作者	论文名称	期刊名称	年卷期
Xiulai Chen, Cong Gao, Liang Guo, Guipeng Hu, Qiuling Luo, Jia Liu, Jens Nielsen, Jian Chen, Liming Liu	DCEO biotechnology: Tools to design, construct, evaluate, and optimize the metabolic pathway for biosynthesis of chemicals		2017,118 (1):4-72
Ma, Wei; Xu, Liguang; de Moura, Andre F.; Wu, Xiaoling; Kuang, Hua; Xu, Chuanlai; Kotov, Nicholas A.	Chiral Inorganic Nanostructures	Chemical Reviews	2017, 117(12): 8041- 8093
Gao, Fengli; Sun, Maozhong; Ma, Wei; Wu, Xiaoling; Liu, Liqiang; Kuang, Hua; Xu, Chuanlai	A Singlet Oxygen Generating Agent by Chirality-dependent Plasmonic Shell- Satellite Nanoassembly	Advanced Materials	2017, 29, 1606864
Li, Si; Xu, Liguang; Sun, Maozhong; Wu, Xiaoling; Liu, Liqiang; Kuang, Hua; Xu, Chuanlai	Hybrid Nanoparticle Pyramids for Intracellular Dual MicroRNAs Biosensing and Bioimaging	Advanced Materials	2017, 29, 1606086
Wei Ma, Maozhong Sun, Pan Fu, Si Li, Liguang Xu, Hua Kuang,* and Chuanlai Xu.	A Chiral-Nanoassemblies-Enabled Strategy for Simultaneously Profiling Surface Glycoprotein and MicroRNA in Living Cells.	Advanced Materials	2017, 29, 1703410
Xiaolin Huang,Yijing Liu,Bryant Yung, Yonghua Xiong,and Xiaoyuan Chen	Nanotechnology-Enhanced No-Wash Biosensors for in Vitro Diagnostics of Cancer	ACS Nano	2017,11, 5238- 5292
Ma, Wei; Fu, Pan; Sun, Maozhong; Xu, Liguang; Kuang, Hua; Xu, Chuanlai	Dual Quantification of MicroRNAs and Telomerase in Living Cells	Journal of The American Chemical Society	2017, 139, 11752-1 1759.
Gao, Fengli; Sun, Maozhong; Xu, Liguang; Liu, Liqiang; Kuang, Hua; Xu, Chuanlai	Biocompatible Cup-Shaped Nanocrystal with Ultrahigh Photothermal Efficiency as Tumor Therapeutic Agent		2017, 27: 1700605
Aihua Qu, Liguang Xu, Maozhong Sun, Liqiang Liu, Hua Kuang,* and Chuanlai Xu	Photoactive Hybrid AuNR-Pt@Ag2S Core– Satellite Nanostructures for Near-Infrared Quantitive Cell Imaging		2017,27: 1703408
	Intracellular Localization of Nanoparticle Dimers by Chirality Reversal.	Nature Communi	2017,8:1 847

Kuang*, Silas Alben, Nicholas Kotov*, Chuanlai Xu.		cations	
Xueli Zhao, Liguang Xu, Maozhong Sun, Wei Ma, Xiaoling Wu, Hua Kuang*, Chuanlai Xu.	Tuning the interactions between chiral plasmonic films and living cells.	Nature Communi cations	2017,8:2 007
Bin Yang, Hongjiang Wang, Wei Song, Xiulai Chen, Jia Liu, Qiuling Luo, Liming Liu	Engineering of the conformational dynamics of lipase to increase enantioselectivity	ACS Catalysis	2017,7:7 593-7599
Zhang, W., Zhang, T., Jiang, B., Mu, W.	Enzymatic approaches to rare sugar production.	Biotechnol ogy Advances	2017, 35(2), 267-274.
Hao, Tiantian; Wu, Xiaoling; Xu, Liguang; Liu, Liqiang; Ma, Wei; Kuang, Hua; Xu, Chuanlai	Ultrasensitive Detection of Prostate-Specific Antigen and Thrombin Based on Gold- Upconversion Nanoparticle Assembled Pyramids	Small	2017, 13, 1603944
Guodong Liu ,Zhengbiao Gu Yan Hong,Li Cheng, Caiming Li	Electrospun starch nanofibers: Recent advances, challenges, and strategies for potential pharmaceutical applications	Journal of Controlled Release	2017,252 :95–107
Li-Ming Hu, Kai Luo, Jun Xia, Guo-Mao Xu, Cheng-Hui Wu, Jiao-Jiao Han, Gang-Gang Zhang, Wei-Hua Lai	Advantages of time-resolved fluorescent nanobeads compared with fluorescent submicrospheres, quantum dots, and colloidal gold as label in lateral flow assays for detection of ractopamine	Biosensor s & Bioelectro nics	2017,91: 95-103
Shaoliang Dai, Shijia Wu, Nuo Duan, Jian Chen, Zhigao Zheng, Zhouping Wang	An ultrasensitive aptasensor for Ochratoxin A using hexagonal core/shell upconversion nanoparticles as luminophores	Biosensor s & Bioelectro nics	2017,91: 538–544
Yahui Guo,Qingmin Chen,Yiting Qi,Yunfei Xie,He Qian,Weirong Yao,Renjun Pei	Label-free ratiometric DNA detection using two kinds of interactionresponsive emission dyes	Biosensor s & Bioelectro nics	2017,87: 320
Jiajia Lv, Sen Zhao, Shijia Wu, Zhouping Wang	Upconversion nanoparticles grafted molybdenum disulfide nanosheets platform for microcystin-LR sensing	Biosensor s & Bioelectro nics	2017 , 90 : 203–209

Jing Xu, Zhouping Wang,Yongfa Zhu	Enhanced Visible-Light-Driven Photocatalytic Disinfection Performance and Organic Pollutant Degradation Activity of Porous g-C3N4 Nanosheets	ACS Applied Materials & Interfaces	2017 , 9 : 27727-2 7735
Qian, HL.,Dai, C.,Yang, C X.,Yan, XP.	High crystallinity covalent organic framework with dual fluorescence emissions and its ratiometric sensing application		2017,9(2 9):24999- 25005
Xiangyu Meng, Guotai Yang, Fulai Li, Taobo Liang, Weihua Lai, and Hengyi Xu	Sensitive detection of Staphylococcus aureus with vancomycin-conjugated magnetic beads as enrichment carriers combined with flow cytometry	ACS Applied Materials & Interfaces	2017,9(2 5),21464- 21472
Juanli Yuan, Chunyan Zhou, Jinyan Gao, Jingjing Li, Fenglian Yu, Jun Lu, Xin Li, Xiaozhong Wang, Ping Tong, Zhihua Wu, Anshu Yang, Yonghong Yao, Sarah Nadif, Heng Shu, Jiang Xu, Yujie Wu, Luud Gilissen, Hongbing Chen	Prevalence of Celiac Disease Autoimmunity Among Adolescents and Young Adults in China	Clinical Gastroent erology and Hepatolog y	2017,15: 1572- 1579
Gao, Fengli; Liu, Liqiang; Cui, Gang; Xu, Liguang; Wu, Xiaoling; Kuang, Hua; Xu, Chuanlai	Regioselective plasmonic nano-assemblies for bimodal sub-femtomolar dopamine detection	Nanoscal e	2017, 9, 223–229
-	SERS- and luminescence-active Au-Au- UCNP trimers for attomolar detection of two cancer biomarkers	Nanoscal e	2017, 9(11), 3865- 3872
Zheng Fang, Jiajing Zhou,Yimin Sun,Jinhua Hu,Li Liang, Rong Xu Hongwei Duan	Homoepitaxial growth on semiconductor nanocrystals for efficient and stable visible- light photocatalytic hydrogen evolution	Nanoscal e	2017, 9, 17794– 17801
	Gold nanoparticle-based paper sensor for ultrasensitive and multiple detection of 32 (fluoro)quinolones by one monoclonal	Nano Research	2017, 10(1), 108–120

Chuanlai	antibody		
Chen, Yanni; Liu, Liqiang; Xu, Liguang; Song, Shanshan; Kuang, Hua; Cui, Gang; Xu, Chuanlai	Gold immunochromatographic sensor for the rapid detection of twenty-six sulfonamides in foods	Nano Research	2017, 10(8): 2833– 2844.
Yue He, Chengfei Wu, Jiahong Li, Hongli Li, Zhenghua Sun, Hao Zhang, Paul de Vos, Li- Long Pan, Jia Sun	Inulin-Type Fructans Modulates Pancreatic– Gut Innate Immune Responses and Gut Barrier Integrity during Experimental Acute Pancreatitis in a Chain Length-Dependent Manner	Frontiers in Immunolo gy	2017,8:1 209-1221
Hong Duan,Xiaolin Huang, Yanna Shao,Lingyan Zheng, Liang Guo, and Yonghua Xiong	Size-Dependent Immunochromatographic Assay with Quantum Dot Nanobeads for Sensitive and Quantitative Detection of Ochratoxin A in Corn	Analytical Chemistry	2017,89: 7062- 7068
Yang,N;Jin,YM;Li,DD; Jin, ZY; Xu, XM	A reconfigurable fluidic reactor for intensification of hydrolysis at mild conditions	Chemical Engineeri ng Journal	2017,313 :599-609
Genyi Zhang and Bruce R. Hamaker	The nutritional property of endosperm starch and its contribution to the health benefits of whole grain	Critical Reviews in Food Science and Nutrition	2017,57 (18):3 807-3817
Min Zhang*, Huizhi Chen, Arun.S. Mujumdar, Juming Tang, Song Miao, Yuchuan Wang	Recent Developments in High-Quality Drying of Vegetables, Fruits and Aquatic Products	Critical Reviews in Food Science and Nutrition	2017,57(6):1239- 1255
Fan Yang, Min Zhang*, Bhesh Bhandari	Recent Development in 3D Food Printing	Critical Reviews in Food Science and Nutrition	2017, 57(14): 3145- 3153
Ji-cheng Xu, Min Zhang*, Arun	Recent Developments in Smart Freezing	Critical	2017,57

S. Mujumdar, Benu Adhikari	Technology applied to Fresh Food	Reviews in Food Science and Nutrition	(13):2 835-2843
Xiao-fei Wu, Min Zhang*, Benu Adhikari,	Recent Developments in Novel Freezing and Thawing Technologies Applied to Foods	Critical Reviews in Food Science and Nutrition	2017,57 (17):3 620-3631
Jun Chen,Qi Wang,Chengmei Liu,Joshua Gong	Issues deserve attention in encapsulating probiotics: Critical review of existing literature	Critical Reviews in Food Science and Nutrition	2017,57(6):1228- 1238
Qixing Nie, Mengmeng Hu,Jielun Hu, Xiaojuan,Shaoping Nie,Mingyong Xie	Metabolism and health effects of phyto- estrogens	Critical Reviews in Food Science and Nutrition	2017,57(11):2432- 2454
Xiaojun Huang,Shaoping Nie,Mingyong Xie	Interaction between gut immunity and polysaccharides	Critical Reviews in Food Science and Nutrition	2017,57(14):2943- 2955
Hailong Peng,Zhaodi Gan,Hua Xiong,Mei Luo,Ningxiang Yu,Tao Wen,Ronghui Wang,Yanbin Li	Self-Assembly of Protein Nanoparticles from Rice Bran Waste and Their Use as Delivery System for Curcumin		2017,5(8) :6605- 6614
Canxin Cai, Benxi Wei, Zhengyu Jin, Yaoqi Tian*	Facile method for fluorescent labelling of starch nanocrystal	ACS Sustainabl e	2017,5(5) ,3751- 3761

		Chemistry and Engineeri ng	
Abed, 邹孝强, Ali, 金青哲, 王兴 国	Synthesis of 1,3-dioleoyl-2- arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from Mortierella alpina	Bioresour ce Technolog y	2017 , 243 : 448–456
Zhi Y, Wu Q, Xu Y	Production of surfactin from waste distillers' grains by co-culture fermentation of two Bacillus amyloliquefaciens strains	Bioresour ce Technolog y	2017, 235:96- 103
Dengle Duan, Yunpu Wang, Leilei Dai, Roger Ruan, Yunfeng Zhao, Liangliang Fan, Maimaitiaili Tayier, Yuhuan Liu	Ex-situ catalytic co-pyrolysis of lignin and polypropylene to upgrade bio-oil quality by microwave heating	Bioresour ce Technolog y	2017,241 :207-213
	Fast microwave-assisted catalytic co- pyrolysis of lignin and low-density polyethylene with HZSM-5 and MgO for improved bio-oil yield and quality		2017,225 (02),199- 205
	Bio-oil from fast pyrolysis of lignin: Effects of process and upgrading parameters	Bioresour ce Technolog y	2017,241 (10),1118 -1126
Liangliang Fan, Yaning Zhang, Shiyu Liu, Nan Zhou, Paul Chen, Yuhuan Liu, Yunpu Wang, Peng Peng, Yanling Cheng, Min Addy, Hanwu Lei, Roger Ruan*	Ex-situ catalytic upgrading of vapors from microwave-assisted pyrolysis of low-density polyethylene with MgO		
Xiangyu Meng,Fulai Li,Fan Li,Yonghua Xiong,Hengyi Xu	Vancomycin modified PEGylated-magnetic nanoparticles combined with PCR for efficient enrichment and detection of Listeria monocytogenes		2017,247 C(2017), 546-555

		Chemical	
Liang Ma, Min Zhang*, Bhesh Bhandari, Zhongxue Gao,	Recent Developments in Novel Shelf Life Extension Technologies of Fresh-cut Fruits and Vegetables	Trends in Food Science & Technolog y	2017 , 64:23-38.
Yanjun Feng, Min Zhang*, Arun S. Mujundar, Zhongxue Gao,	Recent Research Process of Fermented Plant Extract: a Review	Trends in Food Science & Technolog y	2017: 40-48
Guodong Liu ,Zhengbiao Gu Yan Hong,Li Cheng, Caiming Li	Structure, functionality and applications of debranched starch: A review	Trends in Food Science & Technolog y	2017,63: 70-79
Zhenbin Liu, Min Zhang*, Bhesh Bhandari, Yuchuan Wang	3D printing: printing precision and application in food sector	Trends in Food Science & Technolog y	2017,69: 83-94
	Bisphenol A effects on the chlorophyll contents in soybean at different growth stages	Environm ental Pollution	2017,223 :426-434
Fan Zhang, Mengzhu Cheng, Zhaoguo Sun, Lihong Wang, Qing Zhou, Xiaohua Huang	Combined acid rain and lanthanum pollution and its potential ecological risk for nitrogen assimilation in soybean seedling roots	Environm ental Pollution	2017,231 :524-532
Liling Hao, Huajie Gu, Nuo Duan, Shijia Wu, Xiaoyuan Ma, Yu Xia, Zui Tao,Zhouping Wang	An enhanced chemiluminescence resonance energy transfer aptasensor based on rolling circle amplification and WS2 nanosheet for Staphylococcus aureus detection	Analytica Chimica Acta	217,959: 83-90
	Ultrasensitive direct competitive FLISA using highly luminescent quantum dot beads for tuning affinity of competing antigens to antibodies	Analytica Chimica Acta	2017,972 :94-101

