2023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	Whole Grain Proso Millet (Panicum miliaceum L.) Attenuates Hyperglycemia in Type 2 Diabetic Mice: Involvement of miRNA Profile	期刊名称：Journal of agricultural and food chemistry，2023，71(24)：9324-9336
2	The Effect of Ball Milling on the Structure, Physicochemical and Functional Properties of Insoluble Dietary Fiber from Three Grain Bran	期刊名称：Food Research International，2023,163:112263
3	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，2023,103(9):4257-4267
4	Microbiological analysis and characterization of Salmonella and ciprofloxacin-resistant Escherichia coli isolates recovered from retail fresh vegetables in Shaanxi Province, China	期刊名称：International Journal of Food Microbiology，2023.387:110053
5	Application of salicylic acid to cv. Muscat Hamburg grapes for quality improvement: Effects on typical volatile aroma compounds and anthocyanin composition of grapes and wines	期刊名称：LWT-Food science and technology，2023，182，114828
6	Evolution of green leaf volatile profile and aroma potential during the berry development in five Vitis viniferaL.Cultivars	期刊名称：Food Chemistry-X，2023，18，10076（100676）
7	Non-thermal treatments of strawberry pulp: The relationship between quality attributes and microstructure	期刊名称：Ultrasonics Sonochemistry，2023，98，106508.
8	Pectin-interactions and the digestive stability of anthocyanins in thermal and non-thermal processed strawberry pulp	期刊名称：Food Chemistry，2023，424，136456.
9	Effects of electron beam irradiation and ultrahigh-pressure treatments on the physicochemical properties, active components, and flavor volatiles of jujube jam	期刊名称：LWT-Food science and technology，2023，187，115292.
10	Effect of edible oil type on the formation of protein-bound Nε-(carboxymethyl)lysine in roasted pork patties	期刊名称：Food Research International，2023，174，113628.
11	Grading by fruit density: an effective way to control the drying characteristics and qualities of mulberry (Morus nigra L)	期刊名称：Food and Bioprocess Technology，2023，1-7
12	A single thiolated-phage displayed nanobody-based biosensor for label-free detection of foodborne pathogen	期刊名称：Journal of Hazardous Materials，2023,443,130157
13	Effect of microwave heating on physicochemical properties, protein composition and structure, and micromorphology of camel and bovine milk samples	期刊名称：Journal of Food Composition and Analysis，2023，122，105468
14	Enhancing Oriented Immobilization Efficiency: A One-for-Two Organism-Bispecific Nanobody Scaffold for Highly Sensitive Detection of Foodborne Pathogens	期刊名称：Analytical Chemistry，2023，95，46，17135－17142
15	Anti-Idiotypic Nanobody Alkaline Phosphatase Fusion Protein-Triggered On–Off–On Fluorescence Immunosensor for Aflatoxin in Cereals	期刊名称：Journal of agricultural and food chemistry，2023，71，45，17391－17398
16	Phage-Displayed Nanobody as a Sensitive Nanoprobe to Enhance Chemiluminescent Immunoassay for Cronobacter sakazakii Detection in Dairy Products	期刊名称：Analytical Chemistry，2023，95，36，13698－13707

17	Nanobody-based immunomagnetic separation platform for rapid isolation and detection ofSalmonellaenteritidis in food samples	期刊名称：Food Chemistry，2023, 424，136416
18	Uncovering the effect of Moringa oleifera Lam. leaf addition to Fuzhuan Brick Tea on sensory properties, volatile profiles and anti-obesity activity	期刊名称：Food & Function，2023; 14(5); 2404-2415
19	Evaluation of storage stability and safety of hypoglycemic Pueraria-Ophiopogon tea	期刊名称：Journal of Stored Products Research，2023; 102; 102124
20	Soy protein increases cognitive level in mice by modifying hippocampal nerve growth, oxidative stress and intestinal microbiota	期刊名称：Journal of the Science of Food and Agriculture，2023; 103(8): 4085－4094
21	Rapid detection of adulteration of goat milk and goat infant formulas using near-infrared spectroscopy fingerprints	期刊名称：International Dairy Journal，2023,137,105536
22	Shapeable sodium alginate aerogel beads incorporated with L-cysteine-modified defective UiO-67 for heavy metal ions removal	期刊名称：Chemical Engineering Journal，2023、475、146289
23	pH-responsive double-layer film based on chitosan/curcumin-β-cyclodextrin complex/cinnamaldehyde and zein/alizarin for pork freshness monitoring and maintaining	期刊名称：Food Research International，2023、173、113460
