice noodles and the underlying mechanism: Microstructure, starch-protein distribution, moisture migratio	LWT - Food Science and Technology	SCI 收录	丁文平
植物精油对储藏物害虫防治作用的研究进展	中国粮油学报	其他	毕洁
Ozone reduces lifespan and alters gene expression profiles in <i>Rhizopertha dominica</i> (Fabricius)	3 Biotech	SCI 收录	毕洁
The component of the <i>Chamaecyparis obtusa</i> essential oil and insecticidal activity against <i>Tribolium castaneum</i> (Herbst)	Pesticide Biochemistry and Physiology	SCI 收录	毕洁
Effect of extrusion and semi-solid enzymatic hydrolysis modifications on the quality of wheat bran and steamed bread containing bran	Journal of Cereal Science	SCI 收录	王展
半固态酶解法改性挤压麦麸的制备及其对含麸馒头品质的影响	食品工业科技	其他	王展
Engineered Injectable Cell-Laden Chitin/Chitosan Hydrogel with Adhesion and Biodegradability for Calvarial Defect Regeneration	ACS Applied Materials & Interfaces	SCI 收录	江雪玉
<sup>1</sup> H and <sup>13</sup> C NMR spectral assignments for low-concentration bile acids in biological samples	Magnetic Resonance Letters	SCI 收录	林红

Acid-Responsive Aggregation of Gold Nanoparticles for the Photothermal Treatment of Bacterial Infections	ACS Infectious Diseases	SCI 收录	王华娟
Investigating flavor sensory properties of Zhenjiang aromatic vinegar and factors impacting perception using quantitative descriptive analysis and temporal dominance of sensations	Journal of Sensory Studies	SCI 收录	常宪辉
Qualitative and quantitative assessment of flavor quality of Chinese soybean paste using multiple sensor technologies combined with chemometrics and a data fusion strategy	Food Chemistry	SCI 收录	常宪辉
Soy protein isolate improves the structure, starch retrogradation and water distribution of a Chinese traditional rice/bean food Dousi: towards high low-temperature storage stability	International Journal of Food Science and Technology	SCI 收录	常宪辉
Ultrasonic-assisted resting of Tartary buckwheat dough: Study on its effect and mechanism	Ultrasonics Sonochemistry	SCI 收录	常宪辉
Synthesis, characterization and anti-inflammatory activity of selenium nanoparticles stabilized by aminated yeast glucan	International Journal of Biological Macromolecules	SCI 收录	孙莹
不同干燥方式对藕片品质的影响	食品安全质量检测学报	其他	孙莹
莲藕多糖的碱法提取工艺优化与抗氧化活性评价	食品安全质量检测学报	其他	孙莹
水不溶酵母多糖对小麦粉粉质、面团流变特性及其面包品质的影响	食品科技	其他	王国珍
米糠纤维素纳米晶-三聚磷酸钠 Pickering 乳液特性及用于包埋槲皮素的研究	武汉轻工大学学报	其他	王国珍
生产工艺对米发糕品质的影响研究	武汉轻工大学学报	其他	王国珍
Exposure, bioaccumulation, and risk assessment of organophosphate flame retardants in crayfish in the middle and lower reaches of the Yangtze River	Science of the Total Environment	其他	王桥
高氯酸盐对高脂膳食小鼠脂质代谢的影响	食品安全质量检测学报	其他	王桥
Interfacial behavior and emulsifying property of thermosonication -treated soy glycinin	LWT - Food Science and Technology	SCI 收录	朱力杰
Dough rheology, pasting property, and steamed bread quality of wheat flour as affected by the addition of sprouted wheat flour	International Journal of Food Properties	SCI 收录	孙威
Effect of Capsaicin and Dihydrocapsaicin in Capsicum on Myofibrillar Protein in Duck Meat	Foods	SCI 收录	孙威
Effect of Tea Polyphenols on the Storage Stability of Non-Fermented Frozen Dough: Protein Structures and State of Water	Foods	SCI 收录	陈曦

