2022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	Effects of quercetin on tenderness, apoptotic and autophagy signalling in chickens during post-mortem ageing	期刊名称:Food Chemistry,2022，383: 132409
2	Effects of NaCl on the interactions between neomethyl hesperidin dihydrochalcone and pork myofibrillar protein: Their relevance to gelation properties	期刊名称:Food Research International,2022,162, Part A: 111983
3	Chitosan-sodium alginate-collagen/gelatin three-dimensional edible scaffolds for building a structured model for cell cultured meat	期刊名称:International Journal of Biological Macromolecules,2022,209, Part A: 668-679
4	Antibiotic susceptibility and biofilm-forming ability of Veillonella strains	期刊名称:Anaerobe,78 (2022) 102667
5	In-situ synthesis of self-standing cobalt-doped nickel sulfide nanoarray as a recyclable and integrated catalyst for peroxymonosulfate activation.	期刊名称:Applied Catalysis B: Environmental,2022, 307: 121184.
6	An integrated nanoflower-like MoS2@ CuCo2O4 heterostructure for boosting electrochemical glucose sensing in beverage	期刊名称:Food Chemistry, 2022, 396: 133630
7	In-situ two-step electrodeposition of α-CD-rGO/Ni-MOF composite film for superior glucose sensing.	期刊名称:Journal of Alloys and Compounds, 2022, 923: 166418
8	The Effects of Catabolism Relationships of Leucine and Isoleucine with BAT2 Gene of Saccharomyces cerevisiae on High Alcohols and Esters	期刊名称:Genes,2022年、13卷、7期、1178页
9	Wine aging and artificial simulated wine aging: Technologies, applications, challenges, and perspectives	期刊名称:Food Research International,2022, 153, 110953.
10	Application of smart-phone use in rapid food detection, food traceability systems, and personalized diet guidance, making our diet more health.	期刊名称:Food Research International,2022, 152, 110918.
11	Thermosonication combined with ε-polylysine (TSε): A novel technology to control the microbial population and significantly improve the overall quality attributes of orange juice	期刊名称:Food Control,2022, 141, 109200.
12	Modification in structural, physicochemical, functional, and in vitro digestive properties of kiwi starch by high-power ultrasound treatment	期刊名称:Ultrasonics Sonochemistry,2022, 86, 106004.
13	Evaluation of the color and aroma characteristics of commercially available Chinese kiwi wines via intelligent sensory technologies and gas chromatography-mass spectrometry.	期刊名称:Food Chemistry: X,2022, 15, 100427
14	Real wine or not? Protecting wine with traceability and authenticity for consumers: Chemical and technical basis, technique applications, challenge, and perspectives.	期刊名称:Critical Reviews in Food Science and Nutrition,2022, 62(24), 6783-6808.
15	Antimicrobial effect of sorbic acid-loaded chitosan/tripolyphosphate nanoparticles on Pseudomonas aeruginosa	期刊名称:International Journal of Biological Macromolecules,2022,226,1031-1040
16	Comparative metabolomic analysis of different-colored hawthorn berries (Crataegus pinnatifida) provides a new interpretation of color trait and antioxidant activity	期刊名称:LWT,2022,163,113623

17	Evaluation of the influence of flavor characteristics of cooked bacon with different sterilization methods by GC-IMS combined with HS-SPME-GC-MS and electronic nose	期刊名称:Foods,2022,11(22),3547
18	Acid adaptive response of Alicyclobacillus acidoterrestris: A strategy to survive lethal heat and acid stresses	期刊名称:FOOD RESEARCH INTERNATIONAL,2022、157卷、文献号111364
19	Rational design of lycopene emulsion-based nanofood for Lactobacillus plantarum to enhance the growth and flavor production	期刊名称:FOOD HYDROCOLLOIDS,2022，卷127、文献号107518
20	Effect of inorganic and organic nitrogen supplementation on volatile components and aroma profile of cider	期刊名称:FOOD RESEARCH INTERNATIONAL,2022、卷161、文献号111765
21	Integrated transcriptomic and proteomic analysis reveals the response mechanisms of Alicyclobacillus acidoterrestris to heat stress	期刊名称:FOOD RESEARCH INTERNATIONAL,2022、151卷、文献号110859
22	Characterization of different non-Saccharomyces yeasts via mono-fermentation to produce polyphenol-enriched and fragrant kiwi wine	期刊名称:Food Microbiology,2022、103: 1-10
23	Effect of sequential fermentation with four non-Saccharomyces and Saccharomyces cerevisiae on nutritional characteristics and flavor profiles of kiwi wines	期刊名称:Journal of Food Composition and Analysis,2022、109: 1-11
24	Assessment of chemical constitution and aroma properties of kiwi wines obtained from pure and mixed fermentation with Wickerhamomyces anomalus and Saccharomyces cerevisiae	期刊名称:Journal of the Science of Food and Agriculture,2022、102(1) : 175-184
25	Color-Tunable Fluorescent Hierarchical Nanoassemblies with Concentration-Encoded Emission	期刊名称:Small,2022、18, 27，2201826.