Nuo Duan, Wenhui Gong, Shijia Wu, Zhouping Wang	An ssDNA library immobilized SELEX technique for selection of an aptamer against ractopamine	Analytica Chimica Acta	2017 , 961: 100- 105
Xingfei Li, Yufei Hua, Yeming Chen, Xiangzhen Kong, Caimeng Zhang, Xiaobin Yu			2017, 164: 349- 357
Yue L, Li JR, Chen WW, Liu XL, Jiang QX, Xia WS	Geraniol grafted chitosan oligosaccharide as a potential antibacterial agent	Carbohydr ate Polymers	2017,176 :356-364
Liu, Q., Yu, S., Zhang, T., Jiang, B., Mu, W.	Efficient biosynthesis of levan from sucrose by a novel levansucrase from Brenneria goodwinii	-	2017, 157, 1732- 1740.
FanYe,MingMiao,BoJiang,Bruc e R.Hamaker,ZhengyuJin,TaoZh ang	Characterizations of oil-in-water emulsion stabilized by different hydrophobic maize starches	-	2017, 166, 195- 201
	Functionality and nutritional aspects of microcrystalline cellulose in food	Carbohydr ate Polymers	2017, 172: 159–174
Yuting Fan,Jiang Yi,Xiao Hua,Yuzhu Zhang,Ruijin Yang	Preparation and characterization of gellan gum microspheres containing a cold-adapted -galactosidase from Rahnella sp. R3	Carbohydr ate Polymers	2017,162 :10-15
Weilin Liu, Ziling Li, Wei Liu,	Hybrid liposomes composed of amphiphilic chitosan andphospholipid: Preparation, stability and bioavailability as a carrier forcurcumin	Carbohydr ate Polymers	2017,156 :322-332
Yunfei Liu,Jun Chen,Shunjing Luo,Cheng Li,Jiangping Ye,Chengmei Liu	Physicochemical and structural properties of pregelatinized starch prepared by improved extrusion cooking technology	-	2017,175 :265-272
	Pectin and enzyme complex modified fish scales gelatin: rheological behavior, gel properties and nanostructure	-	2017,156 (20):294- 302

Bansal

Hui Zhang,Shaoping Nie,Ming Xu,Huihuang Ding,Steve W. Cui,Mingyong Xie	Characterization of a bioactive polysaccharide from Ganoderma atrum: Re- elucidation of the fine structure	Carbohydr ate Polymers	2017,158 :58-67
KexueZhu,YanjunZhang,ShaopingNie,FeiXu,ShuzhenHe,DemingGong,Gang Wu,Lehe Tan	Physicochemical properties and in vitro antioxidant activities of polysaccharide from Artocarpus heterophyllus Lam. Pulp.	Carbohydr ate Polymers	2017,155 :354-361
余越,申明月,王之珺,王远兴,谢明 勇,谢建华	Sulfated polysaccharide from Cyclocarya paliurus enhances theimmunomodulatory activity of macrophages		2017,174 :669–676
唐炜,申明月,谢建华,刘丹,杜梦 霞,林丽华,高鹤,Bruce R. Hamaker,谢明勇	Physicochemical characterization, antioxidant activity of polysaccharides from Mesona chinensis Benth and their protective effect on injured NCTC-1469 cells induced by H2O2	ate	2017,175 ,538-546
Lin Yue, Jingru Li, Wanwen Chen, Xiaoli Liu, Qixing Jiang, Wenshui Xia	Geraniol grafted chitosan oligosaccharide as a potential antibacterialagent	Carbohydr ate Polymers	2017 , 176 : 356–364
Cheng-mei Liu, Xiao-juan Guo, Rui-hong Liang, Wei Liu, Jun Chen	Alkylated pectin: Molecular characterization, conformational change and gel property		2017,69: 341-349
	Structural characterization and immunostimulatory activity of a glucan from natural Cordyceps sinensis	Food Hydrocoll oids	2017,67: 139-147
· · ·	Formation of chitosan nanoparticles to encapsulate krill oil (Euphausia superba) for application as a dietary supplement		2017,63: 27-34
Yu Bi,Yayuan Zhang, Huanhuan Jiang,Yan Hong, Zhengbiao Gu, Li Cheng, Zhaofeng Li, Caiming Li	Molecular structure and digestibility of banana flour and starch	Food Hydrocoll oids	2017,72: 219-227

Wei Liu,Yan Hong, Zhengbiao Gu, Li Cheng, Zhaofeng Li, Caiming Li	In structure and in-vitro digestibility of waxy corn starch debranched by pullulanase	Food Hydrocoll oids	2017,67: 104-110
Xingfei Li, Yufei Hua, Yeming Chen, Xiangzhen Kong, Caimeng Zhang	Two-step complex behavior between BowmaneBirk protease inhibitor and i- carrageenan: Effect of protein concentration, ionic strength and temperature	Food Hydrocoll oids	2017, 62:1-9
-	Effect of temperature, ionic strength and 11S ratio on the rheological properties of heat- induced soy protein gels in relation to network proteins content and aggregates size	Hydrocoll	2017, 66: 389-395
Chuchu Hou, Shengfang Wu, Yongmei Xia, Glyn O. Phillips, Steve W. Cui	A novel emulsifier prepared from Acacia seyal polysaccharide through Maillard reaction with casein peptides	Food Hydrocoll oids	2017,69: 236-241
YS (Xu, Yanshun) ; Jiang,	Molecular forces involved in heat-induced freshwater surimi gel: Effects of various bond disrupting agents on the gel properties and protein conformation changes	Food Hydrocoll oids	2017,69: 193-201
Xu, Jingyang Yu, Shuqin Xia, Xiaoming Zhang, Bertrand	Effect of sodium carboxymethyl cellulose on complex coacervates formation with gelatin: Coacervates characterization, stabilization and formation mechanism.	Food Hydrocoll oids	2017,69: 111-120
Qingyuan Dai, Xiuling Zhu, Jingyang Yu, Eric Karangwa, Shuqin Xia, Xiaoming Zhang, Chengsheng Jia.	Critical desiccation state Raman spectroscopy for simple, rapid and sensitive detection of native and glycosylated protein.		2017,66: 90-98
Bertrand Muhoza, Shuqin Xia*, Jibao Cai, Xiaoming Zhang, Jiakun Su, Li Li.	Time effect on Coenzyme Q10 loading and stability of micelles based on glycosylated casein via Maillard reaction.		2017, 72: 271- 280
Fei Liu, Bor-Sen Chiou, Roberto J. Avena-Bustillos, Yuzhu Zhang, Yue Li, Tara H. McHugh , Fang Zhong	Study of combined effects of glycerol and transglutaminase on properties of gelatin films		2017,65: 1-9
Hafiz Rizwan Sharif, Peter A.	Influence of OSA-starch on the physico	Food	2017,

	chemical characteristics of flax seed oil- eugenol nanoemulsions	Hydrocoll oids	66:365- 377
-	Biochemical and physico-chemical changes of skim milk during acidification with glucono- d-lactone and hydrogen chloride.		2017, 66:99- 109
Li,DD;Yang, N;Zhou,X; Jin, YM;Guo,LN; Jin, ZY; Xu, XM	Characterization of acid hydrolysis of granular potato starch under induced electric field	Food Hydrocoll oids	2017,71: 198-206
Cuihua Chang, Xin Li, Junhua Li, Fuge Niu, Mengqi Zhang, Bei Zhou, Yujie Su, Yanjun Yang	Effect of enzymatic hydrolysis on characteristics and synergistic efficiency of pectin on emulsifying properties of egg white protein	Food Hydrocoll oids	2017, 65: 87-95
Maoshen Chen, Fei Liu, Bor- Sen Chiou,Hafiz Rizwan Sharif, Jian Xu, Fang Zhong	Characterization of film-forming solutions and films incorporating free and nanoencapsulated tea polyphenol prepared by gelatins with different Bloom values	Food Hydrocoll oids	2017, 72:381- 388
Sun Binghua, Tian Yaoqi, Chen Long, Jin Zhengyu	Effect of acid-ethanol treatment and debranching on the structural characteristics and digestible properties of maize starches with different amylose contents	Food Hydrocoll oids	2017,69: 229-235
	Encapsulation of carotenoids in emulsion- based delivery systems: Enhancement of beta-carotene water-dispersibility and chemical stability		2017,69: 49-55
FanYe,MingMiao,KeyuLu,BoJia ng,XingfengLi,Steve W.Cui	Structure and physicochemical properties for modified starch-based nanoparticle from different maize varieties		2017, 67, 37-44
Wu Chunsen, Zhou Xing, Tian Yaoqi, Xu Xueming, Jin Zhengyu	Hydrolytic mechanism of alpha- maltotriohydrolase on waxy maize starch and retrogradation properties of the hydrolysates	Food Hydrocoll oids	2017,66: 136-143
Quanquan Lin, Rong Lian,	Effects of calcium on lipid digestion in	Food	2017,73:

Aiqian Ye, Harjinder Singh, Fang Zhong	nanoemulsions stabilized by modified starch: implications for bioaccessibility of β -carotene	-	184-193
Chen Long, Tian Yaoqi, Zhang Zipei, Tong Qunyi, Sun Binghua, Rashed Marwan M. A., Jin Zhengyu	Effect of pullulan on the digestible, crystalline and morphological characteristics of rice starch		2017,63: 383-390
Muhammad Shamoon, Fei Liu,	Physicochemical properties of β-carotene and eugenol co-encapsulated flax seed oil powders using OSA starches as wall material	Food Hydrocoll oids	2017, 73: 274-283
	Enzymatically modified waxy corn starch with amylosucrase: The effect of branch chain elongation on structural and physicochemical properties	Food Hydrocoll oids	2017, 63, 518-524
Shixiu Wang, Jinling Zhan, Zhengyu Jin, Yaoqi Tian*	Enhanced fluorescence of starch- fluorescence guest complexes enables evaluation of the encapsulation properties of maize starches	Food Hydrocoll oids	2017,63, 286-292
XingfengXu,LipingLuo,ChengmeiLiu,ZipeiZhang,DavidJulianMcClementsImage: State St	Influence of electrostatic interactions on behavior of mixed rice glutelin and alginate systems: pH and ionic strength effects	Food Hydrocoll oids	2017,63: 301-308
Xingfeng Xu,Liping Luo,Chengmei Liu,David Julian McClements	Utilization of anionic polysaccharides to improve the stability of rice glutelin emulsions: Impact of polysaccharide type, pH, salt, and temperature	Food Hydrocoll oids	2017,64: 112-122
Xingfeng Xu,Wei Liu,Liping Luo,Chengmei Liu,David Julian McClements	Influence of anionic polysaccharides on the physical and oxidative stability of hydrolyzed rice glutelin emulsions: Impact of polysaccharide type and pH	Food Hydrocoll oids	2017,72: 185-194
Shunjing Luo, Ruiyun Chen, Li Huang, Ruihong Liang, Chengmei Liu, Jun Chen	Investigation on the influence of pectin structures on the pasting properties of rice starch by multiple regression		2017,63: 580-584
Ma, D., Tu, Z. C., Wang, H., Zhang, Z.,McClements, D. J.	Fabrication and characterization of nanoemulsion-coated microgels:	Food Hydrocoll	2017,71: 149-157

	Electrostatic deposition of lipid droplets on alginate beads	oids	
Yan Shi, Cui Li, Lu Zhang, Tao Huang, Da Ma , Zong-cai Tu, Hui Wang, Huan Xie, Nan-hai Zhang, Bailing-Ouyang	Characterization and emulsifying properties of octenyl succinate anhydride modified Acacia seyal gum (Gum arabic)	Food Hydrocoll oids	2017,65: 10-16
Zhang, Deng Zeyuan, Eric	Inhibition of lipid oxidation in nanoemulsions and filled microgels fortified with omega-3 fatty acids using casein as a natural antioxidant	Food Hydrocoll oids	2017,63(9):240- 248
Nie,Jun Yi Yin,Zhi Qiang	Polysaccharide from leaf skin of Aloe barbadensis Miller: Part I. Extraction, fractionation, physicochemical properties and structural characterization	Food Hydrocoll oids	2017,73: 176-183
Qiao Ding,Shaoping Nie,Jielun Hu,Xinyan Zong,Qiqiong Li,Mingyong Xie	In vitro and in vivo gastrointestinal digestion and fermentation of the polysaccharide from Ganoderma atrum	Food Hydrocoll oids	2017,63: 646-655
Fei Liu, Roberto J. Avena- Bustillos, Bor-Sen Chiou, Yue Li, Yun Ma, Tina G. Williams, Delilah F. Wood, Tara H. McHugh, Fang Zhong*.	Controlled-release of tea polyphenol from gelatin films incorporated with different ratios of free/nanoencapsulated tea polyphenols into fatty food simulants	Food Hydrocoll oids	2017, 62: 212-221
Qiqiong Li, Jielun Hu, Jianhua Xie, Shaoping Nie,Mingyong Xie		Annals of the New York Academy of Sciences	2017,139 8(1):20– 29
Dan Liu, He Gao, Wei Tang, Shaoping Nie	Plant non-starch polysaccharides that inhibit key enzymes linked to type 2 diabetes mellitus	Annals of the New York Academy of Sciences	2017,140 1(1):28- 36
Nuo Duan, Mofei Shen, Shijia Wu, Changxin Zhao,Xiaoyuan Ma,	Graphene oxide wrapped Fe3O4@Au nanostructures as substrates for aptamer-based detection of	Microchim ica Acta	2017 , 184 : 2653–

Zhouping Wang	Vibrio parahaemolyticus by surface-enhanced Raman spectroscopy		2660
Huajie Gu, Liling Hao, Nuo Duan, Shijia Wu, Yu Xia, Xiaoyuan Ma,Zhouping Wang	A competitive fluorescent aptasensor for okadaic acid detection assisted by rolling circle amplification	Microchim ica Acta	2017 , 184 : 2893- 2899
Xiaole Wang, Sobia Niazi, Huang Yukun, Weijia Sun, Shijia Wu,Nuo Duan, Xu Hun, Zhouping Wang	Homogeneous time-resolved FRET assay for the detection of Salmonella typhimurium using aptamer- modified NaYF4: Ce/Tb nanoparticles and a fluorescent DNA label	Microchim ica Acta	2017 , 184 : 4021- 4027
Wang, Wenbin; Liu, Liqiang; Song, Shanshan; Xu, Liguang; Kuang, Hua; Zhu, Jianping; Xu, Chuanlai	Identification and quantification of eight Listeria monocytogene serotypes from Listeria spp. using a gold nanoparticle-based lateral flow assay	Microchim ica Acta	2017, 184, 715- 724
Pan, Na, Wang Li-Ying, Liang- Liang Wu, Chi-Fang Peng, and Zheng-Jun Xie	Colorimetric determination of cysteine by exploiting its inhibitory action on the peroxidase-like activity of Au@Pt core-shell nanohybrids		2017, 184 (1):65-72
	Highly sensitive fluorescence sensing of zearalenone using a novel aptasensor based on upconverting nanoparticles	Food Chemistry	2017,230 :673-680
Chen Long, Tian Yaoqi, Sun Binghua, Wang Jinpeng, Tong Qunyi, Jin Zhengyu	Rapid, accurate, and simultaneous measurement of water and oil contents in the fried starchy system using low-field NMR	Food Chemistry	2017,233 :525-529
Hui-Min Zhao, Xiao-Na Guo, Ke-Xue Zhu	Impact of solid state fermentation on nutritional, physical and flavor properties of wheat bran	Food Chemistry	2017,217 :28-36
Xiao-Na Guo, Xiao-Ming Wei, Ke-Xue Zhu	The impact of protein cross-linking induced by alkali on the quality of buckwheat noodles	Food Chemistry	2017,221 :1178- 1185
金俊,郑立友,张晋芳,谢丹,王 小三,黄健花,金青哲,王兴国	Production of sn-1,3-distearoyl-2-oleoyl- glycerol-rich fats from mango kernel fat by selective fractionation using 2- methylpentane based	Food Chemistry	2017 , 234: 46– 54

isohexane

谢丹,金俊,梁丽,王小三,张 伟,王兴国,金青哲	Comparison of solvents for extraction of krill oil from krill meal: Lipid yield, phospholipids content, fatty acids composition and minor components	Food Chemistry	2017 , 233 : 434–441
王小三,陈洋,郑立友,金青哲, 王兴国	Synthesis of 1,3-distearoyl-2-oleoylglycerol by enzymatic acidolysis in a solvent-free system	Food Chemistry	2017 , 228 : 420-426
Ali,邹孝强,黄健花,姚云平,陶 冠军,金青哲,王兴国	Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS	Food Chemistry	2017 , 221: 58— 66
Hui He, Xingfei Li, Xiangzhen Kong, Yufei Hua, Yeming Chen	Heat-induced inactivation mechanism of soybean Bowman-Birk inhibitors	Food Chemistry	2017, 232: 721- 720
Ali,B;Khan,KY;Majeed,H;Abid, M;Xu,L;Wu,FF;Xu, XM	Soymilk-Cow's milk ACE-inhibiting enzyme modified cheese	Food Chemistry	2017,237 :1083- 1091
Wang Xufeng,He Zhiyong, Zeng Maomao, Qin Fang, Adhikari Benu, Chen Jie	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO4		2017,221 :130-138
Yi-Peng Bai, Xiao-Nao Guo, Ke- Xue Zhu,Hui-Ming Zhou	Shelf-life extension of semi-dried buckwheat noodles by the combination of aqueous ozone treatment and modified atmosphere packaging		2017,237 :553-560
Xu,L;Chen,L; Ali,B;Yang,N,Chen,YS; Wu, FF; Jin, ZY; Xu, XM	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi L.)	Food Chemistry	2017,229 :312-318
Li,DD;Yang, N; Jin,YM;Guo,LN;Zhou,YY;Xie,ZJ ; Jin, ZY; Xu, XM	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology	Food Chemistry	2017,229 :57-65
FanYe,MingMiao,BoJiang,Osva Ido H.Campanella,ZhengyuJin,Tao Zhang	Elucidation of stabilizing oil-in-water Pickering emulsion with different modified maize starch-based nanoparticles	Food Chemistry	2017, 229, 152- 158