Effect of extrusion on phenolics from Jizi439 black wheat bran: The profile, structure, and bioactivities	LWT - Food Science and Technology	SCI 收录	陈曦
Currumin-enhanced MOF electrochemical sensor for sensitive detection of methyl parathion in vegetables and fruits	Microchemical Journal	SCI 收录	段烁
Investigation of hotpot oil based on beef tallow and flavored rapeseed oil in commercial hotpot seasoning	European Journal of Lipid Science and Technology	SCI 收录	高盼
High-oleic rapeseed oil quality indicators and endogenous antioxidant substances under different processing methods	Food Chemistry: X	SCI 收录	高盼
Assessment of the Physicochemical Properties of Fragrant Rapeseed Blended Hotpot Oil by Principal Component Analysis	Journal of Oleo Science	SCI 收录	高盼
Changes in the physicochemical properties and antioxidant capacity of Sichuan hotpot oil	Journal of Food Science and Technology-Mysore	SCI 收录	高盼
Physicochemical properties of rice bran blended oil in deep frying by principal component analysis	Journal of Food Science and Technology-Mysore	SCI 收录	高盼
Optimization of Composite Decolorizer Efficacy Based on Decolorization Efficiency, Toxicity, and Nutritional Value of Rice Bran Oil	Journal of Oleo Science	SCI 收录	高盼
Physicochemical study of Camellia oleifera Abel. seed oils produced using different pretreatment and processing methods	LWT - Food Science and Technology	SCI 收录	高盼
核桃直饮油的调配及品质分析	中国食品学报	其他	高盼
花生油的复配吸附剂脱毒工艺优化	中国油脂	其他	高盼
两种天然抗氧化剂对稻米油煎炸性能的影响	中国油脂	其他	高盼
酶法辅助提取&纯化米糠蛋白工艺优化	中国油脂	其他	高盼
棉籽多肽的制备工艺优化及功能特性	中国油脂	其他	高盼
原料压榨制油的预处理方式对核桃多肽功能特性和 ACE 抑制活性的影响	中国油脂	其他	高盼
Aggregation kinetics of green tea nanoparticles: Effects of pH, metal ions, and temperature	Journal of Food Science	SCI 收录	郭城
Dynamic Formation of Green Tea Cream and the Identification of Key Components Using the "Knock-Out/Knock-In" Method	Foods	SCI 收录	郭城
Effects of epigallocatechin gallate, caffeine, and their combination on fat accumulation in high-glucose diet-fed Caenorhabditis elegans	Bioscience, Biotechnology, and Biochemistry	SCI 收录	郭城
蛋清蛋白 Pickering 乳液制备及其负载 $\beta$ -胡萝卜素的稳定性	中国食品学报	其他	郭丹郡

The impacting mechanism of $\beta$ -sanshool in <i>Zanthoxylum bungeanum</i> Maxim on the structure of myofibrillar protein in duck meat	LWT - Food Science and Technology	SCI 收录	郭丹郡
卤鸭腿中八角提取液添加工艺优化及品质影响	中国调味品	其他	郭丹郡
酱卤鸭腿真空低温卤制工艺优化及其品质分析	中国调味品	其他	郭丹郡
卤鸭腿中桂皮提取液添加工艺优化及理化品质影响	中国调味品	其他	郭丹郡
卤鸭腿中小茴香提取液添加工艺优化及感官品质对比研究	中国调味品	其他	郭丹郡
Synthesis, physicochemical property, and antibacterial activity of novel nonionic 1-alkylaminoglycerol Gemini surfactants	Arabian Journal of Chemistry	SCI 收录	贺军波
Synthesis, characterization, antibacterial and antifungal activities of 1-O-alkylglycerols	Heliyon	SCI 收录	贺军波
二乙烯三胺脱除花生粕中黄曲霉毒素 B1 的工艺优化及机制研究	中国油脂	其他	贺军波
Characterization of the interaction between capsaicin and porcine myofibrillar proteins	LWT - Food Science and Technology	SCI 收录	彭利娟
Preparation of exopolysaccharides by heat-resistant <i>Weizmannia coagulans</i> using anion exchange resins	LWT - Food Science and Technology	SCI 收录	彭利娟
UPLC-MS/MS 方法评估人对食物中杂环胺的摄入	现代食品科技	其他	彭利娟
氯化钠对猪肉肌原纤维蛋白构像及其与辣椒素相互作用的影响	食品安全质量检测学报	其他	彭利娟
Hepatoprotective Effects of Rosmarinic Acid on Ovalbumin-Induced Intestinal Food Allergy Mouse Model	Molecules	SCI 收录	杨庆
Sub-acute toxicity of ionic liquid 1-heptyl-3-methylimidazolium chloride in mice	癌变· 畸变· 突变	其他	杨庆
酚酸生物活性研究进展	粮食与油脂	其他	沈汪洋
香菇蛋白的提取工艺优化、功能特性及氨基酸评价	现代食品科技	其他	沈汪洋
Effects of Extraction Strategies on Yield, Physicochemical and Antioxidant Properties of Pumpkin Seed Oil	Foods	SCI 收录	雷芬芬
不同产地黑芝麻及其油脂品质研究	粮食与油脂	其他	雷芬芬
米糠毛油不同脱胶工艺副产物中磷脂的性质研究	粮食与油脂	其他	雷芬芬
南瓜籽 ACE 抑制肽的 Plastein 反应修饰及分离鉴定	中国油脂	其他	雷芬芬
球磨处理对南瓜籽蛋白结构的影响	中国油脂	其他	雷芬芬
无患子籽油卸妆油的性能研究	中国油脂	其他	雷芬芬
Preparation, Characterization and Antioxidant	Foods	SCI 收录	刘刚