26	The Safety of Cold-Chain Food in Post-COVID-19 Pandemic: Precaution and Quarantine.	期刊名称:Foods,2022、11(11):1540
27	A natural anti-obesity reagent derived from sea buckthorn polysaccharides: Structure characterization and anti-obesity evaluation in vivo	期刊名称:Food Chemistry,2022、375:131884.
28	Seabuckthorn polysaccharide ameliorates high-fat diet-induced obesity by gut microbiota- SCFAs-liver axis	期刊名称:Food & Function,2022、13:2925-2937
29	Insight into crosslinked chitosan/soy protein isolate /PVA plastics by revealing its structure, physicochemical properties, and biodegradability	期刊名称:Industrial Crops and Products,2022、187, 115548.
30	Preparing potato starch nanocrystals assisted by dielectric barrier discharge plasma and its multiscale structure, physicochemical and rheological properties	期刊名称:Food Chemistry,2022、372, 131240.
31	the structure and functionality of ball-milled corn starch: The related mechanism	期刊名称:Carbohydrate Polymers,2022、297, 120016.
32	Understanding how electron beam irradiation doses and frequencies modify the multiscale structure, physicochemical properties, and in vitro digestibility of potato starch	期刊名称:Food Research International,2022，197, 111947.
33	Lutein encapsulated in whey protein and citric acid potato starch ester: Construction and characterization of microcapsules	期刊名称:International Journal of Biological Macromolecules,2022, 220, 1-12.

34	Assessment of fresh Alpinia galanga (A. galanga) drying techniques for the chemical composition of essential oil and its antioxidant and biological activity	期刊名称:Food Chemistry,2022, 392, 133314.
35	Insight into the improving effect on multi-scale structure, physicochemical and rheology properties of granular cold water soluble rice starch by dielectric barrier discharge cold plasma processing	期刊名称: Food Hydrocolloids,130, 107732.
36	Effects of ultra-high pressure combined with cold plasma on structural, physicochemical, and digestive properties of proso millet starch	期刊名称:International Journal of Biological Macromolecules,2022, 212, 146-154.
37	Dielectric barrier discharge plasma improved the fine structure, physicochemical properties and digestibility of alpha-amylase enzymatic wheat starch	期刊名称:Innovative Food Science & Emerging Technologies,2022，78, 102991.
38	Structural, physical and degradation characteristics of polyvinyl alcohol/esterified mung bean starch/gliadin ternary composite plastic	期刊名称:Industrial Crops and Products,2022，176, 11436.
39	Modification of multi-scale structure, physicochemical properties, and digestibility of rice starch via microwave and cold plasma treatments	期刊名称:LWT-Food Science and Technology,2022，153, 112483.
40	Molecular structure and architectural characteristics of outer shells and inner blocklets of normal and waxy wheat A- and B- starch granules	期刊名称:Journal of Cereal Science,2022，105, 103477.
41	Fabrication and Characterization of Whey Protein-Citrate Mung Bean Starch-Capsaicin Microcapsules by Spray Drying with Improved Stability and Solubility	期刊名称:Foods,2022，11, 1049.
42	Sodium caseinate and acetylated mung bean starch for the encapsulation of lutein: enhanced solubility and stability of lutein.	期刊名称:Foods,2022，11, 65.
