

## 2021年论文发表情况 (SCI)

序号	论文题目	期刊名称及年、卷、期、页码
1	Comparison of the edible quality of liquid egg with different cooking methods and their antioxidant activity after in vitro digestion	期刊名称:Food Research International,卷: 140 期: 1 页110013 DOI: 10.1016/j.foodres.2020.110013 出版时间: FEB 2021 文献类型: Article
2	Ovomucin Ameliorates Intestinal Barrier and Intestinal Bacteria to Attenuate DSS-Induced Colitis in Mice	期刊名称:JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY,卷: 69 期: 21 页码: 5887-5896 DOI: 10.1021/acs.jafc.1c00865 出版时间: JUN 2 2021 文献类型: Article
3	Low-dose bisphenol A impairs the function of mouse decidual stromal cells by activating LUMAN-mediated unfolded protein response	期刊名称:Food and Chemical Toxicology,卷: 153 期: 1 页: 112242 DOI: 10.1016/j.fct.2021.112242 出版时间: JUL 2021 文献类型: Article
4	Elucidation of the potential mechanism of punicalagin for conferring disease resistance in Yesso scallops against <i>Vibrio anguillarum</i> infection	Aquaculture,卷: 533 文献号: 736109 DOI:10.1016/j.aquaculture.2020.736109 出版时间: FEB 25 2021 文献类型: Article
5	Cinnamaldehyde exerts prophylactic and therapeutic effects against <i>Vibrio anguillarum</i> infection in Yesso scallop ( <i>Patinopecten yessoensis</i> ) by its direct antimicrobial activity and positive effect on the innate immunity	Aquaculture,卷: 538 文献号: 736588 DOI:10.1016/j.aquaculture.2021.736588 出版时间: MAY 30 2021 文献类型: Article
6	Effect of 405-nm light-emitting diode on environmental tolerance of <i>Cronobacter sakazakii</i> in powdered infant formula	期刊名称:FOOD RESEARCH INTERNATIONAL,卷: 144 文献号: 110343 DOI: 10.1016/j.foodres.2021.110343 出版时间: JUN 2021 文献类型: Article
7	Antimicrobial Activity and Antibiofilm Potential of Coenzyme Q(0) against <i>Salmonella Typhimurium</i>	期刊名称:FOODS,卷: 10 期: 6 文献号: 1211 DOI: 10.3390/foods10061211 出版时间: JUN 2021 文献类型: Article
8	Antibacterial Activity and Mechanism of Coenzyme Q(0) Against <i>Escherichia coli</i>	期刊名称:FOODBORNE PATHOGENS AND DISEASE,卷: 18 期: 6 页398-404 DOI: 10.1089/fpd.2020.2884 出版时间: JUN 1 2021 文献类型: Article
9	Antibiofilm activity of shikonin against <i>Listeria monocytogenes</i> and inhibition of key virulence factors	期刊名称:FOOD CONTROL,卷: 120 文献号: 107558 DOI: 10.1016/j.foodcont.2020.107558 出版时间: FEB 2021 文献类型: Article

10	Antimicrobial Activity and Action Mechanism of Thymoquinone against <i>Bacillus cereus</i> and Its Spores	期刊名称:FOODS,卷: 10 文献号: 3048 DOI: 10.3390/foods10123048 出版时间: December 2021 文献类型: Article
11	Diosgenin protects against kidney injury and mitochondrial apoptosis induced by 3-MCPD through the regulation of ER stress, calcium homeostasis and Bcl2 expression	期刊名称Molecular Nutrition and Food Research,卷 65 期: 2001202, 页1-11 出版时间: June 21 2021 文献类型: Article DOI: 10.1002/mnfr.202001202
12	Inhibition of ER stress attenuates kidney injury and apoptosis induced by 3-MCPD via regulating mitochondrial fission/fusion and Ca <sup>2+</sup> homeostasis	期刊名称Cell biology and toxicology,卷: 37 期: 5 页795-809 DOI: 10.1002/mnfr.202001202 出版时间: OCT 2021 文献类型: Article DOI: 10.1007/s10565-021-09589-x
13	LKB1/AMPK $\alpha$ signaling pathway and mitochondrial fission/fusion dynamics regulate apoptosis induced by 3-chloropropane-1,2-diol in HEK293cells	期刊名称Food and Chemical Toxicology,卷: 154 期: 5 页112350-112361 DOI.org/10.1016/j.fct.2021.112350 出版时间: June 15 2021 文献类型: Article DOI:
14	N-Acetylcysteine Inhibits Patulin-Induced Apoptosis by Affecting ROS-Mediated Oxidative Damage Pathway	期刊名称Toxins,卷: 13 期: 595 页595-610 出版时间: SEP 21 2021 文献类型: Article DOI.org/10.3390/toxins13090595
15	Involvement of NADPH oxidase in patulin-induced oxidative damage and cytotoxicity in HEK293 cells	期刊名称Food and Chemical Toxicology,卷: 150 期: 5 页112055-112064 出版时间: APR 2021 文献类型: Article DOI: doi.org/10.1016/j.fct.2021.112055
16	Apocynin attenuates patulin-induced cytotoxicity through reduction of oxidation stress and apoptosis in HEK293cells	期刊名称World Mycotoxin Journal,卷: 14 期: 1 页1-10 出版时间: August 18 2021 文献类型: Article DOI 10.3920/WMJ2020.2605
17	Purification, in-depth structure analysis and antioxidant stress activity of a novel pectin-type polysaccharide from <i>Ziziphus Jujuba</i> cv. Muzaoresidue	期刊名称: JOURNAL OF FUNCTIONAL FOODS 卷80 文献号104439 DOI10.1016/j.jff.2021.104439 出版时间MAY 2021 文献类型Article
18	Immunomodulatory effect of intracellular polysaccharide from mycelia of <i>Agaricus bitorquis</i> (QuÉL.) Sacc. Chaidam by TLR4-mediated MyD88 dependent signaling pathway	期刊名称: International Journal of Biological Macromolecules, JUL 31 2021卷: 183, 页79-89
19	Ultrasensitive label-free immunochromatographic strip sensor for <i>Salmonella</i> determination based on salt-induced aggregated gold nanoparticles	期刊名称:Food Chemistry,卷: 343 页128518 DOI: 10.1016/j.foodchem.2020.128518 出版时间: May 1 2021 文献类型: Article
20	Effects of insoluble dietary fiber from kiwi fruit pomace on the physicochemical properties and sensory characteristics of low-fat pork meatballs	期刊名称:Journal of Food Science and technology,卷: 58 页1524-1537 DOI: 10.1007/s13197-020-04665-2 出版时间: APR 2021 文献类型: Article
21	An immune-scaffold relying biosensor for simultaneous detection of nitrofurazone and furazolidone	期刊名称:Sensors & Actuators B: Chemical,卷: 345 页130399 DOI: https://doi.org/10.1016/j.snb.2021.130399 出版时间: 2021 文献类型: Article

22	Highly sensitive colorimetric/SERS immunoassay relying on metallic core-shell Au/Au nanostar with clenbuterol as a target analyte	期刊名称:Analytical Chemistry,卷: 93 页 8362-8369 DOI: <a href="https://doi.org/10.1021/acs.analchem.1c01487">https://doi.org/10.1021/acs.analchem.1c01487</a> 出版时间: 2021 文献类型: Article
23	Dual-signal based immunoassay for colorimetric and photothermal detection of furazolidone	期刊名称:Sensors & Actuators B: Chemical,卷: 331 页 129431 DOI: <a href="https://doi.org/10.1016/j.snb.2020.129431">https://doi.org/10.1016/j.snb.2020.129431</a> 出版时间: MAR 15 2021 文献类型: Article
24	Mild resorcinol formaldehyde resin polymer based immunochromatography assay achieves high-sensitive detection of clenbuterol	期刊名称:Sensors & Actuators B: Chemical,卷: 331 页 129443 DOI: <a href="https://doi.org/10.1016/j.snb.2021.129443">https://doi.org/10.1016/j.snb.2021.129443</a> 出版时间: 2021 文献类型: Article
25	Competitive lateral flow immunoassay relying on Au-SiO <sub>2</sub> Janus nanoparticles with asymmetric structure and function for furazolidone residue monitoring	期刊名称:Journal of Agricultural and Food Chemistry,卷: 69 页 511-519 DOI: <a href="https://dx.doi.org/10.1021/acs.jafc.0c06016">https://dx.doi.org/10.1021/acs.jafc.0c06016</a> 出版时间: 2021 文献类型: Article
26	Graphite-like carbon nitride-laden gold nanoparticles as signal amplification label for highly sensitive lateral flow immunoassay of 17 $\beta$ -estradiol	期刊名称:Food Chemistry,卷: 347 页 129001 DOI: <a href="https://doi.org/10.1016/j.foodchem.2021.129001">https://doi.org/10.1016/j.foodchem.2021.129001</a> 出版时间: 2021 文献类型: Article
27	Antibiotic and mammal IgG based lateral flow assay for simple and sensitive detection of Staphylococcus aureus	期刊名称:Food Chemistry,卷: 339 页 127955 DOI: <a href="https://doi.org/10.1016/j.foodchem.2020.127955">https://doi.org/10.1016/j.foodchem.2020.127955</a> 出版时间: 2021 文献类型: Article
28	Neutral-Alkaline Hybrid Water Electrolysis at Less Than 1.43 V Enabled by a Branched NiCo-Hydroxysulfide Nanoarray	期刊名称:ACS Sustainable Chemistry & Engineering 卷: 9 期: 45 页: 15294-15302 DOI: <a href="https://doi.org/10.1021/acssuschemeng.1c05509">10.1021/acssuschemeng.1c05509</a> 出版时间: OCT 29 2021 文献类型: Article
29	Fluorine-Substituted Regulation in Two Comparable Isostructural Cd(II) Coordination Polymers: Enhanced Fluorescence Detection for Tetracyclines in Water	期刊名称: Crystal Growth & Design, 卷: 21, 期: 4, 页码: 2488-2497, DOI: <a href="https://doi.org/10.1021/acs.cgd.1c00110">10.1021/acs.cgd.1c00110</a> , 出版时间: APR 7 2021, 文献类型: Article
30	A stable Cd(II)-based MOF with efficient CO <sub>2</sub> capture and conversion, and fluorescence sensing for ronidazole and dimetridazole	期刊名称: Journal of Solid State Chemistry, 卷: 295, 期: 4, 页码: 121890, DOI: <a href="https://doi.org/10.1016/j.jssc.2020.121890">10.1016/j.jssc.2020.121890</a> , 出版时间: March 2021, 文献类型: Article
31	Integrating enzymatic hydrolysis into subcritical water pretreatment optimization for bioethanol production from wheat straw	期刊名称: Science of the Total Environment, 出版时间: MAY 20 2021 卷: 770, 文献号: 145321; DOI: <a href="https://doi.org/10.1016/j.scitotenv.2021.145321">10.1016/j.scitotenv.2021.145321</a>
32	A review on recycling techniques for bioethanol production from lignocellulosic biomass	期刊名称: Renewable & Sustainable Energy Reviews, 出版时间: OCT 2021 卷: 149, 文献号: 111370; DOI: <a href="https://doi.org/10.1016/j.rser.2021.111370">10.1016/j.rser.2021.111370</a>
33	Apple pomace as a potential valuable resource for full-components utilization: A review	期刊名称: Journal of Cleaner Production, 出版时间 DEC 20 2021 卷: 329, 文献号: 129676; DOI: <a href="https://doi.org/10.1016/j.jclepro.2021.129676">10.1016/j.jclepro.2021.129676</a>

