序号	论文题目	期刊名称
1	The improved gel properties of myofibrillar protein under low salt condition by ultrasound-assisted sodium tripolyphosphate	Meat Science
2	Deacetylated konjac glucomannan/inulin-phycocyanin hydrogel loaded with Escherichia coli Nissle 1917: a structurally reinforced intelligent-responsive delivery system	International Journal of Biological Macromolecules
3	Engineering scaffold-cell interactions for cultured meat: mechanisms, materials, and emerging AI-driven strategies	Trends in Food Science & Technology
4	Ultrasonic Effects on Goat Milk Protein Effects of Ultrasonic Treatment on Protein in Goat Milk: Changes in Structure and Function and Enhancement of Heat-Sterilized Protein Function	International Dairy Journal
5	Effect of electron beam irradiation on the quality of chicken during post-mortem ageing	Food Chemistry
6	The CG MPNs@UFB composite coatings integrating antibacterial with interface anchoring for sustained protection on inanimate surfaces	Chemical Engineering Journal
7	Muti-network active aerogel based on PVA, bacterial cellulose, and sodium alginate: Characterization, kinetics studies, and application for mutton preservation	Food Hydrocolloids
8	Effects of ultrasound-assisted modification during freeze-thaw cycle on gel properties and conformation of myosin in EGCG-modified systems: Roles of ionic strength and ultrasound power	Food Chemistry
9	Subcritical water hydrolysis of eggshell membrane and its physicochemical characteristics	Food Chemistry
10	Preparation of whey protein-chitosan edible coating modulated by cold plasma and its effect on quality and metabolites of chilled beef	International Journal of Biological Macromolecules
11	Effects of whey protein aggregates with different sizes on the gelatinization and retrogradation behavior of wheat starch	Journal of the Science of Food and Agriculture
12	Effect of whey protein fibrous aggregates on swallowing properties and retrogradation behavior of whey protein-wheat starch composite soft gel	Journal of the Science of Food and Agriculture
13	Effect of cold plasma treatment at different stages on the physicochemical properties and pork preservation of whey protein isolate - carboxymethyl chitosan composite films	Food Packaging and Shelf Life
14	Goat Milk Exhibits a Higher Degree of Protein Oxidation and Aggregation than Cow Milk During Cold Storage	Foods
15	Changes in the proteome of yolk granules induced by freezing: Label-free proteomics and molecular dynamics simulation analysis	Food Research International
16	Fabrication of superhydrophobic PVDF composite membranes using modified ZIF-8 for efficient and stable membrane distillation: Mitigating fouling and wetting	Journal of Environmental Chemical Engineering
17	Cysteine-Functionalized Magnetic Manganese-Based MOF Composite for Enhanced Removal of Pb2+ from Water	Langmuir
18	Novel silver nanoparticles loaded Cu-based metal-organic framework as a promising antimicrobial material for controlling Escherichia coli O157:H7 in pork	Food Science and Human Wellness
19	Preparation of zein active films with antimicrobial and antioxidant properties by incorporating gallic acid loaded γ-CD-MOF for pork preservation	Food Control
20	Egg white peptides suppress ghrelin secretion from the stomach by activating the mTOR signaling pathway in rats	Food Research International
21	Milk peptides alleviate irritable bowel syndrome by suppressing colonic mast cell activation and prostaglandin E2 production in mice	Food Research International

22	Mechanistic study of ultrasound synergy with soybean 11S globulin to improve myofibrillar protein gel properties in low-salt lamb: molecular conformation and water migration	Food Research International
23	Modiffcation of sheep hoof collagen by electron beam irradiation: Mechanistic insights into its effects on physicochemical and functional properties based on molecular structural analyses	Food Hydrocolloids
24	Ultrasound-assisted dry-heating glycosylation with xylooligosaccharides: Enhancing the structural and functional properties of pig skin collagen	Food Hydrocolloids
25	Irradiation co-succinylation modiffcation of caprine casein: Impact on physicochemical properties, molecular structure, and functional properties	Food Hydrocolloids
26	Structural, physicochemical, and functional properties of waxy and non-waxy foxtail millet starches	Foods
27	Enhanced stabilization and curcumin delivery by covalent NaCas-EGCG modified proso millet protein nanoparticles in Pickering emulsions	Food and Bioproducts Processing
28	Effect of fatty acid chain length on the structure and digestibility of high-amylose starch-fatty acid and high-amylose starch-fatty acid-whey protein isolate complexes	International Journal of Biological Macromolecules
29	High-efficient and reversible capture of protein by oxidized and carboxymethylated starch nanocrystals: Understanding interaction mechanism and regulating complexation	Food Chemistry
30	Influence of extrusion on starch structure, physicochemical properties and in vitro digestibility of banana flour (Musa spp.) and its potential application in wheat dough	LWT-Food Science and Technology
31	Layer-by-layer assembly mechanism of particulate-continuous phase for sandwich-like nanoparticles in oral colon-targeted protein delivery	Food Chemistry
32	Oxidation and carboxymethylation of starch nanocrystals: Crystalline structure, dispersibility, dispersion stability, and protein loading efficiency study	International Journal of Biological Macromolecules
33	Effect of ultrasonic-assisted enzyme on proso millet bran protein: extraction rate, structural and functional properties	Journal of the Science of Food and Agriculture
34	Morphology-regulated millet bran nanocellulose-zein nanoparticles complexes: stabilization of Pickering emulsions and β-carotene delivery	Food Chemistry-X
35	Morphology-regulated stabilization mechanism of complexes involving nanocellulose and zein nanoparticles in O/W and W1/O/W2 emulsions: Interfacial property and network formation	Food Chemistry
36	Phosvitin Alleviates Dextran Sulfate Sodium-Induced Colitis in Mice via Gut Microbiota Modulation	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
37	HS-SPME/GC–MS and metabolomics elucidate volatile metabolite formation during fermentation of egg yolks	Food Chemistry
38	Metabolomic and proteomic proffling reveals the formation mechanism of volatile ffavor in egg whites during fermentation by Streptococcus thermophilus	Food Chemistry
39	Impact of high-soluble modiffed wheat gluten as an emulsiffer on the structure and quality of ice cream	Food Chemistry
40	Egg matrices alleviate long-term florfenicolinduced behavioral alterations via the gut microbiota and host metabolism in mice	Food & Function
41	Dietary polyphenol-protein interactions: A literature review of advantages, binding mechanisms, and improved health applications	Food Research International
42	Development of iron-modified soybean protein nanoparticles for the enrichment and controlled release of flavonoid compounds in sea buckthorn fruit residue extract	Food Bioscience

