

EndNote 20

—— 您的科研助手

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SHANDONG AGRICULTURAL UNIVERSITY

你是否在日常科研过程中经常碰到以下的困惑：



各种来源文献保存**杂乱无序**，经常找不到有效的文献。

因保存文献量较大，形式繁杂，感觉**无从下手**。

参考文献格式处理令人**头疼不已**。

ENDNOTE 可以帮助您.....

1

文献导入



创建个人图书馆

2

文献管理



管理个人图书馆

3

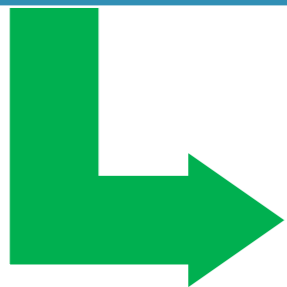
文献编排



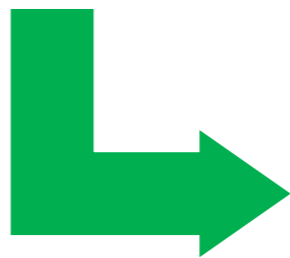
边写作边引用

内容

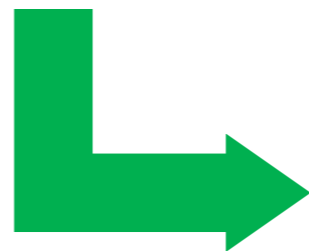
下载安装



文献导入



文献管理



文献编排

一、下载安装

登录山东农业大学图书馆主页



快捷



ENDNOTE

EndNote文献管理软件(新增) (正式购买)

浏览次数: 0

▶ 远程地址: 见下文

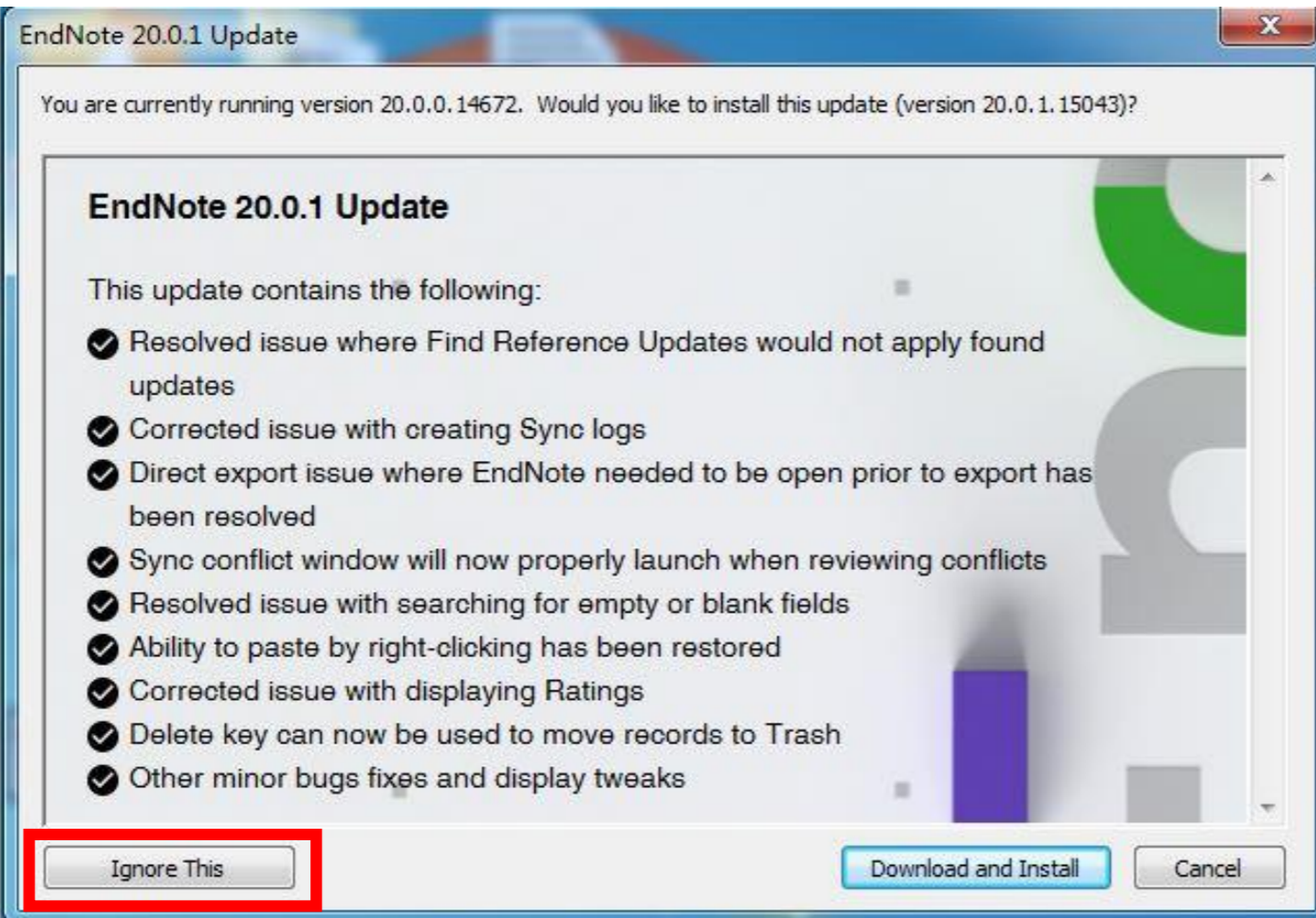
▶ 简要介绍:

win10 版下载: <http://202.194.143.9:8080/poweb/downloadisofile?isoid=15338>[endnote 20版,windows10系统适用] [下载后用压缩软件打开,或将后缀改为zip打开]

win7 版下载: <http://202.194.143.9:8080/poweb/showpage.do?status=show&METAID=14358> [endnote x9版,win7及xp系统适用] [下载后用压缩软件打开,或将后缀改为zip打开]

Mac版下载: <http://202.194.143.9:8080/poweb/downloadisofile?isoid=14191> [endnote Mac版,Apple Mac 系统适用] [下载后用压缩软件打开,或将后缀改为zip打开]

Mac OS 20版下载 <http://202.194.143.9:8080/poweb/showpage.do?status=show&METAID=14377> (暂时还不支持mac 11) [endnote Mac 20版,Apple Mac 系统适用] [下载后用压缩软件打开,或将后缀改为zip打开]



Set up EndNote Library

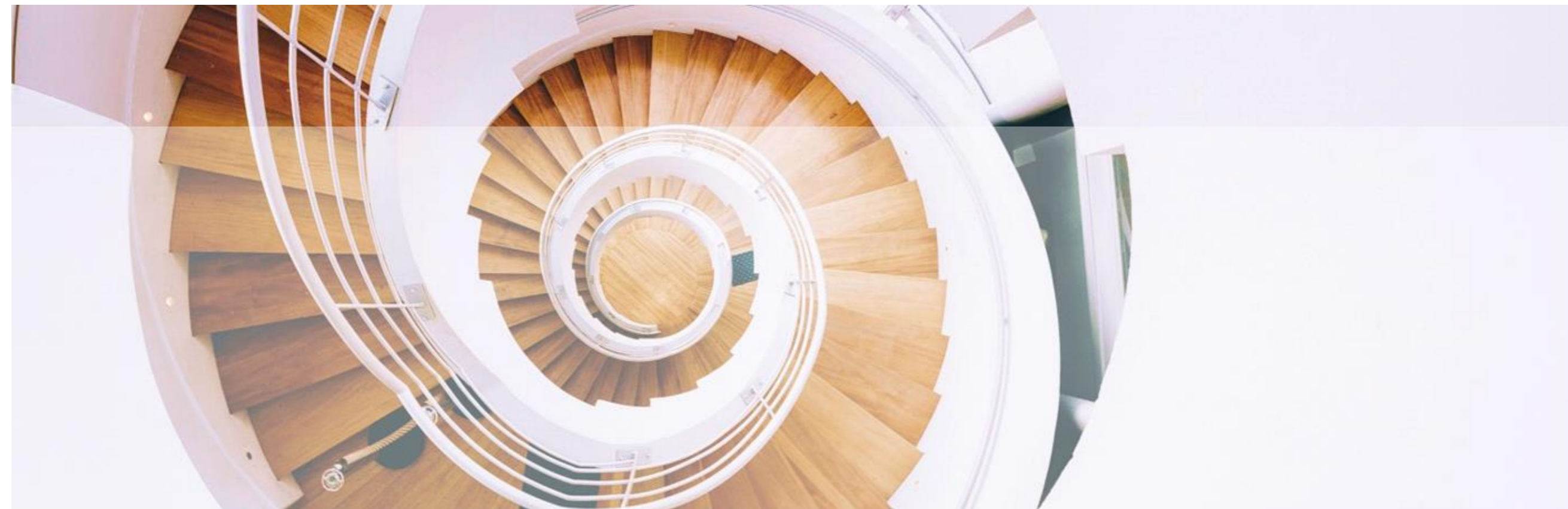
If you already have an EndNote library, please locate it and we'll get it set up.

