2021年高水平论文汇总表

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **序号** | **论文中文名称** | **论文英文名称** | **刊物名称** | **发表/出版日期** | **所有作者** | **论文中文名称** | **收录类别** | **影响因子** | **卷期页** |
| 1 | 糙米酒低温后发酵期的菌种演替及挥发性风味物质变化 | 糙米酒低温后发酵期的菌种演替及挥发性风味物质变化 | 食品研究与开发 | 2021-09-01 | 吴跃 | 糙米酒低温后发酵期的菌种演替及挥发性风味物质变化 | CSCD期刊 | 0 | 第42卷第15期172 |
| 2 | Triton X-100 supplementation regulates growth and secondary metabolite biosynthesis during in-depth extractive fermentation of Monascus purpureus | Triton X-100 supplementation regulates growth and secondary metabolite biosynthesis during in-depth extractive fermentation of Monascus purpureus | JOURNAL OF BIOTECHNOLOGY | 2021-10-01 | 刘俊 | Triton X-100 supplementation regulates growth and secondary metabolite biosynthesis during in-depth extractive fermentation of Monascus purpureus | EI期刊论文-SCI二区 | 3.163 | 341 (2021) 137–145 |
| 3 | Gold nanostar as an ultrasensitive colorimetric probe for picomolar detection of lead ion | Gold nanostar as an ultrasensitive colorimetric probe for picomolar detection of lead ion | ANALYTICA CHIMICA ACTA | 2021-05-22 | 许东 | Gold nanostar as an ultrasensitive colorimetric probe for picomolar detection of lead ion | EI期刊论文-SCI二区 | 5.256 | 1160/338330 |
| 4 | Wood-derived nanocellulose hydrogel incorporating gold nanoclusters using in situ multistep reactions for efficient sorption and sensitive detection of mercury ion | Wood-derived nanocellulose hydrogel incorporating gold nanoclusters using in situ multistep reactions for efficient sorption and sensitive detection of mercury ion | INDUSTRIAL CROPS AND PRODUCTS | 2021-12-01 | 郭鑫 | Wood-derived nanocellulose hydrogel incorporating gold nanoclusters using in situ multistep reactions for efficient sorption and sensitive detection of mercury ion | EI期刊论文-SCI一区 | 5.645 | 173/114142 |
| 5 | Structural changes of A-, B- and C-type starches of corn, potato and pea as influenced by sonication temperature and their relationships with digestibility. | Structural changes of A-, B- and C-type starches of corn, potato and pea as influenced by sonication temperature and their relationships with digestibility. | FOOD CHEMISTRY | 2021-10-01 | 丁涌波 | Structural changes of A-, B- and C-type starches of corn, potato and pea as influenced by sonication temperature and their relationships with digestibility. | EI期刊论文-SCI一区 | 5.399 | Volume 358, 129858 |
| 6 | Fluorescent wood with non-cytotoxicity for effective adsorption and sensitive detection of heavy metals | Fluorescent wood with non-cytotoxicity for effective adsorption and sensitive detection of heavy metals | JOURNAL OF HAZARDOUS MATERIALS | 2021-08-15 | 郭鑫 | Fluorescent wood with non-cytotoxicity for effective adsorption and sensitive detection of heavy metals | EI期刊论文-SCI一区 | 10.588 | 416/126166 |
| 7 | Fluorescent chitosan-based hydrogel incorporating titanate and cellulose nanofibers modified with carbon dots for adsorption and detection of Cr(VI) | Fluorescent chitosan-based hydrogel incorporating titanate and cellulose nanofibers modified with carbon dots for adsorption and detection of Cr(VI) | CHEMICAL ENGINEERING JOURNAL | 2021-03-01 | 郭鑫 | Fluorescent chitosan-based hydrogel incorporating titanate and cellulose nanofibers modified with carbon dots for adsorption and detection of Cr(VI) | EI期刊论文-SCI一区 | 13.273 | 404/127050 |