43	Construction of ratiometric fluorescence sensor and test strip with smartphone based on dual-emission carbon dots for the specific detection of chlortetracycline	期刊名称:Analytical and Bioanalytical Chemistry,2022，414:8143–8154
44	Dual-modes of ratiometric fluorescent and smartphone-integrated colorimetric detection of glyphosate by carbon dots encapsulated porphyrin metal-organic frameworks	期刊名称:Applied Surface Science,2022，602, 154368
45	Carbon dots@Cu metal–organic frameworks hybrids for ratiometric fluorescent determination of pesticide thiophanate-methyl	期刊名称:Microchimica Acta,2022，189:325
46	Bio-inspired chitosan aerogel decorated with MOF-on-COF heterostructure hybrid as recyclable scavenger of herbicides in water	期刊名称:Separation and Purification Technology,2022，298, 121616
47	A dual-function chitosan packaging film for simultaneously monitoring and maintaining pork freshness	期刊名称:Food Chemistry,2022，392, 133242
48	Carbon dots based multicolor fluorescence sensor for ratiometric and colorimetric dual-model detection of Cu2+	期刊名称:Dyes and Pigments,2022，203, 110381
49	Self-propelled nanomotors based on hierarchical metal-organic framework composites for the removal of heavy metal ions	期刊名称:Journal of Hazardous Materials,2022，435, 128967
50	Co-Mn Mixed Metal Oxide Nanorods for On-Site Colorimetric Detection of SO32- in Food Samples	期刊名称:ACS Applied Nano Materials,2022，5 (5), 6810-6819

51	UiO-67 decorated on porous carbon derived from Ce-MOF for the enrichment and fluorescence determination of glyphosate	期刊名称:Microchimica Acta,2022，189:130
52	Carbon dots based ratiometric fluorescent sensing platform for food safety	期刊名称:Critical Reviews in Food Science and Nutrition,2022，62, 1, 244-260
53	Using hyperspectral imaging technology for assessing internal quality parameters of persimmon fruits during the drying process	期刊名称:Food Chemistry,2022，386: 132774
54	Tailoring the properties of double-crosslinked emulsion gels using structural design principles Physical characteristics, stability, and delivery of lycopene	期刊名称:Biomaterials,2022，280, 121265.
55	Encapsulation of multiple probiotics, synbiotics, or nutrabiotics for improved health effects: A review	期刊名称:Advances in Colloid and Interface Science,2022，309, 102781.
56	Interfacial engineering approaches to improve emulsion performance: Properties of oil droplets coated by mixed, multilayer, or conjugated lactoferrin-hyaluronic acid interfaces	期刊名称:Food Hydrocolloids,2022，133, 107938.
57	Recent advances in the design and fabrication of probiotic delivery systems to target intestinal inflammation	期刊名称:Food Hydrocolloids,2022，125, 107438.
58	Improving pea protein functionality by combining high-pressure homogenization with an ultrasound-assisted Maillard reaction	期刊名称:Food Hydrocolloids,126, 107441.
59	Development of pH-responsive emulsions stabilized by whey protein fibrils	期刊名称:Food Hydrocolloids,122, 107067.
60	Enhancing emulsion stability and performance using dual-fibrous complexes: Whey protein fibrils and cellulose nanocrystals	期刊名称:Carbohydrate Polymers,298, 120067.
61	Fortification of edible films with bioactive agents: A review of their formation, properties, and application in food preservation	期刊名称:Critical Reviews in Food Science and Nutrition,62(18), 5029-5055.
62	Ultrasound-Assisted Preparation of Lactoferrin-EGCG Conjugates and their Application in Forming and Stabilizing Algae Oil Emulsions	期刊名称:Ultrasonics Sonochemistry,89, 106110.
63	High internal phase emulsions stabilized by native and heat-treated lactoferrin-carboxymethyl chitosan complexes: Comparison of molecular and granular emulsifiers	期刊名称:Food Chemistry,370, 130507.
64	Development and application of hydrophilic-hydrophobic dual-protein Pickering emulsifiers: EGCG-modified caseinate-zein complexes	期刊名称:Food Research International,2022,157, 111451.
65	Development of pH-responsive active film materials based on purple corncob and its application in meat freshness monitoring	期刊名称:Food Research International,2022,161, 111832.
66	A review of multilayer and composite films and coatings for active biodegradable packaging	期刊名称:npj Science of Food,6(1), 1-16.