Open an existing library

Alternatively, you can start from scratch with a new library.

Create a new library

二、文献导入



创建个人图书馆

选择“File”



点击“New”



点击“New EndNote Library”

The screenshot shows the EndNote 20 interface. The 'File' menu is open, and the 'New...' option is highlighted. The 'New Reference Library' dialog box is displayed, showing the 'Documents' folder selected in the left pane. The right pane shows a list of folders, with 'EndNote' selected. The 'File name' field contains 'My EndNote Library' and the 'Save as type' is set to 'EndNote Library (*.enl)'. The 'Save (S)' button is highlighted.

名称	修改日期	类型	大小
DLPdf2Word	2020/10/30 8:42	文件夹	
EndNote	2020/10/30 9:49	文件夹	
My eBooks	2020/11/13 11:18	文件夹	
QQPCMgr	2020/10/30 9:38	文件夹	
Tencent Files	2020/12/8 7:42	文件夹	
WeChat Files	2020/12/8 7:42	文件夹	
我的形状	2020/11/5 11:28	文件夹	
自定义 Office 模板	2020/10/30 15:00	文件夹	

EndNote 20在建立了 个人图书馆后生成两个文件



我的EndNote Library.Data



我的EndNote Library.enl

- 文献导入的4种方法：**
- I. 从数据库网站导入文献**
 - II. 导入本地文献**
 - III. 手工添加文献信息**
 - IV. 在线检索导入文献**

I. 从数据库网站导入文献

1. 网站直接导入

例： Web of Science

2. 格式转换导入

例： Google Scholar, CNKI, Wiley Online Library, Science Direct等

1. 网站直接导入——以Web of Science为例

Web of Science

Clarivate
Analytics

检索

工具 ▾ 检索和跟踪 ▾ 检索历史 标记结果列表

检索结果: 2,261
(来自 Web of Science 核心合集)

您的检索: 主题: (high-entropy alloy*)
...更多内容

创建跟踪服务

精炼检索结果

在如下结果集内检索...



过滤结果依据:

- 领域中的高被引论文 (61)
- 领域中的热点论文 (2)
- 开放获取 (429)

精炼

出版年

排序方式: 日期 被引频次 使用次数 相关性 更多 ▾

第 1 页, 共 227 页

选择页面



5K

保存至 EndNote online

添加到标记结果列表

保存至 EndNote online

保存至 EndNote desktop

保存至 EndNote desktop

保存至 ResearcherID - 我撰写了这些出

保存至 FECYT CVN

保存到 InCites

保存为其他文件格式



1.

Nanostructured high-entropy alloy (HEA) structures and their outcomes

作者: Yeh, JW; Chen, SK; Li, JY; et al.
ADVANCED ENGINEERING MATERIALS



出版商处的全文

出版年: MAY 2004



2.

Microstructures and properties of high-entropy alloys

作者: Zhang, Yong; Zuo, Ting Ting; Tang, Zhi; et al.
PROGRESS IN MATERIALS SCIENCE 卷: 61 页: 1-93 出版年: APR 2014



出版商处的全文

查看摘要 ▾



3.

A fracture-resistant high-entropy alloy for cryogenic applications

作者: Gludovatz, Bernd; Hohenwarter, Anton; Catoor, Dhiraj; et al.
SCIENCE 卷: 345 期: 6201 页: 1153-1158 出版年: SEP 5 2014



出版商处的全文

查看摘要 ▾

创建引文报告

分析检索结果

被引频次: 1,636
(来自 Web of Science 的核心合集)

使用次数 ▾

被引频次: 897
(来自 Web of Science 的核心合集)

高被引论文

使用次数 ▾

被引频次: 624
(来自 Web of Science 的核心合集)

高被引论文

1. 网站直接导入——以Web of Science为例

EndNote 20 - My EndNote Library-Converted

File Edit References Groups Library Tools Window Help

Sync Configuration

All References 13

Imported References 2

Recently Added 13

Unfiled 6

Trash 8

MY GROUPS

My Groups

培训讲座 7

学科服务 0

FIND FULL TEXT

GROUPS SHARED BY ...

ONLINE SEARCH

Library of Congress 0

LISTA (EBSCO) 0

PubMed (NLM) 0

Web of Science C... 0

more...

Imported References

Author Contains + x

And Year Contains + x

And Title Contains + x

Simple search Search options Search

Imported References

2 References

		Author	Year	Title	Rating	Journal	Last Upd...	Reference Type
●		Azevedo-...	2021	Real-time PCR assay for Collet...		Food Ch...	2020/12/9	Journal Article
●		Bajpai, V. ...	2021	(-)-Tetrahydroberberrubine ace...		Food Ch...	2020/12/9	Journal Article

No ref

2. 格式转换导入——以中国知网为例

The screenshot displays the CNKI search results page for the keyword '食品' (Food). The interface includes a top navigation bar with categories like '总库' (Total Database), '学术期刊' (Academic Journals), '学位论文' (Theses), '会议' (Conferences), '报纸' (Newspapers), '年鉴' (Yearbooks), '图书' (Books), '专利' (Patents), '标准' (Standards), and '成果' (Achievements). The search results are filtered to '科技' (Science) and '社科' (Social Sciences) categories. A search filter on the left shows '基础研究(18)', '应用基础研究(1023)', '技术研究(7379)', and '技术研究-临床医学试... (270)'. The search results table lists several articles related to food safety and quality management. A dropdown menu '导出与分析' (Export and Analyze) is open, showing options for exporting to various formats: GB/T 7714-2015, CAJ-CD, MLA, APA, and others. The 'EndNote' option is highlighted with a red box. A black arrow labeled '1' points to the first article, and another black arrow labeled '2' points to the '导出与分析' dropdown menu.

题名	来源	发表时间	数据库	被引	下载	操作
1 萃取除脂联合液相色谱-串联质谱法检测肉类食品中β-受体激动剂	食品科学	2020-12-09	期刊			下载 收藏 分享
2 基于WoS与科学计量技术的食品质量安全管理研究热点及演进分析 (网络首发)	食品科学	2020-12-08 17:07	期刊			下载 收藏 分享
3 分子印迹技术在食品安全检测中的应用进展 (网络首发)	食品科学	2020-12-08 14:43	期刊			下载 收藏 分享
4 国标方法检测特殊医学用途婴儿配方食品中部分B族维生素的基质适用性 (网络首发)	食品科学	2020-12-08 10:32	期刊			下载 收藏 分享
5 植源性天然产物在食品中降生物胺作用研究进展 (网络首发)	食品科学	2020-12-08 10:27	期刊			下载 收藏 分享
6 单增李斯特菌对食品加工中的胁迫响应及其机制研究进展 (网络首发)	食品科学	2020-12-08 10:19	期刊			下载 收藏 分享
7 谨慎看待“代餐食品热”	中华工商时报	2020-12-08	报纸			下载 收藏 分享

2. 格式转换导入——以中国知网为例

4

文献导出格式

- GB/T 7714-2015 格式引文
- 知网研学 (原E-Study)
- CAJ-CD 格式引文
- MLA 格式引文
- APA 格式引文
- 查新 (格式)
- 查新 (引文格式)
- Refworks
- EndNote**
- NoteExpress
- NoteFirst
- 自定义

3

EndNote

预览

批量下载

导出

复制到剪贴板

打印

已选文献

%0 Journal Article

%A 杨丽 %A 张利锋 %A 袁鹏 %A 张榕杰 %A 崔良艳 %A 李和平

%+ 鹤壁市疾病预防控制中心;河南省疾病预防控制中心;

%T 萃取除脂联合液相色谱-串联质谱法检测肉类食品中 β -受体激动剂

%J 预防医学

%D 2020

%V 32

%N 12

%K β -受体激动剂;肉类食品;液相色谱-串联质谱法

%X 目的建立检测肉类食品中 β -受体激动剂的液相色谱-串联质谱法,为食品安全风险监测提供参考。方法样品经乙酸-乙酸钠缓冲液(pH=5.2)提取,采用除脂萃取管脱脂,以水、乙腈为流动相,用Waters BEH C18柱分离,选择多反应监测模式(MSM),采用外标法定量,检测河南省鹤壁市市售的580份肉类样品中18种 β -受体激动剂。结果18种 β -受体激动剂在0.1~100.0 μ g/L浓度下标准曲线相关系数均 $\geq 0.999 0$ 。莱克多巴胺、苯乙醇胺A的检出限为0.02 μ g/kg,其他16种 β -受体激动剂的检出限均为0.01 μ g/kg;18种 β -受体激动剂的定量限为0.03 μ g/kg或0.06 μ g/kg。1、2、10 μ g/kg 3个加标量的加标回收率为83.4%~95.2%,相对标准偏差为1.7%~7.8%。580份样品中检出21份 β -受体激动剂,检出率为3.62%,检出莱克多巴胺、克仑特罗、苯乙醇胺A和沙丁胺醇4种 β -受体激动剂。串联质谱法可满足猪、牛、羊肉及其肝脏等富含脂类的肉类样品 β -受体激动剂检测。