MingMiao,YajunMa,BoJiang,St eve W.Cui,ZhengyuJin,TaoZhang	Characterisations of Lactobacillus reuteri SK24.003 glucansucrase: Implications for α- gluco-poly- and oligosaccharides biosynthesis		2017, 222, 105- 112
Zeng Maomao Zhang Mengru, He Zhiyong, Qin Fang, Tao Guanjun, Zhang Shuang, Gao Yahui, Chen Jie	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties	Food Chemistry	2017,221 :404-411
	A novel isoflavone profiling method based on UPLC-PDA-ESI-MS	Food Chemistry	2017,219 :40-47
Xiao Hua , Shanan Xu , Mingming Wang, Ying Chen, Hui Yang, Ruijin Yang	Effects of high-speed homogenization and high-pressure homogenization on structure of tomato residue fibers	Food Chemistry	2017,232 :443-449
Jiao Aiquan, Xu Xueming, Jin Zhengyu	Research progress on the brewing techniques of new-type rice wine	Food Chemistry	2017,215 :508-515
Hao Zhang, Xing Zhou, Jian He, Tao Wang, Xiaohu Luo, Li Wang, Ren Wang*, Zhengxing Chen**	Impact of amylosucrase modification on the structural and physicochemical properties of native and acid-thinned waxy corn starch	Food Chemistry	2017, 220, 413- 419
	Effect of pullulan on the water distribution, microstructure and textural properties of rice starch gels during cold storage	Food Chemistry	2017,214 :702-709
Zi-Yi Zheng, Xiao-Nao Guo, Ke- Xue Zhu,Hui-Ming Zhou	Artificial neural network - Genetic algorithm to optimize wheat germ fermentation condition: Application to the production of two anti-tumor benzoquinones		2017,227 :264-270
Mingming Wang, Mohammed A.A. Gasmalla, Habtamu Admassu Tessema, Xiao Hua, Ruijin Yang	Lactulose production from efficient isomerization of lactose catalyzed by recyclable sodium aluminate	Food Chemistry	2017,233 :151-158
Kou, Xingran; Li, Xingze; Rahman, Md Ramim Tanver; Yan, Minming; Huang, Huanhuan; Wang, Hongxin; Su,	Efficient dehydration of 6-gingerol to 6- shogaol catalyzed by an acidic ionic liquid under ultrasound irradiation	Food Chemistry	2017,215 (15):193- 199

Yihai

Jianfei He, Qin Zhu, Xue Dong, Hongyang Pan, Jie Chen, Zong- Ping Zheng	Oxyresveratrol and ascorbic acid O/W microemulsion: Preparation,characterization, anti- isomerization and potential application as antibrowning agent on fresh-cut lotus root slices	Food Chemistry	2017,214 : 269– 276
Zhou, Lei, Liu, Wei, Xiong, Zhiqiang, Zou, Liqiang	Different inhibition mechanisms of gentisic acid and cyaniding-3-O-glucoside on polyphenoloxidase.	Food Chemistry	2017,234 :445-454
Lei Zhou, Wei Liu, Liqiang Zou, Zhiqiang Xiong, Xiuting Hu, Jun Chen	Aggregation and conformational change of mushroom (Agaricus bisporus) polyphenoloxidase subjected to thermal treatment		2017,214 (1):423- 431
FangjianNing,TingtingQiu,QiWang,HailongPeng,YanbinLi,XiaqingWu,ZhongZhang,LinxinChen,Hua	Dummy-surface molecularly imprinted polymers on magnetic graphene	Food Chemistry	2017,221 (15),1797 -7804
	Phytochemical profiles and antioxidant activity of brown rice varieties	Food Chemistry	2017,227 :432-443
Ersheng Gong,Shunjing Luo,Tong Li,Chengmei Liu,Guowen Zhang,Jun Chen,Zicong Zeng,Ruihai Liu	Phytochemical profiles and antioxidant activity of processed brown rice products	Food Chemistry	2017,232 :67-78
Tu Z, Zhong B, Wang H	Identification of glycated sites in ovalbumin under freeze-drying processing by liquid chromatography high-resolution mass spectrometry	Food Chemistry	2017,226 :1-7
Song-Song Wu, Fang-Fei Zhu, Li-Ming Hu, Jun Xi, Guo-Mao Xu, Dao-Feng Liu, Qi Guo, Kai Luo, Wei-Hua Lai	Development of a competitive immunochromatographic assay for the sensitive detection of amantadine in chicken muscle		232:770- 776
Shengfa He, Xin Lia, Jinyan Gao, Ping Tong , Hongbing Chen	Development of sandwich ELISA for testing bovine beta-lactoglobulin allergenic residues by specific polyclonal antibody against	Food Chemistry	2017,227 :33-40

	human IgE binding epitopes		
Cen Zhang, Guowen Zhang, Yijing Liao, Deming Gong	Myricetin inhibits the generation of superoxide anion by reduced form of xanthine oxidase	Food Chemistry	2017,221 :1569- 1577.
Xiaoxiang Dong,Xiulai Chen,Yuanyuan Qian,Yuancai Wang,Li Wang,Weihua Qiao,Liming Liu	Metabolic engineering of Escherichia coli W3110 to produce L-malate	Biotechnol ogy and Bioengine ering	2017,114 :656-664
Cong Gao, Shihui Wang, Guipeng Hu, Liang Guo, Xiulai Chen, Peng Xu, Liming Liu	Engineering Escherichia coli for malate production by integrating modular pathway characterization with CRISPRi-guided multiplexed metabolic tuning	ogy and	2017,1- 12
王小三, 王兴国, 王彤	An effective method for reducing free fatty acid content of high-acid rice bran oil by enzymatic amidation	Journal of Industrial and Engineeri ng Chemistry	2017,48: 119–124
Yajun Sun,Yue He,Fei Wang, Hao Zhang,Paul de Vos,Jia Sun	Low-methoxyl lemon pectin attenuates inflammatory responses and improves intestinal barrier integrity in caerulein- induced experimental acute pancreatitis	Molecular Nutrition & Food Research	2017,61(4):885- 894
Kang Chen, Hao Chen, Marijke M. Faas, Bart J. de Haan, Jiahong Li, Ping Xiao, Hao Zhang, Julien Diana, Paul de Vos, Jia Sun	Specific inulin-type fructan fibers protect against autoimmune diabetes by modulating gut immunity, barrier function, and microbiota homeostasis		2017,61(8):1006- 1017
Zhi Yan, Wu Qun, Xu Yan	Genome and transcriptome analysis of surfactin biosynthesis in Bacillus amyloliquefaciens MT45	Scientific Reports	2017, 7:40976
Hailan Wu, Yue-Lei Chen, Yueyuan Yu, Jin Zang, Yikuan Wu & Zhao He*	Ilex latifolia Thunb protects mice from HFD- induced body weight gain	Scientific Reports	2017,7(1) :14660
Guangxiao Lin, Shenglong Zhu, Yikuan Wu, Ci Song, Wanjing Wang, Yuan Zhang,Yue-Lei Chen* & Zhao He*	ω -3 free fatty acids and all-trans retinoic acid synergistically induce growth inhibition of three subtypes of breast cancer cell lines	Scientific Reports	2017,7(1) :2929

Chao Ye, Nan Xu, Chuan Dong, Yuannong Ye, Xuan Zou, Xiulai Chen, Fengbiao Guo, Liming Liu	standardisation of In silico Microbial	Scientific Reports	2017,7:7 27
Shijia Wu, Jiajia Lv, Fang Wang, Nuo Duan, Qian Li, Zhouping Wang	Photocatalytic degradation of microcystin-LR with a nanostructured photocatalyst based on upconversion nanoparticles@TiO2 composite under simulated solar lights		2017, 7, 14435
Zhijun Wang, Jianhua Xie, Yujiao Yang, Fan Zhang, Shengnan Wang, Ting Wu, Mingyue Shen,Mingyong Xie	Sulfated Cyclocarya paliurus polysaccharides markedly attenuates inflammation and oxidative damage in lipopolysaccharide-treated macrophage cells and mice	Scientific Reports	2017,7:4 0402
Lin Yang, Huijuan Kuang,Wanyi Zhang,Zoraida P. Aguilar,Hua Wei,Hengyi Xu	Comparisons of the biodistribution and toxicological examinations after repeated intravenous administration of silver and gold nanoparticles in mice		2017,7,3 303
	Hollow Au-Ag Nanoparticles Labeled Immunochromatography Strip for Highly Sensitive Detection of Clenbuterol	Scientific Reports	7:41419
Zhang, Z.Y., Regenstein, J.M., Zhou, P., Yang, Y.L.	Effects of high intensity ultrasound modification on physicochemical property and water in myofibrillar protein gel.	Ultrasonic s Sonoche mistry	2017, 34, 960-967.
Kai Fan, Min Zhang*, Arun S. Mujumdar,	Application of airborne ultrasound in the convective drying of fruits and vegetables: A review	Ultrasonic s Sonoche mistry	2017 , 39:47-57
Xie, Yahui Guo, Yuliang Cheng,	In vitro anti-microorganism activity and detergency of Sapindus mukorossi extract based on surfactive nature	Journal of the Taiwan Institute of Chemical Engineers	2017(80): 1-9
Min Ma, Fuwei Pi, Jiasheng Wang, Jian Ji, Xiulan Sun	New insights into cytotoxicity induced by microcystin-LR, estradiol, and ractopamine		2017,168 :223-233

	with mathematical models: Individual and combined effects		
Liling Hao, Huajie Gu, Nuo Duan, Shijia Wu, Xiaoyuan Ma, Yu Xia, Haitao Wang,Zhouping Wang	A chemiluminescent aptasensor based on rolling circle amplification and Co2+/N-(aminobutyl)-N-(ethylisoluminol) functional flowerlike gold nanoparticles for Salmonella typhimurium detection	Talanta	2017 , 164: 275- 282
Fanwei Meng, Xiaoyuan Ma, Nuo Duan, Shijia Wu, Yu Xia, Zhouping Wang, Baocai Xu	Ultrasensitive SERS aptasensor for the detection of oxytetracycline based on a gold-enhanced nano-assembly	Talanta	2017 , 165 : 412—418
Xing Xu, Emmanuel Duhoranimana, Xiaoming Zhang	Preparation and characterization of magnetic molecularly imprinted polymers for the extraction of hexamethylenetetramine in milk samples.	Talanta	2017, 16: 331–38
	Colorimetric detection of thiocyanate based on inhibiting the catalytic activity of cystine- capped core-shell Au@Pt nanocatalysts	Talanta	2017, 175:114- 120
Song, Z.; Du, H.; Zhang, Y.; Xu, Y.,	Unraveling Core Functional Microbiota in Traditional Solid-State Fermentation by High-Throughput Amplicons and Metatranscriptomics Sequencing. Frontiers in Microbiology, 2017. 8(1294).	Frontiers in Microbiolo gy	2017,8:1 294
Hua-Neng Xu,Yi-You Tang,Xiao-Kun Ouyang	Shear-Induced Breakup of Cellulose Nanocrystal Aggregates	Langmuir	2017,33: 235-242
Jun Liu, Qun Wu, Peng Wang, Jianchun Lin, Ling Huang, Yan Xu		Applied and Environm ental Microbiolo gy	2017, 83:e0147 5-17
Xiaobao Lin, Yanli Qi, Dongni Yan, Hui Liu, Xiulai Chen, Liming Liu		Applied and Environm ental Microbiolo	2017,83(17):e009 72-17

		ду	
Yanli Qi, Hui Liu, Jiayin Yu, Xiulai Chen, Liming Liu	Med15B regulates acid stress response and tolerance in Candida glabrata by altering membrane lipid composition	Applied and Environm ental Microbiolo gy	2017,83(18):e011 28-17
Hongyuan Zhou, Saji George , Crystal Hay, Joel Lee, He Qian, Xiulan Sun	Individual and combined effects of Aflatoxin B1, Deoxynivalenol and Zearalenone on HepG2 and RAW 264.7 cell lines	Food and Chemical Toxicolog y	2017, 103: 18- 27
Wenjuan Li, Lu,Zhen, Wengya,Wang, Lefeng,Pan, Meng,Lv, Jiaqian,Wang, Fan,Yao, Yufei,Nie, Shaoping,Xie, Mingyong	Ganoderma atrum polysaccharide ameliorates ROS generation and apoptosis in spleen and thymus of immunosuppressed mice	Food and Chemical Toxicolog y	2017,99: 199-208
Lijiao Kan, Shaoping Nie, Jielun Hu, Sunan Wang, Steve W. Cui, Yawen Li, Sifan Xu, Yue Wu, Junqiao Wang, Zhouya Bai, Mingyong Xie	Nutrients, phytochemicals and antioxidant activities of 26 kidney bean cultivars	Food and Chemical Toxicolog y	2017,108 :467-477
Binxin Xia, Lihong Wang, Lijun Nie, Qing Zhou, Xiaohua Huang	A pathway of bisphenol A affecting mineral element contents in plant roots at different growth stages		2017,135 :115-122
Binxin Xia,Zhaoguo Sun, Lihong Wang, Qing Zhou, Xiaohua Huang	Analysis of the combined effects of lanthanum and acid rain, and their mechanisms, on nitrate reductase transcription in plants	Ecotoxicol ogy and Environm ental Safety	2017,138 :170-178
Liya Jiao,Lihong Wang, Qing Zhou, Xiaohua Huang	Stomatal and non-stomatal factors regulated the photosynthesis of soybean seedlings in the present of exogenous bisphenol A	Ecotoxicol ogy and Environm ental Safety	2017,145 :150-160
Kang Zhang, Lingqia Su, Xuguo	High-level extracellular protein production in	Microbial	2017,

Duan, Lina Liu, Jing Wu	Bacillus subtilis using an optimized dual- promoter expression system	Cell Factories	16(1):32
Lingqia Su, Qi Jiang, Lingang Yu, Jing Wu	Enhanced extracellular production of recombinant proteins in Escherichia coli by co-expression with Bacillus cereus phospholipase C	Microbial Cell Factories	2017,16(1):24
	Effect of reaction solvents on the multi-scale structure of potato starch during acid treatment	Internatio nal Journal of Biological Macromol ecules	2017,97: 67-75
	Transcriptome analysis of the effects of chitosan on the hyperlipidemia and oxidative stress in high-fat diet fed mice	Internatio nal Journal of Biological Macromol ecules	2017,102 :104-110
QX (Jiang, Qixing); Xu, YS (Xu,	The shelf life extension of refrigerated grass carp (Ctenopharyngodon idellus) fillets by chitosan coating combined with glycerol monolaurate		2017,101 :448-454
QX (Jiang, Qixing); Xu, YS (Xu, Yanshun); Xia, WS (Xia,	carp (Ctenopharyngodon idellus) fillets by chitosan coating combined with glycerol monolaurate Anti-fatigue activity of polysaccharide	nal Journal of Biological Macromol	,
QX (Jiang, Qixing); Xu, YS (Xu, Yanshun); Xia, WS (Xia, Wenshui) Jing Li,Qingrui Sun,Qingran Meng,Lei Wang, Wentao Xiong, Lianfu Zhang Qingran Meng, Haoran	carp (Ctenopharyngodon idellus) fillets by chitosan coating combined with glycerol monolaurate Anti-fatigue activity of polysaccharide fractions from Lepidium meyenii	nal Journal of Biological Macromol ecules Internatio nal Journal of Biological Macromol	:448-454 2017,95: 1305- 1311

