

序号	论文题目	期刊名称
1	Total coliforms, microbial diversity and multiple characteristics of Salmonella in soil-irrigation water-fresh vegetable system in Shaanxi, China	Science of The Total Environment
2	CpxAR two-component system contributes to virulence properties of Cronobacter sakazakii	Food Microbiology
3	Antibiotic susceptibility and genomic analysis of ciprofloxacin-resistant and ESBLs-producing Escherichia coli in vegetables and their irrigation water and growing soil	International Journal of Food Microbiology
4	Prevalence, serotype, antimicrobial susceptibility, contamination factors, and control methods of Salmonella spp. in retail fresh fruits and vegetables: A systematic review and meta-analysis	Comprehensive Reviews in Food Science and Food Safety
5	Enhancing the fermentation rate and aroma compounds of kiwi wine via the addition of nitrogen during the stationary phase	Journal of Food Composition and Analysis
6	Use of proteomics to elucidate characteristics of Cronobacter sakazakii under mild heat stress	International Journal of Food Microbiology
7	Improvement and recovery of intestinal flora disorder caused by ciprofloxacin using lactic acid bacteria	Probiotics and Antimicrobial Proteins
8	Niche-specific evolution and gene exchange of Salmonella in retail pork and chicken	Food Research International
9	X-ray irradiation maintains quality and delays the reduction of energy charge of fresh figs (Ficus carica L. Siluhongyu)	Food Control
10	Integrated transcriptomics and physiological parameters reveal the husk browning difference between two cultivars of pomegranate fruit	SCIENTIA HORTICULTURAE
11	X-ray irradiation maintains soluble sugar content and regulates expression of genes related to sugar metabolism of figs (Ficus carica L. 'Siluhongyu ')	Postharvest Biology and Technology
12	Effect of ultraviolet radiation c treatment on preservation of Naematelia aurantialba in modified atmosphere packaging	Food Packaging and Shelf Life
13	Exploring the possible mechanisms of X-rays treatment for retention aroma volatiles in shiitake mushrooms during low temperature storage	Food Chemistry
14	Methyl jasmonate alleviates the husk browning and regulates expression of genes related to phenolic metabolism of pomegranate fruit	Scientia Horticulturae
15	The casein in sheep milk processed by cold plasma technology: Phosphorylation degree, functional properties, oxidation characteristics, and structure	Food Chemistry
16	Mushroom polyphenol oxidase inactivation kinetics and structural changes during radiofrequency heating	Food Bioscience
17	Radiofrequency pasteurization of Aspergillus flavus ATCC 28539 spores at cellular and molecular levels	Food Control
18	Synergic effect of multi-frequency thermosonication and germinant on Alicyclobacillus acidoterrestris spore inactivation and underlying mechanisms	Food Bioscience

19	Freezing pre-treatment improves radio frequency explosion puffing (RFEP) quality by altering the cellular structure of purple sweet potato [<i>Ipomoea batatas</i> (L) Lam.]	Food Research International
20	Nutritional- and flavor-enhancing effects of biomass production by <i>Rhodotorula</i> spp. on cantaloupe juice	Food Bioscience
21	Evaluation of mechanical properties, heating rate and radio frequency explosive puffing (RFEP) quality of purple sweet potato under different moisture contents and moisture equilibrium process	Innovative Food Science & Emerging Technologies
22	Evaluating How Different Drying Techniques Change the Structure and Physicochemical and Flavor Properties of <i>Gastrodia elata</i>	Foods
23	The health benefits of fermented fruits and vegetables and their underlying mechanisms.	Comprehensive Reviews in Food Science and Food Safety
24	Probiotics encapsulated by gelatin and hyaluronic acid via layer-by-layer assembly technology for enhanced viability.	Food Hydrocolloids
25	A versatile bilayer smart packaging based on konjac glucomannan/alginate for maintaining and monitoring seafood freshness.	Carbohydrate Polymers
26	Enzymatically green-produced bacterial cellulose nanoparticle-stabilized Pickering emulsion for enhancing anthocyanin colorimetric performance of versatile films.	Food Chemistry
27	Immobilization of pancreatin based on ultrasound-assisted polydopamine functionalized magnetic porous chitosan for the detoxification of ochratoxin A in wine.	Food Chemistry
28	Characterization and subcellular localization of selenium in <i>Limosilactobacillus fermentum</i> Ln-9 obtained by intense pulsed light-ultraviolet combined mutagenesis	Food Chemistry
29	Exploring the dynamic characteristic of typical kombucha induced by symbiotic microbiota succession from four Chinese regions: A comprehensive analytical framework.	Food Research International
30	Antimicrobial activity and mechanism of chitosan-coated epsilon-poly-lysine nanoliposomes against <i>Alicyclobacillus</i> spp. in apple juice	Food Control
31	Preparation, characterization and properties of chitosan-coated Epsilon-poly-lysine nanoliposomes in apple juice	International Journal of Biological Macromolecules
32	Cellulose-based magnetic nanomaterials immobilized esterases as a reusable and effective detoxification agent for patulin in apple juice	Food Control
33	Inactivation activity and mechanism of pulsed light against <i>Alicyclobacillus acidoterrestris</i> vegetative cells and spores in concentrated apple juice	International Journal of Food Microbiology
34	Innovative beverage creation through symbiotic microbial communities inspired by traditional fermented beverages: current status, challenges and future directions	Critical Reviews in Food Science and Nutrition

35	Removal of ochratoxin A in wine by <i>Cryptococcus albidus</i> and safety assessment of degradation products	Journal of the Science of Food and Agriculture
36	Molecular-level regulating intersystem crossing of polyphenols: Engineering high-efficiency phytochemical photosensitizer for MRSA elimination	Nano Today
37	Protein-derived antibacterial antioxidant nanoenzyme for fruit preservation	Chemical Engineering Journal
38	Visible light-responsive vitamin B2 functionalized ZnO with dual-mechanism bactericidal effects for perishable agrofood preservation	Chemical Engineering Journal
39	A Robust Photothermal-Mediated Nanozyme Engineering with Efficient Synergistic Antibacterial Therapy for Wound Healing	ACS Materials Letters
40	Cu(II)-chelated ovalbumin mimicking the active centre of superoxide dismutase: Structure, antioxidant and antibacterial properties for food preservation application	International Journal of Biological Macromolecules
41	Micro/Nanomotor Technology: The New Era for Food Safety Control	Critical Reviews in Food Science and Nutrition
42	Clinically Approved Ferric Maltol: A Potent Nanozyme with Added Effect for High-Efficient Catalytic Disinfection	ACS Applied Materials & Interfaces
43	Multifunctional packaging film with sustained release behavior triggered by pH microenvironment for efficient preservation of pork	Food Chemistry
44	Modified halloysite nanotubes as GRAS nanocarrier for intelligent monitoring and food preservation	Food Chemistry
45	Autonomous, temperature-enhanced oxidase-mimic multimodal antimicrobial film for prolonged preservation of perishable products	Chemical Engineering Journal
46	Fortified Dual-Spectral Overlap with Enhanced Colorimetric/Fluorescence Dual-Response Immunochromatography for On-Site Bimodal-Type Gentamicin Monitoring	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
47	A "one to two" novel sandwich immunoassay based on nanobodies for detection of staphylococcal enterotoxin A in food samples	Food Control
48	Enhanced immunochromatographic assay using multifunctional gold@iridium nanoflower with colorimetric photothermal catalytic activity for the detection of staphylococcal enterotoxin B	FOOD CHEMISTRY
49	A highly sensitive dual-mode lateral flow immunoassay based on plasmonic hollow Ag/Au nanostars enhancing light absorption	Talanta
50	Structural and optical properties of Cd ₂ MgTeO ₆ :Dy ³⁺ , Na ⁺ phosphors for potential application in w-LEDs and personal identification	Journal of Alloys and Compounds
51	Engineering an enzyme-like catalytic sensor for on-site dual-mode evaluation of total antioxidant capacity	Microchimica Acta
52	On-site monitoring of <i>Escherichia coli</i> O157:H7 in drinking water based on rapid detection of the rfbE gene at the single copy level	Sensors and Actuators B: Chemical