43	Oral responsive delivery systems for probiotics targeting the intestinal tract	Journal of the Science of Food and Agriculture
44	Polydopamine-modified sodium alginate hydrogel for microplastics removal: Adsorption performance, characteristics, and kinetics	International Journal of Biological Macromolecules
45	Postbiotics ameliorate DSS-induced colitis in mice by regulating gut microbiota, promoting tryptophan metabolism, and activating AhR/ IL-22 signaling pathway	Food Bioscience
46	Biodegradation of aflatoxin B1 and ochratoxin A by Aspergillus sp. OA3, a novel fungal strain isolated from Fu brick tea	Food Bioscience
47	Microbial Communities and Metabolite Dynamics in the Flowering Fermentation of Fu Brick Tea: Correlations with Mycotoxin Levels	Food Bioscience
48	Adsorption of phenolic compounds by sodium alginate-modified starch nanoparticles in a multiphase system: kinetic, thermodynamic and release characteristics studies	Food Hydrocolloids
49	Amylose-directed engineering of biodegradable nanocomposite films for mulberry preservation	Chemical Engineering Journal
50	Edible polyethylene glycol modified chitosan nanoparticles: Separation and controlled release of tea polyphenols from multiphasic systems	International Journal of Biological Macromolecules
51	Polyethylene glycolated chitosan nanocarriers: integrated extraction, stabilisation and colonic targeted delivery of tea polyphenols for anti-inflammatory and prebiotic effects	Food Bioscience
52	Biodegradable multifunctional hydroxypropyl-β-cyclodextrin@EGCG/lignin/ gelatin composite films based on incorporating lignin and loadedEGCG for fruit preservatio	Food Hydrocolloids
53	Epigallocatechin gallate-loaded casein nanoparticles filled into k-carrageenan/gelatin to develop sustained-release bioactive composite films for long-term preservation of strawberry	Food Packaging and Shelf Life
54	Interaction mechanism, intestinal delivery and sustained release potential of co-encapsulated EGCG based on sulfobutylether-β-cyclodextrin/casein composite nanoparticles	Food Chemistry
55	Polyphenols synergistic drugs to ameliorate nonalcoholic fatty liver disease via signal pathway and gut microbiota: A review	Journal of Advanced Research
56	Ultrasonic cavitation-driven construction of HP-β-CD and whey protein co-assembled nanoparticles: encapsulation, sustained-release delivery and interaction mechanisms for EGCG	Food Chemistry
57	Tannic acid–enhanced complex coacervate microcapsules based on whey protein isolate and hyaluronic acid for the protection of Lactobacillus paracasei and their application in goat milk yogurt	International Journal of Biological Macromolecules
58	Continuous cold plasma reactor for the processing of NFC apple juice: Effect on quality control and preservation stability	Innovative Food Science & Emerging Technologies
59	An all-natural sustainable packaging strategy driven by hydrogen bond self-assembly for the fresh-cut fruit preservation	Food Research International
60	Encapsulation and sustained release of quercetin-loaded pH-responsive intelligent nano-vehicles based on the co-assembly of pea protein isolate and hyaluronic acid	Journal of Agricultural and Food Chemistry
61	Lactic acid bacteria sequential fermentation improves viable counts and quality of fermented apple juice via generating two logarithmic phases	Food Chemistry
62	Lactic acid bacteria fermentation of prebiotic-supplemented apple juice: Viable counts and flavor evolution revealed by HS-SPME GC–MS coupled with electronic sensory and chemometrics	Food Chemistry
63	Synergistic enhancement of functional properties in EGCG and ferulic acid incorporated konjac glucomannan/gelatin bilayer films for blueberry preservation	International Journal of Biological Macromolecules

64	Composite sustained-release antibacterial film formed by hydrogen-bonding cross-linking of Sulfobutylether-β-cyclodextrin@curcumin inclusion complex with gelatin for grape preservation	Journal of Agricultural and Food Chemistry
65	Metabolomics and volatilomics unravel the signature of pivotal bioactive metabolites in sea buckthorn juice and pomace under hydrolysis of cellulase and pectinase	Food Bioscience
66	Release, digestion and fermentation properties of polypHenols bound to sea buckthorn polysaccharides: Mechanistic explorations from integrated in vitro and in vivo studies	Carbohydrate Polymers
67	Lactobacillus acidophilus 6074 fermented jujube juice ameliorated DSS-induced colitis via repairing intestinal barrier, modulating inflammatory factors and gut microbiota	Molecular Nutrition & Food Research
68	Influence of microbial and functional metabolites on the aroma of wines from different areas in Ningxia, China	Food Research International
69	Comparative assessment of various protein isolates underpinning cognitive modulation: An interplay of neurobiological markers and gut-brain axis	Current Research in Food Science
70	Lactococcus lactis Subsp. lactis LL-1 and Lacticaseibacillus paracasei LP-16 Influence the Gut Microbiota and Metabolites for Anti-Obesity and Hypolipidemic Effects in Mice	Antioxidants
71	Preparation, characterization, and application of camellianin A/soy protein isolate covalent complexes	Frontiers
72	A dual-functional lanthanide-doped Ce-MOF probe for dual-recognition detection of Listeria monocytogenes	Journal of Food Composition and Analysis
73	Semi-quantitative lipidomics reveals the characteristics of lipid metabolism in sheep milk fermentation	Food Research International
74	A customized enzyme-like FeMOF@PtNPs aptasensor for rapid and sensitive colorimetric detection of aflatoxin B1 in feed	Journal of Food Composition and Analysis
75	Enrichment and detection of aflatoxin B1 in feed samples using magnetic solid-phase extraction materials with GMA as an adsorption inducer	Microchimica Acta
76	Evaluation of the suitability of gel-type faba bean proteins and their structural differences	Journal of Food Composition and Analysis
77	Structural diversity of monosaccharides dictates emulsification functionality: Role of casein-glycation conjugates fabricated via wet-heating reaction	Food and Bioproducts Processing
78	Effects of non-thermal treatments on goat whey protein allergenicity: A study based on conformational and linear epitopes	LWT - Food Science and Technology
79	Effect of non-Saccharomyces yeast combinations and lactic acid bacteria inoculation timing on fermentation performance and aroma quality of kiwifruit wine	Food Bioscience
80	Enhancing nutritional composition and aroma characteristics of kiwifruit wines through indigenous non-Saccharomyces yeast extracellular extract treatment	Food Microbiology
81	SCFAs-Enriching Kiwifruit-Derived Synbiotic Reprograms Microbiota to Suppress XOD and Promote Urate Clearance	Journal of Agricultural and Food Chemistry
82	Electron beam irradiation as a physical modification approach to enhance the functional potential of dietary fiber in wheat bran	International Journal of Biological Macromolecules
83	Exosome-like nanovesicles (EVNs) : a comprehensive overview of their isolation, characterization and biological applications	Food Chemistry
84	Goat Milk-Derived Extracellular Vesicles Attenuate Hydrogen Peroxide-Treated Cell Damage in Human Skin Fibroblasts	Food frontiers
85	Phloretin suppresses the mPTP abnormal opening via the SHP-2/JAK2/BAX axis to ameliorate non-alcoholic steatohepatitis	Journal of Agricultural and Food Chemistry
86	Electron beam irradiation unlocks the prebiotic potential of wheat bran arabinoxylan: Structural modification and gut microbiota modulation	Food Hydrocolloids

87	ValorizationofArabinoxylansfromWheatBranviaNaOH/Urea Extraction for Enhanced Prebioticand Fermentation Properties	ACS Sustainable Chemistry & Engineering
88	Highland Barley Arabinoxylans with Distinct Molecular Features Modulate Retrogradation and In Vitro Digestibility of Highland Barley Starch	Food Hydrocolloids
89	Effects of selenium supplementation on ornithine carbamoyl-transferase activity, the metabolisms of associated amino acids and fermentation flavors of Levilactobacillus brevis	Food Microbiology
90	Intelligent monitoring of post-processing characteristics in 3D-printed food products: A focus on fermentation process of starch-gluten mixture using NIR and multivariate analysis	Journal of Food Engineering
91	Inulin and Soy-Protein Isolates Composite Products With Different Contents for the Preparation of Emulsion Inks Suitable for 3D Printing Properties	Journal of Food Process Engineering
92	Pretreatment Technologies for Feedstock inMelt Extrusion-Based Food AdditiveManufacturing: Advances and Perspectives	Comprehensive Reviews in Food Science and Food Safety
93	Radiofrequency/cold plasma drying of black wheat flour: enhanced extractability of bound phenolics, 3D printing adaptability, and enhanced antioxidant activity after steaming	Journal of Cereal Science
94	Influence of high-molecular-weight glutenin subunits and salt types on dough rheology and gluten aggregation: A combined experimental and computational approach	Food Hydrocolloids
95	Investigating the molecular mechanism of high-molecular-weight glutenin subunit affects gluten aggregation during dough mixing: Experimental characterizations and computational simulations	Food Chemistry
96	Uncovering pH-driven metastable transitions and thermal aggregation of HMW-GSs via all-atom molecular dynamics simulations	Food Hydrocolloids
97	Unveiling the mechanism of high-molecular-weight glutenin subunit deletions at the Glu-B1 locus affecting gluten deterioration during dough frozen storage and freeze-thaw cycles: An integrative experimental and in silico study	Food Hydrocolloids
98	Effects of different polyphenols on the structural, physicochemical, digestive and 3D printing properties of mashed potatoes	Food Chemistry
99	Cold plasma enhances antioxidant, anticancer, and functional properties of Xinong Black Spike flour through modulation of starch and phenolic macromolecules	International Journal of Biological Macromolecules
100	Enhancing Xinong black spike whole flour dough and Mantous through CP non-thermal treatment: Quality improvements and consumer preference	Innovative Food Science & Emerging Technologies
101	Mechanism of plasma-activated water on the regulation of storage quality of fresh-cut carrots and activation of its antioxidant defence system	Food Chemistry
102	Modulating starch structure and noodle quality through dielectric drying: A comparative study of microwave and radio frequency heating	Drying Technology
103	Mechanistic insights into arginine-mediated gluten solubility enhancement and aggregation inhibition across specific subunit and molecular scales	Food Hydrocolloids