24	Triple-function chitosan-based film for pork and shrimp packaging	期刊名称：Food Chemistry，2023、417、135903
25	Silver nanoparticles deposited carbon microspheres nanozyme with enhanced peroxidase-like catalysis for colorimetric detection of Hg2+ in seafood	期刊名称：Microchimica Acta，2023、190(8):340
26	Epitaxial Self-Assembly of Bimetallic MOF heterostructure for Fluorescent and Colorimetric Detection of Tetracyclines	期刊名称：Dyes and Pigments，2023、214、111229
27	Polyphenol profile and in vitro antioxidant and enzyme inhibitory activities of different solvent extracts of highland barley bran	期刊名称：Molecules，2023、28(4):1665
28	A versatile platform for colorimetric, fluorescence and photothermal multi-mode glyphosate sensing by carbon dots anchoring ferrocene metal-organic framework nanosheet	期刊名称：Journal of Hazardous Materials，2023、443、130277
29	Visual detection of vitamin C in fruits and vegetables using UiO-66 loaded Ce-MnO2 mimetic oxidase	期刊名称：Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy，2023、285、121900
30	Evaluation the selectivity of three lipases in the synthesis of 1-oleoyl-2-palmitoyl-3-linoleoylglycerol, an asymmetric triacylglycerol	期刊名称：LWT-Food science and technology，2023、 181 ： 114754
31	Improved thermal tolerance of ovotransferrin against pasteurization by phosphorylation	期刊名称：Food Chemistry，2023, 405， part B，135019
32	Recyclable hydrogel-MOFs composite beads for selective removal of Pb(II) from water	期刊名称：Chemical Engineering Research and Design，2023,193, 540-554

33	Characterization of Short-chain fatty acid-producing and cholesterol assimilation potential probiotic Lactic acid bacteria from Chinese fermented rice	期刊名称：Food Bioscience，2023、52、102404
34	Degradation of Patulin in Apple Juice by Pulsed Light and its Effect on the Quality	期刊名称：Food and Bioprocess Technology，2023，16(4)，870－880
35	Degradation of aflatoxins in apple juice by pulsed light and the analysis of their degradation products	期刊名称：Food Control，2023，148，109648
36	Inactivation of Alicyclobacillus spp. in apple juice by pulsed light and the analysis of its mechanisms	期刊名称：Food Control，2023，153，109973
37	Removal of ochratoxin A in wine by Cryptococcus albidus and safety assessment of degradation products	期刊名称：Journal of the Science of Food and Agriculture，2023，13087
38	Unraveling symbiotic microbial communities, metabolomics and volatilomics profiles of kombucha from diverse regions in China	期刊名称：Food Research International，2023，113652
39	A green versatile packaging based on alginate and anthocyanin via incorporating bacterial cellulose nanocrystal-stabilized camellia oil Pickering emulsions	期刊名称：International Journal of Biological Macromolecules，2023，126134
40	Innovative beverage creation through symbiotic microbial communities inspired by traditional fermented beverages: current status, challenges and future directions	期刊名称：Critical Reviews in Food Science and Nutrition，2023，37357963
41	Detoxification of patulin in apple juice by enzymes and evaluation of its degradation products	期刊名称：Food Control，2023、145、109518
42	High-humidity hot air impingement blanching (HHAIB) enhances drying behavior of red pepper via altering cellular structure, pectin profile and water state	期刊名称：Innovative Food Science & Emerging Technologies，83，103246
43	Integrated proteomics and metabolomics analysis revealed the mechanisms underlying the effect of irradiation on the fat quality of Chinese bacon	期刊名称：Food Chemistry，2023，413：135385
44	Lateral flow immunoassay based on chemisorbed probe in virtue of hydrogen bond receptors on the Bi2S3NPs	期刊名称：Food Chemistry，2023，401:134133
45	Highly Photothermal and Biodegradable Nanotags-Embedded Immunochromatographic assay for the rapid monitoring of nitrofurazone	期刊名称：Food Chemistry，2023，404:134686
46	Joint-detection of Salmonella typhimurium and Escherichia coli O157:H7 by an immersible amplification dip-stick immunoassay	期刊名称：Biosensors & Bioelectronics，2023，224:115075
47	Nanosheet Antibody Mimics Based Label-Free and Dual-Readout Lateral Flow Immunoassay for Salmonella enteritidis Rapid Detection	期刊名称：Biosensors & Bioelectronics，2023，229:115239
48	Antibiotic-enzyme-inorganic nanoflowers based immunoassay for the ultrasensitive detection of Staphylococcus aureus	期刊名称：Biosensors & Bioelectronics，2023，230：115264