53	The road to reuse of walnut by-products: A comprehensive review of bioactive compounds, extraction and identification methods, biomedical and industrial applications	Trends in Food Science & Technology
54	Effect of electron-beam generated X-ray irradiation on water status and microstructure of fresh <i>Hericium erinaceus</i> by LF NMR, MRI, SEM and TEM	Postharvest Biology and Technology
55	Electron-beam generated X-ray irradiation could retard the senescence of postharvest <i>Hericium erinaceus</i> via regulating reactive oxygen metabolism	Food Bioscience
56	Volatile flavor behavior characterization of <i>Hericium erinaceus</i> during postharvest storage using E-nose, HS-GC-IMS, and HS-SPME-GC-MS after treated with electron-beam generated X-ray irradiation	Food Chemistry
57	Comparison of intestinal absorption of soybean protein isolate-, glutenin and peanut protein isolate-bound Nε-(carboxymethyl) lysine after in vitro gastrointestinal digestion	Food Research International
58	Lipids modifications during walnut development: Changes in the composition and metabolic regulation of oil bodies	Scientia Horticulturae
59	Enhanced sandwich immunoassay based on bivalent nanobody as an efficient immobilization approach for foodborne pathogens detection	Analytica Chimica Acta
60	Enhancing Nanobody Immunoassays through Ferritin Fusion: Construction of a Salmonella-Specific Fenobody for Improved Avidity and Sensitivity	Journal of Agricultural and Food Chemistry
61	Nanobody-Induced Aggregation of Gold Nanoparticles: A Mix-and-Read Strategy for the Rapid Detection of <i>Cronobacter sakazakii</i>	Analytical Chemistry
62	Multi-strategy dynamic cross-linking to prepare EGCG-loaded multifunctional Pickering emulsion/ α -cyclodextrin/konjac glucomannan composite films for ultra-durable preservation of perishable fruits	Carbohydrate Polymers
63	Corn starch/ β -Cyclodextrin composite nanoparticles for encapsulation of tea polyphenol and development of oral targeted delivery systems with pH-responsive properties	Food Hydrocolloids
64	The single-cell modification strategies for probiotics delivery in inflammatory bowel disease: A review	Carbohydrate Polymers
65	Biotransformation characteristics of urate-lowering probiotic fermented apple juice and potential regulatory mechanisms for ameliorating hyperuricemia via mediating gut microbiota and metabolic pathways	Food Chemistry
66	Characterization and stability assessment of polyphenols bound to <i>Lycium barbarum</i> polysaccharide: insights from gastrointestinal digestion and colon fermentation	Food Research International
67	<i>Bifidobacterium bifidum</i> Ameliorates DSS-Induced Colitis in Mice by Regulating Microbial Metabolome and Targeting Gut Microbiota	Journal of Agricultural and Food Chemistry
68	Layer-by-layer coated probiotics with chitosan and liposomes demonstrate improved stability and antioxidant properties in vitro	International Journal of Biological Macromolecules

69	Structure and immunomodulatory activity of <i>Lentinus edodes</i> polysaccharides modified by probiotic fermentation	Food Science and Human Wellness
70	Impact of polyphenol-loaded edible starch nanomaterials on antioxidant capacity and gut microbiota	International Journal of Biological Macromolecules
71	Layer-by-layer coated probiotics with chitosan and liposomes exhibit enhanced therapeutic effects for DSS-induced colitis in mice	International Journal of Biological Macromolecules
72	Polysaccharide-polyphenol interactions: a comprehensive review from food processing to digestion and metabolism	Critical Reviews in Food Science and Nutrition
73	Investigation on the nutrient and quality features of jujube juice fermented by selected <i>Lactobacillus acidophilus</i> 6074	Food Bioscience
74	Screening alcohol degrading function probiotics and protective effect of fermented apple juice on alcoholic liver injury in mice	Food Bioscience
75	Edible fungus-derived bioactive components as innovative and sustainable options in health promotion	Food Bioscience
76	Effects of cyclodextrins on phenolic acids biotransformation and color and volatile substances stabilization in sequentially fermented apple juice	Food Bioscience
77	Microbial species, metabolites, and natural safety control strategies for harmful factors during the fermentation process of Fu Brick Tea	Food Bioscience
78	Extraction of apple pomace polyphenols using natural deep eutectic solvents: a sustainable approach	Food Bioscience
79	Effect of microwave-puffed on <i>Auricularia auricula</i> polysaccharide and probiotic fermentation on its biotransformation and quality characteristics during storage period	International Journal of Biological Macromolecules
80	Novel strategies for efficiently detoxifying mycotoxins in plant-derived foods inspired by non-thermal technologies and biological resources: A review	Critical Reviews in Food Science and Nutrition
81	Investigation the nutritional properties of <i>Auricularia auricula</i> pulp fermented with <i>Lactobacillus</i> strains and their effects on gut microbiota	Journal of the Science of Food and Agriculture
82	Development of a polyphenol-enriched whole kiwifruit dietary supplement and its potential in ameliorating hyperlipidemia	Journal of the Science of Food and Agriculture
83	Volatile, glycerides, tocopherol, phytosterols, and triterpene alcohol in 31 commercial walnut oils from three countries	Journal of Food Composition and Analysis
84	The pH dependent structural and viscoelastic behavior of Ovomucin-Complex isolated from egg white under alkaline conditions	Food Hydrocolloids
85	Dynamic changes in the aggregation-depolymerization behavior of Ovomucin-Complex and its binding to urease during in vitro simulated gastric digestion	International Journal of Biological Macromolecules
86	Recyclable bactericidal packaging films for emperor banana preservation	Food Chemistry

87	Carboxymethyl cellulose aerogel decorated MOF-808 with defects via mixed-metallic center and etching for enhanced Pb(II) removal	Separation and Purification Technology
88	Fluorescence and pectinase double-triggered chitosan/pectin/calcium propionate/curcumin- <i>II</i> -cyclodextrin complex film for pork freshness monitoring and maintenance	International Journal of Biological Macromolecules
89	Defect-Engineered MOF-801/Sodium Alginate Aerogel Beads for Boosting Adsorption of Pb(II)	ACS Applied Materials & Interfaces
90	Interface engineered self-induced and cascading nanozyme for colorimetric and photothermal dual-mode pesticide sensing	Materials Today Chemistry
91	Combination treatment of slightly acidic electrolyzed water with electron beam irradiation to mono- and mixed biofilms of <i>Vibrio parahaemolyticus</i> and <i>Pseudomonas fluorescens</i>	LWT - Food Science and Technology
92	Effects and mechanisms of kidney bean peptides on uric-lowering activity in oteracil potassium-induced hyperuricemia rats	Journal of Functional Foods
93	Thiolated modified pectin for the efficient encapsulation of <i>Companilactobacillus crustorum</i> MN047	Food Hydrocolloids
94	The antibacterial mechanism of the novel bacteriocin LpH25 and the synergistic preservation effect of this bacteriocin and Nisin in fresh milk	LWT - Food Science and Technology
95	Enhanced subcritical water pretreatment by water-ethanol system for bioethanol production from corn straw	Industrial Crops and Products
96	Subcritical water pretreatment of de-pectin apple pomace for ethanol conversion and whole components utilization	Industrial Crops and Products
97	Polysaccharides from <i>Inonotus obliquus</i> employing subcritical water extraction: Extraction optimization, physiochemical properties and bioactivities analysis	Industrial Crops and Products
98	Saccharide mapping as an extraordinary method on characterization and identification of plant and fungi polysaccharides: A review	International Journal of Biological Macromolecules
99	Is it possible to obtain substitutes for human milk oligosaccharides from bovine milk, goat milk, or other mammal milks?	Comprehensive Reviews in Food Science and Food Safety
100	Nonthermal concentration of skimmed goat milk by forward osmosis: The insights into process performance and product quality	Chemical Engineering Research and Design
101	Nanoplastics induced health risk: Insights into intestinal barrier homeostasis and potential remediation strategy by dietary intervention	Journal of Hazardous Materials
102	Sustainable apple juice concentration: A fusion of pasteurization and membrane distillation	Chemical Engineering Research and Design
103	Hybrid pasteurization strategy for energy conservation and quality preservation in cloudy apple juice processing	Journal of Food Engineering