104	Effect of high-molecular-weight glutenin subunit deletion on gluten functionality and Chinese southern-type steamed bread quality	Food Chemistry
105	Insight into the potential mechanisms of electron beam irradiation maintains energy supply in fava beans (Vicia faba L.) by regulating mitochondrial condition during postharvest cold storage	Food Chemistry
106	The influences of X-rays irradiation on sensory attributes and physicochemical properties of shiitake mushrooms during storage	Journal of Stored Products Research
107	Melatonin prolongs the shelf life of snow peas by regulating the antioxidant system	Journal of Stored Products Research
108	Moisture state and volatile flavor behavior characterization of Naematelia aurantialba during postharvest in modified atmosphere packaging storage after treated with ultraviolet radiation C	Postharvest Biology and Technology
109	Revealing the regulatory mechanisms of amino acids in co-fermentation of jujube pulp by Lachancea thermotolerans and Lactiplantibacillus plantarum: insights from flavor characterization and metabolomic analysis	Food Research International
110	Transcriptomics and proteomics analyses reveal the molecular mechanisms of yeast cells regulated by Phe-Cys against ethanol-oxidation cross-stress	Food Chemistry
111	Construction, characterization and tolerance evaluation of single-cell nanoencapsulated Limosilactobacillus reuteri HR7 stable delivery system	Food Research International
112	Synthesis, characterization of thiolated hyaluronic acid and evaluation of its encapsulation effects on Limosilactobacillus reuteri HR7	International Journal of Biological Macromolecules
113	Physical modifications of dietary fibers from kiwifruit pomace: physicochemical, structural and functional properties	Food Chemistry
114	Comparative evaluation of pure non-Saccharomyces yeasts fermentation and Lactiplantibacillus plantarum co-fermentation in fig pulp: Achieving remarkable sugar reduction and flavor enhancement	FOOD CHEMISTRY-X
115	Co-fermentation of non-Saccharomyces yeasts and Lactiplantibacillus plantarum for modifying physicochemical properties to alleviate stickiness and caking issues of jujube powder	Food Research International
116	Monosaccharides, dietary fiber, bioactive compounds, functional properties and volatile compounds in both clear and cloudy kiwi juices with oligosaccharides addition fermented by Lactobacillus helveticus	Food Chemistry
117	Integrating widely targeted and oxylipin-targeted lipidomics unravels lipid characteristic evolution and oxidation markers in walnuts during deterioration	Food Chemistry
118	Comparison of phenotypic and phytochemical profiles of 20 Lycium barbarum L. goji berry varieties during hot air-drying	FOOD CHEMISTRY-X
119	Fabrication of fucoxanthin-loaded composite nanoparticles based on lactoferrin and carboxymethyl chitosan: Interaction mechanism, stability and the application in filled hydrogel beads	FOOD RESEARCH INTERNATIONAL
120	Analysis of non-volatile organic acids based on silanization combined with gas chromatography-mass spectrometry and chemometrics: A robust strategy to discriminate geographical origin of sauce-flavor Baijiu	JOURNAL OF CHROMATOGRAPHY A
121	Fate of myofibrillar protein-bound Nε-(carboxymethyl)lysine in the presence of the human colonic microbiota after gastrointestinal digestion	Food Bioscience
122	Potential of different fractions of polyphenols in persimmon peels Phenolic profiles, bio-activities, and mechanism of inhibition against α-glucosidase	Food Chemistry
123	Electron-beam generated X-ray irradiation treatment alleviates fruit-body softening of harvested Hericium erinaceus by regulating metabolisms of membrane lipid and cell wall	Postharvest Biology and Technology

124	Mitochondrial energy homeostasis-mediated respiration suppression: A novel mechanism for combating wilting of Hericium erinaceus via electron beam generated X-ray irradiation	LWT-Food Science and Technology
125	Characterization of oil body microstructure, accumulation level and chemical composition in walnut fruit during growth	Journal of Food Composition and Analysis
126	Electronic nose, HS-GC-IMS, HS-SPME-GC-MS, and deep learning model were used to analyze and predict the changes and contents of VOCs in	Food Chemistry
127	Integrated transcriptomics and lipidomics reveal mechanisms regulating lipids formation and accumulation in oil body during walnut seed development	Planta
128	Preparation, structural characterization and in vitro digestibility mechanism of walnut oil body emulsion gels based on crosslinking of edible polysaccharide and vanillin	Food Hydrocolloids
129	Dynamic transitions and crucial hallmark compounds of volatile oxidation in walnut oil: Source profiling and identification of hallmark oxidation markers	Journal of Food Composition and Analysis
130	Tocopherols and Phytosterols: Degradation and Antioxidant Regulation in Walnut Oil During Storage	European Journal Of Lipid Science And Technology
131	Comprehensive comparison of physicochemical properties, volatile flavor compounds and functional activities of double protein yogurt with different soymilk and cow milk additions	Food Research International
132	Deciphering the formation rule and anti-retrogradation potential of starch/ferulic acid/ovalbumin composite gels: A ratio modulation and interaction perspective	International Journal of Biological Macromolecules
133	Ion type-based formation rules and functional properties of polysaccharide-starch aerogels with chitooligosaccharide, xanthan gum, and locust bean gum: A comparative study	Food Research International
134	Rational design of a starch/whey protein isolate/caffeic acid ternary system to alleviate gel deterioration during freeze-thaw cycles	Carbohydrate Polymers
135	Effect of pretreatment of maize starch by electron beam irradiation on the formation and structure of starch-oleic acid-whey protein complex	Food Hydrocolloids
136	Electron beam irradiation combined with cold plasma modification of chitosan to enhance physicochemical and functional properties	Carbohydrate Polymers
137	Complexation of chitosan-modified porous starch with chlorogenic acid to form ternary gels: Multiscale structural changes and retrogradation	Food Chemistry
138	Improving gliadin functionality by Maillard glycosylation using hydrolyzed starch molecules of different molecular mass: Structure-function relationship study	International Journal of Biological Macromolecules
139	Insight into the enhancement mechanism of repeated freezing-thawing pretreatment promotes carboxymethylation for improving the properties of sweet potato starch: from a multiscale structural perspective	Food Chemistry
140	Effect of microwave treatment on the structural and physicochemical properties of amylose partially removed sorghum starch	International Journal of Biological Macromolecules
141	Endogenous gliadin/glutenin fractions regulate the short/long-term retrogradation behavior of starch-gluten gels	Food Chemistry
142	Impact of varying chain-length fatty acids on the retrogradation of mung bean starch-soybean protein isolate gels: Induced changes in morphology, rheology, and water distribution	Carbohydrate Polymers
143	Tailor-made buckwheat starch/konjac glucomannan/fatty acid complex gels used for its quality-retrogradation behavior improvement: Regulatory role of fatty acid chain-length	Food Research International
144	Physicochemical and gel properties of citrate esterified Konjac Glucomannan prepared with the assistance of electron beam irradiation	Food and Bioprocess Technology