67	Zein-based nano-delivery systems for encapsulation and protection of hydrophobic bioactives A review	期刊名称:Frontiers in Nutrition,9, 999373.
68	Structural Characterization and Evaluation of Interfacial Properties of Pea Protein Isolate–EGCG Molecular Complexes	期刊名称:Foods,11(18), 2895.
69	Comparative study of heat-and enzyme-induced emulsion gels formed by gelatin and whey protein isolate: physical properties and formation mechanism	期刊名称:Gels,2022,8, 812.

70	Enzymatic synthesis of sodium caseinate-EGCG-carboxymethyl chitosan ternary film: Structure, physical properties, antioxidant and antibacterial properties	期刊名称:International Journal of Biological Macromolecules,222, 509–520.
71	Preparation, characterization, formation mechanism and stability of allicin-loaded emulsion gel	期刊名称:LWT,161, 113389.
72	Improving rehydration of egg white powder through modifying its physicochemistry properties by ultrasound-assisted glutaminase deamidation	期刊名称:Food Hydrocolloids,133, 107950
73	Optimized Extraction of cAMP From Jujube by Ultra-High Pressure Technology and the Anti-allergic Effect for Peanut Allergy Mouse	期刊名称:Frontiers in Nutrition,2022，卷9，862900-862900
74	The inhibition of pectin oligosaccharides on degranulation of RBL-2H3 cells from apple pectin with high hydrostatic pressure assisted enzyme treatment	期刊名称:Food Chemistry,2022，371,(1), 131097
75	Purified Saponins in Momordica charantia Treated with High Hydrostatic Pressure and Ionic Liquid-Based Aqueous Biphasic Systems	期刊名称:Foods,2022，11 (13)
76	Effect of different irrigation levels on quality parameters of ‘Honeycrisp’apples	期刊名称:Journal of the Science of Food and Agriculture,2022，102(8), 3316-3324
77	Effects of Ball Milling Combined With Cellulase Treatment on Physicochemical Properties and in vitro Hypoglycemic Ability of Sea Buckthorn Seed Meal Insoluble Dietary Fiber	期刊名称:Frontiers in Nutrition,2022，8, 82067
78	Regulatory Effect of Sea-Buckthorn Procyanidins on Oxidative Injury HUVECs	期刊名称:Frontiers in Nutrition,2022，9, 850076
79	Extraction and characterization of a pectin from sea buckthorn peel	期刊名称:Frontiers in Nutrition,2022，9, 969465
80	Sea Buckthorn Proanthocyanidins are the Protective Agent of Mitochondrial Function in Macrophages Under Oxidative Stress	期刊名称:Frontiers in pharmacology,2022，13, 914146
81	Anti-Aging Effect and Mechanism of Proanthocyanidins Extracted from Sea buckthorn on Hydrogen Peroxide-Induced Aging Human Skin Fibroblasts	期刊名称:Antioxidants,2022，11, 1900
82	Effect of high-humidity hot air impingement blanching and pulsed va cuum drying on phytochemicals content, antioxidant ca pacity, rehydration kinetics and ultrastructure of Thom pson seedless grape	期刊名称:Drying Technology,2022，1013-1026
83	Effects of drying temperature on the drying characteristics and volatile profiles of Citrus reticulata Blanco peels under two stages of maturity	期刊名称:Drying Technology,2022/40/12，2456-2469
84	Ethanol and blanching pretreatments change the moisture transfer and physicochemical properties of apple slices via microstructure and cell-wall polysaccharides nanostructure modification	期刊名称:Food Chemistry,2022/318132274
85	Lipidomics reveals the molecular mechanisms underlying the changes in lipid profiles and lipid oxidation in rape bee pollen dried by different methods	期刊名称:Food Research International,2022/162，112104

86	Steam blanching and ethanol pretreatment enhance drying rates and improve the quality attributes of apple slices via microstructure modification	期刊名称:JOURNAL OF FOOD PROCESSING AND PRESERVATION,202217256
87	Nanobody-based immunochromatographic biosensor for colorimetric and photothermal dual-mode detection of foodborne pathogens	期刊名称:Sensors and Actuators B: Chemical,2022年，卷369、论文编号132371
88	Development of a streptavidin-bridged enhanced sandwich ELISA based on self-paired nanobodies for monitoring multiplex Salmonella serogroups	期刊名称:Analytica Chimica Acta,2022年，卷1203、论文编号339705
89	Recent Progress in Rapid Determination of Mycotoxins Based on Emerging Biorecognition Molecules: A Review	期刊名称:Toxins,2022年，卷14、期2、页73