S.Dhoble,CaimingLi,YuzhuZha ng,ZhengbiaoGu,LiCheng,Yan Hong,ZhaofengLi	activity and thermostability of 1,4-α-glucan branching enzyme fromGeobacillus thermoglucosidasius in the presence of glycerol	Journal of
JunyanRen, YangLi, CaimingLi, ZhengbiaoGu , LiCheng , YanHong, ZhaofengLi	Pasting and thermal properties of waxy corn starch modified by 1,4-α-glucan branching enzyme	Internatio nal Journal of 2017,97: Biological 679-687 Macromol ecules
LiCheng,XianmeiZhang,YanHo ng,ZhaofengLi,CaimingLi,Zhen gbiaoGu	Characterisation of physicochemical and functional properties of soluble dietary fibre from potato pulp obtained by enzyme- assisted extraction	Internatio nal Journal of Biological Macromol ecules
Xianyu Zheng, Li Cheng, Zhengbiao Gu, Yan Hong, Zhaofeng Li,Caiming Li	Effects of heat pretreatment of starch on graft copolymerization reaction and performance of resulting starch-based wood adhesive	Internatio nal Journal of 2017,96: Biological 11-18 Macromol ecules
Yansong Zhang, Wenjuan Lia, Xianyi Zhang, Yuxin Yan, Shaoping Nie,Deming Gong, Xiaofang Tang, Ming He, Mingyong Xie	Ganoderma atrum polysaccharide ameliorates anoxia/reoxygenation-mediated oxidative stress and apoptosis in human umbilical vein endothelial cells	Internatio nal Journal of 2017,98: Biological 398-406 Macromol ecules
林丽华,谢建华,刘素臣,申明月,唐 炜,谢明勇	Polysaccharide from Mesona chinensis: Extraction optimization,physicochemical characterizations and antioxidant activitiesLihua	
-	Characterization of the groove binding between di-(2-ethylhexyl) phthalate and calf thymus DNA.	Internatio nal 2017,101 Journal of :736-746. Biological

		Macromol ecules	
-	The Agr-Like Quorum Sensing System Is Required for Pathogenesis of Necrotic Enteritis Caused by Clostridium perfringens in Poultry	Infection and Immunity	2017,85(6):e0097 5-16
Fan Li,Fulai Li,Bolu Chen,Baoqing Zhou,Pei Yu,Shuang Yu,Weihua Lai,Hengyi Xu	Sextuplex PCR combined with immunomagnetic separation and PMA treatment for rapid detection and specific identification of viable Salmonella spp., Salmonella enterica serovars Paratyphi B, Salmonella Typhimurium, and Salmonella Enteritidis in raw meat	Food Control	2017,73, 587-594
0	Selective extraction of methenamine from chicken eggs using molecularly imprinted polymers and LC-MS/MS confirmation.	Food Control	2017,73: 265-272
Fuwei Pi,Jiadi Sun, Weiwei Liu, Xiulan Sun, Yinzhi Zhang	Elimination of aflatoxin B 1 in vegetable oil based on immuno-magnetosomes probes from a novel magnetotactic bacterium	Food Control	2017, 80: 319-326
	Development of a liquid chromatography- tandem mass spectrometry method for simultaneous detection of the main milk allergens		2017,74: 79-88
Ying Xiong, Ke Pei, Yunqing Wu,Yonghua Xiong	Colorimetric ELISA based on glucose oxidase-regulated the color of acidebase indicator for sensitive detection of aflatoxin B1 in corn samples		2017,78: 317-323
Jiadi Sun, Ying Li, Fuwei Pi, Jian Ji, Yinzhi Zhang, Xiulan Sun	Using fluorescence immunochromatographic test strips based on quantum dots for the rapid and sensitive determination of microcystin-LR	Analytical and Bioanalyti cal Chemistry	2017,409 (8):2213- 2220
Zhao, A., Hu, X. & Wang, X	Metabolic engineering of Escherichia coli to produce gamma-aminobutyric acid using xylose	Applied Microbiolo gy and	2017, 101(9): 3587-

		Biotechnol ogy	3603
Xiulai Chen, Yuancai Wang, Xiaoxiang Dong, Guipeng Hu, Liming Liu	Engineering rTCA pathway and C4- dicarboxylate transporter for L-malic acid production	Applied Microbiolo gy and Biotechnol ogy	(10):4041
Kai Huang,Tao Zhang,Bo Jiang,Xin Yan,Wanmeng Mu,Ming Miao	Overproduction of Rummeliibacillus pycnus arginase with multi-copy insertion of the argR.pyc cassette into the Bacillus subtilis chromosome	Applied Microbiolo gy and Biotechnol ogy	2017,101 :6039– 6048
Ruoyu Hong, Lingqia Su, Sheng Chen, Zhu Long, Jing Wu	Comparison of cutinases in enzymic deinking of old newsprint	Cellulose	2017, (5) :1-11
Song Zhu,Yue Li,Chao-yang Ma,Shang-wei Chen,Jun Dai, Zaixiang Lou, Hong-xin Wang	Lipase catalyzed acetylation of EGCG, a lipid soluble antioxidant, and preparative purification by high-speed counter-current chromatography (HSCCC)		2017,185 :33-40
Wang P, Wu Q, Xu Yan.	Bacillus licheniformis affects the microbial community and metabolic profile in the spontaneous fermentation of Daqu starter for Chinese liquor making		2017, 250: 59- 67
Du, H.; Liu, B.; Wang, X.; Xu, Y.,	Exploring the microbial origins of p-cresol and its co-occurrence pattern in the Chinese liquor-making process. Int. J. Food Microbiol 2017, 260, 27-35.	Internatio nal Journal of Food Microbiolo gy	2017, 260, 27- 35.
Wang, X., H. Du, and Y. Xu	Source tracking of prokaryotic communities in fermented grain of Chinese strong-flavor liquor. International Journal of Food Microbiology, 2017. 244: p. 27-35.	Internatio nal Journal of Food Microbiolo gy	2017,244 :27-35

Xiaoyuan Ma, Liangjing Song, Nixin Zhou, Yu Xia, Zhouping Wang	A novel aptasensor for the colorimetric detection of S. typhimuriumbased on gold nanoparticles	Internatio nal Journal of Food Microbiolo gy	2017 <i>,</i> 245: 1-5
Shijia Wu, Nuo Duan, Yueting Qiu, Jinghong Li, Zhouping Wang	Colorimetric aptasensor for the detection of Salmonella enterica serovar typhimurium using ZnFe2O4-reduced graphene oxide nanostructures as an effective peroxidase mimetics	Internatio nal Journal of Food Microbiolo gy	2017 , 261: 42– 48
Qun Wu, Kaixiang Cui, Jianchun Lin, Yang Zhu, Yan Xu	Urea production by yeasts other than Saccharomyces in food fermentation	FEMS Yeast Research	2017,17(71):1-8
Qian Yang,Hailong Peng,Jinhua Li,Yanbin Li,Hua Xiong,Lingxin Chen	Label-free colorimetric detection of tetracycline using analyte-responsive inverse-opal hydrogels based on molecular imprinting technology	New Journal of Chemistry	2017,41: 10174- 10180
Chen Jing, He Zhiyong, Qin Fang, Chen Jie, Cao Dongsheng, Guo Fengxian,Zeng Maomao	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra- performance liquid chromatography-tandem mass spectrometry and principal component analysis	Food & Function	2017, 8(11):393 8-3950
苏杭,刘睿杰,常明,黄健花,王 兴国	Dietary linoleic acid intake and blood inflammatory markers: a systematic review and meta-analysis of randomized controlled trials	Food & Function	2017, 8, 3091– 3103
Weilin Liu,Youyu Kong,Piaohan Hu,Junmeng Lu,Chengmei Liu,Wei Liu,Jianzhong Han,Jianhua Liu	Physical–chemical stability and in vitro digestibility of hybrid nanoparticles based on the layer-by-layer assembly of lactoferrin and BSA on liposomes		2017,8:1 688-1697
Meihui Fan, Guowen Zhang, Junhui Pan, Deming Gong	Inhibition mechanism of dihydromyricetin on tyrosinase and the joint effects of vitamins B6, D3 or E.	Food & Function	2017,8:2 601- 2610.

Zhijun Wang, Jianhua Xie, Shaoping Nie, Mingyong Xie	Review on cell models to evaluate the potential antioxidant activity of polysaccharides	Food & Function	2017,8:9 15–926
Zhu,Ting Shi,Cong	Recovery of dietary fiber and polyphenol from grape juice pomace and evaluation of their functional properties and polyphenol compositions		2017,8,3 41
Da Ma, Zong-Cai Tu, Hui Wang, Lu Zhang, Na He and David Julian McClements	Mechanism and kinetics of tyrosinase inhibition by glycolic acid: A study using conventional spectroscopy methods and hydrogen/deuterium exchange coupling with mass spectrometry	Food & Function	2017,8(1) :122-131
贾硕,申明月,张帆,谢建华	Recent Advances in Momordica charantia: Functional Components and Biological Activities	Internatio nal Journal of Molecular Sciences	2017,18(12), 2555
Yu, S., Zhang, Y., Zhu, Y., Zhang, T., Jiang, B., Mu, W.	Improving the Catalytic Behavior of DFA I- Forming Inulin Fructotransferase from Streptomyces davawensis with Site-Directed Mutagenesis	Journal of Agricultur al and Food Chemistry	2017, 65(34), 7579- 7587.
Nuo Duan, Wenhui Gong, Shijia Wu,Zhouping Wang	Selection and Application of ssDNA Aptamers against Clenbuterol Hydrochloride Based on ssDNA Library Immobilized SELEX	Journal of Agricultur al and Food Chemistry	2017, 65, 1771–17 77
Xia Liuxi, Bai Yuxiang, Mu Wanmeng, Wang Jinpeng, Xu Xueming, Jin Zhengyu	Efficient Synthesis of Glucosyl-fl- Cyclodextrin from Maltodextrins by Combined Action of Cyclodextrin Glucosyltransferase and Amyloglucosidase	Journal of Agricultur al and Food Chemistry	2017,65(29):6023- 6029
	Modulation of lipid digestion profiles using filled egg white protein microgels	Journal of Agricultur al and Food Chemistry	2017, 65: 6919- 6928

梁丽,王兴国,金青哲,DJ, McClements	Physical and Oxidative Stability of Flaxseed Oil-in-Water Emulsions Fabricated from Sunflower Lecithins: Impact of Blending Lecithins with Different Phospholipid Profiles	Journal of Agricultur al and Food Chemistry	2017, 65: 4755-47 65
Hui He, Xingfei Li, Xiangzhen Kong, Caimeng Zhang, Yufei Hua, and Yeming Chen	Effects of Disulfide Bond Reduction on the Conformation and Trypsin/Chymotrypsin Inhibitor Activity of Soybean Bowman-Birk Inhibitor	Journal of Agricultur al and Food Chemistry	2017, 65: 2461- 2467
Sha Sha, Shuang Chen, Michael Qian, Chengcheng Wang, and Yan Xu	Characterization of the Typical Potent Odorants in Chinese Roasted Sesame-like Flavor Type Liquor by Headspace Solid Phase Microextraction–Aroma Extract Dilution Analysis, with Special Emphasis on Sulfur-Containing Odorants	Journal of Agricultur al and Food Chemistry	2017,65(1):123- 131
Zhang, Jian Ji,Shuang Xia,	Metabolomics analysis to evaluate the anti- inflammatory effects of polyphenols:glabridin reversed metabolism change caused by LPS in RAW 264.7 cells	Journal of Agricultur al and Food Chemistry	2017 ,65 (29) :607 0-6080
Luping Zhao, Xiangzhen Kong, Caimeng Zhang, Yufei Hua, Yeming Chen	Soybean P34 Probable Thiol Protease Probably Has Proteolytic Activity on Oleosins	Journal of Agricultur al and Food Chemistry	2017,65: 5741- 5750
Yiting Liu, Xiaofeng Ban, Caiming Li, Zhengbiao Gu, Li Cheng, Yan Hong, Zhaofeng Li	Met349 Mutations Enhance the Activity of 1,4-α-Glucan Branching Enzyme from Geobacillus thermoglucosidans STB02	Journal of Agricultur al and Food Chemistry	2017, 65 : 5674– 5680
	Effect of Barley beta-Glucan on the Gluten Polymerization Process in Dough during Heat Treatment	Journal of Agricultur al and Food Chemistry	2017,65(29):6063- 6069
	Ultrasensitive Immunochromatographic Strip for Fast Screening of 27 Sulfonamides in		2017, 65(37),

Kuang, Hua; Xu, Chuanlai	Honey and Pork Liver Samples Based on a Monoclonal Antibody	al and Food Chemistry	8248– 8255.
Wang, Y., Xu, W., Bai, Y., Zhang, T., Jiang, B., Mu, W.	Identification of an α-(1,4)-Glucan- Synthesizing Amylosucrase from Cellulomonas carboniz T26.	Journal of Agricultur al and Food Chemistry	2017, 65(10), 2110- 2119.
Xu, W., Yu, S., Liu, Q., Zhang, T., Jiang, B., Mu, W.	Enzymatic Production of Melibiose from Raffinose by the Levansucrase from Leuconostoc mesenteroides B-512 FMC.	Journal of Agricultur al and Food Chemistry	2017, 65(19), 3910- 3918.
	Binary and Tertiary Complex Based on Short-Chain Glucan and Proanthocyanidins for Oral Insulin Delivery	Journal of Agricultur al and Food Chemistry	2017,65, 8866-88 74
Yi Wu, Hao Cheng, Yantao Chen, Lingyun Chen, Zheng Fang, and Li Liang		Agricultur al and	2017, 65 (14), 3019– 3030
Jiang, Xiang Liu, Lefeng	Mannose Receptor Mediates the Immune Response to Ganoderma atrum Polysaccharides in Macrophages		2017,65(2):348- 357
Quandan Xiang,Qiang Yu,Hui Wang,Ming-Ming Zhao,Shi-Yu Liu,Shao-Ping Nie,Ming-Yong Xie	Immunomodulatory Activity of Ganoderma atrum Polysaccharide on Purified T Lymphocytes through Ca2+/CaN and Mitogen-Activated Protein Kinase Pathway Based on RNA Sequencing	Agricultur al and	2017,65(26):5306 -5315
Lin Zhou,Yvonne M. C. Kooy- Winkelaar, Robert A. Cordfunke, Irina Dragan, Allan Thompson, Jan Wouter Drijfhout, Peter A. van Veelen,	Abrogation of immunogenic properties of gliadin peptides through transamidation by microbial transglutaminase is acyl-acceptor dependent.	Journal of Agricultur al and Food Chemistry	2017,30; 65(34):75 42-7552