104	Fabrication and characterization of carrageenan-based multifunctional films integrated with gallic acid@ZIF-8 for beef preservation	International Journal of Biological Macromolecules
105	Development of multifunctional zein-based films engineered with gallic acid and Ag NPs loaded γ -CD-MOFs for pork preservation	Food Packaging and Shelf Life
106	Lactiplantibacillus plantarum encapsulated by chitosan-alginate and soy protein isolate-reducing sugars conjugate for enhanced viability	International Journal of Biological Macromolecules
107	Bioactive compounds, volatile compounds, rheological properties and bacteriostatic activities of fig juices with oligosaccharides supplementation fermented by Lactiplantibacillus plantarum	Food Bioscience
108	Comparison of different drying technologies for kiwifruit pomace: Changes in physical characteristics, nutritional properties and antioxidant capacities	Food Chemistry
109	Phytochemicals, antioxidant capacities and volatile compounds changes in fermented spicy Chinese cabbage sauces treated by thermal and non-thermal technologies	Food Research International
110	Metabolomics reveals the regulatory mechanisms of antioxidant dipeptides enhancing the tolerance of lager yeast against ethanol stress	Journal of Agricultural and Food Chemistry
111	Antioxidant dipeptides enhance osmotic stress tolerance by regulating the yeast cell wall and membrane	Journal of Agricultural and Food Chemistry
112	Plant-derived antioxidant dipeptides provide lager yeast with osmotic stress tolerance for very high gravity fermentation	Food Microbiology
113	Effects of soybean β -conglycinin subunits composition on its emulsifying properties and the mechanism	Food Hydrocolloids
114	Roles of soybean β -conglycinin subunit fractions in fibril formation and the effects of glycinin on them	Food Hydrocolloids
115	Impacts of ethanol-plasticization and extrusion on development of zein network and structure of zein-starch dough	Food Chemistry
116	Mechanism of transglutaminase on film-forming and structural properties of soybean protein and its fractions: A study in different pH environments	Food Hydrocolloids
117	Film-forming modifications and mechanistic studies of soybean protein isolate by glycerol plasticization and thermal denaturation: A molecular interaction perspective	Food Research International
118	An ultrasensitive electrochemical sensor based on NiFe-LDH-MXene and ruthenium nanoparticles composite for detection of nitrofurantoin in food samples.	Food Chemistry
119	Synergistic stabilization of high internal phase Pickering emulsions by peanut isolate proteins and cellulose nanocrystals for β -carotene encapsulation	International Journal of Biological Macromolecules

120	Stabilization of Pickering emulsions with bacterial cellulose nanofibrils (BCNFs) fabricated by electron beam irradiation	Innovative Food Science & Emerging Technologies
121	Dual-modified starch as particulate emulsifier for Pickering emulsion: Structure, safety properties, and application for encapsulating curcumin	International Journal of Biological Macromolecules
122	The role of DsbA and PepP genes in the environmental tolerance and virulence factors of Cronobacter sakazakii	Food Research International
123	Se-rich tea polysaccharide extracted by high hydrostatic pressure attenuated anaphylaxis by improving gut microbiota and metabolic regulation	International Journal of Biological Macromolecules
124	The alleviated symptoms in ovalbumin-allergic mice treated with selenium-enriched tea polysaccharide by modulation of intestinal flora and gut metabolites	Food Frontiers
125	Covalent conjugation with polyphenol reduced the sensitization of walnut and ameliorated allergy by enhancing intestinal epithelial barrier in mice	Food Chemistry
126	Reusable thiol-modification Lactobacillus plantarum embedded in cellulose nanocrystals composite aerogel for efficient removal of Ochratoxin A in grape juice	Food Chemistry: X
127	Sea Buckthorn Flavonoid Extracted with High Hydrostatic Pressure Alleviated Shrimp Allergy in Mice through the Microbiota and Metabolism	Journal of Agricultural and Food Chemistry
128	Sea Buckthorn Flavonoid Extracted by High Hydrostatic Pressure Inhibited IgE-Stimulated Mast Cell Activation through the Mitogen-Activated Protein Kinase Signaling Pathway	Foods
129	Simultaneous inoculation of non-Saccharomyces yeast and lactic acid bacteria for aromatic kiwifruit wine production	Food Microbiology
130	Effect of sequential fermentation with indigenous non-saccharomyces cerevisiae combinations and saccharomyces cerevisiae on the chemical composition and aroma compounds evolution of kiwifruit wine	Food Chemistry
131	Screening and characterization of indigenous non-Saccharomyces cerevisiae with high enzyme activity for kiwifruit wine production	Food Chemistry
132	Comparison of volatile compounds and sensory profiles of low-alcohol pear beverages fermented with Saccharomyces cerevisiae and different non-Saccharomyces cerevisiae	Food Microbiology
133	Characterization of the effect of non-Saccharomyces cerevisiae on the non-volatile constituents and volatile profiles of low-alcoholic pomegranate beverages	Food Bioscience

134	Preparation and properties of high-soluble wheat gluten protein-based meat analogues	Journal of the Science of Food and Agriculture
135	Multi-scale structural changes and mechanistic analysis of wheat starch gels with common proteins in short-term retrogradation at low temperature	Food Hydrocolloids
136	Improving the solubility of wheat gluten: Establishing and characterizing wheat gluten-phosvitin complex at molecular and subunit levels	Food Hydrocolloids
137	Comparison and evaluation of <i>L. reuteri</i> and <i>L. rhamnosus</i> -fermented egg yolk on the physicochemical and flavor properties of cookies	Food Chemistry: X
138	Phosvitin-based hydrogels prepared in AmimCl under magnetic field treatment: Structural characteristics, biological functions, and application in skin wound healing	International Journal of Biological Macromolecules
139	Mechanism of enhancing rehydration capacity and foaming property of spray-dried egg white powder by lactic acid fermentation	Food Hydrocolloids
140	Increasing the pasteurization temperature of liquid egg white by phosphorylation modification: Exploring the mechanism and application	International Journal of Biological Macromolecules
141	Exploiting the interactions between plant proteins and gut microbiota to promote intestinal health	Trends in Food Science & Technology
142	Low oxygen adsorption energy barrier architectures to facilitate microenvironmental photocatalytic disinfection in Wei River	Chemical Engineering Journal
143	Applying a sandwich-like strategy for dual 'light up' capture and eradication of <i>Staphylococcus aureus</i> using magnetically functionalized materials	Journal of Hazardous Materials
144	Open roads and bridge: Preservation of fresh beef by a packaging film constructed from photosensitizing bacterial cellulose	Food Chemistry
145	The exploitation of local electric field generated by oxygen vacancies on BiOIO ₃ nano-antibacterial agents for enhanced photocatalytic sterilisation	Surfaces and Interfaces
146	Identification of phenolic compounds from fermented <i>Moringa oleifera</i> Lam. leaf supplemented with Fuzhuan brick tea and their volatile composition and anti-obesity activity	Journal of Food Science
147	Self-assembly of cinnamic acid-modified chitosan surfactants: Synthesis, characterization, and applications in emulsification.	ACS Sustainable Chemistry & Engineering
148	Screening of lactic acid bacteria with the ability to reduce goaty flavor related fatty acids in goat milk	International Journal of Food Microbiology
149	In vitro assessment of antioxidant, antidiabetic, and cholesterol-modulating abilities of lactic acid bacteria: Implications for metabolic health and functional foods	Food Bioscience