90	An ultrasensitive sandwich chemiluminescent enzyme immunoassay based on phage-mediated double-nanobody for detection of Salmonella Typhimurium in food	期刊名称:Sensors and Actuators B: Chemical,2022年，卷353、子辑A、论文编号131058
91	Effects of fermentation with lactic bacteria on the structural characteristics and physicochemical and functional properties of soluble dietary fiber from prosomillet bran	期刊名称:LWT,卷154 文献号112609
92	The effect of chronic exposure to a low concentration of perfluorooctanoic acid on cognitive function and intestinal health of obese mice induced by a high-fat diet	期刊名称:Food and Chemical Toxicology,113395
93	Involvement of intestinal flora and miRNA into the mechanism of coarse grains improving type 2 diabetes: an overview	期刊名称:Journal of the science of food and agriculture,12270
94	Prevalence, bio-serotype, antibiotic susceptibility, and genotype of Yersinia enterocolitica and other Yersinia species isolated from retail and processed meats in Shaanxi Province, China.	期刊名称:LWT-Food Science and Technology,2022, 168, 113962.
95	Conjugative transfer of *mcr-1* -bearing plasmid from *Salmonella* to *Escherichia coli in vitro* on chicken meat and in mouse gut	期刊名称:Food Research International,2022, 157, 111263.
96	Prevalence and characteristics of *mcr-9* -positive *Salmonella* isolated from retail food in China	期刊名称:LWT-Food Science and Technology,2022，160, 113261.
97	Developing qualitative Plasmid DNA reference materials to detect mechanisms of quinolone and fluoroquinolone resistance in foodborne pathogens	期刊名称:Foods,2022，11, 154.
98	Vanadium Disulfide Nanosheet Boosts Optical Signal Brightness as a Superior Enzyme Label to Improve the Sensitivity of Lateral Flow Immunoassay	期刊名称:Analytical Chemistry,2022，94, 8693−8703
99	A multi-scenario dip-stick immunoassay of 17β-estradiol based on multifunctional and non-composite nanoparticles with colorimetric-nanozyme-magnetic properties	期刊名称:Sensors and Actuators B: Chemical,2022，367:132150
100	Editorial to Special Issue—Research on Isolation and Intelligent Detection Methods of Foodborne Pathogens	期刊名称:Foods,2022，11(9): 1213.
101	Controllable assembly metal-organic frameworks and gold nanoparticles composites for sensitive immunochromatographic assay	期刊名称:Food Chemistry,2022，367:130737

102	Expanded detection range of lateral flow immunoassay endowed with a third-stage amplifier indirect probe	期刊名称:Food Chemistry,2022，377: 131920
103	Comparative Lipidomics Analysis of Human and Ruminant Milk Reveals Variation in Composition and Structural Characteristics	期刊名称:Journal of Agricultural and Food Chemistry,2022，70,29,8994-9006
104	Systematic evaluation of a series of pectic polysaccharides extracted from apple pomace by regulation of subcritical water conditions	期刊名称:Food Chemistry,2022，卷: 368，文献号：130833
105	Structural features and anticancer mechanisms of pectic polysaccharides:A review	期刊名称:International Journal of Biological Macromolecules,2022，卷: 209，825-839；
106	Full components conversion of lignocellulose via a closed-circuit biorefinery process on a pilot scale	期刊名称:Environmental Research,卷214 子辑2 文献号113946
107	Revealing the effects of Moringa oleifera Lam. leaves addition on Fuzhuan Brick Tea by metabolomic and microbiota analysis	期刊名称:LWT - Food Science and Technology,卷: 156，文献号：113014；
108	Impact of germination on structural, functional properties and in vitro protein digestibility of sesame (Sesamum indicum L.) protein	期刊名称:LWT - Food Science and Technology, 154： 112651
109	Secoisolariciresinol diglucoside ameliorates high fat diet-induced colon inflammation and regulates gut microbiota in mice	期刊名称:FOOD & FUNCTION,13（5）3009-3022
110	Inactivation mechanism of slightly acidic electrolyzed water on Bacillus cereus spores	期刊名称:Food Microbiology, Volume 103, May 2022, 103951
111	Tryptophan-rich diet ameliorates chronic unpredictable mild stress induced depression- and anxiety-like behavior in mice: The potential involvement of gut-brain axis	期刊名称:FOOD RESEARCH INTERNATIONAL,157 (2022) 111289
112	Sesamol ameliorates dextran sulfate sodium induced depression-like and anxiety-like behaviors in colitis mice: the potential involvement of the gut–brain axis	期刊名称:Food & Function,2022，13（5）:2865-2883