| 8 | Elaboration and characterization of curcumin-loaded soy soluble polysaccharide (SSPS)-based nanocarriers mediated by antimicrobial peptide nisin | Elaboration and characterization of curcumin-loaded soy soluble polysaccharide (SSPS)-based nanocarriers mediated by antimicrobial peptide nisin | FOOD CHEMISTRY | 2021-01-30 | 刘春 | Elaboration and characterization of curcumin-loaded soy soluble polysaccharide (SSPS)-based nanocarriers mediated by antimicrobial peptide nisin | EI期刊论文-SCI一区 | 5.399 | 336 (2021) 127669 |
| 9 | 3D porous fluorescent hydrogel based on amino-modified carbon dots with excellent sorption and sensing abilities for environmentally hazardous Cr(VI) | 3D porous fluorescent hydrogel based on amino-modified carbon dots with excellent sorption and sensing abilities for environmentally hazardous Cr(VI) | JOURNAL OF HAZARDOUS MATERIALS | 2021-01-05 | 郭鑫 | 3D porous fluorescent hydrogel based on amino-modified carbon dots with excellent sorption and sensing abilities for environmentally hazardous Cr(VI) | EI期刊论文-SCI一区 | 10.588 | 401/123432 |
| 10 | 癌症生物标志物的定量蛋白质组学表征和治疗 | Quantitative proteomics characterization of cancer biomarkers and treatment | Molecular Therapy - Oncolytics | 2021-11-25 | 李文 | 癌症生物标志物的定量蛋白质组学表征和治疗 | SCI二区 | 7.02 | 2021, 21:255-263 |
| 11 | 饮食中的多酚类物质靶向 AMPK 信号通路在预防癌症中的作用 | Targeting AMPK Signaling by Dietary Polyphenols in Cancer Prevention | MOLECULAR NUTRITION & FOOD RESEARCH | 2021-11-21 | 罗非君 | 饮食中的多酚类物质靶向 AMPK 信号通路在预防癌症中的作用 | SCI二区 | 5.914 | 2021, 2100732 |
| 12 | 罗汉果甙v 通过MAPK-NF-κB/AP-和AMPK-PI3K/Akt/mTOR途径在溃疡性结肠炎内发挥抗炎作用 | Mogroside V exerts anti-inflammatory effect via MAPK-NF-κB/AP-1 and AMPK-PI3K/Akt/mTOR pathways in ulcerative colitis | Journal of Functional Foods | 2021-10-21 | 罗非君 | 罗汉果甙v 通过MAPK-NF-κB/AP-和AMPK-PI3K/Akt/mTOR途径在溃疡性结肠炎内发挥抗炎作用 | SCI二区 | 4.451 | 87：104807 |
| 13 | 牦牛乳渣肽 T 8通过 Nrf2信号通路改善过氧化氢诱导的内皮细胞氧化应激 | Peptide T8 isolated from yak milk residue ameliorates H2O2-induced oxidative stress through Nrf2 signaling pathway in HUVEC cells | Food Bioscience | 2021-10-14 | 罗非君 | 牦牛乳渣肽 T 8通过 Nrf2信号通路改善过氧化氢诱导的内皮细胞氧化应激 | SCI二区 | 4.240 | 44：101408 |
| 14 | 从米渣中分离的生物活性肽 f2d 通过 Nrf2信号通路发挥抗氧化作用 | Bioactive Peptide F2d Isolated from Rice Residue Exerts Antioxidant Effects via Nrf2 Signaling Pathway | Oxidative Medicine and Cellular Longevity | 2021-09-29 | 罗非君 | 从米渣中分离的生物活性肽 f2d 通过 Nrf2信号通路发挥抗氧化作用 | SCI二区 | 6.543 | 2021:2637577 |
| 15 | 24 h absorption and excretion profiles of cadmium from contaminated cooked brown rice and white rice in female rats | 24 h absorption and excretion profiles of cadmium from contaminated cooked brown rice and white rice in female rats | Journal of Cereal Science | 2021-08-28 | 吴跃 | 24 h absorption and excretion profiles of cadmium from contaminated cooked brown rice and white rice in female rats | SCI二区 | 0 | Volume 102, November 2021, 103300 |
| 16 | Systematic Review and Meta-Analysis on the Effects of Astaxanthin on Human Skin Ageing | Systematic Review and Meta-Analysis on the Effects of Astaxanthin on Human Skin Ageing | Nutrients | 2021-08-24 | 曹清明 | Systematic Review and Meta-Analysis on the Effects of Astaxanthin on Human Skin Ageing | SCI二区 | 4.171 | 13/9/2917 |