150	The role of a novel antibacterial substance, cyclic opine-producing <i>Lacticaseibacillus rhamnosus</i> LS8 in ameliorating ulcerative colitis: a fecal microbiota transplantation study	Food Science and Human Wellness
151	Development and application of multifunctional films based on modified chitosan/gelatin polyelectrolyte complex for preservation and monitoring	<u>Food Hydrocolloids</u>
152	Solid-State Fermentation Improves Tobacco Leaves Quality via the Screened <i>Bacillus subtilis</i> of Simultaneously Degrading Starch and Protein Ability	APPLIED BIOCHEMISTRY AND BIOTECHNOLOGY
153	Dietary supplementation of probiotic <i>Lactobacillus</i> modulates metabolic dysfunction-associated steatotic liver disease and intestinal barrier integrity in obesity-induced mice	Journal of Food Science
154	Mechanistic understanding of the improved drying characteristics and quality attributes of lily (<i>Lilium lancifolium</i> Thunb.) by modified microstructure after pulsed electric field (PEF) pretreatment	Food Research International
155	Effect of buckwheat inclusion fractions on the drying characteristics and quality attributes of instant noodle sheets	Food Control
156	Evaluation of electron beam irradiation on the microbiological, phytochemicals, and aromatic profiles of three paprika (<i>Capsicum annum</i> L.) varieties	Innovative Food Science & Emerging Technologies
157	Effects of corona discharge plasma pretreatment on the drying kinetics and quality attributes of lily (<i>Lilium davidii</i> var. <i>unicolor</i>) bulbs	LWT - Food Science and Technology
158	Effects of five different commercial strains of <i>Saccharomyces cerevisiae</i> on the physicochemical parameters, antioxidant activity, phenolic profiles and flavor components of jujube wine	LWT - Food Science and Technology
159	Quality of jujube wines fermented by different jujube varieties: Physicochemical parameters, antioxidant activity, non-volatile and volatile substances	LWT - Food Science and Technology
160	Effects of electron beam irradiation on cooking quality and volatile components of waxy and non-waxy proso millet (<i>Panicum miliaceum</i> L.)	Journal of Cereal Science
161	Ultrasound pretreatment enhances moisture migration and drying quality of mulberry via microstructure and cell-wall polysaccharides nanostructure modification	Food Research International
162	Effect of different drying methods on the quality characteristics and non-volatile taste compounds of <i>Hypsizygus marmoreus pileus</i> and <i>stipe</i>	LWT - Food Science and Technology
163	Mechanistic understanding of the improvement of the digestive retention of anthocyanins by modified pectin after high-pressure homogenization of strawberry pulp	Innovative Food Science & Emerging Technologies
164	Functional Effects of Probiotic <i>Lactiplantibacillus plantarum</i> in Alleviation Multidrug-Resistant <i>Escherichia coli</i> -Associated Colitis in BALB/c Mice Model	Probiotics and Antimicrobial Proteins
165	Chitosan/konjac glucomannan bilayer films: Physical, structural, and thermal properties	International Journal of Biological Macromolecules

166	Effect of electron beam irradiation on the structural characteristics and functional properties of goat's milk casein	International Journal of Biological Macromolecules
167	Effect of electron beam irradiation on glycosylation reaction and structural characterization of whey isolate protein	Journal of the Science of Food and Agriculture
168	Effect of electron beam irradiation on raw goat milk: microbiological, physicochemical and protein structural analysis	Journal of the Science of Food and Agriculture
169	Modifying duck myofibrillar proteins using sodium bicarbonate under cold plasma treatment: Impact on the conformation, emulsification, and rheological properties	Food Hydrocolloids
170	Glycosylated gelatin prepared based on electron beam irradiation and its physicochemical properties	International Journal of Biological Macromolecules
171	Preparation of sodium alginate/pectin/cellulose nanofibrils films containing black soybean seed coat anthocyanins for monitoring goat meat freshness	Food Control
172	Electron beam irradiation induced aggregation, structural and functional changes of soybean 11S globulin	International Journal of Biological Macromolecules
173	Improvement on gel properties of chicken myofibrillar protein with electron beam irradiation: Based on protein structure, gel quality, water state	International Journal of Biological Macromolecules
174	Bacteriocinogenic <i>Lactocaseibacillus paracasei</i> strains from Inner Mongolian fermented milk efficiently control pathogenic bacteria in model cheddar-like cheese	Food Bioscience
175	Targeted discovery of gut microbiome-remodeling compounds for the treatment of systemic inflammatory response syndrome	mSystems
176	Co-cultivation of selected <i>Lactiplantibacillus plantarum</i> strains with starter cultures under osmotic stress increases folate content and enhances product quality in fermented dairy	LWT - Food Science and Technology
177	Liquiritigenin ameliorates DSS-induced ulcerative colitis by improving intestinal barrier function, reducing endoplasmic reticulum stress and modulating gut microbiota	Journal of Functional Foods
178	Effect of 3D printing and traditional molding on phenolic compounds and antioxidant activity in steamed bread	Food Chemistry
179	Effect of dielectric barrier discharge (DBD) plasma treatment on physicochemical and 3D printing properties of wheat starch	International Journal of Biological Macromolecules
180	Application of antioxidants in cold plasma treatment of fish oil	Innovative Food Science and Emerging Technologies
181	The effect of cold plasma on starch: Structure and performance	Carbohydrate Polymers
182	Evaluation of cold plasma activated water composite reagent on kiwifruit plants with bacterial canker and the external qualities of kiwifruit after spray treatment	Future Foods

183	The properties of potato starch with different moisture content treated by cold plasma: Structure, physicochemical and digestive properties	International Journal of Biological Macromolecules
184	Effect of 3D printing accuracy by wheat starch gel combined with canola oil	International Journal of Biological Macromolecules
185	Antibacterial effect of ultrasound and β -citronellol against <i>Listeria monocytogenes</i> and its application in carrot preservation	Ultrasonics Sonochemistry
186	Antimicrobial Activity of Eugenol Against <i>Bacillus cereus</i> and Its Application in Skim Milk	Foodborne Pathogens and Disease
187	Synergistic bactericidal effect and mechanism of ultrasound combined with Lauroyl Arginate Ethyl against <i>Salmonella Typhimurium</i> and its application in the preservation of onions	International Journal of Food Microbiology
188	Revealing the mechanism of citral induced entry of <i>Vibrio vulnificus</i> into viable but not culturable (VBNC) state based on transcriptomics	International Journal of Food Microbiology
189	Combination effects of ultrasound and citral nanoemulsion against <i>Shigella flexneri</i> and the preservation effect on fresh-cut carrots	Food Control
190	Inhibitory effect and mechanism of oregano essential oil on <i>Listeria monocytogenes</i> cells, toxins and biofilms	Microbial Pathogenesis
191	The inactivation of <i>Shigella flexneri</i> by synergistic effect of ultrasound combined with basil essential oil nanoemulsion and application in cabbage cleaning	Food Control
192	Inhibition and Mechanism of Citral on <i>Bacillus cereus</i> Vegetative Cells, Spores, and Biofilms	Foodborne Pathogens and Disease
193	Changes in the ability of <i>Listeria monocytogenes</i> to resist thermal treatment and simulated gastric condition after exposure to sequential stresses in minced meat	Food Research International
194	Chemical acylation of pea protein isolate hydrolysate with fatty acid N-hydroxysuccinimide esters: Effect on structure and functional properties	Food Chemistry
195	Rapid screening of the novel bioactive peptides with notable α -glucosidase inhibitory activity by UF-LC-MS/MS combined with three-AI-tool from black beans.	International Journal of Biological Macromolecules
196	Water-Soluble Se-Containing Proteins from Chicken Alleviate DSS-Induced Ulcerative Colitis in Mice via Inhibiting TLR4/MyD88 Pathway and Protecting the Goblet Cell Pathway	Biol Trace Elem Res
197	Improvements of the increase of selenium-modified rate on the structural characteristics and antioxidant properties of <i>Lycium barbarum</i> polysaccharides by subcritical water method.	Industrial Crops and Products
198	Aggregation-induced emission-based luminescent porous materials as cutting-edge tools for food safety monitoring. Trends in Analytical Chemistry	Trends in Analytical Chemistry
199	Metal self-reducing triggered green etching for the CuO@Ag composite synthesis and its application in high-sensitive lateral flow immunoassay	Chemical Engineering Journal