34	Effect of slightly acidic electrolyzed water on natural Enterobacteriaceae reduction and seed germination in the production of alfalfa sprouts	期刊名称:Food Microbiology 卷: 97 页103414 DOI: 10.1016/j.fm.2020.103414 出版时间: AUG 2021 文献类型: Article
35	Comparison of Inactivation Effect of Slightly Acidic Electrolyzed Water and Sodium Hypochlorite on Bacillus cereus Spores	期刊名称:FOODBORNE PATHOGENS AND DISEASE 卷: 18 期: 3 页192-201 DOI: 10.1089/fpd.2020.2811 出版时间: MAR 1 2021 文献类型: Article
36	Self-assembled micelles of dual-modified starch via hydroxypropylation and subsequent debranching with improved solubility and stability of curcumin	期刊名称:Food Hydrocolloids,卷: 118 期: 文献号106809 DOI: 10.1016/j.foodhyd.2021.106809 出版时间: SEP 2021 文献类型: Article
37	Dual-modified starch nanospheres encapsulated with curcumin by self-assembly: Structure, physicochemical properties and anti-inflammatory activity	期刊名称:International Journal of Biological Macromolecules,卷: 191 期: 页305-314 DOI: 10.1016/j.ijbiomac.2021.09.117 出版时间: NOV 30 2021 文献类型: Article
38	Identification and a phased pH control strategy of diosgenin bio-synthesized by an endogenous Bacillus licheniformis Syt1 derived from Dioscorea zingiberensis C. H. Wright.	Applied Microbiology and Biotechnology, 105,9333–9342.
39	3D printing performance of gels from wheat starch, flour and whole meal	Food Chemistry Volume 356, 15 September 2021, 129546 <a href="https://doi.org/10.1016/j.foodchem.2021.129546">https://doi.org/10.1016/j.foodchem.2021.129546</a> 文献类别 Article
40	Cold plasma enzyme inactivation on dielectric properties and freshness quality in bananas	Innovative Food Science & Emerging Technologies Volume 69, May 2021, 102649 <a href="https://doi.org/10.1016/j.ifset.2021.102649">https://doi.org/10.1016/j.ifset.2021.102649</a> 文献类别 Article
41	Ingenious ambient temperature fabrication zirconium-metal organic framework laden polysaccharide aerogel as an efficient glyphosate scavenger	期刊名称:Journal of Environmental Chemical Engineering,卷: 9 期: 无 页暂无 DOI: 10.1016/j.jece.2021.106808 出版时间: DEC 2021 文献类型: Article
42	Dual-emission carbon dots based ratiometric fluorescent sensor with opposite response for detecting copper (II)	期刊名称:Dyes and Pigments,卷: 196 期: 无 页:1-7 DOI: 10.1016/j.dyepig.2021.109803 出版时间: DEC 2021 文献类型: Article
43	Robust MOF film of self-rearranged UiO-66-NO <sub>2</sub> anchored on gelatin hydrogel via simple thermal-treatment for efficient Pb(II) removal in water and apple juice	期刊名称:Food Control,卷: 130 期: 暂无 页: 1-9 DOI: 10.1016/j.foodcont.2021.108409 出版时间: DEC 2021 文献类型: Article
44	Ratiometric Fluorescent Sensing Carbendazim in Fruits and Vegetables via Its Innate Fluorescence Coupling with UiO-67Ratiometric	期刊名称:Food chemistry,卷: 345 期: 暂无 页:1-9 DOI: 10.1016/j.foodchem.2020.128839 出版时间: MAY 30 2021 文献类型: Article

45	Heavy Metal Ions' Poisoning Behavior-Inspired Etched UiO-66/CTS Aerogel for Pb(II) and Cd(II) Removal from Aqueous and Apple Juice	期刊名称:Journal of Hazardous Materials,卷: 401 期: 无 页:1-11 DOI: 10.1016/j.jhazmat.2020.123318 出版时间: JAN 5 2021 文献类型: Article
46	A Straightforward strategy to Synthesize Supramolecular Amorphous Zirconium Metal-organic Gel for Efficient Pb(II) Removal	期刊名称:Chemical Engineering Journal,卷: 407 期: 无 页:1-10 DOI: 10.1016/j.cej.2020.126744 出版时间: MAR 1 2021 文献类型: Article
47	Plumbagin induces Ishikawa cell cycle arrest, autophagy, and apoptosis via the PI3K/ Akt signaling pathway in endometrial cancer	Food and Chemical Toxicology卷: 148 DOI: 10.1016/j.fct.2020.111957
48	Characterization of the Volatile Compounds of Zhenba Bacon at Different Process Stages Using GC-MS and GC-IMS.	Foods (Basel, Switzerland)卷:10期:11 DOI:10.3390/foods10112869
49	Homology analysis of 35 beta-glucosidases in Oenococcus oeni and biochemical characterization of a novel beta-glucosidase BGL0224	期刊名称:FOOD CHEMISTRY,卷: 334 127593 DOI: 10.1016/j.foodchem.2020.127593 出版时间: JAN 1 2021 文献类型: Article
50	Altered Metabolic Strategies: Elaborate Mechanisms Adopted by Oenococcus oeni in Response to Acid Stress	期刊名称:JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY,卷: 69, 期: 9 页: 2906-2918 DOI: 10.1021/acs.jafc.0c07599 出版时间: MAR 10 2021 文献类型: Article
51	New insights into thermo-acidophilic properties of Alicyclobacillus acidoterrestris after acid adaptation	期刊名称:Food Microbiology,卷: 94 页103657-103666 DOI: 10.1016/j.fm.2020.103657 出版时间: Apr 9 2021 文献类型: Article
52	Performance of a novel beta-glucosidase BGL0224 for aroma enhancement of Cabernet Sauvignon wines	期刊名称:LWT-FOOD SCIENCE AND TECHNOLOGY,卷: 144, 文献号: 111244 DOI: 10.1016/j.lwt.2021.111244 出版时间: JUN 2021 文献类型: Article
53	Exploring the catalytic mechanism of a novel ss-glucosidase BGL0224 from Oenococcus oeni SD-2a: Kinetics, spectroscopic and molecular simulation	期刊名称:ENZYME AND MICROBIAL TECHNOLOGY,卷: 148, 文献号: 109814 DOI: 10.1016/j.enzmictec.2021.109814 出版时间: AUG 2021 文献类型: Article
54	Transcriptome-Based Selection and Validation of Reference Genes for Gene Expression Analysis of Alicyclobacillus acidoterrestris Under Acid Stress	期刊名称:FRONTIERS IN MICROBIOLOGY,卷: 12, 文献号: 731205 DOI: 10.3389/fmicb.2021.731205 出版时间: AUG 2021 文献类型: Article
55	A Portable, Cost-Effective and User-Friendly Instrument for Colorimetric Enzyme-Linked Immunosorbent Assay and Rapid Detection of Aflatoxin B1	期刊名称:Foods,卷: 10 期: 10 DOI: 10.3390/foods10102483 出版时间: 2021-10-17 文献类型: Journal Article
56	Low-cost colorimetric reader and label-free strategy for user-friendly detection of nucleic acid amplification products	期刊名称:SENSORS AND ACTUATORS B-CHEMICAL,卷: 346 文献号: 130523 DOI:10.1016/j.snb.2021.130523 出版时间 NOV 1 2021

