

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	Graphene oxide cross-linked with phytic acid: an efficient adsorbent for the extraction of carbamates	吴娟娟	吴秋华	201705	Microchimica Acta, 中科院 JCR 2 区, IF:5.705	SCI
2	Magnetic cobalt-nitrogen-doped carbon microspheres for the preconcentration of phthalate esters from beverage and milk samples	焦彩娜	王志	201707	Microchimica Acta, 中科院 JCR 2 区, IF:5.705	SCI
3	Disruption of Two-component System LytSR Affects Forespore Engulfment in Bacillus thuringiensis	彭琦	田洪涛	201711	Frontiers in Cellular and Infection Microbiology, 中科院 JCR 2 区, IF:4.3	SCI

4	A zeolitic imidazolate framework to based nanoporous carbons: a novel fiber coating for solid phase microextraction	张帅华	王志	2017	Talanta, 中科院 JCR 2 区, IF:4.244	SCI
5	Barley husk biomaterial carbon as the solid-phase microextraction fiber coating for the extraction of twelve pesticides in vegetable by gas chromatography - mass spectrometry	魏浅梁	王志	201701	Journal of Chromatography A, 中科院 JCR 2 区, IF:3.98	SCI
6	Preparation of a magnetic porous organic polymer for the efficient extraction of phenylurea herbicides	王珺韬	王志	201709	Journal of Chromatography A, 中科院 JCR 2 区, IF:3.98	SCI
7	A novel developed method based on single primer isothermal amplification for rapid detection of Alicyclobacillus acidoterrestris in apple juice	杨粤	张伟	201705	Food Control, 中科院 JCR 2 区, IF:3.667	SCI

8	Nanoporous carbon as the solid-phase extraction adsorbent for the extraction of endocrine disrupting chemicals from juice samples	王珺韬	王志	201708	Food Analytical Methods, 中科院 JCR 2 区, IF:2.245	SCI
9	Covalent organic framework as a novel fiber coating for solid phase microextraction of volatile benzene homologues	张帅华	王志	201704	Analytical and Bioanalytical Chemistry, 中科院 JCR 3 区, IF:3.43	SCI
10	Extraction of microbial transglutaminase from Amycolatopsis sp. fermentation broth using aqueous two-phase system	石楠	檀建新	201708	Korean Journal of Chemical Engineering, 中科院 JCR 3 区, 2.199	SCI

11	Zeolite Socony Mobil-5 ordered mesoporous carbon as a fiber coating for solid-phase microextraction	张帅华	王志	201708	Analytical Methods, 中科院 JCR 4 区, IF:2.073	SCI
12	Development of biomimetic enzyme-linked immunosorbent assay based on molecular imprinting technique for the detection of enrofloxacin in animal food	王敬	王向红	201709	Analytical Methods, 中科院 JCR 4 区, IF:2.073	SCI
13	Investigating dysregulated pathways in Staphylococcus aureus (SA) exposed macrophages based on pathway interaction network	周巍	张志胜	201702	Computational Biology and Chemistry, 中科院 JCR 4 区, IF:1.412	SCI
14	Studies of Boil Treatment on Methanol Control and Pilot Factory Test of Jujube Brandy	夏亚男	王颀	201702	International Journal of Food Engineering, 中科院 JCR 4 区, IF:0.923	SCI

15	Characterization and bioactivities of a novel polysaccharide obtained from <i>Gracilarialemaneiformis</i>	史晨杉	王向红	201712	Annals of the Brazilian Academy of Sciences, 中科院 JCR 4 区, IF: 0.956	SCI
16	LAMP, PCR, and real-time PCR detection of <i>Acetobacter aceti</i> in yogurt, Food Science and Biotechnology	周巍	张志胜	201702	Food Science and Biotechnology, 中科院 JCR 4 区, IF:0.786	SCI
17	Synthesis of molecularly imprinted polymers for selective solid-phase extraction of tetracycline from animal food	王敬	王向红	201708	Food Industry Hi-Tech, 中科院 JCR 4 区, IF:0.299	SCI
18	Biodegradation of Organophosphorous Pesticides by Two Fungi Isolated From Pesticide Contaminated Soils	黄园园	赵仁邦	201709	Bangladesh Journal of Botany, 中科院 JCR 4 区, IF:0.214	SCI

19	Optimization of Key Technology for Instant Sea Cucumber Processing through Fuzzy Evaluation and Response Surface Methodology	孙剑锋	孙剑锋	201706	American Journal of Biochemistry and Biotechnology	EI
20	Study on Nutritional Value of Instant Sea Cucumber Processed by the New Processing Approach	孟淑静	孙剑锋	201703	American Journal of Biochemistry and Biotechnology	EI
21	Optimized extraction of soluble dietary fiber from Lentinusedodes by using response surface methodology	孟淑静	孙剑锋	201701	Biotechnology	EI
22	Optimization of vacuum freeze-drying processing technology of sea cucumber and its nutritional evaluation	庞雅会	孙剑锋	201706	International Agricultural Engineering Journal	EI
23	Analysis on flavor compounds of jujube brandy from different fermentation heights by HS-SPME-GC/MS, E-nose and E-tongue	夏亚男	王颀	201710	American Journal of Food Technology	EI
24	冀产 11 种小米的营养成分分析及评价	闫晨静	赵文	2017	营养学报	CSCD

25	乳酸菌红色荧光蛋白融合表达系统的构建	寇田田	田洪涛	2017	中国食品学报	CSCD
26	生物被膜态金黄色葡萄球菌的代谢轮廓	孙纪录	孙纪录	2017	中国食品学报	CSCD
27	食源性单核增生性李斯特氏菌毒力基因的分布	亢春雨	贾英氏	2017	中国食品学报	CSCD
28	鼠李糖乳杆菌电转化条件的研究	北婷婷	田洪涛	2017	中国食品学报	CSCD