200	CuS hollow nanocages with rough surface to enhanced photothermal property for ultra-sensitive detection of furazolidone metabolites	Chemical Engineering Journal
201	"Three-in-one": Ultra-sensitive Lateral Flow Immunoassay Driven by Magnetic Enrichment and Photothermal Signal Amplification	Journal of Agricultural and Food Chemistry
202	Multiple-readout lateral flow immunoassay for the sensitive detection of nitrofurazone metabolites through ultrabright AIE-MOF coupled in-situ growth strategy	Biosensors & Bioelectronics
203	Layer-by-layer designed spark-type AuCuPt alloy with robust broadband absorption to enhance sensitivity in flexible detection of estriol by a lateral flow immunoassay	Analytical Chemistry
204	Multiple bacteria recognition mechanisms and their applications	Coordination Chemistry Reviews
205	Dual-plasmonic CuS@Au heterojunctions synergistic enhanced photothermal and colorimetric dual signal for sensitive multiplexed LFIA	Biosensors & Bioelectronics
206	A cheaper substitute for HRP: Ultra-small Cu-Au bimetallic enzyme mimics with infinitesimal steric hindrance to promote catalytic lateral flow immunodetection of clenbuterol	Lab on a chip
207	A dual-mode lateral flow immunoassay by ultrahigh signal-to-background ratio SERS probes for nitrofurazone metabolites ultrasensitive detection	Food Chemistry
208	Two Birds with One Stone: Gold "bridging" both nanozyme and immunosensor for sensitive double-response detection of T-2 toxin	Chemical Engineering Journal
209	Performance enhancement of the lateral flow immunoassay by use of composite nanoparticles as signal labels	Trends in Analytical Chemistry
210	A tailored slow-release film with synergistic antibacterial and antioxidant activities for ultra-persistent preservation of perishable products.	Food Chemistry
211	Goat anti-mouse immunoglobulin as "crosslinker" assisted signal tracer assemble with intensive antibody utilization efficiency for sensitive paper-based strip nanobiosensors.	International Journal of Biological Macromolecules
212	Perovskite Nanocrystals: Superior Luminogens for Food Quality Detection Analysis	Journal of Agricultural and Food Chemistry
213	Thermal-Driven Curcumin Release Film with Dual-Mode Synergistic Antibacterial Behavior for Efficient Tangerine Preservation	Journal of Agricultural and Food Chemistry
214	Dual-Readout Ultrasensitive Lateral Flow Immunosensing of Salmonella typhimurium in Dairy Products by Doping Engineering-Powered Nanoheterostructure with Enhanced Photothermal Performance.	Journal of Agricultural and Food Chemistry
215	Natural needle microstructure-based immunochromatographic assay for sensitively detecting streptomycin in food products.	Food Chemistry

216	“Edge in-situ heterogeneous” BiOI based on defect engineering and non-noble metal deposition: Boosting visible-light photocatalytic sterilization.	Chemical Engineering Journal
217	Precise Spectral Overlap-Based Donor–Acceptor Pair for a Sensitive Traffic Light-Typed Bimodal Multiplexed Lateral Flow Immunoassay	Analytical Chemistry
218	Artificial enzyme mimics cascade catalysis for signal amplification and transduction in food quality determination: An overview of fundamentals and recent advances.	Coordination Chemistry Reviews
219	Machine-Learning-Assisted Aggregation-Induced Emissive Nanosilicon-Based Sensor Array for Point-of-Care Identification of Multiple Foodborne Pathogens.	Analytical Chemistry
220	Self-assembly technology engineering multi-functional slow-release packaging system with self-starting program for prolonged preservation of perishable products	Food Hydrocolloids
221	Eugenol-infused alginate nanoemulsion: A fluorescent label for direct food shelf-life extension and non-contact detection of food spoilage through biogenic amine sensing.	Food Control
222	Machine learning-assisted nanosensor arrays: An efficiently high-throughput food detection analysis	Trends in Food Science & Technology
223	Aggregation-based analytical chemistry in point-of-care nanosensors.	Aggregate
224	Natural insect-derived Nanoparticle: An ultra-bright and instantaneous Labeled signal tag for green and efficient Immunochromatographic assay of chloramphenicol	Chemical Engineering Journal
225	Asymmetric Nanobowl Confinement-Engineered “Plasmonic Storms” for Machine Learning-Assisted Ultrasensitive Immunochromatographic Assay of Pathogens	Analytical Chemistry
226	Advances of biomacromolecule-based antibacterial hydrogels and their performance evaluation for wound healing: A review.	International Journal of Biological Macromolecules
227	Bandgap-level engineered photodynamic antibacterial film with boosting ROS production for long-term fruit preservation	Food Packaging and Shelf Life
228	Evaluation of the Multidimensional Enhanced Lateral Flow Immunoassay in Point-of-Care Nanosensors	ACS Nano
229	Chitosan-puerarin composite hydrogel with magnetic enhanced photothermal properties as sustained antimicrobial coatings for beef preservation	International Journal of Biological Macromolecules
230	Defect-Engineering-Induced Vacancy-Rich Bi ₂ S ₃ -x@AuNPs with Enhanced Photothermal Activity for Sensitive Bimodal-Type Gentamicin Monitoring	Analytical Chemistry
231	Integrated self-assembly and cross-linking technology engineered photodynamic antimicrobial film for efficient preservation of perishable foods	Food Chemistry
232	Bidirectional "Win-Win": Asymmetrical Nanobowl-Coupled Aggregation-Induced Emissive Nanosilicon-Enhanced Immunochromatographic Strips for the Ultrasensitive Detection of Salmonella typhimurium	Analytical Chemistry

233	Chicoric acid alleviates colitis via targeting the gut microbiota accompanied by maintaining intestinal barrier integrity and inhibiting inflammatory responses	Journal of Agricultural and Food Chemistry
234	Liberated bioactive bound phenolics during in vitro gastrointestinal digestion and colonic fermentation boost the prebiotic effects of triticale insoluble dietary fiber	Food Chemistry
235	Stevioside Ameliorates Prenatal Obesity Induced Postpartum Depression: The Potential Role of Gut Barrier Homeostasis	Molecular Nutrition & Food Research
236	Corn Peptides Alleviate Nonalcoholic Fatty Liver Fibrosis in Mice by Inhibiting NLRP3 Inflammasome Activation and Regulating Gut Microbiota	Journal of Agricultural and Food Chemistry
237	Influence of germination and roasting on the characteristic volatile organic compounds of quinoa using sensory evaluation, E-nose, HS-GC-IMS, and HS-SPME-GC-MS	Food Chemistry: X
238	Tryptophan Metabolism-Regulating Probiotics Alleviate Hyperuricemia by Protecting the Gut Barrier Integrity and Enhancing Colonic Uric Acid Excretion	Journal of Agricultural and Food Chemistry
239	Characteristics of Umami Taste of Soy Sauce Using Electronic Tongue, Amino Acid Analyzer, and MALDI-TOF MS	Foods
240	A novel sunflower-like nanocarrier based on dual milk-derived proteins for improved bio-accessibility, stability and antioxidant activity of anthocyanin	Food Hydrocolloids
241	Ratiometric fluorescence platform for the ultrasensitive detection of kanamycin based on split aptamer co-recognition triggers Mg ²⁺ -DNAzyme-driven DNA walker systems	Science of The Total Environment
242	Colorimetric aptasensor utilizing MOF-235 with exceptional peroxidase-like activity for the detection of oxytetracycline residues in raw milk	Food Chemistry
243	Oligosaccharide profiles as potential biomarkers for detecting adulteration of caprine dairy products with bovine dairy products	Food Chemistry
244	Conjugation of dual-natural milk-derived proteins with fucoidan to prepare controllable glycosylation products via dielectric barrier discharge cold plasma	International Journal of Biological Macromolecules
245	Preparation, characterization, and mechanism of DPP-IV inhibitory peptides derived from Bactrian camel milk	International Journal of Biological Macromolecules
246	Milk fat globule membrane attenuates acute Salmonella typhimurium infection induced mouse model of colitis and ameliorates intestinal immunity	Journal of Functional Foods
247	Milk casein hydrolysate peptides regulate starch digestion through inhibition of α -glucosidase: An insight into the active oligopeptide screening, enzyme inhibition behaviors, and oligopeptide-enzyme binding interactions	Food Hydrocolloids
248	The changed structures of Cyperus esculentus protein decide its modified physicochemical characters: Effects of ball-milling, high pressure homogenization and cold plasma treatments on structural and functional properties of the protein	Food Chemistry