145	Glutaric anhydride esterification promotes wheat starch/glutein composite gel interaction: Formation, characterization, and oleogel applications	Food Research International
146	Iron‐ ferrocenedicarboxylic nanozyme based colorimetric and photothermal dual‐ modal signal catalytic inhibition for detection of	Microchimica Acta
147	Glutathione-Modified NH2-MIL-88B(Fe) Nanozyme with Enhanced Oxidase-like Activity for Colorimetric/Photothermal Dual-mode Detection of Doxycycline in Food Products	Talanta
148	Three-dimensional porous defective MIP-202 composite aerogel for efficient Pb(II) and Cd(II) removal	Colloids and Surfaces A: Physicochemical and Engineering Aspects
149	Identification and in vitro antioxidant and hypoglycemic activities of phenolic compounds in the different solvent fractions of polyphenols from black highland barley	Journal of Food Measurement and Characterization
150	Sublethal damage and recovery of Staphylococcus aureus exposed to intense pulsed light: Implications for minimally processed foods	Microbial Pathogenesis
151	Comparative Analysis of Bioactive Compounds and Flavor Characteristics in Red Fermentation of Waxy and Non-Waxy Millet Varieties	FOODS
152	Persimmon leaf extract ameliorates hyperlipidemia by modulating lipid genes expression and gut microbiota in high-fatdiet-fed mice	Journal of The Science of Food and Agriculture
153	Persimmon (Diospyros kaki thunb.) leaf polyphenols: Impact on digestive degradation and human gut microbiota regulation	Food Bioscience
154	Enhancing the effects of curcumin on oxidative stress injury in brain vascular endothelial cells using lactoferrin peptide nano-micelles: antioxidant activity and mechanism	Journal of the Science of Food and Agriculture
155	Design, fabrication, and performance evaluation of curcumin-loaded nanoparticles based on zein, hyaluronic acid, and tannic acid	International Journal of Biological Macromolecules
156	Zein-EGCG‐ sodium alginate conjugates with tunable interfacial properties for improved stability and antioxidant performance of walnut oil	Food Chemistry
157	EGCG-based nanoparticles: synthesis, properties, and applications	Critical Reviews in Food Science and Nutrition
158	Effects of combined hot alkaline and pH-shift treatments on structure and functionality of legume protein-EGCG conjugates: Soybean-, pea-, and chickpea protein-EGCG systems	Food Hydrocolloids
159	Regulation of polysaccharide-protein complex interfacial structures by gum Arabic to improve emulsions performance for curcumin delivery and application	Carbohydrate Polymers
160	Dendrobium Officinale Polysaccharide-EGCG Complexes: Covalent and Non-covalent Interactions for Enhanced Antioxidant Properties	LWT-Food Science and Technology
161	Heteroprotein complex co-aggregation of ovalbumin and ovotransferrin: structure formation and thermodynamics	Food Hydrocolloids
162	A new risk for the recovered Tibetan antelope (Pantholops hodgsonii): Co-exposure of microplastics with organophosphates in their habitats	Journal of Hazardous Materials
163	Prenatal supplementation with the gut-derived tryptophan metabolite indole-3-propionic acid alleviates colitis susceptibility in maternal immune-activated offspring mice	Journal of Advanced Research
164	Synbiotic combination of 2’-fucosyllactose and Bifidobacterium mitigates neurodevelopmental disorders and ASD-like behaviors induced by valproic acid	Food Function
165	A synbiotic of Bifidobacterium animalis subsp. Lactis BB-12 and 2'-FL alleviate Infant Diarrhea and Anxiety-like Behaviors via Gut Microbiota Modulation in an EPEC O127 Infection Model	Nutrients
166	Human milk oligosaccharides mitigate infant Diarrhea and Anxiety-like behaviors via gut microbiota modulation in an EPEC O127 infection	Food Function

167	n-3 Polyunsaturated Fatty Acids Substitution forSaturated Fatty Acids in Diet Ameliorates Age-RelatedCognitive Decline via ABCA1/ApoE-Mediated Lipid Effiux	Food Science and Human Wellness
168	Dietary Methionine Restriction Alleviates Cognitive Impairment in Alzheimer's Disease Mice via Sex-Dependent Modulation on Gut Microbiota and Tryptophan Metabolism: A Multiomics Analysis	Journal of Agricultural and Food Chemistry
169	Gut Microbial-Derived Indole-3-propionate Improves Cognitive Function in Alzheimer's Disease	Science Advances
170	Time-restricted feeding mitigates Alzheimer's disease-associated cognitive impairments via a B. pseudolongum-propionic acid-FFAR3 axis after SARS-CoV-2 infection: A case report	iMeta
171	The alleviating effects of tryptophan metabolite indole-3-propionic acid on glycolipid metabolism disorders and cognitive dysfunction in obese mice	Food Bioscience
172	Human milk oligosaccharide 2'-fucosyllactose alleviates cognitive impairment via the vagal afferent pathway in Alzheimer's disease mice	Food Function
173	Dietary fiber deprivation disrupts colonic homeostasis to drive anxiety-like behavior via the gut-brain axis	Journal of Agricultural and Food Chemistry
174	Lactobacillus plantarum and Galacto-Oligosaccharides Synbiotic Relieve Irritable Bowel Syndrome by Reshaping Gut Microbiota and Attenuating Mast Cell Hyperactivation	Nutrients
175	Synbiotics of Lactobacillus suilingensis and inulin alleviates cognitive impairment via regulating gut microbiota indole-3-lactic acid metabolism in female AD mice	Alzheimers & Dementia
176	Effects of extrusion temperature on structure and physicochemical properties of proso millet starch	International Journal of Biological Macromolecules
177	Development of shelf-life prediction models and programs for 'Xuxiang' kiwifruit stored at different temperatures	Postharvest Biology and Technology
178	Electron beam irradiation coupled ultrasound-assisted natural deep eutectic solvents extraction: A green and efficient extraction strategy for proanthocyanidin from walnut green husk	Food Chemistry
179	Effects of electron beam irradiation pretreatment on the physicochemical components, sensory properties, and aroma compounds of mulberry leaf tea fermented with Eurotium cristatum	Food Chemistry
180	Electron beam irradiation maintains quality by modulating sugar and energy metabolism in postharvest kiwifruit	Postharvest Biology and Technology
181	Characterization of a pectic heteropolysaccharide isolated from persimmon peel and its anti-inflammatory activity	Food Science and Human Wellness
182	Sensory improvement of fermented apple juice diluted from concentrate by lactic acid bacteria	Journal of Food Science
183	Effects of kiwifruit addition on the physicochemical properties and volatile flavor compounds of fermented goat milk by different strains	Journal of Dairy Science
184	Persimmon peel polysaccharides alleviated colitis via regulating gut microbiota and protecting intestinal barrier integrity	Food Bioscience
185	DL-norvaline inhibited adipogenesis in 3T3-L1 preadipocytes and ameliorated sphingolipid and glycerophospholipid metabolism in obese mice through the PPAR signaling pathway based on lipidomics and transcriptomics	Food Bioscience
186	Flavor Characteristics of Natural Yak Yogurt and the Impact of Fermentation with Isolated Strains on Flavor Compounds in Manual Yak Yogurt	LWT-Food Science and Technology
187	Effect of pectinase addition in juice processing on the structural characteristics, immunological activity and in vitro and in vivo prebiotic properties of apple pomace pectic polysaccharides	Food & Function