| 17 | Bioactive peptides from foods: production, function, and application | Bioactive peptides from foods: production, function, and application | Food & Function | 2021-08-16 | 刘春 | Bioactive peptides from foods: production, function, and application | SCI二区 | 5.396 | 2021, 12, 7108 - 7125 |
| 18 | δ-tocotrienol induce nasopharyngeal carcinoma apoptosis and Growth arrest in the CNE1 cells | δ-tocotrienol induce nasopharyngeal carcinoma apoptosis and Growth arrest in the CNE1 cells | Food & Function | 2021-07-21 | 沈珺珺 | δ-tocotrienol induce nasopharyngeal carcinoma apoptosis and Growth arrest in the CNE1 cells | SCI二区 | 5.396 | 14/6374-6388 |
| 19 | A two-photon ‘‘turn-on” fluorescent probe for both exogenous and endogenous selenocysteine detection and imaging in living cells and zebrafish | A two-photon ‘‘turn-on” fluorescent probe for both exogenous and endogenous selenocysteine detection and imaging in living cells and zebrafish | Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy | 2021-05-20 | 卢丹青 | A two-photon ‘‘turn-on” fluorescent probe for both exogenous and endogenous selenocysteine detection and imaging in living cells and zebrafish | SCI二区 | 0 | 260(23):119983 |
| 20 | 综合分析将 DLEU2L/TAOK1 轴鉴定为肝细胞癌的预后生物标志物 | Comprehensive analysis to identify DLEU2L/TAOK1 axis as a prognostic biomarker in hepatocellular carcinoma. | Molecular Therapy - Nucleic Acids | 2021-03-23 | 李文 | 综合分析将 DLEU2L/TAOK1 轴鉴定为肝细胞癌的预后生物标志物 | SCI二区 | 8.886 | 2021, 23: 702-718 |
| 21 | 纳米粒子的生物安全风险评估：来自食品案例研究的证据 | Biosafety Risk Assessment of Nanoparticles: Evidence from Food Case Studies | Environmental Pollution | 2021-02-04 | 邓靖 | 纳米粒子的生物安全风险评估：来自食品案例研究的证据 | SCI二区 | 8.071 | 2021, 275:116662 |
| 22 | Electrochemical synthesis of carbon dots with a Stokes shift of 309 nm for sensing of Fe3 + and ascorbic acid | Electrochemical synthesis of carbon dots with a Stokes shift of 309 nm for sensing of Fe3 + and ascorbic acid | DYES AND PIGMENTS | 2021-02-01 | 许东 | Electrochemical synthesis of carbon dots with a Stokes shift of 309 nm for sensing of Fe3 + and ascorbic acid | SCI二区 | 4.018 | 185/108878 |
| 23 | 基于直接诱导金纳米星形态转化的一种方便且灵敏的比色碘化物测定 | A convenient and sensitive colorimetric iodide assay based on directly inducing morphological transformation of gold nanostars | JOURNAL OF FOOD AND DRUG ANALYSIS | 2021-02-01 | 许东 | 基于直接诱导金纳米星形态转化的一种方便且灵敏的比色碘化物测定 | SCI二区 | 4.176 | 29/1/11 |
| 24 | Effects of oxidative modification by malondialdehyde on the in vitro digestion properties of rice bran protein | Effects of oxidative modification by malondialdehyde on the in vitro digestion properties of rice bran protein | JOURNAL OF CEREAL SCIENCE | 2021-01-15 | 吴伟 | Effects of oxidative modification by malondialdehyde on the in vitro digestion properties of rice bran protein | SCI二区 | 2.452 | 97/103158 |