49	“Lock-and-Key” Recognition Strategies mediated Lateral Flow Assays Toward Foodborne Pathogens Detection: A comprehensive review of Current Progress and Future Challenges	期刊名称：Biosensors & Bioelectronics，2023,235:115317
50	Nanocatalyst-triggered cascade immunoassay: multi-model immunochromatography assay for sensitive detection of Salmonella typhimurium	期刊名称：Chemical Engineering Journal，2023，469:143979

51	Polydopamine-coated two-dimensional nanomaterials as high-affinity photothermal signal tag towards dual-signal detection of Salmonella typhimurium by lateral flow immunoassay	期刊名称：Chemical Engineering Journal，2023，472:145110
52	Capture antibody imitator MnO2 nanozyme-based dual-signal immunochromatographic assay for rapid detection of Salmonella enteritidis	期刊名称：Chemical Engineering Journal，2023，477:147057
53	Structure and in vitro digestion characteristics of skim goat milk protein during processing: effects of fat separation	期刊名称：Journal of the Science of Food and Agriculture， 2023，103: 6521-6530
54	Ultrasound improves the thermal stability and binding capacity of ovomucin by promoting the dissociation of insoluble ovomucin aggregates	期刊名称：International Journal of Biological Macromolecules，2023，228：478-486
55	Exploring the binding effect and mechanism of glycyrrhizin to ovomucin by combining spectroscopic analysis and molecular docking	期刊名称：International Journal of Biological Macromolecules，2023，245：125535
56	Structure and biological activities of glycoproteins and their metabolites in maintaining intestinal health	期刊名称：Critical Reviews in Food Science and Nutrition，2023，63:19，3346-3361
57	Characteristics of key microorganisms and metabolites in irradiated marbled beef	期刊名称：Meat Science， 2023，199: 109121
58	Lipidomics reveals alterations of lipid composition and molecular nutrition in irradiated marble beef	期刊名称：Food Chemistry-X，2023，17: 100617
59	Using multi-criteria decision-making method to select the optimal color fixative for cloudy kiwi juice during thermal sterilization processing.	期刊名称：LWT-Food science and technology，2023，187，115266.
60	Eating with peel or not: Investigation of the peel consumption situation and its nutrition, risk analysis, and dietary advice in China.	期刊名称：Food Research International，2023，170，112972.
61	Effects and impacts of technical processing units on the nutrients and functional components of fruit and vegetable juice.	期刊名称：Food Research International，2023，168，112784
62	Comprehensive evaluation of the effect of five sterilization methods on the quality of black carrot juice based on PCA, TOPSIS and GRA models.	期刊名称：Food Chemistry-X，2023，17，100604
63	Optimization of strains for fermentation of kiwifruit juice and effects of mono- and mixed culture fermentation on its sensory and aroma profiles.	期刊名称：Food Chemistry-X，2023，17，100595
64	Effects of different cooking treatments on the sensory qualities and pigmented phytochemicals of carrots.	期刊名称：Food Chemistry，2023，405，135015
65	Quality retention and delay postharvest senescence of figs (Ficus carica L.) using 1-methylcyclopropene and modified atmosphere packaging during cold storage	期刊名称：Food Bioscience，2023，53，102748
66	Comparative analysis of husk microstructure, fruit quality and concentrations of bioactive compounds of different pomegranate cultivars during low temperature storage	期刊名称：Food Bioscience，2023，52，102400
67	Effects of dry-salting and brine-pickling on physicochemical properties and flavor of spaghetti squash shreds	期刊名称：Food Bioscience，2023.56.103268

68	Comparative investigation of the effects of electron beam and X-ray irradiation on potato starch: Structure and functional properties	期刊名称：International Journal of Biological Macromolecules，2023.236.123909
69	Melatonin treatment delays senescence and alleviates chilling injury in spaghetti squash during low-temperature storage	期刊名称：SCIENTIA HORTICULTURAE，2023.310.111778
70	Genome-Wide Identification and Expression Analysis of the 4-Coumarate: CoA Ligase Gene Family in Solanum tuberosum	期刊名称：International Journal of Molecular Sciences，2023.24（2）1642
71	Antioxidant activities and volatile compounds of Chinese cabbage sauce prepared by the combination of Lactobacillus plantarum and functional oligosaccharides	期刊名称：Food Bioscience，2023，54，102854.