CNKI-6367
5212839254
7500

序

发表时间 ↓

被引频次

2. 格式转换导入——以中国知网为例

在EndNote中操作

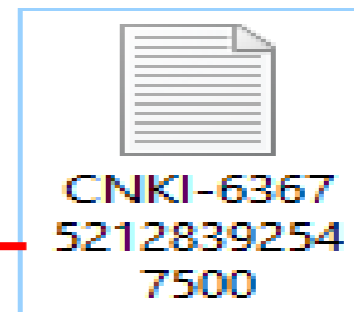
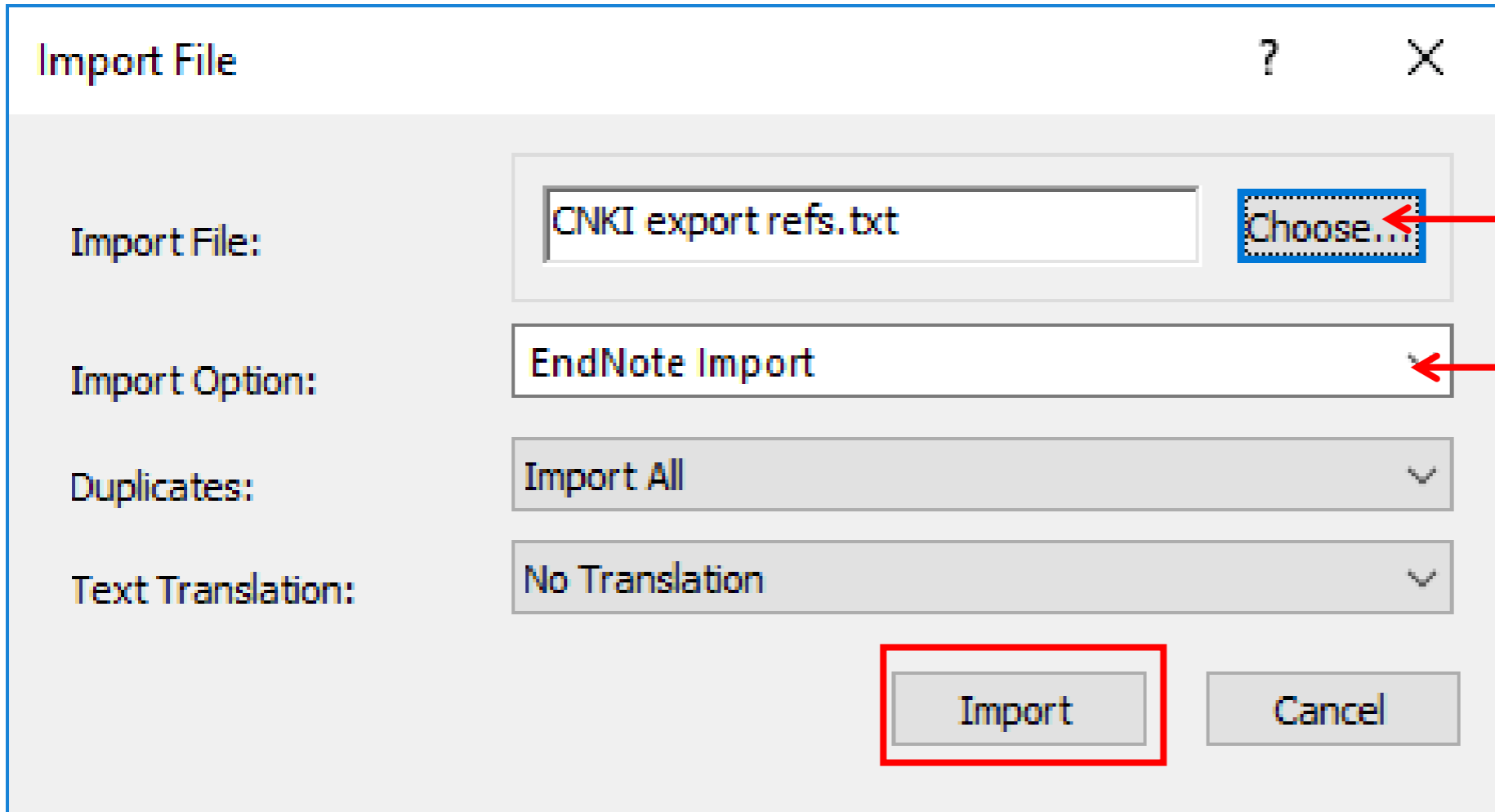
The screenshot shows the EndNote 20 interface. The 'File' menu is open, with 'Import' and 'File...' highlighted. The 'Import' menu item is highlighted with a red box. The 'File...' menu item is also highlighted with a red box. The background shows a search interface with filters for Author, Year, and Title, and a search bar. Below the search bar, there is a table of references.

Author	Year	Title	Rating	Journal	Last Upd...	Reference Type
Laguna, L...	2016	New Approach to Food Difficu...		Journal ...	2020/12/9	Journal Article
Sathe, Shr...	2009	Effects of food processing on ...		Molecula...	2020/12/9	Journal Article
Sevenich, ...	2014	High-Pressure Thermal Steriliza...		Journal ...	2020/12/9	Journal Article

ONLINE SEARCH

- Library of Congress 0
- LISTA (EBSCO) 0
- PubMed (NLM) 0
- Web of Science C... 0
- more...

2. 格式转换导入——以CNKI为例



选择对应的**过滤器**，
以便 EndNote 识别
来自不同数据源的文
献信息

2. 格式转换导入——以中国知网为例

EndNote 20 - My EndNote Library-Converted

File Edit References Groups Library Tools Window Help

Sync Configuration

All References 16

Imported References 3

Recently Added 16

Unfiled 9

Trash 8

MY GROUPS

My Groups

培训讲座 7

学科服务 0

FIND FULL TEXT

GROUPS SHARED BY ...

ONLINE SEARCH

All References

Author Contains

And Year Contains

And Title Contains

Simple search Search options Search

All References

16 References

	Author	Year	Title	Rating	Journal	Last Upd...	Reference Type
●	王新平; ...		基于WoS与科学计量技术的...		食品科学	2020/12/9	Journal Article
●	武娜娜	2020	高校思想政治教育“三全育人”...			2020/12/9	Thesis
●	杨红; 刘...		分子印迹技术在食品安全检...		食品科学	2020/12/9	Journal Article
●	杨丽; 张...	2020	萃取除脂联合液相色谱-串联...		预防医学	2020/12/9	Journal Article

各数据网站导出文件格式， EndNote的过滤器格式

数据库	保存格式 (数据库)	过滤器 (EndNote)
知网	Endnote (文件格式 .txt)	Endnote import
SD	.RIS	RIS
Wiley	.RIS 或 Endnote	.RIS 或 Endnote import
SCI	Endnote desktop (.ciw)	ISI-CE