| 25 | Insights into the Relations between Particle Size and Physicochemical Properties of Starch Nanoparticles Prepared by Combining High-Speed Shearing with Precipitation | Insights into the Relations between Particle Size and Physicochemical Properties of Starch Nanoparticles Prepared by Combining High-Speed Shearing with Precipitation | STARCH-STARKE | 2021-07-16 | 丁涌波 | Insights into the Relations between Particle Size and Physicochemical Properties of Starch Nanoparticles Prepared by Combining High-Speed Shearing with Precipitation | SCI三区 | 1.795 | 2100122 |
| 26 | A smart mitochondria-targeting TP-NIR fluorescent probe for selective and sensitive sensing H2S in living cells and mice | A smart mitochondria-targeting TP-NIR fluorescent probe for selective and sensitive sensing H2S in living cells and mice | NEW JOURNAL OF CHEMISTRY | 2021-04-06 | 周礼义 | A smart mitochondria-targeting TP-NIR fluorescent probe for selective and sensitive sensing H2S in living cells and mice | SCI三区 | 3.591 | 2021,45, 7315-7320 |
| 27 | A label-free fluorescent peptide probe for sensitive and selective determination of copper and sulfide ions in aqueous systems | A label-free fluorescent peptide probe for sensitive and selective determination of copper and sulfide ions in aqueous systems | RSC Advances | 2021-02-06 | 张琳 | A label-free fluorescent peptide probe for sensitive and selective determination of copper and sulfide ions in aqueous systems | SCI三区 | 3.049 | 11/7426 |
| 28 | Simultaneous optimization of ultrasound-assisted extraction for total flavonoid content and antioxidant activity of the tender stem of Triarrhena lutarioriparia using response surface methodology | Simultaneous optimization of ultrasound-assisted extraction for total flavonoid content and antioxidant activity of the tender stem of Triarrhena lutarioriparia using response surface methodology | Food Sci Biotechnol | 2021-01-06 | 王元清 | Simultaneous optimization of ultrasound-assisted extraction for total flavonoid content and antioxidant activity of the tender stem of Triarrhena lutarioriparia using response surface methodology | SCI三区 | 2.391 | 2021, 30: 37-45 |
| 29 | Nanoresistant Particles Based on Chemically Modified Starch as Nanocarriers and Characterization of Structural and Release Properties | Nanoresistant Particles Based on Chemically Modified Starch as Nanocarriers and Characterization of Structural and Release Properties | STARCH-STARKE | 2021-01-01 | 丁涌波 | Nanoresistant Particles Based on Chemically Modified Starch as Nanocarriers and Characterization of Structural and Release Properties | SCI三区 | 1.795 | 卷: 73 期: 1-2 |
| 30 | Effect of rice bran rancidity on the emulsion stability of rice bran protein and structural characteristics of interface protein | Effect of rice bran rancidity on the emulsion stability of rice bran protein and structural characteristics of interface protein | FOOD HYDROCOLLOIDS | 2021-12-01 | 吴伟 | Effect of rice bran rancidity on the emulsion stability of rice bran protein and structural characteristics of interface protein | SCI一区 | 5.839 | 121/107006 |
| 31 | Regulation of secondary metabolite biosynthesis in Monascus purpureus via cofactor metabolic engineering strategies | Regulation of secondary metabolite biosynthesis in Monascus purpureus via cofactor metabolic engineering strategies | FOOD MICROBIOLOGY | 2021-11-23 | 刘俊 | Regulation of secondary metabolite biosynthesis in Monascus purpureus via cofactor metabolic engineering strategies | SCI一区 | 4.089 | 95 (2021) 103689 |