Hongbing Chen,* and Frits Koning

闫媛媛,王振,王兴国,王悦,向 盈盈,Thomas Brenna	Branched chain fatty acids positional distribution in human milk fat and common human food fats and uptake in human intestinal cells	Journal of Functional Foods	2017,29: 172–177
Yiwei Dai, Qing Meng, Wanmeng Mu, Tao Zhang	Recent advances in the applications and biotechnological production of mannitol	Journal of Functional Foods	2017,36: 404–409
Ma, Chaoyang; Hu, Liming; Kou, Xingran; Lv, Wenping; Lou, Zaixiang; Wang, Hongxin	Rapid screening of potential alpha-amylase inhibitors from Rhodiola rosea by UPLC- DAD-TOF-MS/MS-based metabolomic method	Journal of Functional Foods	2017,36: 144-149
Bing Zhang, Zeyuan Deng, Yao Tang, Peter X. Chen, Ronghua Liu, D. Dan Ramdath,Qiang Liu, Marta Hernandez, Rong Tsao	Bioaccessibility, in vitro antioxidant and anti- inflammatory activities of soluble phenolics in cooked green lentil (Lens culinaris)		
Han Peng, Wenting Li, Hongyan Li, Zeyuan Deng, Bing Zhang	Extract able and non-extractable bound phenolic compositions and their antioxidant properties in seed coat and cotyledon of black soybean (Glycinemax (L.) merr)	Journal of Functional Foods	2017,32(3):296- 312
Anran Sun, Wei Song, Weihua Qiao, Xiulai Chen, Jia Liu, Qiuling Luo, Liming Liu	Efficient agmatine production using an arginine decarboxylase with substrate-specific activity	Journal of Chemical Technolog y and Biotechnol ogy	2017,92: 2383- 2391
Qiulan Zhang,Yongnian Ni	Comparative studies on the interaction of nitrofuran antibiotics with bovine serum albumin	RSC Advances	7(63),398 33-39841
Miao-lin Duan, Yan-mei Huang, Song-song Wu, Guo-qiang Li, Shu-ying Wang, Ming-Hui Chen, Chun Wang, Dao-feng Liu*, Cheng-wei liu, and Wei-hua Lai.	Rapid and sensitive detection of Salmonella enteritidis by a pre-concentrated immunochromatographic assay in a large- volume sample system		7:55141- 55147
	Controlled formation of flavor compounds by preparation and application of Maillard		2017,7: 45442-

	reaction intermediate (MRI) derived from xylose and phenylalanine.		45451
Xiangzhen Kong, Cong Jia, Caimeng Zhang, Yufei Hua, Yeming Chen	Characteristics of soy protein isolate gum arabic-stabilized oil-in-water emulsions- influence of different preparation routes and pH		2017, 7: 31875- 31885
Yin-Yi Ding, Xue Tang,Xiang- Rong Cheng, Fang-Fang Wang,Zhu-Qing Li, Sha-Ji Wu, Xing-Ran Kou, Yonghui Shi and Guowei Le	Effects of dietary oxidized tyrosine products on insulin secretion via the thyroid hormone T3-regulated TRb1- Akt-mTOR pathway in the pancreas	RSC Advances	2017,7(8 6),54610- 54625.
Li,DD;Guo,LN;Yang N,Zhang,Y;Jin,ZY; Xu,XM	Evaluation of the degree of chitosan deacetylation via induced-electrical properties	RSC Advances	2017,7(4 2):26211- 26219
Tao Wang, Huaiqiong Chen, Ren Wang, Zhengxing Chen, Qixing Zhong	Self-emulsification of eugenol by modified rice proteins to design nano delivery systems for controlled release of caffeic acid phenethyl ester		2017, 7 (2),49 953- 49961
Tao Wang , Ren Wang , Zhengxing Chen , Qixing Zhong	Magnetization of eugenol to fabricate magneticresponsive emulsions for targeted delivery of caffeic acid phenethyl ester	RSC Advances	2017 , 7 (1), 43455- 43463
Wu Zhengzong, Xu Enbo, Jiao Aiquan, Jin Zhengyu, & Irudayaraj Joseph	Bimodal counterpropagating-responsive sensing material for the detection of histamine	RSC Advances	2017,7:4 4933- 44944
Xu Enbo, Wu Zhengzong, Jiao Aiquan, Long Jie, Li Jingpeng, Jin Zhengyu	Dynamics of rapid starch gelatinization and total phenolic thermomechanical destruction moderated via rice bio-extrusion with alpha- amylase activation		2017,7:1 9464- 19478
Yuliang Cheng, Jie Zhang, Kaiyun Luo and Genyi Zhang	Oat bran b-glucan improves glucose homeostasis in mice fed on a high-fat diet	RSC Advances	2017,7:5 4717- 54725
Ce Cheng,Shengfeng Peng,Ziling Li,Liqiang Zou,Wei Liu and Chengmei Liu	Improved bioavailability of curcumin in liposomes prepared using a pH-driven, organic solvent-free, easily scalable process	RSC Advances	2017,(42) :25978- 25986

Zhou Quancheng, Feng Chuanxing, Ruan Zheng	Inhibitory effect of a genistein derivative on pigmentation of guinea pig skin	RSC Advances	2017,3(1 3):7914- 7919
Miao Liu, Li-feng Zeng, Ya-jie Yang, Li-ming Hu, Weihua Lai	Fluorescent microsphere immunochromatographic assays for detecting bone alkaline phosphatase based on biolayer interferometry-selected antibody	RSC Advances	7(52):329 52-32959
Lin Zhou, Yujie Wu, Youfei Cheng, Jie Wang, Jun Lu, Jinyan Gao,Juanli Yua, Hongbing Chen	Blocking celiac antigenicity of the glutamine- rich gliadin 33-mer peptide by microbial transglutaminase	RSC Advances	2017,7,1 4438- 14447
Linbo Shi, Huaping Xu, Yujie Wu, Xin Li, Li Zou, Jinyan Gao, Hongbin Chen	Alpha7-nicotinic acetylcholine receptors involve the imidacloprid-induced inhibition of IgE mediated rat and human mast cell activation		2017,7,(8 2):51896- 51906
Liu DS, Li JK, Zhang J, Liu XM, Wang M, Hemar Y, Regenstein JM, Zhou P.	Effect of partial acidification on the ultrafiltration and diafiltration of skim milk: physico-chemical properties of the resulting milk protein concentrates.		2017, 212:55- 64
Pengfei Li, Wenbin Zhang, Xin Han c,Junjun Liu,Yuanyuan Liu, Mohammed Abdalbasit A. Gasmalla,Ruijin Yang.	Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing	Journal of Food Engineeri ng	2017,204 :64-72
Li Wang , Yuanyuan Ding, Xinxia Zhang, Yongfu Li, Ren Wang, Xiaohu Luo, Yanan Li, Juan Li, Zhengxing Chen	Effect of electron beam on the functional properties and structure of defatted wheat germ proteins	Journal of Food Engineeri ng	2017, 202:9-17
Shujie Wang, Yan Shi, Zongcai Tu, Lu Zhang, Hui Wang, Ming Tian, Nanhai Zhang	Influence of soy lecithin concentration on the physical properties of whey protein isolate- stabilized emulsion and microcapsule formation	Food	2017,207 :73-80
Ying Zou,Waleed Aboshora,Jing Li,Tiancun Xiao, Lianfu Zhang	Protective Effects of Lepidium meyenii (Maca) Aqueous Extract and Lycopene on Testosterone Propionate-Induced ProstaticHyperplasiainMice	Phytother apy Research	2017,31: 1192– 1198

Luping Gu, Yujie Su, Mengqi Zhang, Cuihua Chang, Junhua Li, David Julian McClements, Yanjun Yang	Protection of β-carotene from chemical degradation in emulsion-based delivery systems using antioxidant interfacial complexes: catechin-egg white protein conjugates	Food Research Internatio nal	2017, 96: 84-93
Ya Su, Min Zhang*, Zhongxiang Fang, Weiming Zhang,	Analysis of dehydration kinetics, status of water and oil distribution of microwave- assisted vacuum frying potato chips combined with NMR and CLSM101C	Food Research Internatio nal	2017,101 : 188-197
Yafang Guo,Yahui Guo,Yunfei Xie,Yuliang Cheng,He Qian,Weirong Yao	Regeneration of tert-butylhydroquinone by tea polyphenols	Food Research Internatio nal	2017,95: 1
Wusigale,Zheng Fang,Lyulin Hu,Yahui Gao,Juan Li,Li Liang		Food Research Internatio nal	2017,102 ,435-444
Taotao Dai,Xiaoyan Yan,Qian Li,Ti Li,Chengmei Liu,David Julian McClements,Jun Chen	Characterization of binding interaction between rice glutelin and gallic acid:Multi- spectroscopic analyses and computational docking simulation	Research	2017,102 :274-281
Meihui Fan, Guowen Zhang, Xing Hu, Ximing Xu, Deming Gong	Quercetin as a tyrosinase inhibitor: Inhibitory activity, conformational change and mechanism.	Food Research Internatio nal	2017,100 :226-233.
Liu, Ren Wang, Dan Yang, Ke	Effects of Electron Beam Irradiation on Zearalenone and Ochratoxin A in Naturally Contaminated Corn and Corn Quality Parameters	Toxins	2017,9(3) :9-17
Hu ,JiangXiangmin Li, Ying Xiong, Ke Pei, Lijuan Nie,Yonghua Xiong	Silver Nanoparticle-Based Fluorescence- Quenching Lateral Flow Immunoassay for Sensitive Detection of Ochratoxin A in Grape Juice and Wine	Toxins	2017,9:8 3
Wen Shi, Yanglan Tan, Shuangxia Wang, Donald M. Gardiner, Sarah De Saeger, Yucai Liao,	Various Culture Matrices Revealed by	Toxins	2017 , 9: 1-15

Cheng Wang, Yingying Fan, Zhouping Wang,Aibo Wu

	Selective detection of chloramphenicol in milk based on a molecularly imprinted polymer– surface-enhanced Raman spectroscopic nanosensor		2017,48: 204-210
Xiaozhen Liu, Shaoping Nie, Qiang Yu, Xiaoyin Wang, Danfei Huang, Mingyong Xie	Downregulation of Steroid Hormone Receptor Expression and Activation of Cell Signal Transduction Pathways Induced by a Chiral Nonylphenol Isomer in Mouse Sertoli TM4 Cells	Environm ental Toxicolog y	2017,32(2):469- 476
Yufei Yao, Xiang Liu, Wenjuan Li, Ziwei Shi, Yuxin Yand, Lefeng Wang,Ming Chen, Mingyong Xie	(-)-Epigallocatechin-3-gallate alleviates doxorubicin-induced cardiotoxicity in sarcoma 180 tumor-bearing mice	Life Sciences	2017,180 :151–159
Fan Haoran, Wang Jinpeng, Meng Qingran, Xu Xueming, Fan Tianming, Jin Zhengyu	Preparation of Photoirradiation Molecular Imprinting Polymer for Selective Separation of Branched Cyclodextrins	Molecules	2017,22(2):288
Jinpeng Wang *, Xiaobing Meng, Zheng Yuan, Yaoqi Tian, Yuxiang Bai and Zhengyu Jin.	Acrylated Composite Hydrogel Preparation and Adsorption Kinetics of Methylene Blue	Molecules	2017, 22 (11), 1824
Chen, Yanni; Liu, Liqiang; Xie, Zhengjun; Zhu, Jianping; Song, Shanshan; Kuang, Hua	Gold immunochromatographic assay for trimethoprim in milk and honey samples based on a heterogenous monoclonal antibody	Food And Agricultur al Immunolo gy	2017, 28(6), 1046– 1057.
Kong, Dezhao; Liu, Liqiang; Song, Shanshan; Zheng, Qiankun; Wu, Xiaoling; Kuang, Hua	Rapid detection of tenuazonic acid in cereal and fruit juice using a lateral-flow immunochromatographic assay strip	Food And Agricultur al Immunolo gy	2017, 28(4), 599–611.
Kong, Dezhao; Xie, Zhengjun; Liu, Liqiang; Song, Shanshan; Zheng, Qiankun; Kuang, Hua	Development of an immunochromatographic assay for the detection of alternariol in cereal and fruit juice samples	Food And Agricultur al Immunolo gy	2017, 28(6), 1082– 1093.
Zang, JH (Zang, Jinhong) ; Xu,	The impact of desmin on texture and water-	Internatio	2017,52(

	holding capacity of ice-stored grass carp (Ctenopharyngodon idella) fillet	nal Journal of Food Science and Technolog y	2):464- 471
Hafiz Rizwan Sharif, H. Douglas Goff, Hamid Majeed, Fei Liu, John Nsor-Atindana, Junaid Haider, Rong Liang, Fang Zhong	Physicochemical stability of β -carotene and α -tocopherol enriched nanoemulsions: Influence of carrier oil, emulsifier and antioxidant	Colloids and Surfaces A: Physicoch emical and Engineeri ng Aspects	2017, 529: 550–559
Shuang Yu,Leina Yan,Xin Wu,Fan Li,Dong Wang,Hengyi Xu	Multiplex PCR coupled with propidium monoazide for the detection of viable Cronobacter sakazakii, Bacillus cereus, and Salmonella spp. in milk and milk products	Journal of Dairy Science	2017,100 (10),7874 -7882
YangGuo, Sheng-longZhu, Yi- kuanWu, ZhaoHe* &Yong- quanChen	Omega-3 free fatty acids attenuate insulin- promoted breast cancer cell proliferation	Nutrition Research	2017,42: 43-50
Xu Enbo, Wu Zhengzong, Li Jingpeng, Pan Xiaowei, Sun Yan, Long Jie, Xu Xueming, Jin Zhengyu, Jiao Aiquan	Residence Time Distribution for Evaluating Flow Patterns and Mixing Actions of Rice Extruded with Thermostable alpha-Amylase	Food and Bioproces s Technolog y	2017,10(6):1015- 1030
Chang Han, Lingqia Su, Ruoyu Hong, Shixiong Wu, Jing Wu	A comparative study of maltooligosyltrehalose synthase from Sulfolobus acidocaldarius expressed in Pichia pastoris and Escherichia coli	Process Biochemis try	2017, 60, 35-41
赵海波, 王耀松, 李伟伟, 秦昉, 陈洁	Effects of oligosaccharides and soy soluble polysaccharide on the rheological and textural properties of calcium sulfate-induced soy protein gels	Food and Bioproces s Technolog y	2017, 10:556- 567

	Smart NMR Method of Measurement of Moisture Content of Vegetables during Microwave Vacuum Drying	•	2017,10(12),: 2251- 2260
Xuguo Duan, Shubing Hu, Xuhui Qi, Zhengbiao Gu, Jing Wu		Process Biochemis try	2017, 53: 17-24
Zhengqi Liu, Zhihong Zhang, Liang Qiu, Fen Zhang, Xiongpeng Xu, Hua Wei, Xueying Tao	Characterization and bioactivities of the exopolysaccharide from a probiotic strain of Lactobacillus plantarum WLPL04		
Koko, M.Y.F., Ndayishimiye,	hyperthermophilic archaeon Caldivirga	Journal of the Science of Food and Agricultur e	2017, 97(7), 2132- 2140.
	Gelation Properties of Myofibrillar Protein under Malondialdehyde Induced Oxidative Stress	Journal of the Science of Food and Agricultur e	
Xiaohuang Cao, Min Zhang*, He Qian, Arun S.Mujumdar	Drying based on temperature-detection- assisted control in microwave-assisted pulse-spouted vacuum drying	Journal of the Science of Food and Agricultur e	2017 , 97 (8) :2307- 2315
Robert Kachele, Min Zhang*, Zhongxue Gao, Benu Adhikari,	Effect of vacuum packaging on the shelflife of silver carp (Hypophthalmichthys molitrix) fillets stored at 4°C	LWT- Food Science and Technolog y	2017,80: 163–168
Shengjiang Zhang, Min Zhang*, Zhongxiang Fang*, Yaping Liu	Preparation and characterization of blended cloves/cinnamon essential oil	LWT- Food	2017:316

	nanoemulsions	Science and Technolog y	-322
Zeng Maomao, Zhang Mengru, Chen Jing, He Zhiyong, Qin Fang, Hu Chundi, Xu Hongying, Tao Guanjun, Zhang Shuang, Chen Jie	UPLC-MS/MS and multivariate anlaysis of inhibition of heterocyclic amine profiles by black pepper and piperine in roast beef patties	Chemome trics and Intelligent Laborator y Systems	2017,168 :96-106
Jie Zhang, Kaiyun Luo, Genyi Zhang	Impact of native form oat b-glucan on starch digestion and postprandial glycemia	Journal of Cereal Science	2017,73: 84-90
Chunli Jia, Wendan Yang, Zixuan Yang, Omedi Jacob Ojobi	Study of the mechanism of improvement due to waxy wheat flour addition on the quality of frozen dough bread	Journal of Cereal Science	2017,75: 10-16
LiCheng , HainanGuo , ZhengbiaoGu , ZhaofengLi , YanHong	Effects of compound emulsifiers on properties of wood adhesive with high starch content	Internatio nal Journal of Adhesion and Adhesives	2017,72: 92-97
Li Wen Zhu, Zhang Genyi	Combined cytotoxicity of aflatoxin B1 and deoxynivalenol to hepatoma HepG2/C3A cells		2017,10(4):387- 399
Emmanuel Duhoranimana,	Tallow Beef Flavor: Effect of processing conditions and ingredients on 3- chloropropane-1, 2-diol esters generation and sensory characteristics.	European Journal of Lipid Science and Technolog y	2017, 1700337 : 1-8
-	Partition and stability of resveratrol in whey protein isolate oil-in-water emulsion: Impact of protein and calcium concentrations	Internatio nal Dairy Journal	2017,73, 128-135
Xuerui Bao, Xiangyin Jia, Lequn Chen, Brian M. Peters, Chii-wann Lin, Dingqiang Chen,	Effect of polymyxin resistance (pmr) on biofilm formation of Cronobacter sakazakii	Microbial Pathogen esis	2017 , 106: 16- 19