113	Dual-modified starch nanoparticles containing aromatic systems with highly efficient encapsulation of curcumin and their antibacterial applications	期刊名称:Food Research International,卷：162 期： 文献号111926
114	Tailored defect-rich cerium metal organic frameworks for efficient fluoride removal from wastewater	期刊名称:Separation and Purification Technology,2022、302、122152
115	A colorimetric and fluorescent dual-readout probe based on red emission carbon dots for nitrite detection in meat products	期刊名称:Food Chemistry,2022，374、131768
116	Preparation and identification of dipeptidyl peptidase IV inhibitory peptides from quinoa protein	期刊名称:Food Research International,2022,156,111176
117	Identification of dipeptidyl peptidase IV inhibitory peptides from rapeseed proteins	期刊名称:LWT - Food Science and Technology,2022,160,113255
118	Egg white hydrolysate from simulated gastrointestinal digestion alleviates the inflammation and improves the nutritional status in TNBS-induced Crohn’s disease rats	期刊名称:Journal of Functional Foods,2022,98,105288
119	Identification and characterization of dipeptidyl peptidase IV inhibitory peptides from wheat gluten proteins	期刊名称:Journal of Cereal Science,2022,103,103396

120	Identification and Characterization of Dipeptidyl Peptidase-IV Inhibitory Peptides from Oat Proteins	期刊名称:Foods,2022,11,1406
121	3D printing performance using radio frequency electromagnetic wave modified potato starch	期刊名称:Innovative Food Science and Emerging Technologies,Volume 80, August 2022, 103064
122	Effect of sodium chloride solution on quality of 3D-printed samples molded using wheat starch gel	期刊名称:Food Hydrocolloids,Volume 123, February 2022, 107197
123	Encapsulation of Capsaicin in Whey Protein and OSA-Modified Starch Using Spray-Drying: Physicochemical Properties and Its Stability	期刊名称:Foods,2022，11, 612.
124	Flavor properties of Chinese noodles processed by dielectric drying	期刊名称:Frontiers in Nutrition,2022，9:1007997.
125	Food preservation by cold plasma from dielectric barrier discharges in agri-food industries	期刊名称:Frontiers in Nutrition ,2022，9:1015980.
126	Evaluating the changes in phytochemical composition, hypoglycemic effect, and influence on mice intestinal microbiota of fermented apple juice	期刊名称:Food Research International,2022, 155：110998
127	Sequentially Fermented Dealcoholized Apple Juice Intervenes Fatty Liver Induced by High-fat Diets via Modulation of Intestinal flora and Gene pathways	期刊名称:Food Research International,2022, 156：111180
128	Effects of sulfite treatment on the quality of black fungus	期刊名称:Food Chemistry,2022,385: 132685
129	Effect of inoculation method on the quality and nutritional characteristics of low-alcohol kiwi wine	期刊名称:LWT-Food Science and Technology,2022,156: 113049
130	Control of post-acidification and shelf-life prediction of apple juice fermented by Lactobacillus	期刊名称:Food Control,2022，139：109076
131	Non-thermal treatments for the control of endogenous formaldehyde from Auricularia auricula and their effects on its nutritional characteristics	期刊名称:Food Control,2022，142：109235
132	Preparation of edible starch nanomaterials for the separation of polyphenols from fruit pomace extract and determination of their adsorption properties	期刊名称:International Journal of Biological Macromolecules,2022,222：2054-2064
133	Preparation, model construction and efficacy lipid-lowering evaluation of kiwifruit juice fermented by probiotics	期刊名称:Food Bioscience,2022,47:101710
134	Changes in the physicochemical composition of Auricularia auricula during growth stages and control of endogenous formaldehyde	期刊名称:Journal of Food Composition and Analysis,2022,106：104336
135	Effects of fermentation with Lactobacillus fermentum 21828 on the nutritional characteristics and antioxidant activity of Lentinus edodes liquid	期刊名称:Journal of the Science of Food and Agriculture,2022，102（3）：11688
136	Dealcoholization of kiwi wine by forward osmosis: Evaluation of membrane fouling propensity and product quality	期刊名称:Chemical Engineering Research and Design,2022，178（2）：189–198.