57	Dual role (promotion and inhibition) of transglutaminase in mediating myofibrillar protein gelation under malondialdehyde-induced oxidative stress	期刊名称:Food Chemistry,卷: 353 期: 页: 129453 DOI: <a href="https://doi.org/10.1016/j.foodchem.2021.129453">https://doi.org/10.1016/j.foodchem.2021.129453</a> 出版时间: 15 August 2021 文献类型: Article
58	The gelation properties of myofibrillar proteins prepared with malondialdehyde and (-)-epigallocatechin-3-gallate	期刊名称:Food Chemistry,卷: 340 期: 页: 127817 DOI: <a href="https://doi.org/10.1016/j.foodchem.2020.127817">https://doi.org/10.1016/j.foodchem.2020.127817</a> 出版时间: 15 March 2021 文献类型: Article
59	Binding of aldehyde flavour compounds to beef myofibrillar proteins and the effect of nonenzymatic glycation with glucose and glucosamine	期刊名称:LWT,卷: 144 期: 页: 111198 DOI: <a href="https://doi.org/10.1016/j.lwt.2021.111198">https://doi.org/10.1016/j.lwt.2021.111198</a> 出版时间: June 2021 文献类型: Article
60	Preparation and identification of antioxidant peptides from cottonseed proteins	Food Chemistry, 2021, 352, 129399
61	Effect of pearling on the physicochemical properties and antioxidant capacity of quinoa ( <i>Chenopodium quinoa</i> Willd.) flour	Journal of Cereal Science, 2021,(102) ,103330
62	Effect of the apple cultivar on cloudy apple juice fermented by a mixture of <i>Lactobacillus acidophilus</i> , <i>Lactobacillus plantarum</i> , and <i>Lactobacillus fermentum</i>	Food Chemistry, 2021,340(3): 12792.DOI: 10.1016/j.foodchem.2020.127922
63	Study on the Nutritional Characteristics and Antioxidant Activity of Dealcoholized Sequentially Fermented Apple Juice with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> Fermentation	Food Chemistry, 2021,363(11):130351.DOI: 10.1016/j.foodchem.2021.130351
64	Edible fungal polysaccharides, the gut microbiota, and host health,	Carbohydrate Polymers, 2021.273(12):118558.DOI: 10.1016/j.carbpol.2021.118558
65	In vitro evaluation of the hypoglycemic properties of lactic acid bacteria and its fermentation adaptability in apple juice	LWT - Food Science and Technology, 2021,136(2): 110363.DOI: 10.1016/j.lwt.2020.110363
66	Cloudy Apple Juice Fermented by <i>Lactobacillus</i> Prevents Obesity Via Modulating Gut Microbiota and Protecting Intestinal Tract Health	Nutrients, 2021, 13(3): 971.DOI: 10.3390/nu13030971
67	Effect of mixed <i>Lactobacillus</i> on the physicochemical properties of cloudy apple juice with the addition of polyphenols-concentrated solution	Food Bioscience, 2021, 41(6):101049.DOI: 10.1016/j.fbio.2021.101049
68	Evaluation of the quality of fermented kiwi wines made from different kiwifruit cultivars	Food Bioscience, 2021, 42(8):101051.DOI: 10.1016/j.fbio.2021.101051
69	Physicochemical, nutritional, and bioactive properties of pulp and peel from 15 kiwifruit cultivars	Food Bioscience, 2021, 42(8):101157.DOI: 10.1016/j.fbio.2021.101157

70	Specific gene SEN1393 contributes to higher survivability of Salmonella Enteritidis in egg white by regulating sulfate assimilation pathway	期刊名称:INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY,卷: 337 期: - 页 108927 DOI: 10.1016/j.ijfoodmicro.2020.108927 出版时间: 2021-01-16 文献类型: Article
71	Bactericidal effect of glycerol monolaurate complex disinfectants on Salmonella of chicken	期刊名称:INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY,卷: 345 期: - 页 109150 DOI: 10.1016/j.ijfoodmicro.2021.109150 出版时间: 2021-05-02 文献类型: Article
72	Microbial community composition during artificial frosting of dried persimmon fruits	期刊名称:LWT - Food Science and Technology,卷: 148 期: - 页 111694 DOI: 10.1016/j.lwt.2021.111694 出版时间: 2021-08-01 文献类型: Article
73	Sonochemical effects on formation and emulsifying properties of zein-gum arabic complexes	期刊名称:Food Hydrocolloids,卷:114 文献号:106557 DOI: 10.1016/j.foodhyd.2020.106557 出版时间: MAY 2021 文献类型: Article
74	Physicochemical and functional properties of lactoferrin-hyaluronic acid complexes: Effect of non-covalent and covalent interactions	期刊名称: LWT-FOOD SCIENCE AND TECHNOLOGY , 卷: 151 文献号: 112121 DOI: 10.1016/j.lwt.2021.112121 出版时间: NOV 2021 文献类型: Article
75	Enzymatic and nonenzymatic conjugates of lactoferrin and (-)-epigallocatechin gallate: Formation, structure, functionality, and allergenicity.	期刊名称:Journal of Agricultural and Food Chemistry.卷: 69期: 22 页: 6291-6302 DOI: 10.1021/acs.jafc.1c01167 出版时间: JUN 9 2021 文献类型: Article
76	Polysaccharide-based Pickering emulsions: Formation, stabilization and applications	期刊名称:Food Hydrocolloids, 卷: 119 文献号: 106812 DOI: 10.1016/j.foodhyd.2021.106812 出版时间: OCT 2021 文献类型: Review
77	Enhancing lycopene stability and bioaccessibility in homogenized tomato pulp using emulsion design principles.	期刊名称:Innovative Food Science and Emerging Technologies, 卷: 67 文献号: 102525 DOI: 10.1016/j.ifset.2020.102525 出版时间: JAN 2021 文献类型: Article
78	Design and characterization of double-cross-linked emulsion gels using mixed biopolymers: Zein and sodium alginate	期刊名称:Food Hydrocolloids, 卷: 113 文献号: 106473 DOI: 10.1016/j.foodhyd.2020.106473 出版时间: APR 2021 文献类型: Article
79	Development of antibacterial nanoemulsions incorporating thyme oil: layer-by-layer self-assembly of whey protein isolate and chitosan hydrochloride	期刊名称:Food Chemistry, 卷: 339 文献号: 128016 DOI: 10.1016/j.foodchem.2020.128016 出版时间: MAR 1 2021 文献类型: Article
80	Preparation and Characterization of Chitosan-Nano-ZnO Composite Films for Preservation of Cherry Tomatoes	Foods, 2021, 10(12): 3135

81	CRISPR/Cas9-Based Genome Editing Platform for <i>Companilactobacillus crustorum</i> to Reveal the Molecular Mechanism of Its Probiotic Properties.	期刊名称: Journal of Agricultural and Food Chemistry. DOI:10.1021/acs.jafc.1c05389 出版时间: 2021-DEC-12 文献类型: Article
82	Development of an electroporation method and expression patterns of bacteriocin-encoding genes in <i>Companilactobacillus crustorum</i> MN047	期刊名称:Food Bioscience,卷: Vol.44(Part A) 页101420 DOI: 10.1016/j.fbio.2021.101420 出版时间: DEC 2021 文献类型: Article
83	Probiotic <i>Companilactobacillus crustorum</i> MN047 alleviates colitis-associated tumorigenesis via modulating intestinal microenvironment.	期刊名称:Food & Function,卷12 期22 页11331-11342 DOI10.1039/d1fo01531a 出版时间NOV 15 2021 文献类型: Article
84	Protective effect of a multi-strain probiotics mixture on azoxymethane/dextran sulfate sodium-induced colon carcinogenesis.	期刊名称:Food Bioscience,卷: 44: 页101346 DOI: 10.1016/j.fbio.2021.101346 出版时间: DEC 2021 文献类型: Article
85	Anti- adhesion effects of Lactobacillus strains on Caco- 2 cells against Escherichia coli and their application in ameliorating the symptoms of dextran sulfate sodium- induced colitis in mice.	期刊名称:Probiotics and antimicrobial proteins,卷: 13期: 6 页 1632-1643 DOI: 10.1007/s12602-021-09774-8 出版时间: DEC 2021 文献类型: Article
86	A Novel Polyphenol Oxidoreductase OhLac from <i>Ochrobactrum</i> sp. J10 for Lignin Degradation	期刊名称:Frontiers in microbiology,卷12 文献号694166 DOI10.3389/fmicb.2021.694166 出版时间OCT 4 2021 文献类型Article
87	Integrating enzymatic hydrolysis into subcritical water pretreatment optimization for bioethanol production from wheat straw.	期刊名称: Science of the total environment,卷: 770 页863-899 DOI10.1016/j.scitotenv.2021.145321 出版时间MAY 20 2021 文献类型: Article
88	Mining and heterologous expression of bacteriocins from <i>Limosilactobacillus fermentum</i> LBM97	期刊名称:Food Bioscience,卷44 子辑A 文献号101389 DOI10.1016/j.fbio.2021.101389 出版时间DEC 2021 文献类型Article
89	Antibacterial mechanisms of bacteriocin BM1157 against <i>Escherichia coli</i> and <i>Cronobacter sakazakii</i> .	期刊名称:Food Control,卷: 123 页107730 DOI10.1016/j.foodcont.2020.107730 出版时间MAY 2021 文献类型Article
90	Mining, heterologous expression, purification, antibactericidal mechanism, and application of bacteriocins: A review.	期刊名称:Comprehensive Reviews in Food Science and Food Safety,卷20 期1 页863-899 DOI10.1111/1541-4337.12658 出版时间JAN 2021 文献类型Review



91	Action mode of bacteriocin BM1829 against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> .	期刊名称:Food Bioscience,卷: 39 页100794 DOI10.1016/j.fbio.2020.100794 出版时间FEB 2021 文献类型Article
92	A novel bacteriocin BM1029: physicochemical characterization, antibacterial modes and application.	期刊名称:Journal of Applied Microbiology,卷130 期3 页755-768 DOI10.1111/jam.14809 出版时间MAR 2021 文献类型Article
93	Purification, characterization, and mode of action of a novel bacteriocin BM173 from <i>Lactobacillus crustorum</i> MN047 and its effect on biofilm formation of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> .	期刊名称: Journal of Dairy Science,卷104 期2 页1474-1483 DOI10.3168/jds.2020-18959 出版时间FEB 2021 文献类型Article
94	Isolation and identification of microorganisms from Kazakhstan koumiss and their application to cow milk.	期刊名称: Journal of Dairy Science,卷104 期1 页151-166 DOI10.3168/jds.2020-18527 出版时间JAN 2021 文献类型Article
95	Diverse Dyes-Embedded <i>Staphylococcus aureus</i> as Potential Biocarriers for Enhancing Sensitivity in Biosensing	期刊名称:Analytical Chemistry,卷: 93 页6731-6738 DOI: 10.1021/acs.analchem.1c00346 出版时间: MAY 4, 2021 文献类型: Article
96	Multifunctional bacteria-derived tags for advancing immunoassay analytical performance with dual-channel switching and antibodies bioactivity sustaining	期刊名称:Biosensors & Bioelectronics,卷: 192 页113538 DOI: 10.1016/j.bios.2021.113538 出版时间: NOV 15 2021 文献类型: Article
97	On-off-on fluorescent sensor for glutathione based on bifunctional vanadium oxide quantum dots induced spontaneous formation of MnO <sub>2</sub> nanosheets	期刊名称:Microchimica Acta,卷: 188 期: 9 页299 DOI: 10.1007/s00604-021-04958-z 出版时间: SEP 2021 文献类型: Article
98	A Naturally Derived Nanocomposite Film with Photodynamic Antibacterial Activity: New Prospect for Sustainable Food Packaging	期刊名称:ACS Applied Materials & Interfaces,卷: 13 页 52998-53008 DOI: 10.1021/acsami.1c12243 出版时间: 10 NOV 2021 文献类型: Article
99	Facile preparation of Ru@V <sub>2</sub> O <sub>4</sub> nanowires exhibiting excellent tetra-enzyme mimetic activities for sensitive colorimetric H <sub>2</sub> O <sub>2</sub> and cysteine sensing	期刊名称: Sensors and Actuators: B. Chemical. 卷: 344. 页: 130266. DOI: 10.1016/j.snb.2021.130266 出版时间: OCT 1 2021 文献类型: Article
100	Well-orientation strategy for direct binding of antibodies: Development of the immunosensor using the antigen modified Fe <sub>2</sub> O <sub>3</sub> nanoprobe for sensitive detection of aflatoxin B1	期刊名称: Food Chemistry 卷: 364. 页: 129583. DOI: 10.1016/j.foodchem.2021.129583 出版时间: 1 DEC 2021 文献类型: Article