Activity of Glycosylated Whey Protein Isolate/Proanthocyanidin Compounds			
Malic acid enhances proanthocyanidin stability and their combined effects on dough rheological properties and bread quality	LWT - Food Science and Technology	SCI 收录	刘刚
基于近红外光谱技术的小龙虾新鲜度快速检测研究	光谱学与光谱分析	EI 收录	刘言
Discriminating geographical origins and determining active substances of water caltrop shells through near-infrared spectroscopy and chemometrics	Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy	SCI 收录	刘言
Unveiling the molecular interactions between alkyl imidazolium ionic liquids and human serum albumin: Implications for toxicological significance	Chemico-Biological Interactions	SCI 收录	柳鑫
烷基咪唑型离子液体在食品领域的应用及安全性研究进展	食品科学	EI 收录	柳鑫
Assessment of the temporal trend and daily profiles of the dietary purine intake among Chinese residents during 2014 to 2021	Frontiers in Nutrition	SCI 收录	柳鑫
Insight into the negative effect and lipid profile alterations in liver of mice exposed to methylimidazolium ionic liquids, a novel "green" solvent	Toxicology Research	SCI 收录	柳鑫
6:2 Chlorinated Polyfluoroalkyl Ether Sulfonates Exert Stronger Thyroid Homeostasis Disruptive Effects in Newborns than Perfluorooctanesulfonate: Evidence Based on Bayesian Benchmark Dose Values from a Population Study	Environmental Science & Technology	SCI 收录	柳鑫
Biochemical Mechanism of Fresh-Cut Lotus (Nelumbo nucifera Gaertn.) Root with Exogenous Melatonin Treatment by Multiomics Analysis	Foods	SCI 收录	闵婷
Regulation and mechanism of ethylene treatment on storage quality of fresh-cut lotus (Nelumbo nucifera Gaertn.) root slices	Scientia Horticulturae	SCI 收录	闵婷
莲藕酚类物质组成分析及合成机制研究	食品安全质量检测学报	其他	闵婷
Ethephon and 1-methylcyclopropene regulate storage quality and browning of fresh-cut Chinese water chestnuts	Postharvest Biology and Technology	SCI 收录	闵婷
Mechanisms of ethanol treatment on controlling browning in fresh-cut lotus roots	Scientia Horticulturae	SCI 收录	闵婷
乙醇熏蒸处理对鲜切莲藕片褐变和活性氧代谢的	中国食品学报	其他	闵婷

影响			
乙烯利通过调节酚类物质和活性氧代谢维持鲜切荸荠的贮藏品质	食品安全质量检测学报	其他	闵婷
Continuous enzyme crosslinking modifying colloidal particle characteristics and interface properties of rice bran protein to improve the foaming properties	LWT - Food Science and Technology	SCI 收录	张燕鹏
卵磷脂对乳清分离蛋白乳液性质和乳液凝胶结构特性及其所负载 $\beta$ -胡萝卜素的影响	食品安全质量检测学报	其他	张燕鹏
Lotus Root Polysaccharide-Phenol Complexes: Interaction, Structure, Antioxidant, and Anti-Inflammatory Activities	Foods	SCI 收录	彭凯迪