188	Closed-circuit ethanol-methane fermentation via biomass shifting of switchgrass, wheat, and corn straw	Industrial Crops and Products
189	Prebiotic low methoxyl pectin-alginate for colon-targeted Companilactobacillus crustorum MN047 delivery in alleviating ulcerative colitis: Synergy and comparative analysis	Carbohydrate Polymers
190	Sodium alginate/low methoxyl pectin composite hydrogel beads prepared via gas-shearing technology for enhancing the colon-targeted delivery of probiotics and modulating gut microbiota	International Journal of Biological Macromolecules
191	Tethering pH-Induced Structural Modifications of Ovomucin to Stabilize W1/O/W2 Double Emulsions for Enhanced Protection of Companilactobacillus crustorum MN047	Food Hydrocolloids
192	Characterization and rational engineering of a novel laccase from Geobacillus thermocatenulatus M17 for improved lignin degradation activity	International Journal of Biological Macromolecules
193	Amelioration of Obesity‐Related Disorders in High‐Fat Diet‐Fed C57BL/6 Mice Following Fecal Microbiota Transplantation From DL‐Norvaline‐Dosed Mice	Molecular Nutrition & Food Research
194	Comprehensive Analysis of Fecal Microbiome and Metabolomics Uncovered dl -Norvaline-Ameliorated Obesity-Associated Disorders in High-Fat Diet-Fed Obese Mice by Targeting the Gut Microbiota	Journal of Agricultural and Food Chemistry
195	Effects of exopolysaccharides form Lactobacillus plantarum KX041 on high fat diet-induced gut microbiota and inflammatory obesity	International Journal of Biological Macromolecules
196	Development of a photothermal antibacterial film using purple corncob anthocyanin and its application in cherry tomato preservation	Food Bioscience
197	Yolk-shell CoFe2O4@hollow mesoporous carbon spheres for Levofloxacinbhydrochloride removal: Synergy enhancement effect of adsorption and degradation.	Environmental Research
198	Widely targeted metabolomics analysis of the effects of probiotic fermentation on the phytochemicals of kiwifruit juice and prediction of key metabolic pathways	Food Science and Human Wellness
199	Early harvesting is undesirable in kiwifruit production: Insights from metabolomics and physiological evidence	Food Chemistry-X
200	Multi-scale structure provides new insights into the physicochemical and digestive behaviors of kiwifruit (actinidia spp.) starch obtained from defective hard fruits	Food Chemistry
201	How does nature create the painting “gradient coloration of ‘manicure finger’ grape”? Integrated omics unveil the pigments basis and metabolism networks of its Formation.	Food Frontiers
202	Tropical fruit-derived starch: An innovative strategy for high-value nutritional processing of agricultural solid waste	Food Frontiers
203	Comprehensive evaluation of twelve kiwifruit (Actinidia) varieties on the winemaking adaptability based on multi-criteria decision-making method	Food Chemistry
204	Kiwi starch: A novel fruit-derived starch with significantly reduced the glycemic index of noodles	LWT-Food Science and Technology
205	In-vivo insights into the pharmacokinetic mechanism of algal oil DHA-calcium fatty acid complex for enhancing bioavailability with absorption and distribution characterization via metabolomics	Food Bioscience
206	Effects of enzymes combined with Lactobacillus plantarum and Bifidobacterium on the properties and in vitro hypoglycemic activity of sea buckthorn insoluble dietary fiber	Food Bioscience
207	Comparative study on the effects of algal oil DHA calcium salt and DHA on lipid metabolism and oxidative stress in high-fat diet-induced mice	Food & Function

208	The comparative effects of ω-7 fatty acid-rich sea buckthorn oil and ω-3 fatty acid-rich DHA algal oil on improving high-fat diet-induced hyperlipidemia	Food & Function
209	Preparation, Quality Analysis and Antioxidant Activity of Sea Buckthorn (Hippophae rhamnoidesKombucha Beverage at Different Fermentation Temperatures	Foods
210	Preparation of high Fischer ratio peptides from seabuckthorn (Hippophae rhamnoides L.) seed meal, characterization and functional evaluation	Food Chemistry-X
211	From Desert Greening to Human Health: A Systematic Review of the Extraction, Unique Structure, and Bioactivity of Sea Buckthorn Proanthocyanidins	Foods
212	Electron beam irradiation pretreatment for efficient extraction of pectin from spaghetti squash peel： Structural， functional， and biological properties	Food Hydrocolloids
213	Fine molecular structure and digestibility changes of potato starch irradiated with electron beam and X-ray	Food Chemistry
214	High-energy electron beam irradiation inhibited the sprouting of potato tubers by regulating carbohydrate metabolism	Journal of the Science of Food and Agriculture
215	Preharvest ABA treatment reduces browning of watercore apple fruit by regulating antioxidant and energy metabolism	Food Chemistry
216	Postharvest melatonin treatment alleviates the reduction of volatile compounds of spaghetti squash induced by chilling injury	Food Bioscience
217	Electron Beam Irradiation Inhibited Potato Sprouting by Regulating the Metabolism of Membrane Lipid Peroxidation and Antioxidant	Potato Research
218	Cellulose nanofibers produced from spaghetti squash peel by deep eutectic solvents and ultrasonication	International Journal of Biological Macromolecules
219	Effect of chitosan and its derivatives on food processing properties of potato starch gel: Based on molecular interactions	Food Hydrocolloids
220	Synergistic antimicrobial effect of ultrasound and carvacrol nanoemulsion against Listeria monocytogenes and its application in cabbage preservation	FOOD BIOSCIENCE
221	The oxyR negatively regulates processing stress resistance in Escherichia coli O157:H7 by reducing ROS scavenging capacity	MICROBIAL PATHOGENESIS
222	Antibacterial effect of ultrasound combined with Litsea cubeba essential oil nanoemulsion on Salmonella Typhimurium in kiwifruit juice	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY
223	Synergistic inactivation of Listeria monocytogenes and inhibition of softening in blueberries by combined ultrasound and CaCl2 slightly acidic electrolyzed water	FOOD CONTROL
224	Dual functionality of ultrasound-CaCl2-slightly acidic electrolyzed water: Efficient Salmonella Thompson reduction and onion freshness retention	Food Control
225	Thymoquinone as a potent antimicrobial agent against Yersinia enterocolitica: Mechanisms of action and potential food safety applications	INTERNATIONAL JOURNAL OF FOOD MICROBIOLOGY
226	Utilizing curcumin-mediated blue light photodynamic inactivation for Vibrio vulnificus control and quality preservation of Cynoglossus	FOOD RESEARCH INTERNATIONAL
227	Slightly acidic electrolyzed water induces Staphylococcus aureus to enter the VBNC state: differences between planktonic and biofilm states bacteria	FOOD RESEARCH INTERNATIONAL
228	Physical field excitation to modify Cyperus esculentus starch and its complex with EGCG: Multiscale structural changes and digestive behavior	Carbohydrate Polymers
229	Proteins make tea polyphenol EGCG not always develop satisfactory α-glucosidase inhibition: The influences of three proteins on α-glucosidase inhibitory activity of EGCG	Food Hydrocolloids