249	Addition of <i>Cyperus esculentus</i> (tiger nut) milk improved the flavor and gelation properties of set yogurt: The main contribution of volatile constituents, starch and proteins	Food Hydrocolloids
250	Unraveling the flavor variation mechanism of wheat bran insoluble dietary fibers during different dynamic solid-state fermentation patterns: identification via E-nose, GC-MS, and GC-IMS combination with fingerprinting.	Industrial Crops and Products
251	Effect of electron beam pretreated wheat flour on dough properties.	Journal of Cereal Science
252	Research on electron beam irradiation in multiscale structure of starch and its related applications: A review.	Comprehensive Reviews in Food Science and Food Safety
253	The effect of maltose on structural, physicochemical, and digestive properties of lentil starch under electron beam irradiation.	Foods
254	Effect of pretreatment with electron beam irradiation on the deacetylation efficiency of konjac glucomannan and its structural, physicochemical and gel.	International Journal of Biological Macromolecules
255	Deciphering the structure-function-quality improvement role of starch gels by wheat bran insoluble dietary fibers obtained from different fermentation patterns and its potential mechanisms.	Food Chemistry
256	Electron beam pretreatment of carboxymethyl nanofibrillar cellulose reinforced polyvinyl alcohol-based degradable composite membranes: preparation, characterization and property optimization.	Industrial Crops and Products
257	Sequential effects of autoclaved heat treatment and electron beam irradiation on acorn starch: multiscale structural differences and related mechanisms.	Food Chemistry
258	Moderate regulation of wheat B-starch ratio: Improvement of molecular structure, spatial conformation, aggregation behavior of reconstituted fermented doughs and its processing suitability.	International Journal of Biological Macromolecules
259	Cinnamaldehyde emulsions for a composite film based on polyvinyl alcohol/hydrophobically modified konjac glucomannan matrix: Degradability and bacteriostatic properties.	Food Packaging and Shelf Life
260	Assembly mechanism of glycosylated soybean protein isolate-chitosan nanocomposite particles and its Pickering emulsion construction for stabilization of <i>Alpinia galanga</i> essential oil: a mechanistic investigation.	Industrial Crops and Products
261	Enhanced B-type starch granules proportion modulates starch-gluten interactions during the thermal processing of reconstituted doughs.	Food Chemistry
262	Effect of amylose partial extraction on citrate esterification of potato starch and its role in structure and physicochemical modification.	Carbohydrate Polymers
263	Improvement of sorghum-wheat blended flours by E-beam irradiation: Physicochemical properties, rheological behavior, microstructure, and quality properties	International Journal of Biological Macromolecules

264	Effect of electron beam irradiation pretreatment and different fatty acid types on the formation, structural characteristics and functional properties of starch-lipid complexes	Carbohydrate Polymers
265	Electron beam irradiation-assisted preparation of oxidized konjac glucomannan and its structural and physicochemical properties	Food Hydrocolloids
266	Investigation of the role of sodium chloride on wheat starch multi-structure, physicochemical and digestibility properties during X-ray irradiation	Food Chemistry
267	The promoting effect of electron beam irradiation on enzymatic saccharification and alcohol fermentation of sorghum meal: related mechanisms	Journal of Cereal Science
268	Removal of the out-shell for lotus root starch improved the effect of heat-moisture modification on multi-structure, physicochemical and digestibility properties	Food Hydrocolloids
269	Insights into the enhanced mechanism of electron beam pretreatment on application performance for poly (butylene adipate-co-terephthalate)/acetylated cellulose composite plastics	Carbohydrate Polymers
270	pH-responsive PVA/konjac glucomannan/functional liposome terpolymer composites: spotlight on its structure-performance, functionality, barrier properties, controlled-release behavior, biodegradability, and its intelligent preservation role for food	Food Packaging and Shelf Life
271	Adequately increasing the wheat B starch ratio can improve the structure-properties of dough during freeze-thaw cycles: Mechanisms and conformational relations	International Journal of Biological Macromolecules
272	Electron beam pre-irradiation enhances substitution degree, and physicochemical and functional properties of carboxymethyl peanut shell nanocellulose	Industrial Crops and Products
273	pH-responsive liposomes for controlled release of Alpinia galanga essential oil: Investigating characteristics, stability, control release behavior, and functionality	Industrial Crops and Products
274	Ternary composite degradable plastics based on Alpinia galanga essential oil Pickering emulsion templates: A potential multifunctional active packaging	International Journal of Biological Macromolecules
275	Understanding the improvement of sorghum starch acid hydrolysis modification by E-beam irradiation: a supramolecular structure perspective	Food Chemistry
276	Investigating the influence of CaCl ₂ induced surface gelatinization of red adzuki bean starch on its citric acid esterification modification: structure-property related mechanism	Food Chemistry
277	Insights into the interactions between etheric compounds and myofibrillar proteins using multi-spectroscopy, molecular docking, and molecular dynamics simulation	Food Research International
278	Enhanced printability of food-grade edible inks: Emulsions formulated with modified pea protein and sodium alginate	Food Hydrocolloids
279	Interfacial engineering of Pickering emulsions stabilized by pea protein-alginate microgels for encapsulation of hydrophobic bioactives	Food Chemistry

280	Treatment with walnut peptide ameliorates memory impairment in zebrafish and rats: promoting the expression of neurotrophic factors and suppressing oxidative stress	Food & Function
281	Effectiveness of probiotic- and fish oil-loaded water-in-oil-in-water (W1/O/W2) emulsions at alleviating ulcerative colitis	Food & Function
282	High Internal Phase Double Emulsions Stabilized by Modified Pea Protein-Alginate Complexes: Application for Co-Encapsulation of Riboflavin and β -Carotene	International Journal of Biological Macromolecules
283	Modulating peppermint oil flavor release properties of emulsion-filled protein gels: Impact of cross-linking method and matrix composition	Food Research International
284	Development of zein-based complexes and conjugates with enhanced surface hydrophilicity: Structure, emulsifying, foaming, and antioxidant properties	Food Hydrocolloids
285	Enhanced functional properties of pea protein isolate microgel particles modified with sodium alginate: Mixtures and conjugates	Food Chemistry
286	Effect of ultrasound-assisted Maillard reaction on glycosylation of goat whey protein: Structure and functional properties	Food Chemistry
287	Fabrication, characterization, and application of pea protein isolate-polyphenol-iron complexes with antioxidant and antibacterial activity	Food Hydrocolloids
288	High internal phase emulsions stabilized by pea protein isolate-EGCG-Fe ³⁺ complexes: Encapsulation of β -carotene	Food Hydrocolloids
289	Enhancing pea protein isolate functionality: A comparative study of high-pressure homogenization, ultrasonic treatment, and combined processing techniques	Current Research in Food Science
290	Natural pH and temperature-sensitive hydrogel-emulsion carriers for co-delivery of hydrophobic and hydrophilic bioactive ingredients in the gastrointestinal tract	Food Hydrocolloids
291	Co-delivery of hydrophobic β -carotene and hydrophilic riboflavin by novel water-in-oleic acid-in-water (W/OA/W) emulsions	Food Chemistry
292	Advances in enhancing the mechanical properties of hydrogels through multi-strategic approaches	International Journal of Biological Macromolecules
293	Oral delivery of probiotics using single-cell encapsulation	Comprehensive Reviews in Food Science and Food Safety
294	Ultrasonic-antisolvent two-step assembly of carboxymethylated corn fiber gum-coated zein particles for enhanced curcumin delivery	Food Chemistry
295	Neural network in food analytics	Critical Reviews in Food Science and Nutrition
296	Assessing Starch Retrogradation from the Perspective of Particle Order	Foods
297	A ratiometric electrochemical sensing strategy based on the self-assembly of Co NC/CNT and methylene blue for effective detection of the food additive tert-butylhydroquinone	Talanta

298	In situ synthesis of self-supporting conductive CuCo-based bimetal organic framework for sensitive nonenzymatic glucose sensing in serum and beverage	Food Chemistry
299	CuCo-Based Carbonate Hydrosulfide Nanoarray Supported on Carbon Cloth as Electrocatalysts for Glucose Sensing	ACS Appl. Nano Mater
300	Tibetan kefir grains fermentation alters physicochemical properties and improves antioxidant activities of <i>Lycium barbarum</i> pulp polysaccharides	Food Chemistry
301	The potency of <i>Monascus purpureus</i> to achieve the transformation from inorganic selenium into organic selenium during the fermentation process	Food Bioscience
302	Detoxification of Mycotoxin Patulin by the Yeast <i>Kluyveromyces marxianus</i> YG-4 in Apple Juice	Journal of Agricultural and Food Chemistry
303	Biocontrol activity of <i>Kluyveromyces marxianus</i> YG-4 against <i>Penicillium expansum</i> LPH9 on apples	International Journal of Food Microbiology
304	Selenium accumulation characteristics and biotransformation potentiality in <i>Pichia kudriavzevii</i>	Food Bioscience
305	Novel selenium-enriched <i>Pichia kudriavzevii</i> as a dietary supplement to alleviate dextran sulfate sodium-induced colitis in mice by modulating the gut microbiota and host metabolism	Food & Function
306	Integrated analysis of transcriptome, proteome and non-targeted metabolome for exploring the mechanism of selenium biotransformation in <i>Pichia kudriavzevii</i>	Food Bioscience
307	Metagenome of Tibetan kefir grains and its alleviating effect on dysfunction of gut microbiome and depressive colorectal cancer comorbidity induced by chronic stress and AOM/DSS.	Food Bioscience
308	An alginate-based edible coating containing lactic acid bacteria extends the shelf life of fresh strawberry (<i>Fragaria x ananassa</i> Duch.)	International Journal of Biological Macromolecules
309	Inactivation of <i>Alicyclobacillus acidoterrestris</i> in apple juice using pulsed light	Food Control
310	Construction of Fu brick tea polysaccharide-cold plasma modified alginate microgels for probiotic delivery: Enhancing viability and colonization	International Journal of Biological Macromolecules
311	Screening, Characterization and Probiotic Properties of Selenium-Enriched Lactic Acid Bacteria	Fermentation
312	Antibacterial properties of hexanal-chitosan nanoemulsion against <i>Vibrio parahaemolyticus</i> and its application in shelled shrimp preservation at 4 °C	International Journal of Biological Macromolecules
313	Microflora structure and functional capacity in Tibetan kefir grains and selenium-enriched Tibetan kefir grains: A metagenomic analysis	Food Microbiology
314	Differences among <i>Lactiplantibacillus plantarum</i> strains isolated from different fermented foods in their potential cholesterol-lowering properties	Food Bioscience
315	Electron beam irradiation treatment driven structure-function relationships of walnut meal proteins and hydrolysates	Food Hydrocolloids

