

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	Covalent Organic Framework as Fiber Coating for Solid-Phase Microextraction of Chlorophenols Followed by Quantification with Gas Chromatography-Mass Spectrometry	吴桐	王志	201811	Journal of Agricultural and Food Chemistry, 中科院 JCR 1 区, IF:3.571	SCI
2	Short- and medium-chain chlorinated paraffins in aquatic foods from 18 Chinese provinces: Occurrence, spatial distributions, and risk assessment	王润华	田益玲	201802	Science of The Total Environment, 中科院 JCR 2 区, IF:5.589	SCI
3	A magnetic knitting aromatic polymer as a new sorbent for use in solid-phase extraction of organics	王尧	王志	2018	Microchimica Acta 中科院 JCR 2 区, IF:5.479	SCI
4	A hyper-cross linked polymer as an adsorbent for the extraction of chlorophenols	王尧	王志	2018	Microchimica Acta, 中科院 JCR 2 区, IF:5.479	SCI

5	High hydrostatic pressure reducing allergenicity of soy protein isolate for infant formula evaluated by ELISA and proteomics via Chinese soy-allergic children' s sera	李慧静	李慧静	201807	Food Chemistry, 中科院 JCR 2 区, IF:5.399	SCI
6	Solid phase microextraction of phthalic acid esters from vegetable oils using iron (III)-based metal-organic framework/graphene oxide coating	张帅华	王志	201804	Food Chemistry, 中科院 JCR 2 区, IF:4.95	SCI
7	Anti-atherosclerosis of oligomeric proanthocyanidins from Rhodiola rosea on rat model via hypolipemic, antioxidant, anti-inflammatory activities together with regulation of endothelial function	韩雪	赵文	201810	Phytomedicine, 中科院 JCR 2 区, IF:4.18	SCI
8	Synthesis of nanoporous poly-melamine-formaldehyde (PMF) based on Schiff base chemistry as a highly efficient adsorbent†	张帅华	王志	201810	Analyst, 中科院 JCR 2 区, IF:4.019	SCI

9	Saltatory Rolling Circle Amplification (SRCA): a Novel Nucleic Acid Isothermal Amplification Technique Applied for Rapid Detection of Shigella Spp. in Vegetable Salad	王志岩	张伟	201802	Food Analytical Methods, 中科院 JCR 2 区, IF:2.413	SCI
10	A Rapid and Visual Single Primer Isothermal Amplification-Based Method for the Detection of Staphylococcus aureus in Raw Pork Products	杨倩	张伟	201805	Food Analytical Methods, 中科院 JCR 2 区, IF:2.413	SCI
11	The Mechanisms and Process of Acephate Degradation by Hydroxyl Radical and Hydrated Electron	黄园园	赵仁邦	201801	Saudi Journal of Biological Sciences, 中科院 JCR 3 区, IF:3.8	SCI
13	Using Pretreated Chestnut Endothelium to Adsorb Lead and Cadmium Ions from Water	黄园园	赵仁邦	201809	Saudi Journal of Biological Sciences, 中科院 JCR 3 区, IF:3.8	SCI

14	Anti-inflammatory effects of gingerol on Lipopolysaccharide-stimulated RAW 264.7 cells by inhibiting NF- κ B signalling pathway	梁娜	王向红	201804	Inflammation, 中科院 JCR 3 区, IF:2.955	SCI
15	Biological degradation of aflatoxin M1 by Bacillus pumilus E-1-1-1	谷新晰	桑亚新	201804	MicrobiologyOpen, 中科院 JCR 3 区, IF:2.682	SCI
16	Degradation of Cyprodinil on Spinach by EO Water in Combination With Supersonic Treatments	赵仁邦	赵仁邦	201809	Bangladesh Journal of Botany, 中科院 JCR 4 区, IF:0.214	SCI
17	Characterization of the Changes in Opened Sufu Bottles During Storage with Mathematical Model	梁静静	马艳莉	201804	American Journal of Biochemistry and Biotechnology	EI
18	Design of Intelligent Household Fruit Vinegar Fermentation Device and Optimization of Key Parameters	代鑫鹏	孙剑锋	201808	American Journal of Biochemistry and Biotechnology	EI
19	虾头酱油发酵工艺及产品品质研究	马艳莉	王颀	2018	中国食品学报	CSCD

20	顶空固相微萃取-气相色谱质谱联用-嗅闻技术分析 红枣白兰地主体香气成分	侯丽娟	王颀	2018	中国食品学报	CSCD
21	HS-SPME-GC-MS/O 联用分析不同加工工艺亚麻籽油特 征香气成分.	于文龙	王向红	2018	食品科学	CSCD
22	薏米全粉的添加对小麦粉加工品质的影响	刘壮	李慧静	2018	食品科学	CSCD
23	枣花及枣花蜜香气成分分析	敖常伟	刘孟军	2018	食品科学	CSCD
24	大豆过敏原 11S 球蛋白 G2 中 A2 链结合表位的预测	刘阳星月	李慧静	2018	食品科学	CSCD