101	Macro-meso-microporous carbon composite derived from hydrophilic metal-organic framework as high-performance electrochemical sensor for neonicotinoid determination	期刊名称: Journal of Hazardous Materials 卷: 411页: 125122 DOI:10.1016/j.jhazmat.2021.125122 出版时间: 5 June 2021 文献类型: Article
102	Polydopamine-mediated photothermal effect enables a new method for point-of-care testing of biothiols using a portable photothermal sensor	期刊名称:Sensors and Actuators: B. Chemical,卷: 346 页130498 DOI: 10.1016/j.snb.2021.130498 出版时间: 27 July 2021 文献类型: Article
103	Carbon cloth-supported nanorod-like conductive Ni/Co bimetal MOF: A stable and high-performance enzyme-free electrochemical sensor for determination of glucose in serum and beverage	期刊名称:Food Chemistry,卷: 349 页129202 DOI: 10.1016/j.foodchem.2021.129202 出版时间: JUL 1 2021 文献类型: Article
104	Surface selenylation engineering for construction of a hierarchical NiSe <sub>2</sub> /carbon nanorod: A high-performance nonenzymatic glucose sensor	期刊名称:ACS Applied Materials and Interfaces,卷: 19 页 22866-22873 DOI: 10.1021/acsami.1c04831 出版时间: 19 May 2021 文献类型: Article
105	Preparation of enhanced AgI@MnO <sub>2</sub> heterojunction photocatalysts for rapid sterilization under visible light	期刊名称:Journal of Alloys and Compounds. 卷: 881. 页: 161431. DOI: 10.1016/j.jallcom.2021.161431 出版时间: 2021.08.05
106	Near-Infrared Light-Regulated Drug-Food Homologous Bioactive Molecules and Photothermal Collaborative Precise Antibacterial Therapy Nanoplatform with Controlled Release Property	期刊名称:Advanced Healthcare Materials,卷: 10 页:2100546 DOI: 10.1002/adhm.202100546 在线时间: 3 June 出版时间: August 2021 文献类型: Article
107	Sodium alginate-based nanocomposite films with strong antioxidant and antibacterial properties enhanced by polyphenol-rich kiwi peel extracts bio-reduced silver nanoparticles	期刊名称:Food Packaging and Shelf Life,卷: 29 页:100741 DOI.org/10.1016/j.foodpack.2021.100741 在线时间: 12 August 2021 出版时间: SEP2021 文献类型: Article
108	Three-dimensional (3D) hierarchical structure engineering of AuNPs/Co (OH) <sub>2</sub> nanocomposite on carbon cloth: An advanced and efficient electrode for highly sensitive and specific determination of nitrite	期刊名称:Sensors and Actuators: B. Chemical ,卷: 342 页:130061 DOI: 10.1016/j.snb.2021.130061 在线时间: May 2021 出版时间: 2021 文献类型: Article
109	Ingenious dual-emitting Ru@UiO-66-NH <sub>2</sub> composite as ratiometric fluorescence sensor for detection of mercury in aqueous	期刊名称: JOURNAL OF HAZARDOUS MATERIALS 卷: 408 DOI10.1016/j.jhazmat.2020.124469 出版时间: APR 15 2021 文献类型: Article
110	Gold nanoparticles-functionalized three-dimensional flower-like manganese dioxide: A high-sensitivity thermal analysis immunochromatographic sensor	期刊名称: FOOD CHEMISTRY 卷: 341 DOI10.1016/j.foodchem.2020.128231 出版时间: MAR 30 2021 文献类型: Article

111	Development of functional gelatin-based composite films incorporating oil-in-water lavender essential oil nano-emulsions: Effects on physicochemical properties and cherry tomatoes preservation	期刊名称:LWT - Food Science and Technology,卷: 142 页:110987 DOI.org/10.1016/j.lwt.2021.110987 在线时间: 28 January 2021 出版时间: MAY 2021 文献类型: Article
112	Multifunctional chitosan-copper-gallic acid based antibacterial nanocomposite wound dressing	期刊名称:International Journal of Biological Macromolecules,卷: 167 页:10-22 DOI.org/10.1016/j.ijbiomac.2020.11.153 在线时间: November 2020 出版时间: January 2021 文献类型: Article
113	Immunochromatographic Assay Based on Polydopamine-Decorated Iridium Oxide Nanoparticles for the Rapid Detection of Salbutamol in Food Samples	期刊名称:ACS Applied Materials & Interfaces,卷: 13 页 28899-28907 DOI: 10.1021/acsami.1c06724 出版时间: 23 June 2021 文献类型: Article
114	Metal-polydopamine framework based lateral flow assay fo high sensitive detection of tetracycline in food samples	期刊名称: Food chemistry 卷: 339.页: 127854. DOI:10.1016/j.foodchem.2020.127854 出版时间: 2021 文献类型: Article
115	A novel $\alpha$ -Fe <sub>2</sub> O <sub>3</sub> nanocubes-based multiplex immunochromatographic assay for simultaneous detection of deoxynivalenol and aflatoxin B1 in food samples.	期刊名称: Food Control卷: 123.页: 107811. DOI:10.1016/j.foodcont.2020.107811 出版时间: May 2021 文献类型: Article
116	Europium-based metal-organic framework containing characteristic metal chains: A novel turn-on fluorescence sensor for simultaneous high-performance detection and removal of tetracycline.	期刊名称: Sensors and Actuators B: Chemical 卷: 334页: 129610 DOI:10.1016/j.snb.2021.129610 出版时间: 1 May 2021 文献类型: Article
117	Construction of a photothermal hydrogel platform with two-dimensional PEG@zirconium-ferrocene MOF nanozymes for rapid tissue repair of bacteria-infected wounds	期刊名称: Acta Biomaterialia. 卷: 135. 页: 342-355. DOI: 10.1016/j.actbio.2021.08.022 出版时间: 2021 文献类型: Article
118	Bio-inspired self-cleaning carbon cloth based on flower-like Ag nanoparticles and leaf-like MOF: A high-performance and reusable substrate for SERS detection of azo dyes in soft drinks	期刊名称: SENSORS AND ACTUATORS B-CHEMICAL 卷: 329 DOI:10.1016/j.snb.2020.129080 出版时间: FEB 15 2021 文献类型: Article
119	Conversional fluorescent kiwi peel phenolic extracts: Sensing of Hg(2+) and Cu(2+), imaging of HeLa cells and their antioxidant activity.	期刊:SPECTROCHIMICA ACTA PART A-MOLECULAR AND BIOMOLECULAR SPECTROSCOPY 卷: 244 文献号: 118857 DOI: 10.1016/j.saa.2020.118857 出版年: JAN 5 2021 文献类型: Article
120	Surface engineering of carbon selenide nanofilms on carbon cloth: An advanced and ultrasensitive self-supporting binder-free electrode for nitrite sensing	期刊: FOOD CHEMISTRY 卷: 340 文献号: 127953 DOI: 10.1016/j.foodchem.2020.127953 出版年: MAR 15 2021 文献类型: Article
121	Nitrogen, silicon co-doped carbon dots as the fluorescence nanoprobe for trace p-nitrophenol detection based on inner filter effect	期刊: SPECTROCHIMICA ACTA PART A-MOLECULAR AND BIOMOLECULAR SPECTROSCOPY 卷: 244 文献号: 118876 DOI: 10.1016/j.saa.2020.118876 出版年: JAN 5 2021 文献类型: Article