72	Phenolic profiles, antioxidant capacities and flavor volatiles in fig (Ficus carica L.) juices from five cultivars fermented by Lactobacillus plantarum and Lactobacillus acidophilus	期刊名称：International Journal of Food Science and Technology，2023，58，6025-6035.
73	Effect of lactic acid fermentation and in vitro digestion on the bioactive compounds in Chinese wolfberry (Lycium barbarum) pulp	期刊名称：Food Bioscience，2023，53，102558.
74	Mechanisms of antioxidant dipeptides enhancing ethanol-oxidation cross-stress tolerance in lager yeast: roles of the cell wall and membrane	期刊名称：Journal of agricultural and food chemistry，2023，71，12538-12548.
75	Bioactive dipeptides enhance the tolerance of lager yeast to ethanol-oxidation cross-stress by regulating the multilevel defense system	期刊名称：Food Microbiology，2023，114，104288
76	Strategy for Avoiding Alicyclobacillus acidocaldarius Contamination of Apple Juice by Adding Magnetosomes/Antibacterial Peptide Composites	期刊名称：Journal of agricultural and food chemistry，2023、71、12819-1282
77	Nanosilver Embedded in a Magnetosome Nanoflower to Enhance Antibacterial Activity for Wound Dressing Applications	期刊名称：ACS Applied Materials & Interfaces，2023、15、48882-48891
78	Alleviating Effect of Selenium-Enriched Lactobacillus plantarum 6076 on Dextran Sulfate Sodium-Induced Colitis and Liver Inflammation in Mice	期刊名称：Food & Function，2023、14、10151-10162
79	Continuous flow removal of patulin by cysteine and porcine pancreatic lipase-modified hierarchical mesoporous zirconium metal–organic framework aerogel for apple juice treatment	期刊名称：Chemical Engineering Journal，2023、475、146472
80	TMT-Based Quantitative Proteomics and Non-targeted Metabolomic Analyses Reveal the Antibacterial Mechanism of Hexanal against Vibrio parahaemolyticus	期刊名称：Journal of agricultural and food chemistry，2023、71、31、12105-12115
81	Litchi-like glucose oxidase-integrated magnetic metal-organic framework as glucose-triggered cascade catalyst for antibacterial treatment	期刊名称：Journal of environmental chemical engineering，2023、11、2、109340
82	Influence of encapsulated Lactobacillus plantarum and eugenol on the physicochemical properties and microbial community of fresh-cut apples	期刊名称：Food Chemistry-X，2023、17、100563
83	Enzyme assisted magnetic hybrids as self-activated cascade reagent with synergistic activity for antimicrobial application	期刊名称：Applied surface science，2023、615、156427

84	Effects of Tibetan kefir grain fermentation on the physicochemical properties, phenolics, enzyme activity, and antioxidant activity of Lycium barbarum (Goji berry) juice	期刊名称：Food Bioscience，2023、53、102555
85	Aspergillus cristatus attenuates DSS-induced intestinal barrier damage through reducing the oxidative stress, regulating short-chain fatty acid and inhibiting MAPK signaling pathways	期刊名称：Journal of the science of food and agriculture，2023、103、4、1736-1748
86	Emerging trends in pectin functional processing and its fortification for synbiotics: A review	期刊名称：Trends in Food Science & Technology，2023、134、80-97
87	The bioaccessibility, bioavailability, bioactivity, and prebiotic effects of phenolic compounds from raw and solid-fermented mulberry leaves during in vitro digestion and colonic fermentation	期刊名称：Food Research International，2023、165、112493
88	Improved flavonoid content in mulberry leaves by solid-state fermentation: Metabolic profile, activity, and mechanism	期刊名称：Innovative Food Science & Emerging Technologies，2023、84、103308
89	In Vitro and In Vivo Evaluation of Chlorogenic Acid-Encapsulated Lignin on Patulin Adsorption and Alleviation of Patulin-Induced Colonic Damage	期刊名称：Journal of agricultural and food chemistry，2023、71、11217-11227