137	Nanocellulose Prepared from Buckwheat Bran: Physicochemical Characterization, Cytotoxicity Evaluation, and Inhibition Effect on Fat Digestion and Absorption	期刊名称:JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY, 70, 11603−11612
138	Pickering emulsions synergistically stabilized by cellulose nanocrystals and peanut protein isolate	期刊名称:LWT - Food Science and Technology,167 (2022) 113884
139	Structure and pro-inflammatory activities of bran polysaccharides from a novel wheat kernel	期刊名称:Journal of food biochemistry,卷46 期1 文献号e14008
140	Exploration of Binding Interaction of beta-1,3-D-Glucan and Patulin by Molecular Dynamics Simulation Study	期刊名称:Journal of Computational Biophysics and Chemistry,2022，21(06): 683-694.

141	Deciphering the antibacterial activity and mechanism of p-coumaric acid against Alicyclobacillus acidoterrestris and its application in apple juice	期刊名称:International Journal of Food Microbiology,2022，378(10):109882
142	Enzyme-Mimetic nano-immunosensors for amplified detection of food hazards: Recent advances and future trends	期刊名称:Biosensors & Bioelectronics,2022，217、114577
143	Nature-inspired nanozymes as signal markers for in-situ signal amplification strategy: A portable dual-colorimetric immunochromatographic analysis based on smartphone	期刊名称:Biosensors & Bioelectronics,2022，210、114289
144	A portable dual-mode colorimetric platform for sensitive detection of Hg2+ based on NiSe2 with Hg2+-Activated oxidase-like activity	期刊名称:Biosensors & Bioelectronics,2022，215、114519
145	Engineered Core-Shell Multifunctional Nano-Tracer in Raman-Silent Region with Highly Retained Affinity to Enhance Lateral Flow Immunoassays	期刊名称:Small,2022，18、22048559
146	Self-Assembling Antibody Network Simplified Competitive Multiplex Lateral Flow Immunoassay for Point-of-Care Tests	期刊名称:Analytical Chemistry,2022, 94,1585-1593
147	COVID-19-inspired "artificial virus" to combat drug-resistant bacteria by membrane-intercalation-photothermal-photodynamic multistage effects	期刊名称:Chemical Engineering Journal,2022, 446, 137322
148	A sense-and-treat hydrogel for rapid diagnose and photothermal therapy of bacterial infection	期刊名称:Chemical Engineering Journal,2022, 443,136437
149	Galvanic replacement inspired signal amplification: Background-free and antibody-thrift in-situ growth immunochromatography	期刊名称:Chemical Engineering Journal, 2022, 437,135362
150	Mussel-inspired Fe-based Tannic acid Nanozyme: A renewable bioresource-derived high-affinity signal tag for dual-readout multiplex lateral flow immunoassay	期刊名称:Chemical Engineering Journal,2022, 446, 137382
151	Mechanism investigation for Ultra-Efficient Photocatalytic Water Disinfection based on Rational Design of Indirect Z-Scheme Heterojunction Black Phosphorus QDs/Cu_2O Nanoparticles.	期刊名称:Journal of Hazardous Materials,2022, 424,127281
152	Rational construction of a robust metal-organic framework nanozyme with dual-metal active sites for colorimetric detection of organophosphorus pesticides	期刊名称:Journal of Hazardous Materials,2022, 423,127253
153	ZnO/C-mediated k-carrageenan based pseudo-pasteurization films for kumquat preservation	期刊名称:Food Hydrocolloids,2022, 128, 107582
154	Demand-oriented construction of Mo3S13-LDH: A versatile scavenger for highly selective and efficient removal of toxic Ag(I), Hg(II), As(III), and Cr(VI) from water	期刊名称:Science of the Total Environment,2022, 820, 153334
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