Lin Li, Bing Li, Yanyan Li, Zhenbo Xu, Mark E. Shirtliff

Ming Du, Yang Liu, Genyi Zhang	Interaction of aflatoxin B1 and fumonisin B1 in HepG2 cell apoptosis	Food Bioscienc e	2017,20: 131-140
Yao Pan, Benxin Liu, Zeyuan Deng, Yawei Fan, Jing Li,Hongyan Li	Lipid Rafts Promote trans Fatty Acid-Induced Inflammation in Human Umbilical Vein Endothelial Cells	Lipids	2017,52(1):27-35
Yang Qi, Ming Miao, Xing Hu, Bo Jiang, Zhengyu Jin and Tao Zhang	Impact of glucansucrase treatment on structure and properties of maize starch	Starch- Starke	2017, 69, 1600222
CaimingLi;WenjingLiu;ZhengbiaoGu;DanFang;YanHong;LiCheng;Zhaofeng Li	Ultrasonic pretreatment improves the high- temperature liquefaction of corn starch at high concentrations.	Starch- Starke	2017,69(1600002) :1-7
	Structure and emulsification properties of octenyl succinic anhydride starch using acid-hydrolyzed method	Starch- Starke	2017,69(1600039) :1-9
Shanli Peng, Yanwei Chai, Kaiyun Luo, Xiaoting Zhou and Genyi Zhang	Tea polyphenols: Enzyme inhibition effect and starch digestibility	Starch- Starke	2017,69: 1600195
Cheng Zeng, Rongbin Zhao, Maomao Ma , Zheling Zeng, Deming Gong	Mutagenesis and characterization of a Bacillus amyloliquefaciens strain for Cinnamomum camphora seed kernel oil extraction by aqueous enzymatic method	AMB Express	2017,7(0 1):154- 164
Maoshen Chen, Xuemei Chen, John Nsor-Atindana, Kingsley George Masamba, Jianguo Ma, Fang Zhong*	Optimization of key aroma compounds for dog food attractant. Animal Feed Science and Technology	Animal Feed Science and Technolog y	2017,225 :173–181
Qing Meng , Tao Zhang ,Wenting Wei , Wanmeng Mu, Ming Miao	Production of Mannitol from a High Concentration of Glucose by Candida parapsilosis SK26.001	Applied Biochemis try and Biotechnol ogy	2017,181 :391–406

-	Simultaneous Determination of Aniline, Benzidine, Microcystins, and Carbaryl in Water Using Ultra-Performance Liquid Chromatography– Electrospray Ionization Tandem Mass Spectrometry	Water Air and Soil Pollution	2017,228 :69
Hinawi A. M. Hassanin, Wanmeng Mu, Marwa Y. F. Koko, Tao Zhang,Kingsley Masamba, Bo Jiang1		Internatio nal Journal of Food Science and Technolog y	2017, 52: 91–97
Amr M. Bakry, Zheng Fang, Muhammad Aslam Khan, Yantao Chen, Yong Q. Chen, Li Liang	Tuna oil and Mentha piperita oil emulsions and microcapsules stabilised by whey protein isolate and inulin: characterisation and stability		2017,52, 494–503
	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal pH	Internatio nal Journal of Food Science and Technolog y	2017,52(1):247- 257
Fangfang Wang,Yonghui Shi,Guowei Le	Statistical methods and molecular docking for the prediction of thyroid hormone receptor subtype binding affinity and selectivity	Structural Chemistry	2017,28(3):833- 847
Ma Ya-qian,Zhai Yi-ming,Deng Yi,Guo Lan,Wan Yi-qun,Tan Chang-heng	Stilbeno-phenylpropanoids from Gnetum montanum Markgr	Phytoche mistry Letters	2017,(21) :42-45
	Development of an icELISA and immunochromatographic strip for detection	Food And Agricultur	2017, 28(2),

Chuanlai	of norfloxacin and its analogs in milk	al Immunolo gy	288–298
Wenhui Liu, Shumei Mi, Zheng Ruan, Jing Li, Xugang Shu, Kang Yao, Min Jiang, Zeyuan Deng	Dietary tryptophan enhanced intestinal barrier function and increased the level of tight junction proteins		2017,82(2):562- 567
Nipa; Mukunzi, Daniel; Chen,	Development of a specific monoclonal antibody assay and a rapid testing strip for the detection of apramycin residues in food samples	Food And Agricultur al Immunolo gy	2017, 28(1), 49–66
Li, W.J., Yu, S.H., Zhang, T., Jiang, B., Mu, W.M.	Synthesis of raffinose by transfructosylation using recombinant levansucrase from Clostridium arbusti SL206.	Journal of the Science of Food and Agricultur e	2017, 97(1), 43- 49.
祝雨筱,金青哲,王兴国,王小三	Purification of 1,2-Diacylglycerols by a Two- Step Crystallization	Industrial and Engineeri ng Chemistry Research	2017, 56: 2197-22 04
Wu, Xi, Liang,Chanjuan	Enhancing tolerance of rice (Oryza sativa) to simulated acid rain by exogenous abscisic acid	Environm ental Science and Pollution Research	2017,24(5):4860- 4870
闫媛媛,王振,H.G.Parkb,刘睿 杰,王兴国,TJ Brenna	BCFA suppresses LPS induced IL-8 mRNA expression in human intestinal epithelial cells	Prostagla ndins Leukotrien es and Essential Fatty Acids	2017 , 116: 27– 31
Lingqia Su, Dening Ji, Xiumei	Recombinant expression, characterization,	Journal of	2017,

Lingqia Su, Dening Ji, Xiumei Recombinant expression, characterization, Journal of 2017,

Tao, Lingang Yu, Jing Wu,Yongmei Xia	and application of a phospholipase B from Fusarium oxysporum	Biotechnol ogy	242(20): 92-100
Hongyan Li, Yao Pan, Kaiyun Luo, Ting Luo, Yawei Fan, and Zeyuan Deng	Effects of Different Simple Triglycerides on Cell Fatty Acid Compositions, Proliferation- Related Protein, and Gene Expressions Induced by Oxidized-LDL in HUVSMCs	Journal of Food Science	2017,82(2):529- 535
金俊, 慕鸿雁, 王悦, 黄健花, 金 青哲, 王兴国	Production of High-Melting Symmetrical Monounsaturated Triacylglycerol-Rich Fats from Mango Kernel Fat by Acetone Fractionation		2017,94: 201–213
Jian Ji,Pei Zhu,Chao Sun,Jiasi Sun,Lu An,Yinzhi Zhang,Xiulan Sun	Pathway of 3-MCPD-induced apoptosis in human embryonic kidney cells	The Journal of Toxicologi cal Sciences	,
Qi, X.G., Zhu, L., Wang, C.Q., Zhang H., Wang, L., & Qian, H.F.	Development of standard fingerprints of naked oats using chromatography combined with principal component analysis and cluster analysis	Journal of Cereal Science	2017,74, 224-230
Qian Li,Ti Li,Chengmei Liu,Taotao Dai,Ruojie Zhang,Zipei Zhang,David Julian McClements	Enhancement of carotenoid bioaccessibility from tomatoes using excipient emulsions: influence of particle size		2017,12(2):172- 1854
Chao Wu Yufei Hua, Yeming Chen, Xiangzhen Kong & Caimeng Zhang	Microstructure and model solute transport properties of transglutaminase-induced soya protein gels: effect of enzyme dosage, protein composition and solute size	Food	2017, 52: 1527- 1533
Zhu Li, Xuguo Duan, Sheng Chen, Jing Wu	Improving the reversibility of thermal denaturation and catalytic efficiency of Bacillus licheniformis α-amylase through stabilizing a long loop in domain B	Plos One	2017, 12(3): e017318 7

陆继源,金青哲,王兴国,王小三	Preparation of medium and long chain triacylglycerols by lipase-catalyzed interesterification in a solvent-free system	Process Biochemis try	2017,54: 89–95
Li JF, Wang CJ, Hu D, Yuan FJ. Li XQ, Tang SH, Wu MC	Engineering a family 27 carbohydrate- binding module into an Aspergillus usamii β- mannanase to perfect its enzymatic properties	Journal of Bioscienc e and Bioengine ering	2017, 123(3): 294-299
Jingpeng, Long Jie, Jiao	Determination of Antioxidant Capacity of Chinese Rice Wine and Zhuyeqing Liquor Using Nanoparticle-Based Colorimetric Methods	Food Analytical Methods	2017,10(3):788- 798
Yang, N; Jin,YM;Li,DD;;Zhou,YY;Jin, ZY; Xu, XM	Development of a series-parallel reaction systemfor rapid aqueous extraction of seed oil fromyellow horn at mild condition	•	2017,102 :144-152
Yaoqi Tian*, Shixiu Wang, Qunyi Tong, Jinling Zhan	Thermal and crystalline properties of slowly digestible starch prepared from the starches physically modified by β -cyclodextrins.	Starch- Starke	2017,69(3-4):1-6
-	Effects of α - maltotriohydrolase hydrolysis prior to debranching on the structure and digestibility of normal maize starch	Starch- Starke	2017,69(3-4)
8 8, 8 , 8	The relationship between reducing sugars and phenolic retention of brown rice after enzymatic extrusion		2017,74: 244-249
Peng, Chi-Fang, Ying-Ying Zhang, Li-Ying Wang, Zheng-Yu Jin, and Guang Shao	Colorimetric assay for the simultaneous detection of Hg2+ and Ag+ based on inhibiting the peroxidase-like activity of coreshell Au@Pt nanoparticles	•	2017, 9:4363 - 4370
Zhu, Yan, Chun-Li Liu, Zheng- Jun Xie, Li-Qiang Liu, Chi-Fang Peng, and Feng Xue.	Botryoid-shaped nanoparticles-enhanced ELISA for ochratoxin A	Food and Agricultur al Immunolo gy	28(2) (2017) 299-309.
	Development of indirect competitive ELISA and lateral-flow immunochromatographic		2017, 28(2),

Kuang, Hua; Cui, Gang; Xu, Chuanlai	assay strip for the detection of sterigmatocystin in cereal products	al Immunolo gy	260–273
Yu, DW (Yu, Dawei); Xu, YS (Xu, Yanshun); Jiang, QX (Jiang, Qixing); Xia, WS (Xia, Wenshui)	Effects of chitosan coating combined with essential oils on quality and antioxidant enzyme activities of grass carp (Ctenopharyngodon idellus) fillets stored at 4 degrees C	Internatio nal Journal of Food Science and Technolog y	2017,52(2):404- 412
Wang, Wenbin; Liu, Liqiang; Song, Shanshan; Xu, Liguang; Zhu, Jianping; Kuang, Hua	Gold nanoparticle-based paper sensor for multiple detection of 12 Listeria spp. by P60- mediated monoclonal antibody	Food And Agricultur al Immunolo gy	2017, 28(2), 274–287
Jie Wan,Guohui Zhou,Shunjing Luo,Risi Wang,Chengmei Liu,Xin Zhang,Fei Liu	A study of the effect of amino acids on pasting and short-term retrogradation properties of rice starch based on molecular dynamics simulation		2017,69: 1600238- 1600245
	Effects of high hydrostatic pressure on lipase from Rhizopus chinensis: I. Conformational changes	Innovative Food Science and Emerging Technolog ies	2017,41: 267-276
Wentian Chen, Eric Karangwa, Jingyang Yu, Shuqin Xia, Biao Feng, Xiaoming Zhang, Chensheng Jia.	Characterizing Red Radish Pigment Off- Odor and Aroma-Active Compounds by Sensory Evaluation, Gas Chromatography- Mass Spectrometry/Olfactometry and Partial Least Square Regression.	Bioproces s	2017, 10: 1337– 1353
	Rapid and sensitive immunoassays for the detection of lomefloxacin and related drug residues in bovine milk samples	Food And Agricultur al Immunolo gy	2017, 28(6), 1293– 1303.
Haining Xu, Xiaoming Zhang,	Correlating enzymatic browning inhibition	Journal of	

Eric Karangwa and Shuqin Xia.	and antioxidant ability of Maillard reaction products derived fromdifferent amino acids.	the Science of Food and Agricultur e	
Liu, Liqiang; Peng, Juan; Xie, Zhengjun; Song, Shanshan; Kuang, Hua; Xu, Chuanlai	Development of an icELISA and Immunochromatographic Assay for Methyl- 3-Quinoxaline-2-Carboxylic Acid Residues in Fish	Food Analytical Methods	2017, 10(9), 3128– 3136.
Lina Liu, Sheng Chen, Jing Wu	Phosphoenolpyruvate: glucose phosphotransferase system modification increases the conversion rate during L- tryptophan production in Escherichia coli	Journal of Industrial Microbiolo gy & Biotechnol ogy	2017 (4) :1-11
	Anti-quorum sensing and anti-biofilm activity of Amomum tsaoko (Amommum tsao-ko Crevost et Lemarie) on foodborne pathogens	Saudi Journal of Biological Sciences	2017,24(2):324- 330
Shi F, Si H, Ni YL, Zhang L, Li YF	Transaminase encoded by NCgl2515 gene of Corynebacterium glutamicum ATCC13032 is involved in γ-aminobutyric acid decomposition	Process Biochemis try	2017,55: 55–60
Lou, Z.; Wang, H.; Tang, Y.; Chen, X.	The effect of burdock leaf fraction on adhesion, biofilm formation, quorum sensing and virulence factors of Pseudomonas aeruginosa		2017,122 (3):615- 624
Kong Y, Wu, Q., and Xu, Y	Comparative studies on the fermentation performance of autochthonous Saccharomyces cerevisiae strains in Chinese light-fragrant liquor during solid- state or submerged fermentation	Journal of Applied Microbiolo gy	2017. 122 (4): 964- 973
Liu, Rui; Liu, Liqiang; Song, Shanshan; Cui, Gang; Zheng, Qiankun; Kuang, Hua; Xu, Chuanlai	strip for the rapid detection of 10 beta-	Food And Agricultur al Immunolo gy	2017, 28(4), 625-638