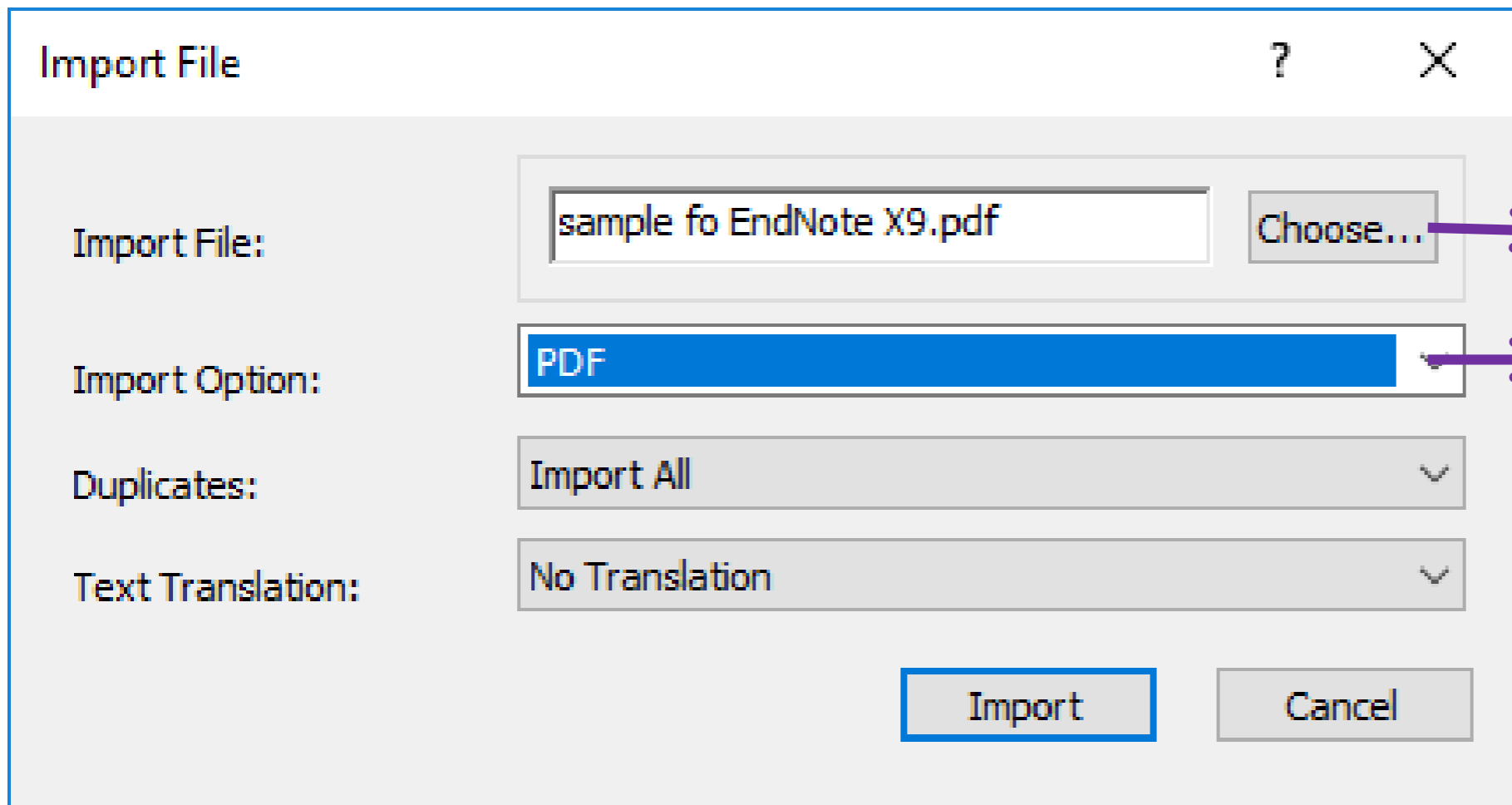
II. 导入本地文献

1. 将单篇PDF导入EndNote

2. PDF批量导入EndNote

3. 本地文件夹PDF自动导入

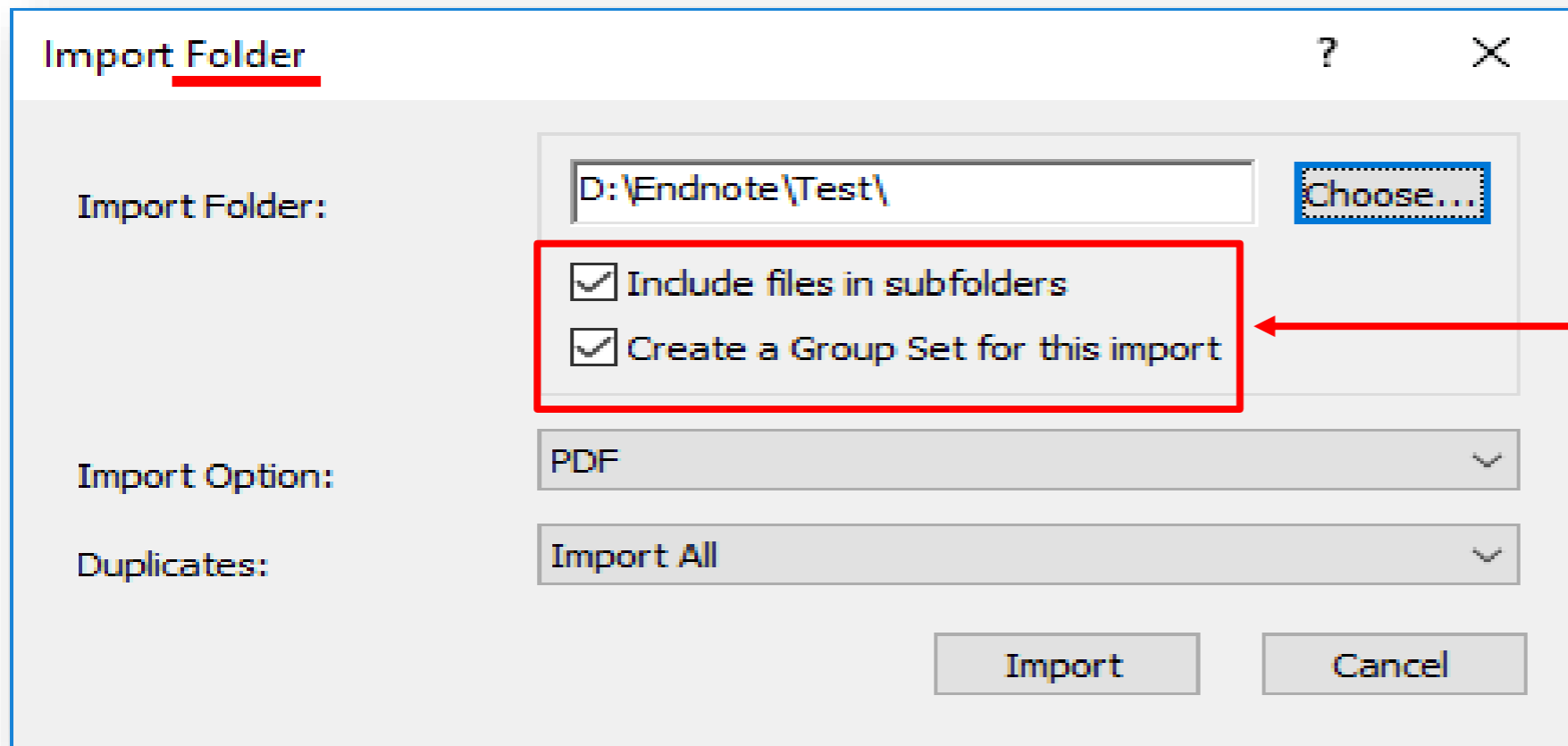
1. 将单篇PDF导入EndNote



选择要导入的PDF文件

选择 PDF格式过滤器

2. PDF批量导入EndNote



导入文件夹可连同子文件夹一同导入至EndNote

3. 本地文件夹PDF自动导入

The image shows the 'Edit' menu on the left and the 'EndNote Preferences' dialog box on the right. In the 'Edit' menu, 'Preferences...' is highlighted at the bottom. In the 'EndNote Preferences' dialog, the 'PDF Handling' option is selected in the left-hand list. The 'PDF Auto Renaming Options' section is visible, with 'Don't Rename' selected. The 'PDF Auto Import Folder' section is expanded, showing a checked box for 'Enable automatic importing' and a text field containing 'D:\Endnote\Test'. A red text box at the bottom of the dialog reads '设置关联的本地文件夹' (Set the associated local folder). The 'OK' button is highlighted in blue.

EndNote Preferences

Change Case
Display Fields
Display Fonts
Duplicates
Find Full Text
Folder Locations
Formatting
Libraries
PDF Handling
Read / Unread
Reference Types
Sorting
Spell Check
Sync
Temporary Citations
Term Lists
URLs & Links

PDF Auto Renaming Options

Don't Rename
 Author + Year + Title
 Author + Title
 Author + Year
 Title
 Custom

Note: Filenames may be up to 50 characters long.

PDF Auto Import Folder

Enable automatic importing

D:\Endnote\Test

EndNote Defaults Revert Panel **OK** Cancel Apply

设置关联的本地文件夹

部分PDF导入后信息不完整怎么办?

