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1	14010000021				2019.07	Journal of Food Processing and Preservation.	0145-8892	Effects of Chitosan Oligosaccharide-Nisin Conjugates Formed by Maillard Reaction on the Preservation of <i>Collichthys niveatus</i>	SCI		1/4		
2	14010000021				2019.11		1009-7848	-			1/3		
3	15010000019				2020.09.02	International Journal of Food Microbiology	0168-1605	Mechanism of the antimicrobial activity of whey protein-polyllysine complexes against <i>Escherichia coli</i> and its application in sauced duck products	SCI		1/6		
4	15010000024				2019.3.1	Czech Journal of Food Sciences	1212-1800	Rapid determination of theaflavins by HPLC with a new monolithic column	SCI		1/7		
5	15010000024				2020.02		1000-369X	PBD RSM	A		1/7		
6	15020000383				2020.05		1009-7848				2/3		

7	15020000399				2020.02.28		1009-7848			1/5			
8	16010000019				2020.11	Applied Microbiology and Biotechnology	0175-7598	Transcriptome response of <i>Acetobacter pasteurianus</i> Ab3 to high acetic acid stress during vinegar production	SCI TOP	1/4			
9	16010000021				2020.06.01	Food & Function	2042-6496	Milk phospholipid supplementation mediates colonization resistance of mice against <i>Salmonella</i> infection in association with modification of gut microbiota	SCI	1/6			
10	16020000359				2020.04.25		1002-6630		EI	1/4			
11	16020000359				2020.03.25		1002-6630		EI	1/3			
12	16020000359				2020.02.25		1002-6630		EI	1/3			
13	16020000373				2020.05		1009-7848			1/6			

14		16020000379			2019. 12	Archives of Oral Biology	0003-9969	Oral physiological characteristics among Chinese subjects in the eastern region of China	SCI		1/6			
15		16020000379			2020. 10	Archives of Oral Biology	0003-9969	The Influence of Initial Breakage on Size Reduction during Habitual Chewing of a Solid Test Food	SCI		1/4			
16		16020000384			2020. 1. 31		1009-7848				1/6			
17		16020000384			2020. 3. 31		1009-7848	/ -			1/7			
18		16020000388			2020. 06. 30	Food Chemistry	0308-8146	Rapid Separation and Quantification of Self-assembled Nanoparticles from A Liquid Food System by Capillary Zone Electrophoresis	SCI TOP		2/8			
19		16020000400			2020. 03. 31		1009-7848				1/5			
20		16020000400			2020. 04		1005-6521	ACE			1/4			

21	16020000400				2020. 07. 31		1009-7848				1/4			
22	16020000409				2020. 02. 14	LWT-Food science and technology	0023-6438	Analysis of volatile compound change in tuna oil during storage using a laser irradiation based HS-SPME-GC/MS	SCI		1/5			
23	16020000409				2020. 05. 15		1004-2997		EI		1/6			
24	16020000409				2020. 07. 15		1002-6630	i Knife -	EI		1/6			
25	16020000416				2020. 5. 12	Journal of Food Biochemistry	1745-4514	Improved antioxidant and immunomodulatory activities of enzymatically degraded Porphyra haifanensis polysaccharides	SCI		1/8			
26	16030000202				2020. 1. 15		0001-6209				1/4			
27	16030000208				2019. 5. 15	Sensors and Actuators B: Chemical	0925-4005	CuO nanoparticles as haloperoxide-mimics: Chloride-accelerated heterogeneous Cu-Fenton chemistry for H <sub>2</sub> O <sub>2</sub> and glucose sensing	SCI		2/8			

28	16030000216				2020.04	Food Control	0956-7135	Interaction of acrylamide with micelles in French fry aqueous extracts	SCI TOP		2/6			
29	17010080002				2020.10.21		1000-8551	EPA/DHA			1/5			
30	17010080002				2020.6.16		1009-7848				1/5			
31	17010080002				2020.2.17		1009-7848				1/5			
32	17010080009				2020.03.10	International Journal of Biological Macromolecules	0141-8130	pH-induced structural transition during complexation and precipitation of sodium caseinate and -Poly-L-lysine	SCI		1/7			
33	17010080009				2020.10.02	International Journal of Pharmaceutics	0378-5173	Influence of polysorbates (Tweens) on structural and antimicrobial properties for microemulsions	SCI TOP		1/8			
34	17020080002				2020.3.1		1000-0615	TorA			1/6			