Yao, Leijun; Liu, Liqiang; Song, Shanshan; Kuang, Hua; Xu, Chuanlai	Development of indirect competitive enzyme-linked immunosorbent and immunochromatographic strip assays for carbofuran detection in fruits and vegetables	Food And Agricultur al Immunolo gy	2017, 28(4), 639-651.
Zou, Shuzhen; Cui, Gang; Liu, Liqiang; Song, Shanshan; Kuang, Hua	Development of ic-ELISA and an immunochromatographic strip assay for the detection of methylmercury	Food And Agricultur al Immunolo gy	2017, 28(4), 699-710.
Chen, Yanni; Suryoprabowo,	Development of a monoclonal antibody assay and immunochromatographic test strip for the detection of amikacin residues in milk and eggs	Food And Agricultur al Immunolo gy	2017, 28(4), 668-684.
Liu, Liqiang; Suryoprabowo, Steven; Zheng, Qiankun; Song, Shanshan; Kuang, Hua	Development of an immunochromatographic strip for detection of acetamiprid in cucumber and apple samples	Food And Agricultur al Immunolo gy	2017, 28(5), 767–778.
	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the detection of citrinin in cereals	Food And Agricultur al Immunolo gy	2017, 28(5), 754–766.
Lou, Zaixiang; Chen, Jie; Yu, Fuhao; Wang, Hongxin; Kou, Xingran; Ma, Chaoyang; Zhu, Song	The antioxidant, antibacterial, antibiofilm activity of essential oil from Citrus medica L. var. sarcodactylis and its nanoemulsion	LWT - Food Science and Technolog y	2017,80: 371-377
Ding, Xi; Liu, Liqiang; Song, Shanshan; Kuang, Hua; Xu, Chuanlai	indirect competitive enzyme-linked	Agricultur	2017, 28(3), 463–475
	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the		2017, 28(3),

Kuang, Hua; Xu, Chuanlai	detection of vancomycin in raw milk and animal feed	al Immunolo gy	414–426
Zhengjun; Cui, Gang; Liu,	Development of an indirect competitive enzyme-linked immunosorbent assay and immunochromatographic assay forhydrocortisone residues in milk	Food And Agricultur al Immunolo gy	2017, 28(4), 476–488
Chen, Yanni; Suryoprabowo,	Development of a monoclonal antibody assay and a lateral flow strip test for the detection of paromomycin residues in food matrices	Food And Agricultur al Immunolo gy	2017, 28(3), 355-373
Liu, Liqiang; Suryoprabowo, Steven; Zheng, Qiankun; Song, Shanshan; Kuang, Hua	Rapid detection of aldicarb in cucumber with an immunochromatographic test strip	Food And Agricultur al Immunolo gy	2017, 28(3), 427–438
Xie, Zhengjun; Kong, Dezhao; Liu, Liqiang; Song, Shanshan; Kuang, Hua	Development of ic-ELISA and lateral-flow immunochromatographic assay strip for the simultaneous detection of avermectin and ivermectin	Food And Agricultur al Immunolo gy	2017, 28(3), 439–451
Xiaowei); Jiang, QX (Jiang, Qixing); Xu, YS (Xu,	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp (Ctenopharyngodon idella) protein hydrolysates produced by invitro digestion	Internatio nal Journal of Food Science and Technolog y	2017,52(5):1260- 1268
	Study on the Removal of Cadmium in Rice Using Microbial Fermentation Method	Journal of Food Science	2017,82: 1467- 1474
	•	Agricultur	2017, 28(6), 958–968.

Liqiang; Kuang, Hua	immunoassay	Immunolo gy	
-	Comparison of rheological behaviors and na nostructure of bighead carp scales gelatin m odified by different modification methods	Journal of Food Science a nd Techn ology	2017,54(5):1256- 1265
Yuting Wang,Xi Yang,Yi Chen, Shaoping Nie,Mingyong Xie	Characteristics and catalytic behavior of different platinum supported catalysts in the selective hydrogenation of soybean oil	Reaction Kinetics Mechanis ms & Catalysis	2017(1),1 -16
-	Determination of preservative residues and microbial contents of commercial Chinese duck neck meat	CyTA- Journal of Food	2017 , 15:357- 360
Fang-Fang Wang,Wei Yang, Yong-Hui Shi, Guo-Wei Le	Probing the structural requirements for thyroid hormone receptor inhibitory activity of sulfonyInitrophenyIthiazoles (SNPTs) using 2D-QSAR and 3D-QSAR approaches	Medicinal Chemistry Research	2017,26(2):344– 360
	Combined Application of Fluorescence Spectroscopy and Chemometrics Analysis in Oxidative Deterioration of Edible Oils	Food Analytical Methods	10(3), 649-658
Kaixin Xia, Guowen Zhang, Deming Gong	Deciphering the intercalative binding modes of benzoyl peroxide with calf thymus DNA.	Luminesc ence	2017,32(6):988- 998
Kaixin Xia, Guowen Zhang,Song Li, Deming Gong	Groove binding of vanillin and ethyl vanillin to calf thymus DNA.	Journal of Fluoresce nce	2017,27: 1815- 1827
Song Cheng, Ya-jie Yang, Xiao- qin Ni, Juan Peng, Weihua Lai	Fluorescent microspheres lateral flow assay for sensitive detection of the milk allergen casein	Food And Agricultur al Immunolo gy	28(6):101 7-1028
Tao Huang, Zong-cai Tu, Hui	Promotion of foam properties of egg white	Colloids	2017,512

Wang, Xinchen-Shangguan, Lu Zhang, Peipei Niu, Xiao-mei Sha	protein by subcritical water pre-treatment and fish scales gelatin	and Surfaces A: Physicoch emical and Engineeri ng Aspects	:171-177
Qixing Nie,Lei Feng, Jielun Hu,Sunan Wang, Haihong Cheng,Xiaojun Huang,Shaoping Nie,Tao Xiong,Mingyong Xie	Effect of fermentation and sterilization on anthocyanins in blueberry	Journal of the Science of Food and Agricultur e	2017,97(5):1459- 1466
Song Cheng, Ming-hui Chen, Gang-gang Zhang, Zhi-biao Yu, Dao-feng Liu, Yong-hua Xiong, Hua Wei, Wei-hua Lai	Strategy for Accurate Detection of Escherichia coli O157:H7 in Ground Pork Using a Lateral Flow Immunoassay	Sensors	17(4):753 -761
Cheng-hui Wu, Li-Ming Hu, Jun Xia, Guo-mao Xu, Kai Luo, Dao- feng Liu, Hong Duan, Song Cheng, Yong-hua Xiong, Wei- hua Lai	Comparison of immunochromatographic assays based on fluorescent microsphere and quantum-dot submicrobead for quantitative detection of aflatoxin M-1 in milk	Journal of Dairy Science	100(4):25 01-2511
Duan Dengle, Zong-cai Tu, Wang Hui, et al	Physicochemical and Rheological Properties of Modified Rice Amylose by Dynamic High- pressure Microfluidization.	Internatio nal Journal of Food Properties	2017,20(4):734- 744
Kai Luo, Li-Ming Hu, Qi Guo, Cheng-hui Wu, Song-song Wu, Dao-feng Liu, Yong-hua Xiong, Wei-hua Lai	Comparison of 4 label-based immunochromatographic assays for the detection of Escherichia coli O157:H7 in milk	Dairy	100(7):51 76-5187
	Gelation kinetics and characterization of enzymatically enhanced fish scale gelatin- pectin coacervate	Journal of the Science of Food and Agricultur e	-

Cao Xiaohuang, Zhang Min *, Mujumdar Arun S., He Qian.	Physicochemical and nutraceutical properties of barley grass powder microencapsulated by spray-drying	Drying Technolog y	2017, 35 (11): 1358- 1367
Zhenbin Liu, Min Zhang*, Zhongxiang Fang, Zaixing Yang	Dehydration of asparagus cookies by combined vacuum infrared radiation and pulse-spouted microwave vacuum drying	Drying Technolog y	2017, 35 (11): 1291- 1301
Lv Weiqiao, Zhang Min *, Bhandari Bhesh, Yuchuan Wang & Chunquan Liu,	Freeze Drying and Vacuum Impregnating Characteristics of Nostoc Sphaeroides kützing	Drying Technolog y	2017, 35 (11): 1379- 1387
Nan Xu, Chao Ye, Xiulai Chen, Jia Liu, Liming Liu	Genome-scale metabolic modelling common cofactors metabolism in microorganisms	Journal of Biotechnol ogy	2017,251 :1-13
Xingan Xing,Zheshu Jiang,Xue Tang,Panpan Wang,Yingrui Li, Yongjuan Sun, Guowei Le,Sixiang Zou	Sodium butyrate protects against oxidative stress in HepG2 cells through modulating Nrf2 pathway and mitochondrial function	Journal of Physiolog y and Biochemis try	2017,73(3):405– 414
Xiao-hong He, Rui-hong Liang, Cheng-mei Liu, Wei Liu, Rui-yun Chen, Xiao-xue Hu, Jun Chen	Alkylated pectin hydrogels as potential protein drug carriers	Journal of Applied Polymer Science	2017,134 (39)
Zhao, JX (Zhao, Jiuxiang); Jiang, QX (Jiang, Qixing) ; Xu, YS (Xu, Yanshun); Xia, WS (Xia, Wenshui)	Effect of mixed kojis on physiochemical and sensory properties of rapid-fermented fish sauce made with freshwater fish by-products	Internatio nal Journal of Food Science and Technolog y	2017,52(9):2088- 2096
Liu, Liqiang; Chen, Yanni; Song, Shanshan; Zheng, Qiankun; Wu, Xiaoling; Kuang, Hua	Development of an antibody-based colloidal gold immunochromatographic lateral flow strip test for natamycin in milk and yoghurt samples	Food And Agricultur al Immunolo gy	2017, 28(6), 1283– 1292.

Man Zhang, Eric Karangwa, Emmanuel Duhoranimana, Xiaoming Zhang, Shuqin Xia, Jingyang Yu, Man Xu.	Characterization of pork bone soup odor active compounds from traditional clay and commercial electrical stewpots by sensory evaluation, gas chromatography–mass spectrometry/olfactometry and partial least squares regression.	and Fragrance	2017,32(6): 470- 483
-	Inhibition study of red rice polyphenols on pancreatic a-amylase activity by kinetic analysis and molecular docking		2017,76, 186-192
Gui-ming Fu, Yan Chen, Ru-yi Li, Xiao-qiang Yuan, Cheng-mei Liu, Bin Li,Yin Wan	Pathway of glyphosate degradation and the rate-limiting step in Aspergillus oryzae A-F02		2017,47(8):782- 788
Jing Li, Huan Rao, Qiu Bin, Ya- wei Fan, Hong-Yan Li, Ze-Yuan Deng.	Linolelaidic acid induces apoptosis, cell cycle arrest and inflammation stronger than elaidic acid in human umbilical vein endothelial cells through lipid rafts	European Journal of Lipid Science and Technolog y	2017,119 (7):1-10
Yu, DW (Yu, Dawei) ; Li, PY (Li, Panying) ; Xu, YS (Xu, Yanshun) ; Jiang, QX (Jiang, Qixing) ; Xia, WS (Xia, Wenshui)	Physicochemical, microbiological, and sensory attributes of chitosan-coated grass carp (Ctenopharyngodon idellus) fillets stored at 4 degrees C	Internatio nal Journal of Food Properties	2017,20(2):390- 401
Kong, Dezhao; Liu, Liqiang; Song, Shanshan; Kuang, Hua; Xu, Chuanlai	Development of Sensitive, Rapid, and Effective Immunoassays for the Detection of Vitamin B-12 in Fortified Food and Nutritional Supplements	Food Analytical Methods	2017, 27(6), 841–854
Chao Sun, Pei Zhu, Jian Ji, Jiadi Sun, Lili Tang, Fuwei Pi, Xiulan Sun	Role of aqueous chlorine dioxide in controlling the growth of Fusarium graminearum and its application on contaminated wheat		2017,84: 555-561
Jinpeng Wang*, Chao Qiu,	Preparation and Characterization of Ternary	Materials	2017,

Ganesan Narsimhan and Zhengyu Jin	Antimicrobial Films of β-Cyclodextrin/Allyl Isothiocyanate/Polylactic Acid for the Enhancement of Long-Term Controlled Release		10(10): 1210.
	In vivo toxicity assessment of aflatoxin B1- contaminated corn after ozone degradation	Food Additi∨es and Contamin ants Part A- Chemistry Analysis Control Exposure & Risk Assessme nt	2017,11: 1-10
Zhu Li, Lingqia Su, Xuguo Duan, Dan Wu, Jing Wu	Efficient expression of a maltohexaose- forming α -amylase from Bacillus stearothermophilus in Brevibacillus choshinensis SP3 and its use in maltose production	BioMed Research Internatio nal	2017, 2017:547 9762
金俊, 王悦, 苏杭, 谢丹, 王小 三, 黄健花, 金青哲, 王兴国	Oxidative stabilities of mango kernel fat fractions produced by three-stage fractionation		2017,20: 2817– 2829
Shuang Chen , Sha Sha, Michael Qian, and Yan Xu	CharacterizationofVolatileSulfurCompounds in Moutai Liquors by HeadspaceSolid-PhaseMicroextractionGasChromatography-PulsedFlamePhotometricDetection and OdorActivityValue	Food	2017,82(12):2816- 2822
Yingying Liu, Guowen Zhang, Ni Zeng, Song Hu	Interaction between 8-methoxypsoralen and trypsin: Monitoring by spectroscopic, chemometrics and molecular docking approaches.	Spectroch imica Acta Part A	2017,173 :188-195.
Suyun Lin, Li Zeng, Guowen Zhang, Yijing Liao, Deming Gong	Synthesis, characterization and xanthine oxidase inhibition of Cu(II)–chrysin complex.	Spectroch imica Acta Part A	2017,178 :71-78.

Mingyue Shen,Fan Zhang,Tao Hong,Jianhua Xie,Yuting Wang,Shaoping Nie	Comparative study of the effects of antioxidants on furan formation during thermal processing in model systems	LWT- Food Science and Technolog y	2017,75: 286-292
Wu Qun, Cao Shuai, Xu Yan.	Effects of glutinous and non-glutinous sorghums on Saccharomyces cerevisiae fermentation for Chinese liquor making	Internatio nal Journal of Food Science and Technolog y	2017,52(6):1348- 1357
Linlin Li, Min Zhang*, Benu Adhikari, Zhongxue Gao	Recent Advances in Pressure Modification based Preservation Technologies Applied to Fresh Fruits and Vegetables	Food Reviews Internatio nal	2017, 33(5): 538-559
Luping Gu, Ning Peng, Cuihua Chang, David Julian McClements, Yujie Su, Yanjun Yang	Fabrication of surface-active antioxidant food biopolymers: conjugation of catechin polymers to egg white proteins		2017, 12: 198-210
Shi F, Zhang M, Li YF	Overexpression of ppc or deletion of mdh for improving production of γ-aminobutyric acid in recombinant Corynebacterium glutamicum	World Journal of Microbiolo gy and Biotechnol ogy	2017,33(6):122
Liu Y, Li Y, Wang X	Molecular evolution of acetohydroxyacid synthase in bacteria	Microbiolo gyOpen	2017;6:e 524
Chen, Q., Levin, R., Zhang, W., Zhang, T., Jiang, B., Stressler, T., Fischer, L., Mu, W.	Characterisation of a novel cellobiose 2- epimerase from thermophilic Caldicellulosiruptor obsidiansis for lactulose production	Science of	2017, 97(10), 3095- 3105.
Bo-Ye Liu,Ke-Xue Zhu, Xiao-Na Guo, Wei Peng, Hui-Ming Zhou	Effect of deamidation-induced modification on umami and bitter taste of wheat gluten		2017,97(10):3181-

