

序号	论文名称	第一作者	通讯作者	发表年月	发表刊物名称	收录类型
1	Magnetic porous carbon derived from a zinc-cobalt metal-organic framework: A adsorbent for magnetic solid phase extraction of flunitrazepam	吴秋华	吴秋华	201610	Microchimica Acta, 中科院 JCR 2 区, IF:4.58	SCI
2	A novel Schiff base network-1 nanocomposite coated fiber for solid-phase microextraction of phenols from honey samples	王文昌	王志	201612	Talanta, 中科院 JCR 2 区, IF:4.03	SCI
3	Graphene oxide framework: an adsorbent for solid phase extraction of phenylurea herbicides from water and celery samples	李梦华	吴秋华	201603	Journal of Chromatography A, 中科院 JCR 2 区, IF:3.981	SCI
4	A rapid loop-mediated isothermal amplification method for detection of the modified GM cry1A gene in transgenic insect-resistant cotton and rice	申培立	檀建新	201601	Food Control, 中科院 JCR 2 区, IF:3.496	SCI
5	Magnetic biomass activated carbon based solid-phase extraction coupled with high performance liquid chromatography for the determination of phenylurea herbicides in bottled juice samples	王春	王志	201601	Food Analytical Methods, 中科院 JCR 2 区, IF:2.038	SCI

6	Comparative study of four physical approaches about allergenicity of soybean protein isolate for infant formula	李慧静	周惠明	201608	Food and Agricultural Immunology, 中科院 JCR 2 区, IF:1.392	SCI
7	Rational promoter elements and evolutionary engineering approaches for efficient xylose fermentation in <i>Saccharomyces cerevisiae</i>	桑亚新	桑亚新	201606	Journal of Renewable and Sustainable Energy, 中科院 JCR 4 区, IF:1.135	SCI
8	Genetic diversity of isolates of foodborne <i>Listeria monocytogenes</i> by RAPD-PCR	亢春雨	贾英民	201609	Annals of Microbiology, 中科院 JCR 4 区, IF:1.122	SCI
9	Development and evaluation of a herbal formulation with anti-pathogenic activities and probiotics stimulatory effects	杨光	赵文	201605	Journal of Integrative Agriculture, 中科院 JCR 4 区, IF:1.042	SCI

10	Optimization of Processing Technology of Instant Sea Cucumber with Fuzzy Mathematic Comprehensive Evaluation by Response Surface Methodology and Exploration on Nutritional Value of Instant Sea Cucumber	刘茜	孙剑锋	201609	Food Science and Technology Research, 中科院 JCR 4 区, IF:0.459	SCI
11	Viscosity characters of the exopolysaccharide from klebsiellaoxytoca XCH-1	刘红英	刘红英	201604	Current Topics in Nutraceutical Research, 中科院 JCR 4 区, IF:0.161	SCI
12	Optimization of Enzymatic Hydrolysis of Freeze-Dried Sea Cucumber Powder with Response Surface Methodology and Its Antioxidant Evaluation	庞雅会	孙剑锋	201610	American Journal of Biochemistry and Biotechnology	EI
13	Application of factor analysis in optimization of scallop meatball formulation	何思鲁	王颀	201611	Advance Journal of Food Science and Technology	EI
14	Effect of solid or liquid fermentation state, yeast strain, fermentation temperature and time on the flavor content of jujube (Ziziphus jujuba) brandy	夏亚男	王颀	201612	American Journal of Food Technology	EI

15	Detection of Cronobactersakazakii in Powdered Infant Formula using Real-time Fluorescence Single Primer Isothermal Amplification	陈颖丽	张伟	201612	Advance Journal of Food Science and Technology	EI
16	南美白对虾太阳能干燥能耗参数优化及中试	王伟华	王海	2016	农业工程学报	CSCD
17	响应面试验优化乌梅熊果酸提取工艺及其对大肠杆菌的抑制作用	周茜	赵文	2016	食品科学	CSCD
18	实时荧光环介导等温扩增技术检测牛乳中的蜡样芽孢杆菌	贾雅菁	张伟	2016	食品科学	CSCD
19	红枣膳食纤维改善小鼠功能性便秘及调节肠道菌群功能	白冰瑶	赵文	2016	食品科学	CSCD
20	利用 DAD-HPLC 和 LC-MS 法检测金丝小枣中黄酮类化合物	师仁丽	王向红	2016	食品科学	CSCD