90	Kefir Ameliorates Alcohol-Induced Liver Injury Through Modulating Gut Microbiota and Fecal Bile Acid Profile in Mice	期刊名称：Molecular Nutrition & Food research，2023、2300301
91	Metagenomic features of Tibetan kefir grains and its metabolomics analysis during fermentation	期刊名称：LWT-Food science and technology，2023、175、114502
92	Kluyveromyces marxianus supplementation ameliorates alcohol-induced liver injury associated with the modulation of gut microbiota in mice	期刊名称：Food & Function，2023、14、21、9920-9935
93	Improving microbiological and physicochemical properties of fresh-cut apples using carvacrol emulsions	期刊名称：Food Bioscience，2023、52、102450
94	Role and Mechanism of Cold Plasma in Inactivating Alicyclobacillus acidoterrestris in Apple Juice	期刊名称：Foods，2023、12、7、1531
95	Inactivation of Alicyclobacillus contaminans spores by dielectric barrier discharge plasma and its biological mechanism	期刊名称：Innovative Food Science & Emerging Technologies，2023、87、103415
96	Low-cost and portable colorimetric platform for simultaneous detection of Fe, methanol, and total phenols in wine	期刊名称：Food Chemistry，2023，398,133907
97	Plasma activated water on improving the quality of fresh-cut banana slices	期刊名称：Postharvest Biology and Technology， 2023， 201， 112360
98	Performance of 3D-printed samples based on starch treated by radio frequency energy	期刊名称：Innovative Food Science & Emerging Technologies，85 (2023) 103337
99	Dual-Mechanism Tuned Engineered Polyphenols with Cascade Photocatalytic Self-Fenton Reaction for Sustainable Biocidal Coatings	期刊名称：Nano Letters，2023，23，20,9563-9570
100	Cytoprotection of probiotics by nanoencapsulation for advanced functions	期刊名称：Trends in Food Science & Technology，2023，142，104227
101	CuBi bimetallic aerogel as peroxidase-like nanozyme for total antioxidant capacity colorimetric detection	期刊名称：Sensors and Actuators B: Chemical，2023，379，133249

102	A high-efficient and stable artificial superoxide dismutase based on functionalized melanin nanoparticles from cuttlefish ink for food preservation	期刊名称：Food Research International，2023，163，112211
103	Natural melanin nanoparticle-based photothermal film for edible antibacterial food packaging	期刊名称：Food Chemistry，2023，401，134117
104	Phytochemicals-based edible coating for photodynamic preservation of fresh-cut apples	期刊名称：Food Research International，2023，163，112293
105	Tannic Acid-Derived Selective Capture of Bacteria from Apple Juice	期刊名称：Food Chemistry，2023，412,135539
106	Hydrogen-bonded self-assembly coating as GRAS sprayable preservatives for fresh food safety	期刊名称：Food Hydrocolloids，2023，145，109089
107	Reassembled One-Dimensional VB2 Submicrorods with Enhanced Photosensitivity and H2O2 Supply for Efficient Antibacterial Therapy	期刊名称：ACS Sustainable Chemistry & Engineering，2023，11，35，13081-13095
108	Selective Enrichment of Gram-positive Bacteria from Apple Juice by Magnetic Fe3O4 Nanoparticles Modified with Phytic Acid	期刊名称：Food and Bioprocess Technology，2023，16,1280-1291
109	A polymetallic nanozyme with high peroxidase mimetic activity for rapid evaluation of total antioxidant capacity	期刊名称：Microchemical Journal，2023,185，108302
110	Food-borne melanoidin based peroxidase mimic for the precise detection of total antioxidant capacity	期刊名称：Microchemical Journal，2023，184，108161
111	Rethreading Design of Ratiometric roGFP2 Mimetic Peptide for Hydrogen Peroxide Sensing	期刊名称：Analytical Chemistry，2023，95，21，8284-8290
112	Quantitative Ratiometric Biosensors Based on Fluorescent Ferrocene-Modified Histidine Dipeptide Nanoassemblies	期刊名称：Analytical Chemistry，2023，95，11，5053-5060
113	Recent Advances in Postharvest Irradiation Preservation Technology of Edible Fungi: A Review	期刊名称：Foods，2023，12(1)，103