	hydrolysates	Science of Food and Agricultur e	3188
Wenli Zhang, Hao Li, Bo Jiang, Tao Zhang, Wanmeng Mu	Production of d-allulose from d-glucose by Escherichia coli transformant cells co- expressing d-glucose isomerase and d- psicose 3-epimerase genes	Science of	2017 , 97(10): 3420- 3426
Eric Uwimbabazi, Marie Rose Mukasekuru,Xiulan Sun	Glucose Biosensor Based on a Glassy Carbon Electrode Modified with Multi-Walled Carbon Nanotubes-Chitosan for the Determination of Beef Freshness	Food Analytical Methods	2017,10 (8) : 2667- 2676
Cheng, Y., Yu, S., Zhu, Y., Zhang, T., Jiang, B., Mu, W.	Formation of di-d-fructofuranose-1,2':2,1'- dianhydride by three novel inulin fructotransferases from the Nocardiaceae family	Process Biochemis try	2017, 62, 106-113
Xu,L;Wang,P; Ali,B;Yang,N,Chen,YS; Wu, FF; Xu, XM	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds	Journal of the Science of Food and Agricultur e	2017,97(12):4227- 4234
Cuihua Chang, Junhua Li, Xin Li, Chenying Wang, Bei Zhou, Yujie Su, Yanjun Yang	Effect of protein microparticle and pectin on properties of light mayonnaise	LWT- Food Science and Technolog y	2017, 82: 8-14
X. Liang, X. Hu, X. Wang, J. Wang, Y. Fang and Y. Li	Characterization of the phosphate-specific transport system in Cronobacter sakazakii BAA-894	Journal of Applied Microbiolo gy	2017, 123(3): 710-723
Xiaohuang Cao, Min Zhang*, Zhongxiang Fang, Arun S.Mujumdar, Hao Jiang, He Qian,Huangyuan Ai,	Drying kinetics and product quality of green soybean under different microwave drying methods	Drying Technolog y	2017,35 (2): 240-248

o i i o i	A two-stage temperature control strategy enhances extracellular secretion of recombinant α-cyclodextrin glucosyltransferase in Escherichia coli	AMB Express	2017,7:1 65
Lu NY, Zhang X, Song JY, Yu XJ, Regenstein JM, Zhou P.	Enhancement of the stability of insoluble calcium particles using a phospholipid coating	Food Biophysic s	2017, 12, 279-288.
Fan Haoran, Wang Jinpeng, Meng Qingran, Tian Yaoqi, Xu Xueming, Jin Zhengyu	Photoirradiation surface molecularly imprinted polymers for the separation of 6-O- alpha-d-maltosyl-beta-cyclodextrin	Journal of separation science	
	Analysis of Drying Properties and Vacuum Impregnated Qualities of Edamame (Glycine Max(L.) Merrill.)		2017, 35 (9): 1075- 1084
Pengfei Yang, Wuding Hong, Ping Zhou, Bolu Chen, Hengyi Xu	Nano and bulk ZnO trigger diverse Zn- transport-related gene transcription in distinct regions of the small intestine in mice after oral exposure	Biochemic al and Biophysic al Research Communi cations	2017,493 (3),1364- 1369
	Position 228 in Paenibacillus macerans cyclodextrin glycosyltransferase is critical for 2-O-D-glucopyranosyl-L-ascorbic acid synthesis	Journal of Biotechnol ogy	
Shenglong Zhu, Xiaowei Jiang, Siyuan Jiang, Guangxiao Lin, Jianping Gong, Wei Chen, Zhao He* and YongQ Chen*	GPR120 is not required for ω -3 PUFAs- induced cell growth inhibition and apoptosis in breast cancer cells	Cell Biology Internatio nal	2017,999 9:1-7
Xiaojuan Ma, Jinyan Gao, Ping Tong, Xin Li, Hongbing Chen	Tracking the behavior of Maillard browning i n lysine/arginine- sugar model systems under highhydrostatic pressure	Journal of the Science of Food and Agricultur e	2017,97(15):5168- 5175
Cheng-mei Liu, Xiao-hong He,	Relating physicochemical properties of	Journal of	2017,28(

Rui-hong Liang, Wei Liu, Wen- Li Guo,Jun Chen	alginate-HMP complexes to their performance as drug delivery systems	Biomateri 18):2242- als 2254 Science, Polymer Edition
Yan Qin, Yong Sun, Jiaqiao Li, Rupeng Xie, Zeyuan Deng, Hongbing Chen, Hongyan Li	Characterization and Antioxidant Activities of Procyanidins from Lotus Seedpod, Mangosteen Pericarp, and Camellia Flower	International2017,20(Journal of7):1621-Food1632Properties
张友峰,翟新宇,金俊,刘睿杰, CC Akoh,金青哲,王新国	Quality of Wood-Pressed Rapeseed Oil	Journal of the 2017,94: American 2017,94: Oil 767–777 Chemists' 5000000000000000000000000000000000000
Jing Yang, Shenglong Zhu, Guangxiao Lin, Ci Song and Zhao He*	-	Cell Biology 2017,41(Internatio 8):890- nal 897
Yi Chen, Jillian A. Jastrzembski, Gavin L. Sacks	Copper-Complexed Hydrogen Sulfide in Wine: Measurement by Gas Detection Tubes and Comparison of Release Approaches	American Journal of Enology and Viticulture
Qingran Meng, Haoran Fan,Dan Xu,Waleed Aboshora,Yiyou Tang,Tiancun Xiao & Lianfu Zhang	Superfine grinding improves the bioaccessibility and antioxidant properties of Dendrobium officinale powders	Internatio nal Journal of Food 2017,52: Science 1440– and 1451 Technolog
-	Effect of citric acid and high pressure thermal processing on enzyme activity and related quality attributes of pear puree	Innovative Food Science 2018,45: and 196-207 Emerging Technolog

		ies	
	Effect of modification with 1,4-α-glucan branching enzyme on the rheological properties of cassava starch	Internatio nal Journal of Biological Macromol ecules	2017,10: 630-639
Zhang, Yi Zhao, Hui Wang,		Journal of Food Biochemis try	t
Wenhua Yang, Zongcai Tu, Hui Wang, Lu Zhang, Shengsheng Xu, Chendi Niu, Honglin Yao, Igor A. Kaltashov	Mechanism of Reduction in IgG and IgE Binding of β -Lactoglobulin Induced by Ultrasound Pretreatment Combined with Dry-State Glycation: A Study Using Conventional Spectrometry and High- Resolution Mass Spectrometry	Journal of Agricultur al and Food Chemistry	2017,65(36):8018- 8027
Yuqing Gong, Han Deng,	Changes in the structure, digestibility, and immunoreactivities of glycinin induced by the cross-linking of microbial transglutaminase following heat denaturation.	Internatio nal Journal of Food Science and Technolog y	2017,52(10):2265- 2273.
Xingtao Zhou,Tao Hong, Qiang Yu,Shaoping Nie,Deming Gong,Tao Xiong,Mingyong Xie	Exopolysaccharides from Lactobacillus plantarum NCU116 induce c-Jun dependent Fas/Fasl-mediated apoptosis via TLR2 in mouse intestinal epithelial cancer cells		2017,7(1) :14247
Xin Liu, Jianhua Xie, Shuo Jia, Lixin Huang, Zhijun Wang, Chang Li, Mingyong Xie	Immunomodulatory effects of an acetylated Cyclocarya paliurus polysaccharide on murine macrophages RAW264.7	Internatio nal Journal of Biological Macromol ecules	2017,98, 576-581
Yong Sun, Qianru Hui, Ran Chen, Hongyan Li, Han Peng, Fang Chen, Zeyuan Deng	Apoptosis in human hepatoma HepG2 cells induced by the phenolics of Tetrastigma hemsleyanum leaves and their antitumor	Functional	2018,40(1):349- 364

effects in H22 tumor-bearing mice.

Jiangning Hu, Yufu Wang,	Comparisons of proximate compositions, fatty acids profile and micronutrients between fiber and oil flaxseeds (Linum usitatissimum L.)	Journal of Food Compositi on and Analysis	
Fang Chen, Yong Sun, Shilian Zheng, Yan Qin David Julian McClements, Jiang-Ning Hu, Zeyuan Deng	Antitumor and immunomodulatory effects of ginsenoside Rh2 and its octyl ester derivative in H22 tumor-bearing mice		. ,
Yong Sun, Rong Tsao, Fang Chen, Hongyan Li, Jiawen Wang, Han Peng, Ke Zhang Zeyuan Deng	The phytochemicalcomposition,metabolites, bioavailabilityand in vivoantioxidantactivityofTetrastigmahemsleyanum leaves in rats	Journal of Functional Foods	
Wenhua Yang, Zongcai Tu, Hui Wang, Xue Li, Ming Tian	High intensity ultrasound enhances IgG and IgE binding abilities of ovalbumin	Journal of the Science of Food and Agricultur e	2017,97: 2714– 2720
Jiao Ye,He Jialiang,Li Fengli, Tao Guanjun, Zhang Shuang, Zhang Shikang, Qin Fang, Zeng Maomao, Chen Jie	Nε-(carboxymethyl)lysine and Νε- (carboxyethyl)lysine in tea and the factors affecting their formation	Food Chemistry	2017,232 :683-688
	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage		2017,228 :595-601
Yu Mei,Zeng Maomao,Qin Fang, He Zhiyong, Chen Jie	Physicochemcial and functional properties of protein extracts from Torreya grandis seeds	Food CHemistry	2017,227 :453-460
Zhengbiao Gu, Chenhao Xin, Li	Alanine 310 is important for the activity of 1,4-α-glucan branching enzyme from Geobacillus thermoglucosidansSTB02	Internatio nal Journal of Biological Macromol ecules	2017,97: 156-163
Yong Sun, Rong Tsao, Fang	The phenolic profiles of Radix Tetrastigma	Food &	2017,8(1

Chen, Hongyan Li, Han Peng, Li Jiang Yuhuan Chen and Zeyuan Deng	after solid phase extraction (SPE) and their antitumor effects and antioxidant activities in H22 tumor-bearing mice	Function	1),4014- 4027
Xie M, Chen HH, Nie SP, Yin JY, Xie MY	Gamma-aminobutyric acid increases the production of short-chain fatty acids and decreases pH values in mouse colon	Molecules	2017,22: 653
	Purification of antibody against Ara h 2 by a home-made immunoaffinity chromatography column .	Preparativ e Biochemis try and Biotechnol ogy	8),841-
Ahazly Ahmed Behdal, He Zhiyong, EI-Aziz Mahmoud Abd, Zeng Maomao, Zhang Shuang, Chen Jie	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates	Food Chemistry	2017,232 :753-762
Hui Yang, Xin Li, Jinyan Gao, Ping Tong, Anshu Yang, and Hongbing Chen	Germination-Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein	Journal of Food Science	2017,82(8):1814- 1819
Lingling Jia, Kai Shan, Li-Long Pan , Ninghan Feng , Z+H5:H9huwu Lv, Yajun Sun, Jiahong Li, Chengfei Wu, Hao Zhang, Wei Chen, Julien Diana, Jia Sun, and Yong Q. Chen	Anti-diabetic Effects of Clostridium butyricum CGMCC0313.1 through Promoting the Growth of Gut Butyrate-producing Bacteria in Type 2 Diabetic Mice		2017,7(1) :7046- 7061
Xuanyi Meng, Yuxin Bai, Jinyan Gao, Xin Li, Hongbing Chen	Effects of high hydrostatic pressure on the s tructure and potential allergenicity of the maj orallergen bovine beta-lactoglobulin	Food Chemistry	2017,219 :290-296
Chen Jing, He Zhiyong, Qin Fang, Chen Jie, Zeng Maomao	Formation of free and protein-bound heterocyclic amines in roast beef patties assessed by UPLC-MS/MS	Journal of Agricultur al and Food Chemistry	2017,65(22):4493- 4499
Xie M, Chen HH, Nie SP, Tong W, Yin JY, Xie MY	Gastroprotective effect of gamma- aminobutyric acid on ethanol-induced gastric mucosal injury	Chemico- Biological Interaction s	2017,272 :125-134

Fan Li, Bo Li, Hui Dang, Quanmin Kang, Liu Yang, Yuanxing Wang*, Zoraida P. Aguilar, Weihua Lai, Hengyi Xu*	1	LWT - Food Science and Technolog y	2017,81(8),306- 313
Zhihua Wu, Ying Zhang, Shaode Zhan, Jun Lian, Ruifang Zhao, Kun Li, Ping Tong, Xin Li, Anshu Yang, Hongbing Chen	Development of Immunoaffinity Chromatographic Method for Ara h 2 Isolation	•	2017,131 :85-90
Dan Luo, Xiaolin Huang, Yan Mao, Chaochao Chen, Fulai Li, Hengyi Xu, Yonghua Xiong	Two-step large-volume magnetic separation combined with PCR assay for sensitive detection of Listeria monocytogenes in pasteurized milk	Journal of Dairy Science	2017,100 (10),7883 -7890
Anshu Yang, Caiyun Long, Jiaheng Xia, Ping Tong, Youfei Cheng, Yan Wang, Hongbing Chen	Enzymatic characterization of the immobilized Alcalase to hydrolyze egg white protein for potential allergenicity reduction	Journal of the Science of Food and Agricultur e	2017,97(1):199– 206
Baoqing Zhou,Taobo Liang,Zhongxu Zhan,Rui Liu, Fan Li,Hengyi Xu	Rapid and simultaneous quantification of viable Escherichia coli O157:H7 and Salmonella spp. in milk through multiplex real-time PCR	Journal of Dairy Science	2017,100 (11),8804 -8813
Ali,邹孝强,黄健花,陶冠军,金 青哲,王兴国	Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization- quadrupole-time of flight-mass spectrometry	Food Compositi on and	2017,62: 143–154
Ning Peng, Luping Gu, Junhua Li, Cuihua Chang, Xin Li, Yujie Su, Yanjun Yang	Films based on egg white protein and succinylated casein cross-linked with transglutaminase		2017, 10: 1422- 1430
Xiaoyuan Ma, Liangjing Song, Yu Xia, Caiyun Jiang, Zhouping Wang	typhimurium Based on Fe3O4	Food Analytical Methods	2017,10: 2735- 2742

	Nanoparticles		
张瑜,王小三,谢丹,李咏如,王 兴国	One-Step Concentration of Highly Unsaturated Fatty Acids from Tuna Oil by Low-Temperature Crystallization	Journal of the American Oil Chemists' Society	2017,94: 475–483
Xu, W., Zhang, W., Tian, Y., Zhang, T., Jiang, B., Mu, W.	Characterization of a novel thermostable l- rhamnose isomerase from Thermobacillus composti KWC4 and its application for production of d-allose.	Process Biochemis try	2017, 53: 153-161.
Ping Tong, Lin Gao, Jinyan Gao, Xin Li, Zhihua Wu, Anshu Yangc, Hongbing Chen	Iron-induced chelation alleviates the potential allergenicity of ovotransferrin in a BALB/c mouse model	Nutrition Research	2017,47(11):81-89
Jicheng Xu, Min Zhang*, Bhesh Bhandari, Robert Kachele	ZnO Nanoparticles Combined Radio Frequency heating: a Novel Method to Control Microorganism and Improve Product Quality of Prepared Carrots	Innovative Food Science and Emerging Technolog ies	2017,44: 46-53
Yu Huahong, Li Xiangmei, Zhongshang Liang, Bin Qiu, Siguang Li Ting Luo, Jing Li,1Hongyan Li,1and 邓泽元	Potential Pathways Involved in Elaidic Acid Induced Atherosclerosis in Human Umbilical Vein Endothelial Cells	Journal of Chemistry	doi.org/1 0.1155/2 017/8932 876
Ali,B;Khan,KY;Majeed,H;;Xu,L; Wu,FF;Tao,Han; Xu, XM	Imitation of soymilk–cow's milk mixed enzyme modified cheese:their composition, proteolysis, lipolysis and sensory properties	Journal of Food Science and Technolog y	2017,54(5):1273- 1285
Zhibing Huang, Baowei Su,Yang Xu,Laisheng Li, Yanping Li	Determination of two potential toxicity	Journal of the Science of Food and Agricultur e	2017,97, 4190– 4197

HongboMi , Bo Zhao , CongWang, Shumin Yi, Yongxia Xub, Jianrong Lib	"Effect of 6-gingerol on physicochemical properties of grass carp (Ctenopharyngodon idellus) surimi fortified with perilla oil during	Journal of the Science of Food and Agricultur e	2017, 97: 4807– 4814
Zhihua Wu, Jun Lian, Ruifang Zhao, Kun Li, Xin Li, Anshu Yang, Ping Tong, Hongbing Chen	Ara h 2 Cross-linking catalyzed by MTGase decreases its allergenicity	Food & Function	2017,8,1 195-1203