| 32 | Pterostilbene Coupled with Physical Exercise Effectively Mitigates Collagen-Induced Articular Synovial by Correcting the PI3K/Akt/NF-kappaB Signal Pathway | Pterostilbene Coupled with Physical Exercise Effectively Mitigates Collagen-Induced Articular Synovial by Correcting the PI3K/Akt/NF-kappaB Signal Pathway | Journal of agricultural and food chemistry | 2021-11-09 | 杨谷良 | Pterostilbene Coupled with Physical Exercise Effectively Mitigates Collagen-Induced Articular Synovial by Correcting the PI3K/Akt/NF-kappaB Signal Pathway | SCI一区 | 0 | 69, 13821?13830 |
| 33 | Understanding the aggregation structure, digestive and rheological properties of corn, potato, and pea starches modified by ultrasonic frequency | Understanding the aggregation structure, digestive and rheological properties of corn, potato, and pea starches modified by ultrasonic frequency | INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES | 2021-10-31 | 丁涌波 | Understanding the aggregation structure, digestive and rheological properties of corn, potato, and pea starches modified by ultrasonic frequency | SCI一区 | 4.784 | Volume 189,Pages 1008-1019 |
| 34 | A smart TP-FRET-based ratiometric fluorescent sensor for bisulfite/formaldehyde detection and its imaging application | A smart TP-FRET-based ratiometric fluorescent sensor for bisulfite/formaldehyde detection and its imaging application | Sensors and Actuators: B. Chemical | 2021-10-15 | 周礼义 | A smart TP-FRET-based ratiometric fluorescent sensor for bisulfite/formaldehyde detection and its imaging application | SCI一区 | 7.5 | 345 (2021) 130331 |
| 35 | Effects of protein oxidation induced by rice bran rancidity on the structure and functionality of rice bran glutelin | Effects of protein oxidation induced by rice bran rancidity on the structure and functionality of rice bran glutelin | LWT-FOOD SCIENCE AND TECHNOLOGY | 2021-09-15 | 吴伟 | Effects of protein oxidation induced by rice bran rancidity on the structure and functionality of rice bran glutelin | SCI一区 | 3.714 | 149/111874 |
| 36 | Changes in structural, digestive, and rheological properties of corn, potato, and pea starches as influenced by different ultrasonic treatments | Changes in structural, digestive, and rheological properties of corn, potato, and pea starches as influenced by different ultrasonic treatments | INTERNATIONAL JOURNAL OF BIOLOGICAL MACROMOLECULES | 2021-08-31 | 丁涌波 | Changes in structural, digestive, and rheological properties of corn, potato, and pea starches as influenced by different ultrasonic treatments | SCI一区 | 4.784 | 185/206–218 |
| 37 | High animal protein diet and gut microbiota in human health | High animal protein diet and gut microbiota in human health | CRITICAL REVIEWS IN FOOD SCIENCE AND NUTRITION | 2021-03-16 | 梁盈 | High animal protein diet and gut microbiota in human health | SCI一区 | 0 | doi: 10.1080/10408398.2021.1898336. |