My EndNote Library-Converted

File Edit References Groups Library Tools Window Help

All References

Author Contains + ×

And Year Contains + ×

And Title Contains + ×

Simple search Search options Search

All References
18 References

Journal Last Upd... Reference T

品科学 2020/12/9 Journal Article

2020/12/9 Thesis

品科学 2020/12/9 Journal Article

防医学 2020/12/9 Journal Article

od Ch... 2020/12/9 Journal Article

od Ch... 2020/12/9 Journal Article

od Ch... 2020/12/9 Journal Article

od Ch... 2020/12/9 Journal Article

od Ch... 2020/12/9 Journal Article

ournal ... 2020/12/9 Journal Article

ergol... 2020/12/9 Journal Article

s in... 2020/12/9 Journal Article

Laguna, L... 2016 New Approach to Food Difficu... Journal ... 2020/12/9 Journal Article

New Reference Ctrl+N

Edit Reference Ctrl+E

Copy References To

Copy Formatted Reference Ctrl+K

E-mail Reference

Move References to Trash Ctrl+D

File Attachments

Find Full Text

Find Reference Updates

URL

Figure

Web of Science

Reference Summary

武娜娜, 2020 #19 Summary Edit X

B I U X' X₁ Q Save

Reference Type Thesis

Author 武娜娜

Year 2020

Title 高校思想政治教育“三全育人”研究

Academic Department

Place Published

University 河北师范大学

Degree

Document Number

Number of Pages

Advisor 安巧珍,

Date

Thesis Type 硕士

Short Title

III. 手工添加参考文献信息

The screenshot displays the EndNote software interface. The 'References' menu is open, with 'New Reference' highlighted. The main window shows a list of references with columns for Author, Year, Title, Rating, Journal, Last Updated, and Reference Type. A search bar is visible above the list, and a sidebar on the left contains navigation options like 'Find Full Text' and 'Online Search'.

My EndNote Library-Converted

File Edit **References** Groups Library Tools Window Help

- New Reference (Ctrl+N)
- Edit Reference (Ctrl+E)
- Copy References To
- Copy Formatted Reference (Ctrl+K)
- E-mail Reference
- Move References to Trash (Ctrl+D)
- File Attachments
- Find Full Text
- Find Reference Updates
- URL
- Figure
- Web of Science
- Reference Summary

Author	Year	Title	Rating	Journal	Last Upd...	Reference Type
Nunes, Va...	2020	Innovative modifications in fo...		Current ...	2020/12/9	Journal Article
Pulatsu, E...	2020	A review on customizing edibl...		Trends in...	2020/12/9	Journal Article

Simple search Search options Search

References

CH 拼中 简繁

获取全文 (在线查找全文)

My EndNote Library-Converted

File Edit References Groups Library Tools Window Help

Sync Configuration

All References 18

Imported References 2

Recently Added 18

Unfiled 9

Trash 8

MY GROUPS

学科服务

食品学院 2

My Groups

培训讲座 7

学科服务 0

FIND FULL TEXT

GROUPS SHARED BY ...

ONLINE SEARCH

Library of Congress 0

LISTA (EBSCO) 0

PubMed (NLM) 0

Web of Science C... 0

more...

All References

Author Contains

And Year Contains

And Title Contains

Simple search Search options Search

All References

18 References

New Reference Ctrl+N

Edit Reference Ctrl+E

Copy References To

Copy Formatted Reference Ctrl+K

E-mail Reference

Move References to Trash Ctrl+D

File Attachments

Find Full Text

Find Reference Updates

URL

Figure

Web of Science

Reference Summary

Azevedo..., 2021 #14 Summary Edit

Attach file

Real-time PCR assay for *Colletotrichum acutatum* sensu stricto quantification in olive fruit samples

F. Azevedo-Nogueira, S. Gomes, A. Lino, T. Carvalho and P. Martins-Lopes

Food Chemistry 2021 Vol. 339

Accession Number: WOS:000582793900101 DOI: 10.1016/j.foodchem.2020.127858

Olive anthracnose is caused by fungal species within the *Colletotrichum acutatum*, *C. gloeosporioides* and *C. boninense* complexes. Anthracnose causes severe pre- and post-harvest olive drupe fall. This study aimed to design a species-specific qPCR assay, based on *klap1* gene, suitable for *C. acutatum* s.s. quantification in cv. *Galega Vulgar* fruit samples. The developed qPCR assay presented a detection limit of 10.14 fg/reaction, and a linear cycle threshold of $R^2 = 0.996$. *C. acutatum* inoculum was detected in pulverized olive fruits, and in early infection stages, before symptom appearance, 16 h after inoculation (C_t values = 28.29 ± 1.1). In olive samples, the derived melting curve was specific presenting a single dissociation peak (T_m = 88.7 degrees C). The designed assay was effectively applied in *C. acutatum* detection and quantification using infected olive samples, with a LOD of 0.59 ng and a LOQ of 1.8 ng,

Annotated Copy citation

- Sync Configuration
- All References 18
- Imported References 2
- Recently Added 18
- Unfiled 9
- Trash 8
- MY GROUPS
 - 学科服务
 - 食品学院 2
 - My Groups
 - 培训讲座 7
 - 学科服务 0
- FIND FULL TEXT
 - Found PDF 3
 - Not found 8
- GROUPS SHARED BY ...
- ONLINE SEARCH
 - Library of Congress 0
 - LISTA (EBSCO) 0
 - PubMed (NLM) 0
 - Web of Science C... 0
 - more...

All References

	Author	Contains		+	×
And	Year	Contains		+	×
And	Title	Contains		+	×

Simple search Search options Search

All References
18 References

		Author	Year	Title	Rating	Journal	Last Upd...	Reference Type
●		Bajpai, V. ...	2021	(-)-Tetrahydroberberrubine ace...		Food Ch...	2020/12/9	Journal Article
●		Campbell, ...	2016	An ISO-Protein Model Food Sy...	•••••	Journal ...	2020/12/9	Journal Article
●		Ebisawa, ...	2020	Japanese guidelines for food a...		Allergol...	2020/12/9	Journal Article
●		Knorr, D.; ...	2020	Food processing needs, advan...		Trends in...	2020/12/9	Journal Article
●		Laguna, L...	2016	New Approach to Food Difficu...		Journal ...	2020/12/9	Journal Article
●		Laguna, L...	2016	New Approach to Food Difficu...		Journal ...	2020/12/9	Journal Article
●		Nunes, Va...	2020	Innovative modifications in fo...		Current ...	2020/12/9	Journal Article
●		Pulatsu, E...	2020	A review on customizing edibl...		Trends in...	2020/12/9	Journal Article
●		Sathe, Shr...	2009	Effects of food processing on ...		Molecula...	2020/12/9	Journal Article
●		Sevenich, ...	2014	High-Pressure Thermal Steriliza...		Journal ...	2020/12/9	Journal Article
●		VAN DER ...	2010	SKULL VIBRATION DURING CH...				Journal Article

Campbell, 2016 #2 Summary Edit

Campbell-2016-An ISO-Protein Model ...

+ Attach file

An ISO-Protein Model Food System for Evaluating Food Texture Effects

C. L. Campbell, C. R. Daubert, M. Drake and E. A. Foegeding

Journal of Texture Studies 2016 Vol. 47 Issue 5 Page 377-391

DOI: <https://doi.org/10.1111/jtxs.12182>

<https://onlinelibrary.wiley.com/doi/abs/10.1111/jtxs.12182>
<https://onlinelibrary.wiley.com/doi/pdfdirect/10.1111/jtxs.12182?download=true>

Abstract Perceptions of food quality, acceptability and satiety are often driven by food texture. It is hypothesized that food texture alters satiety by adjusting eating rate and enjoyment; however, few studies have evaluated wide ranges of food textures with standardized nutritional compositions. The goal of this study was to formulate and characterize a set of isocaloric, macronutrient-matched model foods with varying textures. Six distinct food textures were produced by varying the extent and type of aggregation of 11% whey protein isolate solutions.

三、文献管理



如何能够做到随时快速调取自己所需的文献?



I. 对文献分门别类做到“心中有数”

- 使用EndNote提供的**常规分组、智能分组、组合分组**3种不同的分组方式有序的管理文献。
- 使用**星级打分、已读/未读**等字段做好分门别类。

分组GROUP

The screenshot displays the EndNote 20 software interface. The 'Groups' menu is open, with three items highlighted by a red box: 'Create Group', 'Create Smart Group...', and 'Create From Groups...'. The main window shows a search bar with 'Simple search' and 'Search options' dropdowns, and a 'Search' button. Below the search bar is a table with columns: Title, Rating, Journal, Last Upd..., and Reference Type. The table is currently empty. On the right side, there is a panel with the text 'No reference selected' and a close button. In the bottom right corner, there is a system tray icon showing a 25% battery level.

EndNote 20 - My EndNote Library-Converted

File Edit References **Groups** Library Tools Window Help

- Create Group
- Create Smart Group...
- Create From Groups...
- Rename Group
- Edit Group...
- Delete Group
- Share Group...
- Add References To
- Remove References from Group Ctrl+D
- Create Group Set
- Delete Group Set
- Rename Group Set
- Create Citation Report
- Manuscript Matcher

Sync Configurati

All References

Recently Added

Unfiled

Trash

MY GROUPS

My Groups

培训讲座

学科服务

FIND FULL TEXT

GROUPS SHARED BY ...

ONLINE SEARCH

- Library of Congress 0
- LISTA (EBSCO) 0
- PubMed (NLM) 0
- Web of Science C... 0
- more...