122	An innovative prussian blue nanocubes decomposition-assisted signal amplification strategy suitable for competitive lateral flow immunoassay to sensitively detect aflatoxin B1	期刊名称: FOOD CHEMISTRY 卷: 344 DOI:10.1016/j.foodchem.2020.128711 出版时间: MAY 15 2021 文献类型: Article
123	Multifunctional Injectable Hydrogel Dressings for Effectively Accelerating Wound Healing: Enhancing Biomineralization Strategy	期刊名称:Advanced Functional Materials,卷: 31 页:2100093 DOI: 10.1002/adfm.202100093 在线时间: Mar 2021 出版时间: JUN 2021 文献类型: Article
124	Bacteriocin assisted food functional membrane for simultaneous exclusion and inactivation of Alicyclobacillus acidoterrestris in apple juice	期刊名称:. Journal of Membrane Science,卷: 618 页118741 DOI: 10.1016/j.memsci.2020.118741 出版时间: JAN 15 2021 文献类型: Article
125	Fate of polyphenols in forward osmosis	期刊名称:. Journal of Membrane Science,卷: 621 页118993 DOI: 10.1016/j.memsci.2020.118993 出版时间: MAR 1 2021 文献类型: Article
126	Emerging forward osmosis and membrane distillation for liquid food concentration: a review	期刊名称:COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY,卷: 20 期: 2 页1910-1936 DOI: 10.1111/1541-4337.12691 出版时间: MAR 2021 文献类型: Article
127	Stimuli-responsive lysozyme nanocapsule engineered microfiltration membranes with a dual-function of anti-adhesion and antibacterial for biofouling mitigation	期刊名称:. ACS Applied Materials and Interfaces,卷: 13 期: 27 页32205-32216 DOI: 10.1021/acsami.1c07445 出版时间: JUL 14 2021 文献类型: Article
128	Aptamer modified magnetic nanoparticles coupled with fluorescent quantum dots for efficient separation and detection of Alicyclobacillus acidoterrestris in fruit juices	期刊名称:Food Control,卷: 126, 108060 DOI: <a href="https://doi.org/10.1016/j.foodcont.2021.108060">https://doi.org/10.1016/j.foodcont.2021.108060</a> 出版时间: AUG, 2021 文献类型: Article
129	Changes in aroma components and potential Maillard reaction products during the stir-frying of pork slices	期刊名称:Food Control,卷: 123, 107855 DOI: <a href="https://doi.org/10.1016/j.foodcont.2020.107855">https://doi.org/10.1016/j.foodcont.2020.107855</a> 出版时间: MAY, 2021 文献类型: Article
130	Establishment of quantitative PCR assays for the rapid detection of Alicyclobacillus spp. that can produce guaiacol in apple juice	期刊名称: International journal of food microbiology, 卷: 360, 109329 <a href="https://doi.org/10.1016/j.ijfoodmicro.2021.109329">https://doi.org/10.1016/j.ijfoodmicro.2021.109329</a> 出版时间: 2021-Dec-16 文献类型: Article
131	Integrated analysis of transcriptome and proteome for exploring the mechanism of guaiacol production by Alicyclobacillus acidoterrestris	Food Research International,卷148,110621 <a href="https://doi.org/10.1016/j.foodres.2021.110621">https://doi.org/10.1016/j.foodres.2021.110621</a> 出版时间: October, 2021 文献类型: Article
132	Application of nanostructures as antimicrobials in the control of foodborne pathogen	Critical Reviews in Food Science and Nutrition <a href="https://doi.org/10.1080/10408398.2021.1871586">https://doi.org/10.1080/10408398.2021.1871586</a> 出版时间: January 11, 2021 文献类型: Review

133	Targeting the cell wall: Preparation of monoclonal antibody for accurate identification of <i>Alicyclobacillus acidoterrestris</i> in apple juice	期刊名称: Food Control, 卷: 121 DOI: 10.1016/j.foodcont.2020.107596 出版时间: MAR 2021 文献类型: Article
134	Preparation of species-specific monoclonal antibody and development of fluorescence immunoassay based on fluorescence resonance energy transfer of carbon dots for accurate and sensitive detection of <i>Alicyclobacillus acidoterrestris</i> in apple juice	期刊名称: Food Chemistry, 卷: 347 DOI: 10.1016/j.foodchem.2021.129069 出版时间: JUN 15 2021 文献类型: Article
135	Identity, Synthesis, and Cytotoxicity of Forchlorfenuron Metabolites in Kiwifruit	期刊名称: JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 卷: 69 期: 33 页: 9529-9535 DOI: 10.1021/acs.jafc.1c02492 出版时间: AUG 25 2021 文献类型: Article
136	Flavor differences between commercial and traditional soybean paste	期刊名称: LWT-FOOD SCIENCE AND TECHNOLOGY, 卷: 142 DOI: 10.1016/j.lwt.2021.111052 出版时间: MAY 2021 文献类型: Article
137	Essential oils encapsulated by biopolymers as antimicrobials in fruits and vegetables: A review	期刊名称: Food Bioscience, 卷44 子辑: A DOI: 10.1016/j.fbio.2021.101367 出版时间: DEC 2021 文献类型: Review
138	Effects of Simultaneous Co-Fermentation of Five Indigenous Non-Saccharomyces Strains with <i>S. cerevisiae</i> on Vidal Icewine Aroma Quality	期刊名称: FOODS, 卷: 10 期: 7 DOI: 10.3390/foods10071452 出版时间: JUL 2021 文献类型: Article
139	Effects of different pesticides treatments on the nutritional quality of kiwifruit	期刊名称: Journal of Food Science, 卷: 86 期: 6 页 2346-2357 DOI: 10.1111/1750-3841.15763 出版时间: 24 May 2021 文献类型: Article
140	Development of a colorimetric and fluorescence dual-mode immunoassay for the precise identification of <i>Alicyclobacillus acidoterrestris</i> in apple juice	期刊名称: Food Control, 卷: 124 DOI: 10.1016/j.foodcont.2021.107898 出版时间: JUN 2021 文献类型: Article
141	Comparison of chemical constituents of <i>Eurotium cristatum</i> -mediated pure and mixed fermentation in summer-autumn tea	期刊名称: LWT-FOOD SCIENCE AND TECHNOLOGY, 卷: 143 DOI: 10.1016/j.lwt.2021.111132 出版时间: MAY 2021 文献类型: Article
142	Comparative Metagenomics Reveals Microbial Communities and Their Associated Functions in Two Types of Fuzhuan Brick Tea	期刊名称: Frontiers in Microbiology 卷12 文献号705681 DOI: 10.3389/fmicb.2021.705681 出版时间: SEP 16 2021 文献类型: Article

143	Biosynthesis of selenium nanoparticles of <i>Monascus purpureus</i> and their inhibition to <i>Alicyclobacillus acidoterrestris</i>	期刊名称: Food Control,卷:130 DOI10.1016/j.foodcont.2021.108366 出版时间DEC 2021 文献类型Article
144	Adsorption Mechanism of Patulin from Apple Juice by Inactivated Lactic Acid Bacteria Isolated from Kefir Grains	期刊名称: Toxins, 卷: 13 期: 7 DOI: 10.3390/toxins13070434 出版时间: JUL 2021 文献类型: Article
145	Isolation and identification of three water-soluble selenoproteins in Se-enriched <i>Agaricus blazei</i> Murrill.	FOOD CHEMISTRY 卷344 文献号128691 DOI10.1016/j.foodchem.2020.128691 出版时间MAY 15 2021 文献类型Article
146	One-pot synthesis of magnetic self-assembled carrageenan- $\epsilon$ -polylysine composites: A reusable and effective antibacterial agent against <i>Alicyclobacillus acidoterrestris</i>	期刊名称: Food Chemistry, 卷: 360 DOI: 10.1016/j.foodchem.2021.130062 出版时间: 30 October 2021 文献类型: Article
147	Epsilon-polylysine based magnetic nanospheres as an efficient and recyclable antibacterial agent for <i>Alicyclobacillus acidoterrestris</i>	期刊名称: Food Chemistry, 卷: 364 DOI: 10.1016/j.foodchem.2021.130382 出版时间: DEC 1 2021 文献类型: Article
148	Construction of silver nanoparticles anchored flower-like magnetic Fe <sub>3</sub> O <sub>4</sub> @SiO <sub>2</sub> @MnO <sub>2</sub> hybrids with antibacterial and wound healing activity	期刊名称: Applied Surface Science, 卷: 567 DOI: 10.1016/j.apsusc.2021.150797 出版时间: NOV 30 2021 文献类型: Article
149	Supplementation of kefir ameliorates azoxymethane/dextran sulfate sodium induced colorectal cancer by modulating the gut microbiota	期刊名称:Food Function卷: 22 页11641-11655 DOI: 10.1039/D1FO01729B 出版时间: NOV 01 2021 文献类型: Article
150	Inactivation Effect of Thymoquinone on <i>Alicyclobacillus acidoterrestris</i> Vegetative Cells, Spores, and Biofilms	期刊名称:Frontiers in Microbiology,卷: 12 DOI: 10.3389/fmicb.2021.679808 出版时间: JUN 2 2021 文献类型: Article
151	Antimicrobial and anti-biofilm activity of thymoquinone against <i>Shigella flexneri</i>	期刊名称:Applied Microbiology and Biotechnology,卷: 105 期: 11 页4709-4718 DOI: 10.1007/s00253-021-11295-x 出版时间: May 20 2021 文献类型: Article
152	Antifungal activity and mode of action of lactic acid bacteria isolated from kefir against <i>Penicillium expansum</i>	期刊名称:Food control,卷:130 DOI;10.1016/j.foodcont.2021.108274 出版时间:DEC 2021 文献类型:Article
153	Identification and characterization of <i>Lactobacillus paracasei</i> strain MRS-4 antibacterial activity against <i>Alicyclobacillus acidoterrestris</i>	期刊名称: LWT-FOOD SCIENCE AND TECHNOLOGY, 卷: 150 文献号: 111991 DOI: 10.1016/j.lwt.2021.111991 出版时间: OCT 2021 文献类型: Article
154	Microbial community diversity associated with Tibetan kefir grains and its detoxification of Ochratoxin A during fermentation.	期刊名称: Food microbiology , 卷: 99 页103803 DOI:10.1016/j.fm.2021.103803 出版时间: Oct 2021 文献类型: Article