| 38 | Rational Development of a New Reaction-Based Ratiometric Fluorescent Probe with a Large Stokes Shift for Selective Detection of Bisulfite in Tap Water, Real Food Samples, Onion Tissues, and Zebrafish | Rational Development of a New Reaction-Based Ratiometric Fluorescent Probe with a Large Stokes Shift for Selective Detection of Bisulfite in Tap Water, Real Food Samples, Onion Tissues, and Zebrafish | Journal of Agricultural and Food Chemistry | 2021-02-28 | 周礼义 | Rational Development of a New Reaction-Based Ratiometric Fluorescent Probe with a Large Stokes Shift for Selective Detection of Bisulfite in Tap Water, Real Food Samples, Onion Tissues, and Zebrafish | SCI一区 | 5.279 | 2021, 69, 4894?4902 |
| 39 | Engineering a near-infrared nanosensor based on supramolecular self-assembly for Ca2+ detection and imaging in living cells and mice | Engineering a near-infrared nanosensor based on supramolecular self-assembly for Ca2+ detection and imaging in living cells and mice | Sensors and Actuators: B. Chemical | 2021-02-06 | 周礼义 | Engineering a near-infrared nanosensor based on supramolecular self-assembly for Ca2+ detection and imaging in living cells and mice | SCI一区 | 7.5 | 332/ 129539 |
| 40 | Additive-improved colorimetric nitrite assay with ultrahigh sensitivity based on etching gold nanorods | Additive-improved colorimetric nitrite assay with ultrahigh sensitivity based on etching gold nanorods | SENSORS AND ACTUATORS B-CHEMICAL | 2021-02-01 | 许东 | Additive-improved colorimetric nitrite assay with ultrahigh sensitivity based on etching gold nanorods | SCI一区 | 6.393 | 328/1/129073 |
| 41 | Effects of rice bran rancidity on oxidation, structural characteristics and interfacial properties of rice bran globulin | Effects of rice bran rancidity on oxidation, structural characteristics and interfacial properties of rice bran globulin | FOOD HYDROCOLLOIDS | 2021-01-15 | 吴伟 | Effects of rice bran rancidity on oxidation, structural characteristics and interfacial properties of rice bran globulin | SCI一区 | 5.839 | 110/106123 |
| 42 | Modulating the in vitro digestibility of chemically modified starch ingredient by a non-thermal processing technology of ultrasonic treatment | Modulating the in vitro digestibility of chemically modified starch ingredient by a non-thermal processing technology of ultrasonic treatment | ULTRASONICS SONOCHEMISTRY | 2021-01-01 | 丁涌波 | Modulating the in vitro digestibility of chemically modified starch ingredient by a non-thermal processing technology of ultrasonic treatment | SCI一区 | 7.279 | Volume 70, 105350 |
| 43 | 鲜湿米粉抗老化研究进展 | Research progress on anti-retrogradation of fresh rice noodles | 食品与机械 | 2021-10-20 | 周文化 | 鲜湿米粉抗老化研究进展 | 北大核心期刊 | 1.35 | 2021,37(10):208-214 |
| 44 | 大米谷蛋白模拟酶解释放生物活性肽的研究. | Study on release of bioactive peptides from rice glutelin by in silico enzymatic hydrolysis | 食品安全质量检测学报 | 2021-10-15 | 付湘晋 | 大米谷蛋白模拟酶解释放生物活性肽的研究. | 北大核心期刊 | 0 | 12/19/7527-7533 |
| 45 | 在油茶籽油国家标准中增设脂质伴随物营养声称指标的可行性研究 | Feasibility study on developing nutrient claim of lipid concomitants in national standard of oil-tea camellia seed oil | 食品与机械 | 2021-09-24 | 曹清明 | 在油茶籽油国家标准中增设脂质伴随物营养声称指标的可行性研究 | 北大核心期刊 | 0 | 37/09/8-14 |
| 46 | 南瓜粉添加量对鲜湿面品质特性影响 | Effects of the addition of pumpkin powder on the quality characteristics of fresh noodles | 食品与机械 | 2021-09-03 | 周文化 | 南瓜粉添加量对鲜湿面品质特性影响 | 北大核心期刊 | 0 | 2021,37(09):186-193. |