230	The effects of three physical modifications on the structural and functional characteristics of soluble dietary fibers: comparison among ultrasound, ball milling and cold plasma treatments	Ultrasonics Sonochemistry
231	Ligand-enzyme thermodynamic bindings provide an efficient and microscale evaluating approach for α-amylase inhibition of polyphenols	Food Chemistry
232	Pumpkin Soluble Dietary Fiber instead of Insoluble One Ameliorates Hyperglycemia via the Gut Microbiota–Gut–Liver Axis in db/db Mice	Journal of Agricultural and Food Chemistry
233	Three physical modifications enhanced the binding interactions of Cyperus esculentus protein with proanthocyanidins and physicochemical properties of complexes: The contribution of non-covalent interactions	Food Chemistry
234	Portable colorimetric detection of copper based on enhanced peroxidase-like activity of MoO_3 nanobelts	Analytical Methods
235	Development of a Zr/Fe-MIL nanozyme sensor integrated with a user-friendly colorimetric device for glyphosate monitoring	Analytical Methods
236	Sonodynamic interfacial-assisted photosensitizer disrupts lipid bilayer order to eradicate gram-negative bacteria using HB@ZIF-8 nanoparticles	Food Chemistry
237	State-selective engineering in luminescent metal-organic frameworks: Ligand-to-ligand charge transfer activates superior photocatalytic sterilization in Wei River	Journal of Hazardous Materials
238	Biodegradable bioactive packing films based on zein and β-CD-MOFs for grapes preservation	International Journal of Biological Macromolecules
239	Environmentally friendly bacterial cellulose hydrogel-derived aerogel and membrane for efficient water purification	Journal of Environmental Chemical Engineering
240	Innovative modification of bacterial cellulose membrane for high-efficient removal of PFOA substances from water	Separation and Purification Technology
241	Novel food-grade water-in-water Pickering emulsions stabilized by cellulose nanocrystals with long-term stability and slowing down starch digestibility	Food Hydrocolloids
242	Improve the bioaccessibility of curcumin encapsulated in Pickering emulsions stabilized by double fibrils	Colloids and Surfaces A: Physicochemical and Engineering Aspects
243	The properties of Pickering emulsions stabilized by bacterial cellulose nanofibrils and its retarding effect on lipid digestion	International Journal of Biological Macromolecules
244	“Integrated Stacked” Design “Nanobullet” for High Photothermal Conversion in Dual-Mode Lateral Flow Immunoassay	Analytical Chemistry
245	Flower like ZnO hybrid mediated visible light harvesting film with upgraded photodynamic antibacterial capacity for effective food preservation	Food Chemistry
246	Collaborative Internal Cavity Effect and Interfacial Modulation Mechanism for Boosting Deep Learning-Powered Immunochromatographic Pathogen Detection	Analytical Chemistry
247	“Plasmonic Blackbody” with Broadband Absorption Facilitates Efficient Colorimetric/Fluorescence Dual-Response for Sensitive Bimodal-Type Immunochromatography	Analytical Chemistry
248	Synergistic antimicrobial packaging film with photothermal-controlled biocatalytic capability for tangerine preservation	Food Hydrocolloids
249	"Sweet Nanosheet": An Antibody Mimic for Machine Learning-Assisted Ultra-Sensitive Immunochromatographic Assay for Pathogens	Analytical Chemistry
250	“Bio-inspired Nanoeye” Localizes Potentiated Antibody Binding Capacity for Driving Salmonella typhimurium Detection	Analytical Chemistry

251	Phase Engineered Amorphous-Crystalline MIL-101(CuFe)@AuNPs with Enhanced Photothermal Activity for Sensitive Immunochromatographic Bimodal Detection of Streptomycin	Biosensors & Bioelectronics
252	Bioinspired urchin-like AuMnCu nanoreactors: Integrating tip-enhanced electric fields with alloy-tuned interfacial electron for precision photothermal immunoassays	Analytica Chimica Acta
253	Breaking acidic barriers and thermal defenses: Light-induced membrane disruption and heat synergy for efficient inactivation of Alicyclobacillus acidoterrestris in juice	Food Research International
254	NIR-triggered spatiotemporal control of cinnamaldehyde release in antibacterial pickering emulsion hydrogel for prolonged preservation of table grapes	Food Hydrocolloids
255	“Plasmonic aggregates” scatted in the nano-heterogeneous gold species driven highly photothermal sensitive immunosensing for Salmonella typhimurium	Biosensors & Bioelectronics
256	Europium/beet red network as dual-mode labels for perishable food monitoring and light-induced active preservation	Chemical Engineering Journal
257	Porous engineered prussian blue-based antibacterial film with boosting photothermal and oxidase-like activities for long-term citrus preservation	Food Packaging and Shelf Life
258	Photothermal functionalized antibacterial packaging film with controllable release capability for fruit preservation	Food Research International
259	Directional anchoring of polymer-lysozyme nanohybrids for adhesive capture and enhanced removal of Alicyclobacillus acidoterrestris in fruit juices	Food Chemistry
260	Antibody‐level Bacteria Grabbing by “Mechanic Invasion” of Bioinspired Hedgehog Artificial Mesoporous Nanostructure for Hierarchical Dynamic Identification and Light‐Response Sterilization	Advanced Materials
261	Unlocking dual-mode enzyme activities on bacterial surface: Directional recognition and swift capture of Alicyclobacillus acidoterrestris from fruit juices	Food Research International
262	Polysaccharide network protection strategy enhances photodynamic stability: Unlocking new applications of edible pigments in fruit preservation	Chemical Engineering Journal
263	Thermodynamic Microenvironment Engineering in Mesoporous Nanoreactors to Enhance Biocatalysis for AI-Empowered Ultrasensitive Pathogen Detection	Analytical Chemistry
264	Spin polarization induced by atomic strain of MBene promotes the ·O2– production for groundwater disinfection	Nature Communications
265	Electron Transfer-Tailored D-Band Center to Boost Nanozyme Catalysis for Interpretable Machine Learning-Empowered Intelligent Biosensing	Advanced Science
266	Multi-Dimensional Synergistic Engineering for Boosting Nanozyme Catalysis	Advanced Science
267	Multipurpose biosensing electronics enabled by ultrasoft and durable hydrogel via ions pre-incorporation	Advanced Composites and Hybrid Materials
268	Advances in enhancement-type signal tracers and analysis strategies driven Lateral flow immunoassay for guaranteeing the agri-food safety	Biosensors & Bioelectronics
269	Microenvironment-programmed self-activating cascaded chemodynamic antibacterial packaging film with NIR-regulated catalytic activity for prolonged food preservation	Food Packaging and Shelf Life
270	Visible light-driven multichannel concerted antibacterial films with Photodynamically enhanced self-cascading Chemodynamic actions for long-term preservation of perishable food	Food Chemistry
271	Preparation and Evaluation of Anti-Fatigue Effects of Sea Buckthorn–Wolfberry Compound Coffee	Foods

272	A critical review of dehydrated edible mushroom: Effects of drying methods on the nutritional composition, sensorial quality, and health beneffts	Future Foods
273	X-ray irradiation as a potential postharvest treatment for maintaining the quality of lily (Lilium davidii var. unicolor) bulbs and predicting shelf life using an artiffcial neural network	Food Research International
274	Gallic acid-grafted chitosan photothermal hydrogels functionalized with mineralized copper-sericin nanoparticles for MRSA-infected wound management	Carbohydrate Polymers
275	Quinoa protein and its hydrolysate improve the fatigue resistance of mice: a potential mechanism to relieve oxidative stress and inflammation and improve energy metabolism	Journal of Nutritional Biochemistry
276	Protocatechuic Acid reduces liver fatty acid uptake in HFD-fed mice associated with the inhibition of DHHC5-mediated CD36 palmitoylation	Molecular Nutrition & Food Research
277	Protocatechuic Acid Suppresses Lipid Uptake and Synthesis through the PPARγ Pathway in High-Fat Diet-Induced NAFLD Mice	Journal of Agricultural and Food Chemistry
278	Recent advances in the application of subcritical water to plant and fungi polysaccharides preparation: A review	International Journal of Biological Macromolecules
279	Antibacterial mechanism of lysine against Escherichia coli O157:H7, its action on lettuce and in reducing the severity of murine colitis	FOOD MICROBIOLOGY
280	Bifunctional nanobody facilitates a colorimetric and fluorescent dual-mode immunoassay of Staphylococcal enterotoxin A	Food Chemistry
281	An Enhanced Ratiometric Fluorescence Immunosensor for Rapid Detection of AFB1 Based on the Dual-Enzyme Synergistic Co-Catalytic Effect of Natural Enzymes and Nanozymes	Journal of Agricultural and Food Chemistry
282	"Molecular Velcro": Design of coupled AuNPs with streptavidin-biotin immobilized nanobody in lateral flow immunoassay for sensitive Salmonella typhimurium detection	Sensors and Actuators B-Chemical
283	Nanobody-based dual-mode sensing platform for highly sensitive detection of aflatoxin B1	Biosensors & Bioelectronics
284	An insight into the full aspects of bound polyphenols in dietary fiber: Interaction, composition, function and foundation as well as alteration in food processing	FOOD CHEMISTRY
285	Chicoric Acid Differentially Ameliorates Circadian Rhythm Disorder-Induced Liver Glucose Homeostasis Dysregulation in Mice Depending on Intervention Time	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
286	Synergy of secoisolariciresinol diglucoside and fructooligosaccharide in enhancement of the intestinal mucus barrier by relieving ER stress and regulating the gut microbiome	Food & Function
287	Quinoa Saponin Ameliorates Lipopolysaccharide-Induced Behavioral Disorders in Mice by Inhibiting Neuroinflammation, Modulating Gut Microbiota, and Counterbalancing Intestinal Inflammation	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
288	Stevioside mitigates metabolic dysregulation in offspring induced by maternal high-fat diet: the role of gut microbiota-driven thermogenesis	Gut Microbes
289	Effect of Chinese traditional spices on the flavor compounds of stewed goat meat	Food Chemistry
290	Multiscale structure variations of yam starch by radio frequency explosion treatment altered the pasting, thermal stability, rheology, and in vitro digestibility	Food Chemistry
291	Microwave- and radio frequency-assisted two-step roasting of peanut kernels for enhanced heating efficiency and flavor	Food Chemistry-X
292	Effects of radio frequency explosion puffing on the texture of purple sweet potato chips and structural properties of pectin under different energy inputs and pressures	Food Research International