35		17020080009				2019. 12. 28	Analytical Methods	1759-9660	Au@Pt bimetallic nanoparticles and blue silica nanoparticles nanocomposite as probe of immunochromatographic assay for HBsAg detection	SCI		1/4			
36		17020080009				2020. 02. 15	Analytica Chimica Acta	0003-2670	A novel immunochromatographic assay using ultramarine blue particles as visible label for quantitative detection of hepatitis B virus surface antigen	SCI		1/4			
37		17020080013				2019. 11	Archives of oral biology	0003-9969	Locking up of food between posterior teeth and its influence on chewing efficiency	SCI		1/5			
38		17020080014				2020. 09	Food Hydrocolloids	0268-005X	Development of ovalbumin-pectin nanocomplexes for vitamin D3 encapsulation: Enhanced storage stability and sustained release in simulated gastrointestinal digestion	SCI TOP		1/9			
39		17020080029				2019. 1. 18	Foods	2304-8158	Characterization, Antimicrobial Properties and Coatings Application of Gellan Gum Oxidized with Hydrogen Peroxide	SCI		1/3			
40		17020080029				2020. 3. 26	International Journal of Food Engineering	2194-5764	Microencapsulation of Pigments by Directly Spray-Drying of Anthocyanins Extracts from Blueberry Pomace: Chemical Characterization and Extraction Modeling	SCI		1/4			
41		17020080037				2019. 12. 31		1002-0306				1/2			

42	17020080037				2020. 02. 15		1002-6630				1/7			
43	17020080039				2019. 10. 14		1002-6630				1/3			
44	17020080062				2020. 10	Food Microbiology	0740-0020	Interactions between fish isolates <i>Pseudomonas fluorescens</i> and <i>Staphylococcus aureus</i> in dual-species biofilms and sensitivity to carvacrol	SCI TOP		1/5			
45	17020080067				2020. 4. 27	Food Chemistry	0308-8146	Preparation of highly crystalline nitrogen-doped carbon dots and their application in sequential fluorescent detection of Fe <sup>3+</sup> and ascorbic acid	SCI TOP		1/5			
46	17020080068				2020. 06	European Journal of Lipid Science and Technology	1438-7697	Lipids analysis and rapid identification of cod products	SCI		1/6			
47	17020080075				2020. 05. 01	Food & Function	2042-6496	Lipophilic ferulic acid derivatives protect PC12 cells against oxidative damage via modulating - Amyloid aggregation and activating Nrf2 enzymes	SCI		1/9			
48	17020080081				2020. 3. 1	Innovative Food Science and Emerging Technologies	1466-8564	Effect of air-frying conditions on the quality attributes and lipidomic characteristics of surimi during processing	SCI		1/7			

49	17020080081				2020. 3. 1	LWT - Food Science and Technology	0023-6438	Lipidomics study of rainbow trout ( <i>Oncorhynchus mykiss</i> ) and salmon ( <i>Oncorhynchus tshawytscha</i> and <i>Salmo salar</i> ) using hydrophilic interaction chromatography and mass spectrometry	SCI		1/8			
50	17020080081				2020. 1. 31		1009-7848				1/4			
51	17020080081				2020. 11. 30		1009-7848				1/9			
52	17020080082				2020. 11	Postharvest Biology and Technology	0925-5214	Effects of 1methylcyclopropene treatment on quality and anthocyanin biosynthesis in plum ( <i>Prunus salicina</i> cv. Taoxingli) fruit during storage at a non-chilling temperature	SCI		1/6			
53	17020080082				2020. 3. 10		1000-8551				1/6			
54	17020080083				2020. 2. 25		1002-6630		EI		1/6			
55	17020080086				2020. 09	Genomics	0888-7543	Complete genome sequence analysis of a strain <i>Lactobacillus pentosus</i> ZFM94 and its probiotic characteristics	SCI		1/3			



56	17020080087				2020.10.15	Industrial Crops & Products	0926-6690	Prediction and confirmation of active ingredients in Eucalyptus globulus Labill leaves	SCI		1/3			
57	17020080095				2020.01	Microchemical Journal	0026-265X	An unplugged and quantitative foam based immunochromatographic assay for Escherichia coli 0157:H7 using nanozymes to catalyze hydrogen peroxide decomposition reaction	SCI		1/3			
58	17020080097				2020.09	Journal of Materials Science	1005-0302	Biofilm eradication by in situ generation of reactive chlorine species on nano-CuO surfaces	SCI TOP		1/9			
59	17020080099				2020.06		1009-7848				1/2			
60	17020080105				2020.05.01	Food Chemistry	0308-8146	Effects of environmental stresses on physicochemical stability of $\beta$ -carotene in zein-carboxymethyl chitosan-tea polyphenols ternary delivery system	SCI TOP		1/9			
61	18010080001				2019.12.09	Journal of The Electrochemical Society	0013-4651	Review- Electrochemical Sensors and Biosensors Modified with Binary Nanocomposite for Food Safety	SCI		1/6			
62	18010080003				2020.11.30	Food Chemistry	0308-8146	A visualization and quantification method to evaluate the water-absorbing characteristics of rice	SCI TOP		1/9			