| 47 | 紫薯粉对小麦面团加工特性影响的研究进展 | Research progress on the effect of purple sweet potato flour on the processing characteristics of wheat dough | 食品与机械 | 2021-08-20 | 周文化 | 紫薯粉对小麦面团加工特性影响的研究进展 | 北大核心期刊 | 0 | 2021,37(08):217-224. |
| 48 | 后生元的研究进展 | 后生元的研究进展 | 食品安全质量检测学报 | 2021-08-14 | 付湘晋 | 后生元的研究进展 | 北大核心期刊 | 0 | 12/16/6558-6564 |
| 49 | 组学技术在稻谷储藏中的应用进展 | Progress in the application of omics techniques in rice storage | 粮食与油脂 | 2021-08-10 | 孙术国 | 组学技术在稻谷储藏中的应用进展 | 北大核心期刊 | 0 | 34（8）：11-17 |
| 50 | 食用槟榔货架期内品质控制研究 | Study on quality control of edible areca during shelf life | 食品与机械 | 2021-07-27 | 周文化 | 食用槟榔货架期内品质控制研究 | 北大核心期刊 | 0 | 2021,37(07):188-193+218 |
| 51 | 响应面法优化超声辅助葛根浸提工艺及浸提液抗氧化活性研究 | Optimization of ultrasonic-assisted extraction technology of Puerariu lobata by response surface methodology and antioxidant activity of extracts | 食品安全质量检测学报 | 2021-07-15 | 龚吉军 | 响应面法优化超声辅助葛根浸提工艺及浸提液抗氧化活性研究 | 北大核心期刊 | 0 | 12（13）:5409-5417 |
| 52 | 米糠油安全生产标准方法的研究与实践 | 米糠油安全生产标准方法的研究与实践 | 食品与机械 | 2021-05-20 | 吴晓娟 | 米糠油安全生产标准方法的研究与实践 | 北大核心期刊 | 0 | 37(5): 89-94, 110 |
| 53 | 大孔树脂对二角菱壳多酚的吸附及解吸性能研究 | Study on absorption and desorption properties of macroporous resin for pericarps of Trapa bispinosa Roxb. | 食品与机械 | 2021-04-16 | 曹清明 | 大孔树脂对二角菱壳多酚的吸附及解吸性能研究 | 北大核心期刊 | 0 | 37/04/47-52 |
| 54 | 西藏不同海拔牦牛酥油的营养、风味及功能特性比较 | 西藏不同海拔牦牛酥油的营养、风味及功能特性比较 | 食品与机械 | 2021-02-15 | 孙术国 | 西藏不同海拔牦牛酥油的营养、风味及功能特性比较 | 北大核心期刊 | 0 | 37（2）：19-23 |
| 55 | 高效液相色谱法测定婴幼儿营养米粉中维生素A、D\_3和E含量的不确定度评定 | 高效液相色谱法测定婴幼儿营养米粉中维生素A、D\_3和E含量的不确定度评定 | 食品与机械 | 2021-02-12 | 任国谱 | 高效液相色谱法测定婴幼儿营养米粉中维生素A、D\_3和E含量的不确定度评定 | 北大核心期刊 | 0 | 02.2021.232 |
| 56 | 橘皮黄酮提取工艺优化及其对羟基自由基诱导的SH-SY5Y细胞凋亡的抑制作用研究 | Study on inhibiting effect of orange peel flavone extract on apoptosis of SH-SY5Y cells induced by hydroxyl radical | 粮食与油脂 | 2021-01-10 | 张琳 | 橘皮黄酮提取工艺优化及其对羟基自由基诱导的SH-SY5Y细胞凋亡的抑制作用研究 | 北大核心期刊 | 0 | 34，297，123-127 |
| 57 | 西藏不同海拔牦牛奶渣营养、风味特性及抗氧化活性研究 | 西藏不同海拔牦牛奶渣营养、风味特性及抗氧化活性研究 | 食品工业科技 | 2021-01-05 | 孙术国 | 西藏不同海拔牦牛奶渣营养、风味特性及抗氧化活性研究 | 北大核心期刊 | 0 | 42（11）：81-88 |
| 58 | 产香酵母的分离鉴定及对不同原料酿造甜酒香气成分的影响 | Isolation and identification of aroma-producing yeast and its influence on aroma components of sweet rice wines made from different raw materials | 中国酿造 | 2021-07-25 | 杨涛 | 产香酵母的分离鉴定及对不同原料酿造甜酒香气成分的影响 | 北大核心期刊-CSCD期刊 | 0 | 40/7/77-82 |
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| 60 | 改善基于环糊精的纳米海绵的承载能力：材料和药物递送的最新进展 | Toward improvements for carrying capacity of the cyclodextrin-based nanosponges: recent progress from a material and drug delivery | JOURNAL OF MATERIALS SCIENCE | 2021-01-02 | 邓靖 | 改善基于环糊精的纳米海绵的承载能力：材料和药物递送的最新进展 | 外文正刊-EI期刊论文-SCI三区 | 3.442 | 2021, 56:5995–6015 |
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| 63 | 基于多肽模板开关的金纳米簇用于无标记蛋白检测 | A “Signal-On” Peptide-Templated Gold Nanocluster Beacon for Label-Fred Protein Detection. | TALANTA | 2021-05-21 | 文茜 | 基于多肽模板开关的金纳米簇用于无标记蛋白检测 | 外文正刊-SCI二区 | 4.916 | 233 (2021) 122566 |
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| 75 | 低温冷冻-超微粉碎洋蓟膳食纤维对肥胖小鼠减肥作用的研究 | Fat-Reducing Effect of Cryogenic Freezing-Superfine Pulverization Artichoke Dietary Fiber on Obese Mice | 中国粮油学报 | 2021-04-25 | 黄亮 |  | 学校遴选国内梯队期刊-北大核心期刊-CSCD期刊 | 0 | 36/4/96-102 |
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