293	Effects of radio frequency explosion puffing on the texture of purple sweet potato chips and the physicochemical properties of the flour under different energy inputs and pressures	Food Chemistry
294	Sugar boiling pre-treatment improves radio frequency explosion puffing quality on modifying the physicochemical and functional properties of purple sweet potato flour	International Journal of Biological Macromolecules
295	Inactivation of Penicillium spp. in apple juice by pulsed light and the exploration of its mechanisms	Food Control
296	Enhancing antioxidant activity and functional benefits of kiwi ice wine via freeze concentration techniques and apple pomace freeze-dried powder	Food Bioscience
297	Enhancing functional metabolites and antioxidant activity of a novel alternative kombucha-like beverage: Tailor-made symbiotic microbial consortium for apple juice fermentation	Food Bioscience
298	Preparation of nanocellulose/tannic acid-stabilized emulsions combined synergistic co-pigments incorporated polysaccharide-based film for fresh-keeping monitoring and efficient preservation	Innovative Food Science & Emerging Technologies
299	Encapsulation of Enterococcus faecium in hyaluronic acid/gelatin/sodium alginate/protamine improves cell viability and stability	International Journal of Biological Macromolecules
300	Community metagenomics, widely targeted metabolomics and volatilomics analysis reveal dynamic mechanism and correlation pattern in	Food Bioscience
301	Designing double-layer smart packaging with sustained-release antibacterial and antioxidant activities for efficient preservation and high-contrast monitoring	Food Hydrocolloids
302	Multifunctional double-layer film incorporated Pickering emulsions and polyphenol-anthocyanin co-pigmentation for maintaining and monitoring shrimp freshness	Food Research International
303	A rapid and nondestructive quantitative detection method for total and organic	Food Control
304	A fluorescent aptasensor for deoxynivalenol detection based on Nb.BbvCI-assisted targeted-responsive three-way junctions integrated DNA walking machine	Food Chemistry
305	Fabrication of Cost-effective Antifouling Sensors with Conjugation of Hyaluronic Acid and Phase-transited BSA for the Rapid Detection of Gentamicin	Talanta
306	Comparative genomic analysis of ciprofloxacin-resistant Escherichia coli from retail chicken in Shaanxi, China and global sources	Food Research International
307	Coliforms and Salmonella cross-contamination in retail frozen chicken and its contact ice, with global surveillance of chicken-derived Salmonella and S. Bareilly	Food Research International
308	Global prevalence and transmission of the mcr-9 in Salmonella: A genomic study with insights from Salmonella enterica serovar Thompson isolated from poultry food in China	Food Research International
309	Food-associated stressors and their synergistic roles in bacterial antibiotic resistance across the food supply chain	JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY
310	Bacterial genome-wide association studies: exploring the genetic variation underlying bacterial phenotypes	Applied and Environmental Microbiology
311	Emergence of multidrug resistance and genomic analysis of azithromycin-resistant non-typhoidal Salmonella from diverse sources in China, 2006–2018.	Veterinary Microbiology

312	Genomic characteristics and virulence of common but overlooked Yersinia intermedia, Y. frederiksenii, and Y. kristensenii in food	International Journal of Food Microbiology
313	Environmental fate of antibiotic resistance genes in livestock farming	Archives of Microbiology
314	Mechanisms of thermal, acid, desiccation and osmotic tolerance of Cronobacter spp.	Critical Reviews in Food Science and Nutrition
315	Antimicrobial activity and mechanism of protocatechualdehyde against Alicyclobacillus spp. and its effect on apple juice physicochemical properties	Food Control
316	Interactions in starch-lipid complex systems improve 3D printing accuracy and form resistant starch structures: Based on complex properties and molecular simulations	Food Chemistry
317	Pediococcus acidilactici attenuates chronic stress-induced depression via generating metabolite indole-3-lactic acid and downregulating neuroinflammation	Journal of Neuroinflammation
318	Characterization and release of casein-sodium alginate embedding phage edible film and the application in controlling of Salmonella contamination in food	International Journal of Food Microbiology
319	Green and rapid quantitative detection of selenium in selenium-enriched kefir grain based on Fourier transform infrared spectroscopy	Food Chemistry
320	Preparation of selenium in Kluyveromyces marxianus YG-4 and its protective effects in mice with patulin-induced jejunal injury	Food Bioscience
321	Screening and characterization of organic-Se enriched yeasts via engineering combined lab-adaptive evolution strategies to produce fragrant cider	Food Research International
322	Characterization, mechanism, and application of aldolase: A Patulin-degrading enzyme from Kluyveromyces Marxianus YG-4	Food Bioscience
323	Novel cellulose-PVA bioactive aerogels with Portulaca oleracea extracts for chilled meat preservation: Antimicrobial efficacy and microbial community modulation	Food Research International
324	Full Spectral Overlap to Enhanced Fluorescence Quenching Ability by Using Covalent Organic Frameworks as a Springboard of Quencher for the Turn-on Fluorescence Immunoassay	Analytical Chemistry
325	Anisotropic and isotropic gold nanomaterials continue to heat up: From properties to food safety monitoring	Trends in Food Science & Technology
326	Bidirectional drive reverse-phase enhanced fluorescence lateral flow immunoassay with spectral overlap and quantitative balance for the analysis of deoxynivalenol	Analytical Chemistry
327	Gold Nanomaterials-Derived Colorimetric Signaling Strategies for Immunosensing and Food Safety	Trends in Analytical Chemistry
328	Polyphenol-modified 3D Nanoassemblies: A novel antibacterial immunoglobulins loading platform for rapid detection of Salmonella typhimurium	Food Chemistry
329	Bacterial surface informatics reliant on multi-mechanism simultaneous detection for Salmonella typhimurium and Staphylococcus aureus	Food Chemistry
330	From Signal-Off to Hue-On: AIEgen-Powered Hue-Recognition-Based Self-calibration Lateral Flow Immunoassay for Sensitive and Precise Monitoring of Furazolidone Metabolites	Sensors and Actuators B-Chemical
331	A streamlined lateral flow immunoassay for S. typhimurium using intrinsically multifunctional magnetic nanoprobes for capture, enrichment, and signal amplification	Lab on a chip
332	Quantitative phosphoproteomic-based insights into dephosphorylation-enhanced myofibrillar protein degradation via mitochondrial apoptosis modulation	Food Chemistry