Contains

Contains

Contains

Simple search Search options Search

No reference selected

Title Rating Journal Last Upd... Reference Type

0K/s 25% 0K/s

星级打分+阅读标记

My EndNote Library-Converted

File Edit References Groups Library Tools Window Help

All References

Author Contains + x

And Year Contains + x

And Title Contains + x

Simple search Search options Search

All References
18 References

	Author	Year	Title	Rating	Journal	Last Upd...	Reference T
●	王新平; ...		基于WoS与科学计量技术的...		食品科学	2020/12/9	Journal Article
●	武娜娜	2020	高校思想政治教育“三全育人”...	★★★★		2020/12/9	Thesis
●	杨红; 刘...		分子印迹技术在食品安全检...		食品科学	2020/12/9	Journal Article
●	杨丽; 张...	2020	萃取除脂联合液相色谱-串联...	★★★	预防医学	2020/12/9	Journal Article
●	Azevedo-...	2021	Real-time PCR assay for Collet...		Food Ch...	2020/12/9	Journal Article
●	Azevedo-...	2021	Real-time PCR assay for Collet...		Food Ch...	2020/12/9	Journal Article
●	Bajpai, V. ...	2021	(-)-Tetrahydroberberrubine ace...	★★★★★	Food Ch...	2020/12/9	Journal Article
●	Bajpai, V. ...	2021	(-)-Tetrahydroberberrubine ace...		Food Ch...	2020/12/9	Journal Article
●	Campbell,...	2016	An ISO-Protein Model Food Sy...		Journal ...	2020/12/9	Journal Article
●	Ebisawa, ...	2020	Japanese guidelines for food a...		Allergol...	2020/12/9	Journal Article
●	Knorr, D.; ...	2020	Food processing needs, advan...		... CH 拼中... 9		Journal Article
●	Laguna, L...	2016	New Approach to Food Difficu...		Journal ...	2020/12/9	Journal Article

Bajpai, 2021 #15 Summary Edit

+ Attach file

(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice

V. K. Bajpai, I. Park, I. Khan, F. H. Alshammari, P. Kumar, L. Chen, et al.

Food Chemistry 2021 Vol. 339

Accession Number: WOS:000582793900046 DOI: 10.1016/j.foodchem.2020.127902

A protoberberine alkaloid, (-)-tetrahydroberberrubineacetate (THBA) was assessed for its antioxidant potential and ability to inhibit the growth of a food hazard bacterium Bacillus cereus in vitro and in situ. THBA displayed significant and dose-dependent cellular antioxidant potential against hydrogen peroxide-induced oxidative stress in NIH 3T3 fibroblast cells and decreased the ROS levels as well as increased the expression levels of SOD1 and SOD2 enzymes. The inhibitory spectrum of THBA confirmed its mechanistic role in the disruption of the membrane integrity of B. cereus as evidenced by the results of time-inactivation, cell membrane integrity, NPN membrane uptake, membrane potential, and electron microscopy analyses. Moreover, THBA inhibited biofilm formation by B. cereus and disrupted pre-established biofilms on a glass surface. Furthermore, THBA was

Annotated Copy citation

All References

	Author	Contains		+	x
And	Year	Contains		+	x
And	Title	Contains		+	x

Simple search

Search options

Search

All References

18 References



		Author	Year	Title	Rating	Journal	Last Upd...	Reference Type
●		Bajpai, V. ...	2021	(-)-Tetrahydroberberrubine ace...	★★★★★	Food Ch...	2020/12/9	Journal Article
●		武娜娜	2020	高校思想政治教育“三全育人”...	★★★★		2020/12/9	Thesis
●	☑	杨丽; 张...	2020	萃取除脂联合液相色谱-串联...	★★★	预防医学	2020/12/9	Journal Article
●		VAN DER ...	2010	SKULL VIBRATION DURING CH...		Journal ...	2020/12/9	Journal Article
●		Sevenich, ...	2014	High-Pressure Thermal Steriliza...		Journal ...	2020/12/9	Journal Article
●		Sathe, Shr...	2009	Effects of food processing on ...		Molecula...	2020/12/9	Journal Article
●		Pulatsu, E...	2020	A review on customizing edibl...		Trends in...	2020/12/9	Journal Article
●		Nunes, Va...	2020	Innovative modifications in fo...		Current ...	2020/12/9	Journal Article
●		Laguna, L...	2016	New Approach to Food Difficu...		Journal ...	2020/12/9	Journal Article
●		Laguna, L...	2016	New Approach to Food Difficu...		Journal ...	2020/12/9	Journal Article
●		Knorr, D.; ...	2020	Food processing needs, advan...		CH 研 中 办 简 德 9	2020/12/9	Journal Article
●		Ebisawa, ...	2020	Japanese guidelines for food a...		Allergol...	2020/12/9	Journal Article

Bajpai, 2021 #15 Summary Edit

+ Attach file

(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated *Bacillus cereus* in rice

V. K. Bajpai, I. Park, I. Khan, F. H. Alshammari, P. Kumar, L. Chen, et al.

Food Chemistry 2021 Vol. 339

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Annotated

Copy citation

II. 如何快速调取当下所需特定文献?

The screenshot displays the EndNote software interface. A red box highlights the search filter dropdown menu, which is currently open and showing a list of search criteria. The criteria include: Author, Author, First Author, Year, Title, Journal/Secondary Title, Label, Keywords, Abstract, Notes, Record Number, Reference Type, Rating, Secondary Author, Place Published, Publisher, Volume, Number of Volumes, and Number. The 'Author' option is selected and highlighted in blue.

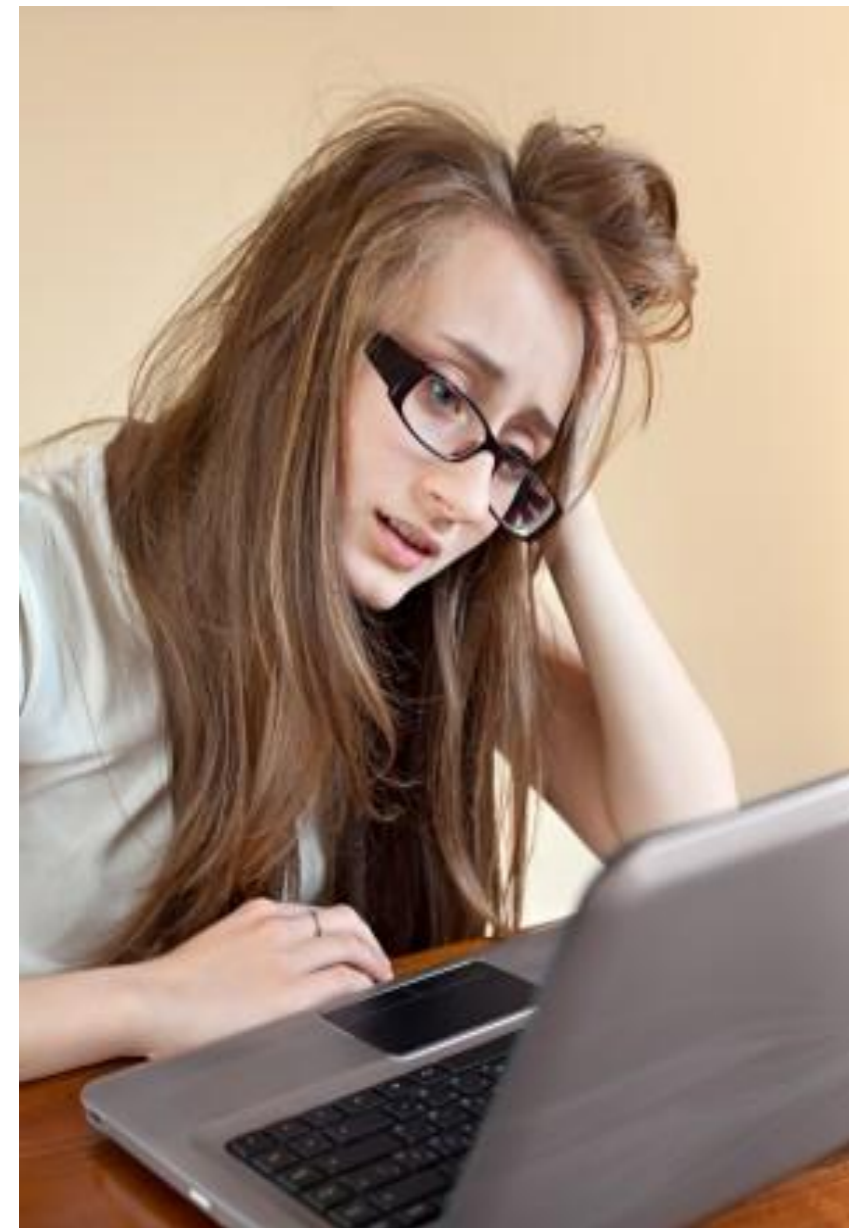
Below the dropdown menu, the search results are displayed in a table. The table has columns for Rating, Journal, Last Upd..., and Reference Type. The first row is highlighted in green and shows a rating of five stars, the journal 'Food Ch...', the date '2020/12/9', and the reference type 'Journal Article'. The title of the article is '(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice'.