155	Nutrient compositions and functional constituents of twelve crabapple cultivars ( <i>Malus Mill.</i> species): aptitudes for fresh consumption and processing.	期刊名称: Journal of Food Processing and Preservation,卷: 45 期: 4 页1-9 DOI: 10.1111/jfpp.15341 出版时间: Feb 2 2021 文献类型: Article
156	Structural evaluation of cytochrome c by Raman spectroscopy and its relationship with apoptosis and protein degradation in postmortem bovine muscle	期刊名称:Food Chemistry,卷: 362 期: 15 页130189 DOI: 10.1016/j.foodchem.2021.130189 出版时间: NOV 15 2021 文献类型: Article
157	Methylated Metabolites of Chicoric Acid Ameliorate Hydrogen Peroxide (H <sub>2</sub> O <sub>2</sub> )-Induced Oxidative Stress in HepG2 Cells	期刊名称:Journal of Agricultural and Food Chemistry,卷: 69 期: 7 页: 2179-2189 DOI: 10.1021/acs.jafc.0c07521 出版年: FEB 24 2021 文献类型: Article
158	Effects of household cooking methods on changes of tissue structure, phenolic antioxidant capacity and active component bioaccessibility of quinoa	FOOD CHEMISTRY 卷: 350 文献号: 129138 DOI:10.1016/j.foodchem.2021.129138 出版年: JUL 15 2021 文献类型: Article
159	Evaluation of the encapsulation capacity of nervous acid in nanoemulsions obtained with natural and ethoxylated surfactants	期刊名称:Journal of Molecular Liquids,卷: 343, 文献号: 117632 DOI: 10.1016/j.molliq.2021.117632 出版时间: DEC 21 2021 文献类型: Article
160	Fabrication and characterization of zein-tea polyphenols-pectin ternary complex nanoparticles as an effective hyperoside delivery system: Formation mechanism, physicochemical stability, and in vitro release property	期刊名称:Food Chemistry, 期刊: Food Chemistry. 卷: 364, 文献号: 130335, DOI: 10.1016/j.foodchem.2021.130335 出版时间: DEC 1 2021 文献类型: Article
161	Effect and mechanism of calcium ions on the gelation properties of cellulose nanocrystals-whey protein isolate composite gels	期刊名称:Food Hydrocolloids,卷: 111 页106401 DOI: <a href="https://doi.org/10.1016/j.foodhyd.2020.106401">https://doi.org/10.1016/j.foodhyd.2020.106401</a> 出版时间: 2021,111,106401 文献类型: Article
162	Development of pH-responsive antioxidant soy protein isolate films incorporated with cellulose nanocrystals and curcumin nanocapsules to monitor shrimp freshness	期刊名称:Food Hydrocolloids,卷: 120 页106893 DOI: <a href="https://doi.org/10.1016/j.foodhyd.2021.106893">https://doi.org/10.1016/j.foodhyd.2021.106893</a> 出版时间: NOV 2021 文献类型: Article
163	Insight into the formation mechanism of soy protein isolate films improved	期刊名称:Food Chemistry,卷: 359 页129971 DOI: <a href="https://doi.org/10.1016/j.foodchem.2021.129971">https://doi.org/10.1016/j.foodchem.2021.129971</a> 出版时间: OCT 15 2021 文献类型: Article
164	Development of gum arabic-based nanocomposite films reinforced with cellulose nanocrystals for strawberry preservation	期刊名称:Food Chemistry, 卷: 350 DOI: 10.1016/j.foodchem.2021.129199 出版时间: JUL 15 2021 文献类型: Article
165	Development and evaluation of gum arabic-based antioxidant nanocomposite films incorporated with cellulose nanocrystals and fruit peel extracts	期刊名称:Food Packaging and Shelf Life,卷: 30 DOI: 10.1016/j.fpsl.2021.100768 出版时间: DEC 2021 文献类型: Article

166	Natural Products Self-Assembled Nanozyme for Cascade Detection of Glucose and Bacterial Viability in Food	期刊名称:Foods,卷: 10 期: 11 页: 2596 DOI: 10.3390/foods10112596 出版时间: OCT 27 2021 文献类型: Article
167	Lycium Barbarum Polysaccharide-Iron (III) Chelate as Peroxidase Mimics for Total Antioxidant Capacity Assay of Fruit and Vegetable Food	期刊名称:Foods,卷: 10 期: 11 页: 2800 DOI: 10.3390/foods10112800 出版时间: NOV 14 2021 文献类型: Article
168	Apoptotic changes and myofibrils degradation in post-mortem chicken muscles by ultrasonic processing	期刊名称:LWT - Food Science and Technology,卷: 142 页110985 DOI: 10.1016/j.lwt.2021.110985 出版时间: January 27 2021 文献类型: Article
169	Effect of MTGase on silver carp myofibrillar protein gelation behavior after peroxidation induced by peroxy radicals	期刊名称: Food Chemistry,卷: 349 页129066 DOI: 10.1016/j.foodchem.2021.129066 出版时间: January 11 2021 文献类型: Article
170	The galloyl moiety enhances the inhibitory activity of catechins and theaflavins against $\alpha$ -glucosidase by increasing the polyphenol-enzyme binding interactions	期刊名称: Food & Function,卷: 12 期: 1 页: 215-229 DOI: 10.1039/D0FO02689A 出版时间: JAN 7 2021 文献类型: Article
171	Both acidic pH value and binding interactions of tartaric acid with $\alpha$ -glucosidase cause the enzyme inhibition: The mechanism in $\alpha$ -glucosidase inhibition of four caffeic and tartaric acid derivatives	期刊名称: Frontiers in Nutrition,卷: 8 文献号: 766756 DOI: 10.3389/fnut.2021.766756 出版时间: OCT 7 2021 文献类型: Article
172	The physical adsorption of gelatinized starch with tannic acid decreases the inhibitory activity of the polyphenol against $\alpha$ -amylase	期刊名称: Foods,卷: 10 期: 6 文献号: 1233 DOI: 10.3390/foods10061233 出版时间: JUN 2021 文献类型: Article
173	Phloretin attenuation of hepatic steatosis via an improvement of mitochondrial dysfunction by activating AMPK-dependent signaling pathways in C57BL/6J mice and HepG2 cells	期刊名称:Food & Function DOI: 10.1039/d1fo02577e 出版时间: NOV 2021 文献类型: Article; Early Access
174	Rheological, thermal and in vitro digestibility properties on complex of plasma modified Tartary buckwheat starches with quercetin	期刊名称:Food Hydrocolloids,卷: 110 DOI: 10.1016/j.foodhyd.2020.106209 出版时间: JAN 2021 文献类型: Article



175	Improving radio frequency heating uniformity using a novel rotator for microorganism control and its effect on physiochemical properties of raisins	期刊名称:Innovative Food Science and Emerging Technologies 卷(期): 67 (2021) 102564 DOI:10.1016/j.ifset.2020.102564 出版时间: JAN 2021 文献类型: Article
176	Radio frequency energy inactivates peroxidase in stem lettuce at different heating rates and associate changes in physiochemical properties and cell morphology	期刊名称:Food Chemistry 卷(期): 342 (2021) 128360 DOI:10.1016/j.foodchem.2020.128360 出版时间: ARP 16 2021 文献类型: Article
177	Carotenoid-enriched oil preparation and stability analysis during storage: Influence of oils' chain length and fatty acid saturation	期刊名称:LWT - Food Science and Technology 卷(期): 151 (2021) 112163 DOI:10.1016/j.lwt.2021.112163 出版时间: NOV 2021 文献类型: Article
178	Blanching effects of radio frequency heating on enzyme inactivation, physiochemical properties of green peas ( <i>Pisum sativum</i> L.) and the underlying mechanism in relation to cellular microstructure	期刊名称:Food Chemistry 卷(期): 345 (2021) 128756 DOI:10.1016/j.foodchem.2020.128756 出版时间: MAY 30 2021 文献类型: Article
179	Soybean oil enriched with antioxidants extracted from watermelon ( <i>Citrullus colocynthis</i> ) skin sap and coated in hydrogel beads via ionotropic gelation	期刊名称:Coatings 卷(期): 11(11), 1370 DOI:10.3390/coatings11111370 出版时间: November 8 2021 文献类型: Article
180	Improving the shelf life of peeled fresh almond kernels by edible coating with mastic gum	期刊名称:Coatings 卷(期): 11(6), 618 DOI:10.3390/coatings11060618 出版时间: JUN 2021 文献类型: Article
181	A facile, inexpensive and green electrochemical sensor for sensitive detection of imidacloprid residue in rice using activated electrodes	期刊名称:Analytical Methods,期: 13, 3649 DOI: 10.1039/d1ay00984b 出版时间: July 21 2021 文献类型: Article
182	Biotransformation of phenolic profiles and improvement of antioxidant capacities in jujube juice by select lactic acid bacteria	期刊名称: Food Chemistry, 2021, 339,127859. DOI:10.1016/j.foodchem.2020.127859 出版时间: MAR 1 2021 文献类型: Article
183	Insights into the improvement of bioactive phytochemicals, antioxidant activities and flavor profiles in Chinese wolfberry juice by select lactic acid bacteria	期刊名称: Food Bioscience, 2021, 43, 101264. DOI: 10.1016/j.fbio.2021.101264 出版时间: OCT 2021 文献类型: Article
184	Hepatic Lipidomics Analysis Reveals the Ameliorative Effects of Highland Barley beta-Glucan on Western Diet-Induced Nonalcoholic Fatty Liver Disease Mice	期刊名称: Journal of Agricultural and Food Chemistry, 卷69, 期32 页9287-9298 文献类型: Article 出版时间2021
185	<i>Lycium ruthenicum</i> Anthocyanins Attenuate High-Fat Diet-Induced Colonic Barrier Dysfunction and Inflammation in Mice by Modulating the Gut Microbiota	期刊名称: Molecular Nutrition & Food Research, 卷65, 期8 页200745 发表时间 2021 文献类型: Article