114	Investigation on physicochemical properties, sensory quality and storage stability of mayonnaise prepared from lactic acid fermented egg yolk	期刊名称：Food Chemistry，2023，415，135789
115	A new pre-gelatinized starch preparing by spray drying and electron beam irradiation of oat starch	期刊名称：Food Chemistry，2023,398,133938
116	Combining e-nose and e-tongue for improved recognition of instant starch noodles seasonings.	期刊名称：Frontiers in Nutrition，2023，9,1074958
117	Cooperative interactions between Veillonella ratti and Lactobacillus acidophilus ameliorate DSS-induced ulcerative colitis in mice	期刊名称：Food & Function，2023，14：10475
118	Dietary Lactiplantibacillus plantarum KX041 attenuates colitis-associated tumorigenesis and modulates gut microbiota	期刊名称：Food Science and Human Wellness，2023，5（12）：1626-1636
119	Nature-derived Hollow Micron-tubular Signal Tracers Conquering Size Limitations for Multimodal Immunochromatographic detection of Antibiotic	期刊名称：Analytical Chemistry，2023，95(46)：16958-16966
120	Nanohybrid SERS substrates intended for food supply chain safety	期刊名称：Coordination Chemistry Reviews，2023,494:215349
121	Engineering of Schottky heterojunction in Ru@ Bi2S3/Nb2C MXene based on work function with enhanced carrier separation forpromoted sterilization	期刊名称：Chemical Engineering Journal，2023，473：145169
122	Dual-crosslinked bioadhesive hydrogel as NIR/pH stimulus- responsiveness platform for effectively accelerating wound healing	期刊名称：Journal of Colloid and Interface Science，2023，637:20-32

123	“Potential Scalpel”: A Bioassisted Ultrafast Staining Lateral Flow Immunoassay from De Novo to Results	期刊名称：Analytical Chemistry，2023，95(8)：4095-4103
124	NIR as a trigger switch for situ distinguish superbacteria and photothermal synergistic antibacterial treatment with Ag2O particles/ lignosulfonate/cationic guar gum hybrid hydrogel	期刊名称：International Journal of Biological Macromolecules，2023,232:123340
125	Schiff-Base Chemistry-Coupled Catechol Oxidase-Like Nanozyme Reaction as a Universal Sensing Mode for Ultrasensitive Biosensing	期刊名称：Analytical Chemistry，2023，95,3769-3778
126	Photosynthesis of Hydrogen Peroxide Based on g-C3N4: The Road of a Cost-Effective Clean Fuel Production	期刊名称：Small，2023,19,2301007
127	Engineered Collaborative Size Regulation and Shape Engineering of Tremella-Like Au-MnOx for Highly Sensitive Bimodal-Type Lateral Flow Immunoassays	期刊名称：Small，2023，19(43)：2301598
128	“From food waste to food supervision”-Cuttlefish Ink Natural Nanoparticles-Driven Dual-mode Lateral Flow Immunoassay for Advancing Point-of-Care Tests	期刊名称：Biosensors & Bioelectronics，2023，219:114807
129	Chemical staining enhanced Enzyme-linked immunosorbent assay for sensitive determination of Clenbuterol in food	期刊名称：Food Chemistry，2023，400:134012
130	Dyestuff chemistry auxiliary instant immune-network label strategy for immunochromatographic detection of chloramphenicol	期刊名称：Food Chemistry，2023，401:134140
131	Efficient visible light-harvesting film with multi-channel sterilization behavior for ultra-persistent freshness of perishable products	期刊名称：Chemical Engineering Journal，2023，451(3):138866
132	Work function mediated interface charge kinetics for boosting photocatalytic water sterilization	期刊名称：Journal of Hazardous Materials，2023，442:130036
133	Efficient hollow cubic Co9S8@defective ZnS/g-C3N4 for multi-pollutants removal via cascade Z-scheme heterojunction	期刊名称：Applied Catalysis B: Environmental，2023，322：122084
134	Novel Umami Peptides from Hypsizygus marmoreusand Interaction with Umami Receptor T1R1/T1R3	期刊名称：Foods，2023、12、4
135	Improvement of stability and in vitro bioaccessibility of nervonic acid by nonionic surfactant in protein-based nanoemulsions	期刊名称：Food Bioscience，2023、51