333	Integrated electronic nose and multi-omics reveal changes in flavour characterization of cashmere goats and tan sheep meat	Food Chemistry-X
334	Treatment rather than pretreatment: Electrochemical activation of electrodes for electroanalysis	Microchemical Journal
335	Sensitive and selective sensing of methylglyoxal based on the stable interface of electro-activated gold electrode	Microchemical Journal
336	Engineered food-derived hesperetin as heterojunction photosensitizer for inhibiting Staphylococcus aureus and degrading patulin, and its application in perishable strawberries	Food Chemistry
337	Acidification boosts the photodynamic activity of anthocyanidin for enhanced sterilization	Chemical Engineering Journal
338	Photodynamically activated chlorogenic acid-based antimicrobial packaging films for cherry preservation	Food Chemistry
339	ε-Polylysine-mediated assembly regulating the band gap of natural polyphenols for boosted photodynamic antimicrobial effect	Chemical Engineering Journal
340	Photodynamic inactivation mediated by natural alizarin on bacteria for the safety of fresh-cut apples	Food Research International
341	Metal-phenolic networks enhanced the protection of excipients for probiotics during freeze-drying	Food Research International
342	Bioinspired Assembly of Natural Polyphenol-Amino Acid Surfactants as Multifunctional Durable Coatings for Anticorrosion Fruit Packaging	Journal of Agricultural and Food Chemistry
343	Hollow polydopamine for the enhanced ultrasensitive dual-modal immunochromatographic detection of Salmonella typhimurium in dairy products via machine learning	Microchimica Acta
344	Visible light-trigged photodynamic antibacterial film with mild temperature enhancement for long-term preservation of perishable	Chemical Engineering Journal
345	Polydopamine-mediated biointerfacial nanozyme as probiotic protective coating for IBD therapy	International Journal of Biological Macromolecules
346	Fructo-Oligosaccharides Restore High-Fat Diet-Disrupted Diurnal Fluctuations in Cognitive Function in Mice via the Gut-Brain Axis	Journal of Agricultural and Food Chemistry
347	Production, structural and functional properties of dietary fiber from prosomillet bran obtained through Bifidobacterium fermentation	Food Chemistry
348	Fufang Gaoziban Pian alleviates anxiety and depression-like behavior in mice via the gut-brain axis: Involvement of the estrogen signaling pathway	Phytomedicine
349	Lycopene regulates intestinal dysmotility and behavioral disorders by regulating enteric neuons and the cholinergic system	Food & Function
350	A Gastrodia elata green tea pulsed light sterilization model based on cost-benefit and GA-SVR algorithm	Food Control
351	Carvacrol encapsulation system based on casein-chitosan coacervates: Stability regulation and mechanism of ultrasonication-assisted core-shell microcapsules	Food Chemistry
352	Dual-plasmonic eccentric nanostructure with prominent colorimetric and photothermal performance to detect zearalenone by dual signal immunochromatography assay	Talanta
353	A ratiometric fluorescence platform based on bifunctional MOFs for sensitive detection of organophosphorus pesticides	Journal of Food Composition and Analysis
354	Selenium as a brightening agent for peroxidase-like activity regulation of MXene@ CeO2 sensing platform	Talanta
355	Development and evaluation of a novel margarine using starch hydrogel combined edible wax oleogel bigels	Journal of Food Engineering
356	Exploring the effects of pH-mediated charge modulation enhanced ultrasound field excitation on the multi-structure, processing properties, and digestion kinetics of sweet potato starch	International Journal of Biological Macromolecules

357	Modifying the highland barley gliadin with reducing sugar grafting and enhancing its structural and functional properties	International Journal of Biological Macromolecules
358	Highly acetylated chestnut shell cellulose obtained by electron beam pretreatment assisted acetylation reaction: A combined experimental and computational approach	International Journal of Biological Macromolecules
359	Impact of ripeness stages on the chemical and sensory profiles of jujubewine: An analysis of physicochemical parameters, antioxidant activity, andvolatile compounds	Food Chemistry
360	Selenium-Enriched Egg White Protein Alleviates Glucocorticoid-Induced Osteoporosis Mice via Gut Microbiota-Driven Htr1b Inhibition	Journal of Food Science
361	Lactobacillus paracasei N1115 alleviates hyperuricemia in mice: regulation of uric acid metabolism as well as its impact on gut microbiota and short-chain fatty acids	Frontiers in Nutrition
362	High hydrostatic pressure pretreated fermented apple juice attenuated anaphylaxis by improving gut microbiota and metabolic regulation	Food Bioscience
363	Fermented Apple Juice Reduces the Susceptibility of Offspring Mice to Food Allergy Exacerbated by Maternal High-Fat Diet	Nutrients
364	Inactivation and mechanism of Alicyclobacillus acidoterrestris by different modes of high hydrostatic pressure, including synergistic effects with essential oils	Journal of Food Engineering
365	Pectin oligosaccharides glycosylation modification reduced the sensitization of shrimp tropomyosin by regulating cytokines expression and Th1/Th2 immune balance	Food Science and Human Wellness
366	Anti-inflammatory effects and mechanism of triterpene alcohols from camellia oil	Food Science and Human Wellness
367	Understanding the formation and mitigation of chloropropanol esters during traditional Chinese cooking using a lipase hydrolysis-based method	Food Chemistry
368	The fate of butyrospermol in camellia oil: Absorption and mechanism analysis	Food Chemistry
369	A layer-by-layer protein-polysaccharides emulsion enhances the bioavailability of butyrospermol in camellia oil	Food Research International
370	Development of nutrition-flavor dual process of rapeseed oil based on resource utilization of rapeseed cake	Food chemistry
371	Inclusion of α-Linolenic acid ethyl ester in flaxseed oil with β-Cyclodextrin by hydrogen bonding	Food chemistry
372	Tissue structure and nutritional composition of tree peony (Paeonia suffruticosa Andr.) seed during germination and evaluation of lipid concomitants of the oils	Food science and huaman wellness
373	Lipid metabolism in germinated tree peony (Paeonia suffruticosa Andr.) seeds: From energy mobilization to nutrient accumulation	FOOD CHEMISTRY
374	Optimizing germination to enhance antioxidant and nutritional quality of sunflower seed oil: Role of phenylalanine ammonia-lyase	FOOD CHEMISTRY
375	Impact of short-term storage of olive fruits on the quality of virgin olive oil	Food chemistry
376	Sequential fermentation with Kluyveromyces marxianus and yogurt starter cultures produces stirred fermented milk with reduced lactose and enhanced natural flavor	Innovative Food Science and Emerging Technologies
377	Application and comparative analysis of Enterococcus faecium CGMCC 29309 and Lactobacillus delbrueckii subsp. bulgaricus CGMCC 1.60194 in the preparation of fermented soymilk	Food Bioscience
378	Microbiological, physicochemical, textural, and rheological properties of fermented soymilk produced with Enterococcus faecium and Lactiplantibacillus plantarum	Food Chemistry

379	A novel approach to improving the quality of whole-cotyledon tofu by control-released coagulant and the role of fiber	Applied Food Research
380	Cold plasma-assisted transglutaminase cross-linking: Effects on the structure and film-forming properties of soybean protein fractions	Innovative Food Science and Emerging Technologies
381	Effect of extruded soybean okara on the texture, rheology, and structural properties of high-fiber composite dough	FoodChemistry
382	Sea Buckthorn Polysaccharides Regulate Bile Acids Synthesis and Metabolism through FXR to Improve Th17/Treg Immune Imbalance Caused by High-Fat Diet	Journal of agricultural and food chemistry
383	Lactiplantibacillus plantarum TXZ 2-35 Protects Mice Against Ulcerative Colitis by Inhibiting Ferroptosis and Regulating of Intestinal Microbiota and	Food Science and Human Wellness