186	Anthocyanins from the fruits of <i>Lycium ruthenicum</i> Murray improve high-fat diet-induced insulin resistance by ameliorating inflammation and oxidative stress in mice	期刊名称: Food & Function, 卷12, 期9 页3855-3871 发表时间2021 文献类型: Article
187	Structure of beta-glucan from Tibetan hull-less barley and its in vitro fermentation by human gut microbiota	期刊名称: Chemical and Biological Technologies in Agriculture, 卷8, 期1 页 1-14 发表时间2021 文献类型: Article
188	Dietary whole Goji berry ( <i>Lycium barbarum</i> ) intake improves colonic barrier function by altering gut microbiota composition in mice	期刊名称: International Journal of Food Science and Technology, 卷56, 期1 页103-114 发表时间 2021 文献类型: Article
189	Shelf life of non-industrial fresh mango juice: Microbial safety, nutritional and sensory characteristics	期刊名称:Food Bioscience,卷: 42 101060 DOI: 10.1016/j.fbio.2021.101060 出版时间: AUG 2021 文献类型: Article
190	Analysis of the Aroma Chemical Composition of Commonly Planted Kiwifruit Cultivars in China	期刊名称:Foods,卷: 10 期: 7 1645 DOI: 10.3390/foods10071645 出版时间: Jul 16 2021 文献类型: Article
191	Thermosonication Combined with Natural Antimicrobial Nisin: A Potential Technique Ensuring Microbiological Safety and Improving the Quality Parameters of Orange Juice	期刊名称:Foods,卷: 10 期: 8 1851 DOI: 10.3390/foods10081851 出版时间: Aug 11 2021 文献类型: Article
192	Band structure engineering enables to UV-Visible-NIR photocatalytic disinfection: mechanism, pathways and DFT calculation	期刊名称: Chemical Engineering Journal, 卷: 421, 页129596 。DOI:10.1016/j.cej.2021.129596.出版时间: 27 March 2021。文 献类型: Article
193	Cunning plasmid fusion mediates antibiotic resistance genes represented by ESBLs encoding genes transfer in foodborne <i>Salmonella</i>	期刊名称: International Journal of Food Microbiology, 卷: 355 doi.org/10.1016/j.ijfoodmicro.2021.109336 出版时间: 2 OCT 2021, 文章代码: 109336, 文献类型: Article
194	Genomic characterization of conjugative plasmids carrying the <i>mcr-1</i> gene in foodborne and clinical strains of <i>Salmonella</i> and <i>Escherichia coli</i>	期刊名称: Food Control, 卷: 125,doi.org/10.1016/j.foodcont.2021.108032 出版时间: 23 FEB 2021, 文章代码: 108032, 文献类型: Article
195	Epidemiology and Characterization of CTX-M-55-Type Extended-Spectrum beta-Lactamase-Producing <i>Salmonella enterica</i> Serovar Enteritidis Isolated from Patients in Shanghai, China	期刊名称: Microorganisms, 卷: 9, 期: 2 DOI10.3390/microorganisms9020260 出版时间: FEB 2021, 文 章代码: 260, 文章类型: Article
196	The formation, determination and health implications of polar compounds in edible oils: Current status, challenges and perspectives	期刊名称:Food Chemistry,卷: 364 页: 130451 DOI: 10.1016/j.foodchem.2021.130451 出版时间: DEC 1 2021 文献类型: Review
197	Physicochemical Characteristics and Functional Properties of Seed Oil from Four Different Cultivars of <i>S. Wilsoniana</i>	期刊名称:European Journal of Lipid Science and Technology,卷: 123 期: 11 页: 2100020 DOI: 10.1002/ejlt.202100020 出版时间: NOV 2021 文献类型: Article

198	Analytical methods for determining the peroxide value of edible oils: A mini-review	期刊名称:Food Chemistry,卷: 358 页: 129834 DOI: 10.1016/j.foodchem.2021.129834 出版时间: OCT 1 2021 文献类型: Review
199	Functional Properties and Structural Characteristics of Starch-Fatty Acid Complexes Prepared at High Temperature	期刊名称:Journal of Agricultural and Food Chemistry,卷: 69 期: 32 页: 9076-9085 DOI: 10.1021/acs.jafc.1c00110 出版时间: AUG 18 2021 文献类型: Article; Proceedings Paper
200	Starch-palmitic acid complex formation and characterization at different frying temperature and treatment time	期刊名称:LWT - Food Science and Technology,卷: 136 期: 1 页: 110328 DOI: 10.1016/j.lwt.2020.110328 出版时间: JAN 2021 文献类型: Article; Proceedings Paper
201	New Method Based on Zone Melting for Determining Wax Content in Sunflower Oils	期刊名称:Food Analytical Methods,卷: 14 期: 3 页: 503-511 DOI: 10.1007/s12161-020-01881-6 出版时间: MAR 2021 文献类型: Article
202	Polar compound composition of four vegetable oils as affected by tert-butylhydroquinone (TBHQ) and chlorophyll during room-temperature storage	期刊名称:International Journal of Food Science and Technology,卷: 56 期: 4 页: 1886-1895 DOI: 10.1111/ijfs.14818 出版时间: APR 2021 文献类型: Article
203	Characterisation of amylose and amylopectin with various moisture contents after frying process: effect of starch-lipid complex formation	期刊名称:International Journal of Food Science and Technology,卷: 56 期: 2 页: 639-647 DOI: 10.1111/ijfs.14712 出版时间: FEB 2021 文献类型: Article
204	Selenium-enriched Lactobacillus plantarum improves the antioxidant activity and flavor properties of fermented Pleurotus eryngii	期刊名称:Food Chemistry,卷: 345 页: 128770-128778 DOI: 10.1016/j.foodchem.2020.128770 出版时间: May 30 2021 文献类型: Article
205	Isorhamnetin attenuates high-fat and high-fructose diet induced cognitive impairments and neuroinflammation by mediating MAPK and NF kappa B signaling pathways	期刊名称: FOOD & FUNCTION 卷: 12 期: 19 页: 9261-9272 DOI: 10.1039/d0fo03165h 出版年:OCT 4 2021 在线发表日期: JUL 2021 文献类型:Article
206	High-fiber diet mitigates maternal obesity-induced cognitive and social dysfunction in the offspring via gut-brain axis	期刊名称: CELL METABOLISM 卷: 33 期: 5 页: 923-+ DOI: 10.1016/j.cmet.2021.02.002 出版年:MAY 4 2021 文献类型:Article

207	Methionine restriction alleviates age-associated cognitive decline via fibroblast growth factor 21	期刊名称: REDOX BIOLOGY 卷: 41 文献号: 101940 DOI:10.1016/j.redox.2021.101940 出版年:MAY 2021 文献类型:Article
208	Development of astaxanthin-loaded layer-by-layer emulsions: physicochemical properties and improvement of LPS-induced neuroinflammation in mice	期刊名称: FOOD & FUNCTION 卷: 12 期: 12 页: 5333-5350 DOI: 10.1039/d0fo03018j 出版年:JUN 21 2021 在线发表日期: APR 2021 文献类型:Article
209	Dietary protein and amino acid restriction: Roles in metabolic health and aging-related diseases	期刊名称: Free radical biology & medicine 卷:178 页:226-242 DOI:10.1016/j.freeradbiomed.2021.12.009 出版年: 2021-Dec-07 (Epub 2021 Dec 07) 文献类型:Journal Article; Review
210	Sesamol Attenuates Amyloid Peptide Accumulation and Cognitive Deficits in APP/PS1 Mice: The Mediating Role of the Gut-Brain Axis	期刊名称: JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY 卷: 69 期: 43 页: 12717-12729 DOI:10.1021/acs.jafc.1c04687 出版年:NOV 3 2021 文献类型:Article
211	Mannan oligosaccharide attenuates cognitive and behavioral disorders in the 5xFAD Alzheimer's disease mouse model via regulating the gut microbiota-brain axis	期刊名称: BRAIN BEHAVIOR AND IMMUNITY 卷: 95 页: 330-343 DOI:10.1016/j.bbi.2021.04.005 出版年:JUL 2021 文献类型:Article
212	Phosvitin-wheat gluten complex catalyzed by transglutaminase in the presence of Na <sub>2</sub> SO <sub>3</sub> : Formation, cross-link behavior and emulsifying properties	Food Chemistry 346 (2021) 128903-128920
213	Effects of short-term fermentation with lactic acid bacteria on the characterization, rheological and emulsifying properties of egg yolk	Food Chemistry 341 (2021) 128163-128172
214	Mechanism study on enhanced foaming properties of individual albumen proteins by Lactobacillus fermentation	Food Hydrocolloids 111 (2021) 106218-106226
215	Prevalence and characterization of Staphylococcus aureus isolated from yak butter in Tibet, China.	期刊名称:Journal of Dairy Science,卷: 104 期: 9 页9596-9606 DOI:10.3168/jds.2020-19604 出版时间: SEP 2021 文献类型: Article
216	Control of Foodborne Staphylococcus aureus by Shikonin, a Natural Extract	期刊名称:Foods,卷: 10 期: 12 文献号: 2954 DOI:10.3390/foods10122954 出版时间: 1 December 2021 文献类型: Article
217	Characterization and antibacterial properties of epsilon-poly- L-lysine grafted multi-functional cellulose beads	carbohydrate polymers,2021,262,117902.
218	Fabrication and characterization of antibacterial epsilon-poly-L-lysine anchored dicarboxyl cellulose beads	carbohydrate polymers,2021,255,117337.