On the right side of the interface, the details for the selected article are shown. It includes the author 'Bajpai, 2021 #15', a 'Summary' tab, and an 'Attach file' button. The title of the article is repeated: '(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice'. Below the title, the authors are listed: 'V. K. Bajpai, I. Park, I. Khan, F. H. Alshammari, P. Kumar, L. Chen, et al.'. The journal information is 'Food Chemistry 2021 Vol. 339'. The accession number is 'WOS:000582793900046 DOI: 10.1016/j.foodchem.2020.127902'. A snippet of the abstract is provided: 'A protoberberine alkaloid, (-)-tetrahydroberberrubineacetate (THBA) was assessed for its antioxidant potential and ability to inhibit the growth of a food hazard bacterium Bacillus cereus in vitro and in situ. THBA displayed significant and dose-dependent cellular antioxidant potential against hydrogen peroxide-induced oxidative stress in NIH 3T3 fibroblast cells and decreased the ROS levels as well as increased the expression levels of SOD1 and SOD2 enzymes. The inhibitory spectrum of THBA confirmed its mechanistic role in the disruption of the membrane integrity of B. cereus as evidenced by the results of time-inactivation, cell membrane integrity, NPN membrane uptake, membrane potential, and electron microscopy analyses. Moreover, THBA inhibited biofilm formation by B. cereus and disrupted pre-established biofilms on a glass surface. Furthermore, THBA was'.

四、文献编排

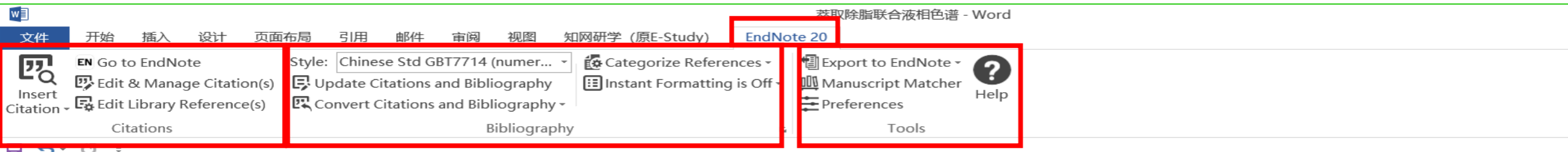


论文写作中你是否发现？



- ★ 写论文时，手动插入参考文献的工作很麻烦。
- ★ 因调整论文架构而随之带来的参考文献顺序调整让工作量剧增。
- ★ 文后参考文献格式很复杂，撰写论文时要注意很多细节。
- ★ 不同投稿期刊对于参考文献格式要求不同，每次换投期刊就要面临格式调整的大工程。
- ★ 不准确的参考文献格式会被期刊编辑拒稿。

安装好EndNote单机版后，可EndNote自动嵌入到Word中



萃取除脂联合液相色谱-串联质谱法检测肉类食品中 β -受体激动剂

摘要：目的建立检测肉类食品中 β -受体激动剂的液相色谱-串联质谱法,为食品安全风险监测提供参考。方法样品经乙酸-乙酸钠缓冲液 (pH=5.2) 提取,采用萃取除脂管脱脂,以水、乙腈为流动相,用 Waters BEH C18 柱分离,选择多反应监测模式 (MSM),采用外标法定量,检测河南省鹤壁市市售的 580 份肉类样品中 18 种 β -受体激动剂。结果 18 种 β -受体激动剂在 0.1~100.0 μ g/L 浓度下标准曲线相关系数均 $\geq 0.999 0$ 。莱克多巴胺、苯乙醇胺 A 的检出限为 0.02 μ g/kg,其他 16 种 β -受体激动剂的检出限均为 0.01 μ g/kg;18 种 β -受体激动剂的定量限为 0.03 μ g/kg 或 0.06 μ g/kg。1、2、10 μ g/kg 3 个加标量的加标回收率为 83.4%~95.2%,相对标准偏差为 1.7%~7.8%。580 份样品中检出 21 份 β -受体激动剂,检出率为 3.62%,检出莱克多巴胺、克仑特罗、苯乙醇胺 A 和沙丁胺醇 4 种。结论萃取除脂联合液相色谱串联质谱法可满足猪、牛、羊肉及其肝脏等富含脂类的肉类样品 β -受体激动剂检测要求。

I. 如何插入参考文献

1

萃取除脂联合液相色谱 - Word

3

开始 插入 设计 页面布局 引用 邮件 审阅 视图 知网研学 (原E-Study) EndNote 20

Insert Citation...

Insert Selected Citation(s)

Insert Note...

Insert Figure...

萃取除脂联合液相色谱 2 联质谱法检测肉类食品中 β -受体激动剂。

摘要: 目的建立检测肉类食品中 β -受体激动剂的液相色谱-串联质谱法,为食品安全风险监测提供参考。方法样品经乙酸-乙酸钠缓冲液 (pH=5.2) 提取采用除脂萃取管脱脂,以水、乙腈为流动相,用 Waters BEH C18 柱分离,选择多反应监测模式 (MSM),采用外标法定量,检测河南省鹤壁市市售的 580 份肉类样品中 18 种 β -受体激动剂。结果 18 种 β -受体激动剂在 0.1~100.0 μ g/L 浓度下标准曲线相关系数均 \geq 0.999 0。莱克多巴胺、苯乙醇胺 A 的检出限为 0.02 μ g/kg,其他 16 种 β -受体激动剂的检出限均为 0.01 μ g/kg;18 种 β -受体激动剂的定量限为 0.03 μ g/kg 或 0.06 μ g/kg。1、2、10 μ g/kg 3 个加标量的加标回收率为 83.4%~95.2%,相对标准偏差为 1.7%~7.8%。580 份样品中检出 21 份 β -受体激动剂,检出率为 3.62%,检出莱克多巴胺、克仑特罗、苯乙醇胺 A 和 沙丁胺醇 4 种。结论萃取除脂联合液相色谱串联质谱法可满足猪、牛、羊肉及其肝脏等富含脂类的肉类样品 β -受体激动剂检测要求。

EndNote 20 Find & Insert My References

2020 Find Search: Libraries

Author	Year	Title
Azevedo-...	2021	Real-time PCR assay for Colletotrichum acutatum sensu stricto quantification in olive fruit samples
Azevedo-...	2021	Real-time PCR assay for Colletotrichum acutatum sensu stricto quantification in olive fruit samples
Bajpai	2021	(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice
Bajpai	2021	(-)-Tetrahydroberberrubine acetate accelerates antioxidant potential and inhibits food associated Bacillus cereus in rice
Moosavi	2020	Japanese guidelines for food allergy 2020
Oliveira	2020	Food processing needs, advantages and misconceptions
Sevenich	2016	New Approach to Food Difficulty Perception: Food Structure, Food Oral Processing and Individual's Physical Strength
Nunes	2020	Innovative modifications in food processing to reduce the levels of mycotoxins
Pulatsu	2020	A review on customizing edible food materials into 3D printable inks: Approaches and strategies
Sathe	2009	Effects of food processing on food allergens
Sevenich	2014	High-Pressure Thermal Sterilization: Food Safety and Food Quality of Baby Food Puree
杨丽	2020	萃取除脂联合液相色谱-串联质谱法检测肉类食品中 β -受体激动剂
武娜娜	2020	高校思想政治教育“三全育人”研究

Reference Type: Journal Article
Record Number: 26
Author: Nunes, Valéria M. R.
 Moosavi, Motahareh
 Khaneghah, Amin Mousavi
 Oliveira, Carlos A. F.
Year: 2020
Title: Innovative modifications in food processing to reduce the levels of mycotoxins
Journal: Current Opinion in Food Science
ISSN: 22147993
DOI: 10.1016/j.cofs.2020.11.010
File Attachments: internal-pdf://3417603967/Innovative-modifications-in-food-processing-to.pdf

Insert Cancel Help

Library: My EndNote Library-Converted.enl 13 items in list

成功插入参考文献

萃取除脂联合液相色谱 - Word

文件 开始 插入 设计 页面布局 引用 邮件 审阅 视图 知网研学 (原E-Study) EndNote 20

Insert Citation Edit & Manage Citation(s) Edit Library Reference(s) Citations

Style: Chinese Std GBT7714 (numer... Categorize References Instant Formatting is On Bibliography