63	18010080004				2020.06	Applied Microbiology and Biotechnology	0175-7598	Anti-Salmonella mode of action of natural L-phenyl lactic acid purified from <i>Lactobacillus plantarum</i> ZJ316	SCI TOP		1/6			
64	18010080004				2019.12.31		1009-7848	ZJ316			1/4			
65	18010080007				2020.02.05	Journal of agricultural and food chemistry	0021-8561	Real-time monitoring the oxidation characteristics of Antarctic krill oil ( <i>Euphausia superba</i> ) during storage by electric soldering iron ionization mass spectrometry based Lipidomics	SCI		1/8			
66	18010080007				2020.02.19	Journal of agricultural and food chemistry	0021-8561	Electric soldering iron ionization mass spectrometry based lipidomics for in situ monitoring fish oil oxidation characteristics during storage	SCI		1/7			
67	18010080007				2020.05.15	Food control	0956-7135	Real-time assessing the lipid oxidation of prawn ( <i>Litopenaeus vannamei</i> ) during air-frying by iKnife coupling rapid evaporative ionization mass spectrometry	SCI TOP		1/8			
68	18010080007				2020.07.15	Food chemistry	0308-8146	In situ and real-time authentication of <i>Thunnus</i> species by iKnife rapid evaporative ionization mass spectrometry based lipidomics without sample pretreatment	SCI TOP		1/7			
69	18010080007				2020.05.15		1002-0306				1/7			

70	18010080007				2020.06.10		1000-8551				1/7			
71	18010080007				2020.11.15	Food research international	0963-9969	Titanium-coated fibrous silica (TiO <sub>2</sub> /KCC-1) core-shell microspheres based solid-phase extraction in clam ( <i>Corbicula fluminea</i> ) using hydrophilic interaction liquid chromatography and mass spectrometry	SCI		1/9			
72	18010080007				2020.12.31		1009-7848				1/10			
73	18010080009				2020.3	Applied Microbiology and Biotechnology	0175-7598	A tandem GGDEF-EAL domain protein-regulated c-di-GMP signal contributes to spoilage-related activities of <i>Shewanella baltica</i> OS155	SCI TOP		1/5			
74	18010080009				2020.10	International Journal of Food Microbiology	0168-1605	Transcription factors FabR and FadR regulate cold adaptability and spoilage potential of <i>Shewanella baltica</i>	SCI		2/5			
75	18010080009				2020.10		1002-6630		EI		1/6			
76	18010080009				2020.8		1005-6521				1/6			

77	18010080011				2020.8.1	Food Chemistry	0308-8146	Simultaneous determination of multi-allergens in surimi products by LCMS/MS with a stable isotope-labeled peptide	SCI TOP		1/5			
78	18020080003				2020.10	Food Research International	0963-9969	Oral physiological and biochemical characteristics of different dietary habit groups : Comparison of oral salivary biochemical properties of Chinese Mongolian and Han Young adults	SCI		1/8			
79	18020080009				2020.6.16	Journal of Marine Science and Engineering	2077-1312	Deep Eutectic Solvents Based Ultrasonic Extraction of Polysaccharides from Edible Brown Seaweed Sargassum horneri	SCI		1/3			
80	18020080011				2020.12.01		1002-0306	TGase			1/5			
81	18020080018				2020.7.9	Food Chemistry	0308-8146	Quantitative and comparative study of plasmalogen molecular species in six edible shellfishes by hydrophilic interaction chromatography mass spectrometry	SCI TOP		1/8			
82	18020080025				2020.6.10		ISSN: 1000-8551 CN: 11-2265/S				1/4			
83	18020080027				2020.03	Journal of Sol-Gel Science and Technology	0928-0707	Preparing high chroma colored silica nanoparticles based on layer-by-layer self-assembled technique	SCI		1/3			

84	18020080027		2020.11.27	Microchimica Acta	0026-3672	Determination of trace aflatoxin M1 (AFM1) residue in milk by an immunochromatographic assay based on (PEI/PSS)4 red silica nanoparticles	SCI	1/3
85	18020080034	OEO;	2020.08.15	Molecular and Cellular Probes	0890-8508	Rapid diagnosis of largemouth bass ranavirus in fish samples using the loop-mediated isothermal amplification method	SCI	1/3
86	18020080034		2020.10.5	Food control	0956-7135			

91	18020080088	2020.05.17	Journal of the science of food and agriculture	0022-5142	Effect of low-temperature vacuum heating on physicochemical properties of sturgeon (Acipenser gueldenstaedti) fillets	SCI TOP	1/8
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92	18020080095	2020.08.10		1000-8551			1/5
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