219	3-Phenyllactic acid production by <i>Lactobacillus crustorum</i> strains isolated from naturally fermented vegetables	期刊名称:LWT - Food Science and Technology 卷: 149 期: 0 页: 111780 DOI: 10.1016/j.lwt.2021.111780 出版时间: SEP 01 2021 文献类型: Article
220	Chemical structure, concentration, and pH are key factors influencing antimicrobial activity of conjugated bile acids against lactobacilli	期刊名称:Journal of Dairy Science,卷: 104 期: 2 页:1524–1530 DOI: 10.3168/jds.2020-19293 出版时间: FEB 01 2021 文献类型: Article
221	A Conductive Network and Dipole Field for Harnessing Photogenerated Charge Kinetics	期刊名称: Advanced Materials, 年: 2021 (28 May) 卷: 33, 期: 48, 页: 2104099
222	A photothermal and self-induced Fenton dual-modal antibacterial platform for synergistic enhanced bacterial elimination	期刊名称: Applied Catalysis B: Environmental, 年: 2021 (15 October) 卷: 295, 页: 120315
223	Recyclable and reusable direct Z-scheme heterojunction CeO <sub>2</sub> /TiO <sub>2</sub> nanotube arrays for photocatalytic water disinfection	期刊名称: Applied Catalysis B: Environmental, 年: 2021 (15 AUG) 卷: 291, 页: 120096
224	Rational design of smart adsorbent equipped with a sensitive indicator via ligand exchange: A hierarchical porous mixed-ligand MOF for simultaneous removal and detection of Hg <sup>2+</sup>	期刊名称: Nano Research, 年: 2021 (May) 卷: 14, 期: 5, 页: 1523-1532
225	Luminescent metal-organic frameworks (LMOFs): An emerging sensing platform for food quality and safety control.	期刊名称: Trends in Food Science & Technology, 年: 2021 (13 May) 卷: 111 页: 716-730
226	Graphitic carbon nitride (g-C <sub>3</sub> N <sub>4</sub> )-based nanostructured materials for photodynamic inactivation: Synthesis, efficacy and mechanism	期刊名称: Chemical Engineering Journal, 年: 2021 (15 January) 卷: 404, 页: 126528
227	Recent advances on heterojunction-based photocatalysts for the degradation of persistent organic pollutants	期刊名称: Chemical Engineering Journal, 年: 2021 (15 DEC) 卷: 426, 页: 130617
228	Enhanced antimicrobial activity of konjac glucomannan nanocomposite films for food packaging	期刊名称: Carbohydrate Polymers, 年: 2021 (1 September) 卷: 267, 页: 118215
229	Bioinspired Neuron-like Adsorptive Networks for Heavy Metal Capture and Tunable Electrochemically Mediated Recovery	期刊名称: ACS Applied Materials & Interfaces, 年: 2021 (22 September) 卷: 13, 期: 37, 页: 45077-45088
230	Acid-Induced Self-Catalyzing Platform Based on Dextran-Coated Copper Peroxide Nanoaggregates for Biofilm Treatment	期刊名称: ACS Applied Materials & Interfaces, 年: 2021 (30 June) 卷: 13, 期: 25, 页: 29269-29280
231	Photothermal-boosted effect of binary CuFe bimetallic magnetic MOF heterojunction for high-performance photo-Fenton degradation of organic pollutants	期刊名称: Science of the Total Environment, 年: 2021 (15 November) 卷: 795, 页: 148883
232	Lateral flow immunoassay for furazolidone point-of-care testing: Cater to the call of saving time, labor, and cost by coomassie brilliant blue labeling	期刊名称: Food Chemistry, 年: 2021 (1 August) 卷: 352, 页: 129415
233	Visible light responsive, self-activated bionanocomposite films with sustained antimicrobial activity for food packaging	期刊名称: Food Chemistry, 年: 2021 (15 November) 卷: 362, 页: 130201

234	Aerogel doped by sulfur-functionalized graphene oxide with convenient separability for efficient patulin removal from apple juice	期刊名称: Food Chemistry, 年: 2021 (15 February ) 卷: 338, 页: 127785
235	A sustainable and nondestructive method to high-throughput decolor Lycium barbarum L. polysaccharides by graphene-based nano-decoloration	期刊名称: Food Chemistry, 年: 2021 (15 February ) 卷: 338, 页: 127749
236	Advanced konjac glucomannan-based films in food packaging: Classification, preparation, formation mechanism and function	期刊名称: LWT-Food Science And Technology, 年: 2021 (December) 卷: 152, 页: 112338
237	Does the intrinsic photocontrollable oxidasemimicking activity of 2-aminoterephthalic acid dominate the activity of metal-organic frameworks?	期刊名称: Inorganic Chemistry Frontiers, 年: 2021 (21 July ) 卷: 8, 期: 4, 页: 3482-3490
238	Surface Oxygen Functionalization of Carbon Cloth toward Enhanced Electrochemical Dopamine Sensing	期刊名称: ACS Sustainable Chemistry & Engineering, 年: 2021 (17 November) 卷: 48, 期: 9, 页: 16063-16072
239	Gentiana straminea Maxim. polysaccharide decolorized via high-throughput graphene-based column and its anti-inflammatory activity	期刊名称: International Journal of Biological Macromolecules. 年: 2021 (15 December ) 卷: 193, 期: 15, 页: 1727-1733
240	Asymmetric Electrolyte Design: Energy-Efficient Electrolytic Hydrogen Production under 0.95 V Driven by Janus Metal Phosphide Nanoarray	期刊名称: ACS Sustainable Chemistry & Engineering, 年: 2021 (22 November ) 卷: 48, 期: 9, 页: 16163-16171
241	Effects of stachyose on the intestinal microbiota and barrier in antibiotic-treated mice	期刊名称: Journal of Functional Foods, 卷: 83 页: 104493 DOI: 10.1016/j.jff.2021.104493 出版时间: AUG 2021 文献类型: Article
242	Effects of Penicillium expansum infection on the quality and flavor of yellow flesh kiwifruit during cold storage	期刊名称: Journal of food biochemistry 卷: 45 期: 7 DOI: 10.1111/jfbc.13797 出版时间: JUL 2021 文献类型: Article
243	Electron-beam irradiation delayed the postharvest senescence of kiwifruit during cold storage through regulating the reactive oxygen species metabolism	期刊名称: Radiation Physics and Chemistry, 卷: 189 DOI: 10.1016/j.radphyschem.2021.109717 出版时间: DEC 2021 文献类型: Article
244	Development of a Double Nanobody-Based Sandwich Immunoassay for the Detecting Staphylococcal Enterotoxin C in Dairy Products	期刊名称: Foods 期: 10 页: 2426-2439 DOI: 10.3390/foods10102426 出版时间: OCT 13 2021 文献类型: Article
245	The role of PhoP/PhoQ two component system in regulating stress adaptation in Cronobacter sakazakii.	期刊名称: Food Microbiology, 卷: 100 期: 103851 页码: 1-10 DOI: 10.1016/j.fm.2021.103851 出版时间: DEC 2021 文献类型: Article
246	Cronobacter sakazakii ATCC 29544 translocated human brain microvasular endothelial cells via endocytosis, apoptosis induction and disruption of tight junction.	期刊名称: Frontiers in Microbiology, 卷: 12 期: 675020 页码: 1-13 DOI: 10.3389/fmicb.2021.675020 出版时间: JUN 7, 2021 文献类型: Article

247	Punicalagin prevents hepatic steatosis through improving lipid homeostasis and inflammation in liver and adipose tissue and modulating gut microbiota in Western diet-fed mice.	期刊名称:Molecular Nutrition & Food Research,卷: 65 期: 2006031页码: 1-12 DOI: 10.1002/mnfr.202001031 出版时间: FEB 2021 文献类型: Article
248	Understanding the granule, growth ring, blocklets, crystalline and molecular structure of normal and waxy wheat A- and B- starch granules	期刊名称:Food Hydrocolloids,卷: 121 文献号: 107034 DOI: 10.1016/j.foodhyd.2021.107034 出版时间: DEC 2021 文献类型: Article
249	Pullulanase modification of granular sweet potato starch: Assistant effect of dielectric barrier discharge plasma on multi-scale structure, physicochemical properties	期刊名称:Carbohydrate Polymers,卷: 272 文献号: 118481 DOI: 10.1016/j.carbpol.2021.118481 出版时间: NOV 15 2021 文献类型:Article
250	The improving effects of cold plasma on multi-scale structure, physicochemical and digestive properties of dry heated red adzuki bean starch	期刊名称:Food Chemistry,卷: 349 文献号: 129159 DOI: 10.1016/j.foodchem.2021.129159 出版年: JUL 1 2021 文献类型:Article
251	Understanding the multi-scale structure, physicochemical properties and in vitro digestibility of citrate naked barley starch induced by non-thermal plasma	期刊名称:Food & Function,卷: 12 期: 17 页: 8169-8180 DOI: 10.1039/d1fo00678a 出版年: SEP 7 2021 在线发表日期: JUN 2021 文献类型:Article
252	The phenolic compounds profile, quantitative analysis and antioxidant activity of four naked barley grains with different color	期刊名称:Food Chemistry,卷: 335 文献号: 127655 DOI: 10.1016/j.foodchem.2020.127655 出版时间: JAN 15 2021 文献类型:Article
253	The influence of repeated versus continuous dry-heating on the performance of wheat starch with different amylose content	期刊名称:LWT - Food Science and Technology,卷: 136 文献号: 110380 DOI: 10.1016/j.lwt.2020.110380 出版时间: JAN 2021 文献类型:Article
254	Germination and drying induced changes in the composition and content of phenolic compounds in naked barley	期刊名称:Journal of Food Composition and Analysis,卷: 95 文献号: 103594 DOI: 10.1016/j.jfca.2020.103594 出版时间: JAN 2021 文献类型:Article
255	The Rheological Performance and Structure of Wheat/Acorn Composite Dough and the Quality and In Vitro Digestibility of Its Noodles	期刊名称:Foods,卷: 10 期: 11 文献号: 2727 DOI: 10.3390/foods10112727 出版时间: NOV 2021 文献类型:Article
256	Insights into the relations between the molecular structures and physicochemical properties of normal and waxy wheat B-starch after repeated and continuous annealing	期刊名称:International Journal of Food Science and Technology,卷: 56 期: 12 页: 6405-6419 DOI: 10.1111/ijfs.15302 出版时间: DEC 2021 文献类型:Article
257	The profile, content and antioxidant activity of anthocyanin in germinated naked barley grains with infrared and hot air drying	期刊名称:International Journal of Food Science and Technology,卷: 56 期: 8 页: 3834-3844 DOI: 10.1111/ijfs.14999 出版时间: AUG 2021 文献类型:Article

258	Repeated and continuous dry heat treatments induce changes in physicochemical and digestive properties of mung bean starch	期刊名称:Journal of Food Processing and Preservation,卷: 45 期: 3 文献号: e15281 DOI: 10.1111/jfpp.15281 出版时间: MAR 2021 文献类型:Article
259	Comprehensive Analysis and Expression Profiling of PIN, AUX/LAX, and ABCB Auxin Transporter Gene Families in Solanum tuberosum under Phytohormone Stimuli and Abiotic Stresses.	期刊名称:BIOLOGY-BASEL,卷: 10 期: 2 文献号: 127 DOI:10.3390/biology10020127 出版时间: FEB 2021 文献类型: Article
260	Green Regenerative Hydrogel Wound Dressing Functionalized by Natural Drug-Food Homologous Small Molecule Self-Assembled Nanospheres	期刊名称:Advanced Functional Materials,卷: 无 页:2106572 DOI: 10.1002/adfm.202106572 在线时间: November 2021 出版时间: 文献类型: Article