316	Utilization of electron beam irradiation pretreatment for the extraction of pectic polysaccharides from <i>Diaphragma juglandis fructus</i> : Structural, physicochemical, and functional properties	International Journal of Biological Macromolecules
317	Electron beam and X-ray irradiation promote extraction of bioactive compounds from walnut green husk: Structural, physicochemical, and functional properties	Food Bioscience
318	Salicylic acid mitigates 'Hayward' kiwifruit chilling injury by regulating hormone and proline metabolism, as well as maintaining cellular structure	Food Bioscience
319	Role of methyl jasmonate in alleviating chilling injury in 'Xuxiang' kiwifruit: Insights from transcriptomic evidence	Postharvest biology and technology
320	A regression model of electron-beam generated X-ray irradiation on postharvest quality of kiwifruit based on electrical properties	Scientia Horticulturae
321	Impact of Various Drying Technologies on the Drying Characteristics, Physico-chemical Properties, and Antioxidant Capacity of Walnut Green Husk	Food and Bioprocess Technology
322	Partial substitution of wheat flour with kiwi starch: Rheology, microstructure changes in dough and the quality properties of bread.	Food Chemistry: X
323	Effect of partial substitution of wheat flour with kiwi starch on dough rheology, microstructure, the quality attributes and shelf life of Chinese steamed bread.	International Journal of Biological Macromolecules
324	A new source of starchy flour: Physicochemical and nutritional properties of starchy kiwifruit flour.	Food Chemistry
325	Mechanisms of texture and cell microstructure changes during post-ripening of 'Cuixiang' kiwifruit.	Postharvest Biology and Technology
326	Sensory characteristics of "Shine Muscat" grapes based on consumer reviews and human and intelligent sensory evaluation	LWT - Food Science and Technology
327	Ellagic Acid Protects against Alcohol-Related Liver Disease by Modulating the Hepatic Circadian Rhythm Signaling through the Gut Microbiota-NPAS2 Axis	Journal of Agricultural and Food Chemistry
328	Starch modification by low-dose electron beam irradiation: A comprehensive study between buckwheat starch, potato starch and pea starch	International Journal of Biological Macromolecules
329	-induced cognitive and social dysfunction through the gut microbiota	Food & Function
330	The hypoglycemic activity of buckwheat and the underlying mechanisms: A mechanistic review	Food Bioscience
331	Tailoring highland barley bran arabinoxylans: Insights into composition, structure, and functional properties	Food Bioscience
332	MUP1 mediates urolithin A alleviation of chronic alcohol-related liver disease via gut-microbiota-liver axis	Gut Microbes
333	Metabolomic analysis, extraction, purification and stability of the anthocyanins from colored potatoes	Food Chemistry: X
334	Preparation of starch-palmitic acid complexes by three different starches: A comparative study using the method of heating treatment and autoclaving treatment	International Journal of Biological Macromolecules
335	Valorization of apple pomace: Structural and rheological characterization of low-Methoxyl Pectins extracted with green agents of citric acid/sodium citrate	Food Chemistry: X

336	Protective Mechanism of Sea buckthorn Proanthocyanidins Against Hydrogen Peroxide-Introduced Oxidative Damage in Adult Retinal Pigment Epithelial-19	Antioxidants
337	Effects of cold plasma on the growth and aflatoxin production of <i>Aspergillus flavus</i>	Food Bioscience
338	Degradation of mycotoxins by pulsed light and evaluation of the safety of degradation products	Journal of Food Engineering
339	Preparation and characterization of pectin-alginate-based microbeads reinforced by nano montmorillonite filler for probiotics encapsulation: Improving viability and colonic colonization	International Journal of Biological Macromolecules
340	Persimmon leaf polyphenols as potential ingredients for modulating starch digestibility: Effect of starch-polyphenol interaction	International Journal of Biological Macromolecules
341	Microencapsulation of vitamin E by gelatin-high/low methoxy pectin complex coacervates: Effect of pH, pectin type, and protein/polysaccharide ratio.	Food Hydrocolloids
342	Inhibition mechanism of different amino acids on the high-dose EGCG-induced deterioration of myofibrillar protein gelation.	Food Hydrocolloids
343	Soy protein isolate ameliorate gel properties by regulating the non-covalent interaction between epigallocatechin-3-gallate and myofibrillar protein.	Food Chemistry
344	A novel EGCG-Histidine complex improves gelling and physicochemical properties of porcine myofibrillar proteins: <u>Insight into underlying mechanisms.</u>	Food Chemistry
345	Effects of different hydrocolloids on the 3D printing and thermal stability of chicken paste.	International Journal of Biological Macromolecules
346	Superabsorbent whey protein isolates/chitosan-based antibacterial aerogels: Preparation, characterization and application in chicken meat preservation.	International Journal of Biological Macromolecules
347	Enhancing the nutritional value of bread by the addition of insect powder: a novel class of food protein additives.	Journal of Insects as Food and Feed
348	Effect of pre-treatments and frying conditions on the formation of starch-lipid complex in potato starch chips during deep-frying process	International Journal of Biological Macromolecules
349	Effect of storage conditions and packaging on the quality of flaxseed in Chinese dried noodles during long-term storage	International Journal of Food Science & Technology
350	Differential metabolic networks in three energy substances of flaxseed (<i>Linum usitatissimum</i> L.) during germination	Food Chemistry
351	Ammonia/pH super-sensitive colorimetric labels based on gellan gum, sodium carboxymethyl cellulose, and dyes for monitoring freshness of lamb meat.	International Journal of Biological Macromolecules
352	Super absorbent resilience antibacterial aerogel with curcumin for fresh pork preservation	Food Control
353	Protective mechanism of quercetin compounds against acrylamide-induced hepatotoxicity	Food Science and Human Wellness
354	Endoplasmic reticulum stress improved chicken tenderness promoted apoptosis and autophagy during postmortem ageing	Food Science and Human Wellness