136	Sea buckthorn polysaccharide ameliorates high-fat diet induced mice neuroinflammation and synaptic dysfunction via regulating gut dysbiosis	期刊名称：International Journal of Biological Macromolecules，2023、236、123797
137	Virulence changes in Vibrio parahaemolyticus during the freezing of Penaeus chinensis	期刊名称：Food Science and Human Wellness，2023(12):2362-2368
138	The repair mechanism of sublethal Salmonella by intense pulsed light treatment	期刊名称：Food Bioscience，56:103323
139	(Meta)genomics -assisted screening of novel antibacterial lactic acid bacteria strains from traditional fermented milk from Western China and their bioprotective effects on cheese	期刊名称：LWT-Food science and technology，2023、175、114507
140	Enhancing the Antioxidant Capacity and Quality Attributes of Fermented Goat Milk through Synergistic Action of Limosilactobacillus fermentum WXZ 2-1 with Starter Culture	期刊名称：Journal of Dairy Science，2023、24135

141	Fibrillation of whey protein isolate by radio frequency heating for process efficiency: Assembly behavior, structural characteristics, and in-vitro digestion	期刊名称：Innovative Food Science & Emerging Technologies，2023,88，103436
142	Galactooligosaccharide Mediates NF-κB Pathway to Improve Intestinal Barrier Function and Intestinal Microbiota	期刊名称：Molecules，2023,28，7611
143	Comprehensive investigation of milk oligosaccharides in different mammalian species and the effect of breed and lactation period on sheep milk oligosaccharides	期刊名称：Food Research International，2023，172,113132
144	A new insight into the polar lipid composition in mature breast milk and ewe milk with comparative lipidomics analysis	期刊名称：Food Research International，2023，170，112977
145	Effects of ageing time on the properties of polysaccharide in tangerine peel and its bacterial community	期刊名称：Food Chemistry，2023、417、135812
146	Protective effect of plantaricin bio-LP1 bacteriocin on multidrug-resistance Escherichia Coli infection by alleviate the inflammation and modulate of gut-microbiota in BALB/c mice model	期刊名称：International Journal of Biological Macromolecules，2023、246、125700
147	A galacturonic acid-rich polysaccharide from Diospyros kaki peel: Isolation, characterization, rheological properties and antioxidant activities in vitro	期刊名称：Food Chemistry，2023、416、135781
148	The Protective Effect of Heat-Inactivated Companilactobacillus crustorum on Dextran Sulfate Sodium-Induced Ulcerative Colitis in Mice	期刊名称：Nutrients，2023, 15(12), 2746
149	Solid-State Fermentation Improves Tobacco Leaves Quality via the Screened Bacillus subtilis of Simultaneously Degrading Starch and Protein Ability	期刊名称：Applied Biochemistry and Biotechnology，2023
150	A comparison of mining methods to extract novel bacteriocins from Lactiplantibacillus plantarum NWAFU-BIO-BS29	期刊名称：Analytical Biochemistry，2023、661、114938
151	Structure, physicochemical, functional and in vitro digestibility properties of non-waxy and waxy proso millet starches	期刊名称：International Journal of Biological Macromolecules，2023,224：594－603
152	Structural, functional properties of protein and characteristics of tofu from small-seeded soybeans grown in the Loess Plateau of China	期刊名称：Food Chemistry-X，2023,18,100689
153	Structural analysis, nutritional evaluation, and flavor characterization of parched rice made from proso millet	期刊名称：Food Chemistry-X，2023,19,100784
154	Physicochemical, structural and functional properties of non-waxy and waxy proso millet protein	期刊名称：Foods，2023,12,1116
155	Formation mechanism of starch nanocrystals from waxy rice starch and their separation by differential centrifugation	期刊名称：Food Chemistry，2023,412,135536
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