355	Mitochondrial and endoplasmic reticulum stress pathways regulate tenderness of post-mortem chicken muscle	Food Bioscience
356	Effect of Portulaca (Portulaca oleracea L.) extract on the quality and physicochemical attributes of vacuum-packed seasoned steaks during chilled storage	Journal of the Science of Food and Agriculture
357	Fabrication of EGCG-loaded Spirulina platensis microcarrier with sustained release properties and their application in extending the shelf-life of minced lamb meat.	International Journal of Food Science & Technology
358	Subtle adjustment of the cyclic potential on electro-activated glassy carbon electrodes for sensitive sensing of methyl parathion	Analytical Methods
359	Electrochemical sensors of neonicotinoid insecticides residues in food samples: From structure to analysis	Talanta
360	Enhancing or not: What dominates the response signal of phenolic compounds on electro-activated glassy carbon electrode?	Journal of Electroanalytical Chemistry
361	Comparative analysis of millet bran nanocelluloses with various morphologies: Revealing differences in the formation mechanism and structure characteristics	Carbohydrate Polymers
362	Effects of Lactobacillus plantarum fermentation on the structure, physicochemical properties, and digestibility of foxtail millet starches	International Journal of Biological Macromolecules
363	Pickering emulsions stabilized by starch nanocrystals prepared from various crystalline starches by ultrasonic assisted acetic acid: Stability and delivery of curcumin	International Journal of Biological Macromolecules
364	High-efficiency preparation of starch nanocrystals with small size and high crystallinity by ethanol-acid penetration and dry-heating pretreatment	Food Chemistry
365	Comparative Study of the Effects of Dietary-Free and -Bound Nε-Carboxymethyllysine on Gut Microbiota and Intestinal Barrier	Journal of Agricultural and Food Chemistry
366	Generation of advanced glycation end products from glycated protein or fructose/glyoxal-protein adducts under in vitro simulated gastrointestinal digestion	Food Chemistry
367	Structural and functional properties of lactoferrin modified with carboxymethyl chitosan: Physical mixing and transglutaminase glycosylation	International Journal of Biological Macromolecules
368	Protein/polysaccharide based oral delivery system for precise targeting of polyphenols and carotenoids	Food Bioscience
369	Change of physiochemical characteristics, nutritional quality, and volatile compounds of Chenopodium quinoa Willd. during germination	Food Chemistry
370	Lactiplantibacillus plantarum Regulates Intestinal Physiology and Enteric Neurons in IBS through Microbial Tryptophan Metabolites	Journal of Agricultural and Food Chemistry
371	Raspberry ketone prevents LPS-induced depression-like behaviors in mice by inhibiting TLR-4/NF-κB signaling pathway via the gut-brain axis	Molecular Nutrition & Food Research
372	Synbiotics containing sea buckthorn polysaccharides ameliorate DSS-induced colitis in mice via regulating Th17/Treg homeostasis through intestinal microbiota and their production of BA metabolites and SCFAs.	International Journal of Biological Macromolecules

373	Rattan pepper polysaccharide regulates DSS-induced intestinal inflammation and depressive behavior through microbiota–gut–brain axis	Journal of Agricultural and Food Chemistry
374	Fabrication of an Antifouling Surface Plasmon Resonance Sensor with Stratified Zwitterionic Peptides for Highly Efficient Detection of Peanut Allergens in Biscuits	Journal of Agricultural and Food Chemistry
375	Effect of sheeting pressure on the viability of Escherichia coli during noodle processing	International Journal of Food Science and Technology
376	Hypoglycemic activity of immature persimmon (Diospyros kaki Thunb.) extracts and its inhibition mechanism for α -amylase and α -glucosidase	International Journal of Biological Macromolecules
377	Immature persimmon residue as a novel biosorbent for efficient removal of Pb(II) and Cr(VI) from wastewater: Performance and mechanisms	International Journal of Biological Macromolecules
378	Structural changes of wheat starch and activity inhibition of α -glucosidase by persimmon (Diospyros kaki Thunb.) leaves extract retarding starch digestibility	International Journal of Biological Macromolecules
379	Polysaccharides from Auricularia cornea var. Li.: Structural alterations during in vitro digestion and its potent immunomodulatory properties on macrophages	Food Bioscience
380	Metal-Phenolic Networks derived CN-FeC hollow nanozyme with robust peroxidase-like activity for total antioxidant capacity detection	Colloids and Surfaces B-Biointerfaces
381	Efficacy, kinetics, inactivation mechanism and application of cold plasma in inactivating Alicyclobacillus acidoterrestris spores	International Journal of Food Microbiology
382	Hypoglycemic effect and intestinal transport of phenolics-rich extract from digested mulberry leaves in Caco-2/insulin-resistant HepG2 co-culture mode	Food Research International
383	Untargeted metabolomics combined with chemometrics reveals distinct metabolic profiles across two sparkling cider fermentation stages	Food Research International
384	Ratiometric fluorescence aptasensor for the detection of patulin in apple juice based on the octahedral UiO-66-TCPP metal-organic framework and aptamer systems	Food Chemistry
385	Infiltration of porcine pancreatic lipase into magnetic hierarchical mesoporous UiO-66-NH ₂ metal–organic frameworks for efficient detoxification of patulin from apple juice	Food Chemistry
386	Comprehensive distribution and species of selenium in Se-enriched Pichia kudriavzevii 1845	Food Chemistry
387	Manipulating Near-Infrared Absorption via Engineering Anisotropic Plasmonic Spiky Au nanocubes for the Highly Efficient Dual-response immune detection of T-2 toxin	Analytical Chemistry
388	Developing a novel protocol for ready-to-eat beef sausage using superheated water (SW)-assisted radio frequency (RF) heating	LWT - Food Science and Technology
389	Effect of radio frequency explosion puffing on physicochemical, functional and crystalline properties, and in vitro digestibility of yam flour	Food Chemistry
390	Radio frequency puffing of purple sweet potato nutritious snacks	Journal of Food Engineering

391	Radio frequency drying and puffing of composite purple sweet potato chips	Journal of Food Composition and Analysis
392	Identification of fermented soy sauce and blended soy sauce based on dielectric spectra	Food Physics
393	Effect of hot air-assisted radio frequency rotation heating system on improving heating uniformity of dried black fungus (<i>Auricularia auricula</i>)	Food and Bioproducts Processing
394	Study on the effects of radio frequency blanching on polyphenol oxidase activity, physicochemical properties, and microstructure of iron yam	JOURNAL OF FOOD SCIENCE
395	Process optimization of wheat flour crisp puffing by radio frequency and the accompanying property changes of starch	JOURNAL OF FOOD SCIENCE
396	Effects of transport vibration on storage quality and expression of genes related to cell wall metabolism of winter jujube (<i>Zizyphus jujuba</i> Mill. cv. Dalidongzao)	Postharvest Biology and Technology
397	X-rays irradiation maintains redox homeostasis and regulates energy metabolism of fresh figs (<i>Ficus carica</i> L. Siluhongyu)	Food Chemistry
398	A bifunctional protein RANbody based on nanobody facilitates dual-mode immunoassay of Staphylococcal enterotoxin B in food samples	Sensors and Actuators: B. Chemical
399	Characterization of <i>Pseudomonas</i> spp. contamination and in situ spoilage potential in pasteurized milk production process	Food Research International
400	Antibiotic resistance and genomic analysis of Shiga toxin-producing <i>Escherichia coli</i> from dairy cattle, raw milk, and farm environment in Shaanxi Province, China	Foodborne Pathogens and Disease
401	Facile Construction of Sandwich ELISA Based on Double-Nanobody for Specific Detection of α -Hemolysin in Food Samples	Talanta
402	Construction of a colorimetric and fluorescence dual-mode immunoassay detection of alpha-hemolysin in milk	Foodborne Pathogens and Disease
403	Response surface methodology to optimize the sterilization process of slightly acidic electrolyzed water for Chinese shrimp (<i>Fenneropenaeus chinensis</i>) and to investigate its effect on shrimp quality.	Food Chemistry: X
404	Anti <i>Staphylococcus aureus</i> activity of shikonin @ chitosan nanoemulsion and its effect on the storage quality of pork	Food Control
405	Genotypic diversity of staphylococcal enterotoxin B gene (<i>seb</i>) and its association with molecular characterization and antimicrobial resistance of <i>Staphylococcus aureus</i> from retail food	International Journal of Food Microbiology
406	PdMoPtCoNi High Entropy Nanoalloy with d Electron Self-Complementation-Induced Multisite Synergistic Effect for Efficient Nanozyme Catalysis	Advanced Science
407	Enhanced Photosensitizer Wettability via Anchoring Competition of Violet Phosphorus Quantum Dots for Breakthroughs in Photodynamic Film Sterilization	Advanced Mterials
408	Enzymolysis Modes Trigger Diversity in Inhibitor- α -Amylase Aggregating Behaviors and Activity Inhibition: A New Insight Into Enzyme Inhibition	Advanced Science

409	Overcoming Biopotency Barriers: Advanced Oral Delivery Strategies for Enhancing the Efficacy of Bioactive Food Ingredients	Advanced Science
410	Energy-Efficient Electrosynthesis of High Value-Added Active Chlorine Coupled with H ₂ Generation from Direct Seawater Electrolysis through Decoupling Electrolytes.	Angewandte Chemie International Edition