Export to EndNote Manuscript Matcher Preferences Tools Help

萃取除脂联合液相色谱-串联质谱法检测肉类食品中 β -受体激动剂。

摘要：目的建立检测肉类食品中 β -受体激动剂的液相色谱-串联质谱法,为食品安全风险监测提供参考。方法样品经乙酸-乙酸钠缓冲液 (pH=5.2) 提取^[1],采用除脂萃取管脱脂,以水、乙腈为流动相,用 Waters BEH C18 柱分离,选择多反应监测模式 (MSM),采用外标法定量,检测河南省鹤壁市市售的 580 份肉类样品中 18 种 β -受体激动剂。结果 18 种 β -受体激动剂在 0.1~100.0 μ g/L 浓度下标准曲线相关系数均 \geq 0.999 0。莱克多巴胺、苯乙醇胺 A 的检出限为 0.02 μ g/kg,其他 16 种 β -受体激动剂的检出限均为 0.01 μ g/kg;18 种 β -受体激动剂的定量限为 0.03 μ g/kg 或 0.06 μ g/kg。1、2、10 μ g/kg 3 个加标量的加标回收率为 83.4%~95.2%,相对标准偏差为 1.7%~7.8%。580 份样品中检出 21 份 β -受体激动剂,检出率为 3.62%,检出莱克多巴胺、克仑特罗、苯乙醇胺 A 和沙丁胺醇 4 种。结论萃取除脂联合液相色谱串联质谱法可满足猪、牛、羊肉及其肝脏等富含脂类的肉类样品 β -受体激动剂检测要求。

[1] NUNES V M R, MOOSAVI M, KHANEGHAH A M, et al. Innovative modifications in food processing to reduce the levels of mycotoxins [J]. Current Opinion in Food Science, 2020,

II. 如何删除参考文献?

萃取除脂联合液相色 - Word

文件 开始 插入 设计 页面布局 引用 邮件 审阅 视图 知网研学 (原E-Study) EndNote 20

Insert Citation Edit & Manage Citation(s) Update Citations and Bibliography Convert Citations and Bibliography Categorize References Export to EndNote Manuscript Matcher Preferences

EndNote 20 Edit & Manage Citations

Citation	Count	Library
[1]		
Nunes, 2020 #26	1	My EndNote Library-Converted

Edit Reference

Edit Library Reference

- Find Reference Updates...
- Remove Citation**
- Insert Citation
- Update from My Library...

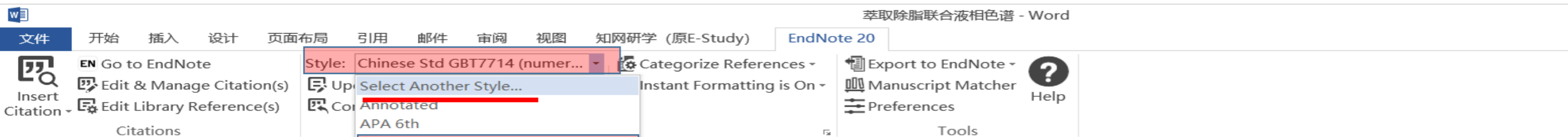
摘要: 目的建立检测肉类食品中β-受体激动剂。方法: 样品经乙酸-乙酸钠缓冲液 (pH=4.5) 提取, 经反相 C18 柱分离, 选择多反应监测模式 (MS/MS) 检测。结果 18 种 β-受体激动剂中, 苯乙醇胺 A 的检出限为 0.02μg/kg, 沙丁胺醇的检出限为 0.03μg/kg 或 0.06μg/kg。结论 580 份样品中检出 β-受体激动剂 4 种。结论 萃取除脂联合液相色相法检测肉类样品 β-受体激动剂检测要求。

[1] NUNES V M R, MOOSAVI M, et al. A method for the detection of β-adrenergic agonists in meat products using liquid chromatography-mass spectrometry. *Food processing* 2020

tools OK Cancel Help

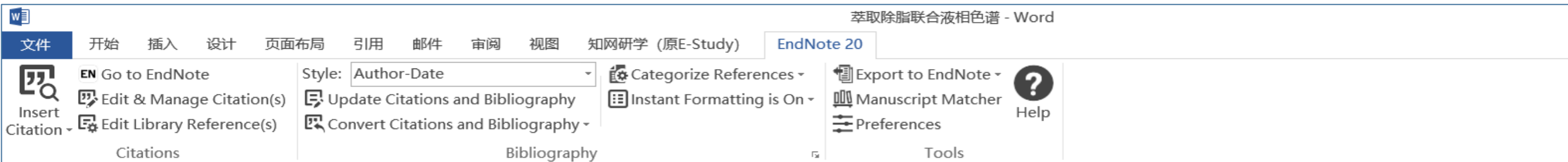
Totals: 1 Citation Group, 1 Citation, 1 Reference

III. 更换参考文献格式



摘要: 目的建立液相色谱-串联质谱法检测肉类食品中 β -受体激动剂。方法样品经乙酸-乙醚提取^[1],采用除脂萃取管脱脂,以水、乙腈为流动相,用 Waters BEH C18 柱分离,选择多反应监测模式 (MSM),采用外标法定量,检测河南省鹤壁市市售的 580 份肉类样品中 18 种 β -受体激动剂。结果 18 种 β -受体激动剂在 0.1~100.0 $\mu\text{g/L}$ 浓度下标准曲线相关系数均 $\geq 0.999 0$ 。莱克多巴胺、苯乙醇胺 A 的检出限为 0.02 $\mu\text{g/kg}$,其他 16 种 β -受体激动剂的检出限均为 0.01 $\mu\text{g/kg}$;18 种 β -受体激动剂的定量限为 0.03 $\mu\text{g/kg}$ 或 0.06 $\mu\text{g/kg}$ 。1、2、10 $\mu\text{g/kg}$ 3 个加标量的加标回收率为 83.4%~95.2%,相对标准偏差为 1.7%~7.8%。580 份样品中检出 21 份 β -受体激动剂,检出率为 3.62%,检出莱克多巴胺、克仑特罗、苯乙醇胺 A 和沙丁胺醇 4 种。结论萃取除脂联合液相色谱串联质谱法可满足猪、牛、羊肉及其肝脏等富含脂类的肉类样品 β -受体激动剂检测要求。

[1] NUNES V M R, MOOSAVI M, KHANEGHAH A M, et al. Innovative modifications in food processing to reduce the levels of mycotoxins [J]. Current Opinion in Food Science, 2020,



萃取除脂联合液相色谱-串联质谱法检测肉类食品中 β -受体激动剂

摘要：目的建立检测肉类食品中 β -受体激动剂的液相色谱-串联质谱法,为食品安全风险监测提供参考。方法样品经乙酸-乙酸钠缓冲液 (pH=5.2) 提取 (Nunes, Moosavi et al. 2020),采用除脂萃取管脱脂,以水、乙腈为流动相,用 Waters BEH C18 柱分离,选择多反应监测模式 (MSM),采用外标法定量,检测河南省鹤壁市市售的 580 份肉类样品中 18 种 β -受体激动剂。结果 18 种 β -受体激动剂在 0.1~100.0 $\mu\text{g/L}$ 浓度下标准曲线相关系数均 ≥ 0.9990 。莱克多巴胺、苯乙醇胺 A 的检出限为 0.02 $\mu\text{g/kg}$,其他 16 种 β -受体激动剂的检出限均为 0.01 $\mu\text{g/kg}$;18 种 β -受体激动剂的定量限为 0.03 $\mu\text{g/kg}$ 或 0.06 $\mu\text{g/kg}$ 。1、2、10 $\mu\text{g/kg}$ 3 个加标量的加标回收率为 83.4%~95.2%,相对标准偏差为 1.7%~7.8%。580 份样品中检出 21 份 β -受体激动剂,检出率为 3.62%,检出莱克多巴胺、克仑特罗、苯乙醇胺 A 和沙丁胺醇 4 种。结论萃取除脂联合液相色谱串联质谱法可满足猪、牛、羊肉及其肝脏等富含脂类的肉类样品 β -受体激动剂检测要求。

Nunes, V. M. R., M. Moosavi, A. M. Khaneghah and C. A. F. Oliveira (2020). "Innovative modifications in food processing to reduce the levels of mycotoxins." Current Opinion in Food Science.

IV. 没有合适的投稿期刊要求的参考文献格式?

The screenshot shows the EndNote software interface. The 'Tools' menu is open, and 'Open Style Manager...' is selected. A list of citation styles is displayed, with 'Annotated' selected. The background shows a list of references in a table format.

Author	Title	Year	Journal	Last Upd...	Reference Type
Bajpai, V. ...			Food Ch...	2020/12/9	Journal Article
武娜娜				2020/12/9	Thesis
杨丽; 张...			预防医学	2020/12/9	Journal Article
VAN DER ...			Journal ...	2020/12/9	Journal Article
Sevenich, ...			Journal ...	2020/12/9	Journal Article
Sathe, Shr...			Molecula...	2020/12/9	Journal Article
Pulatsu, E...			Trends in...	2020/12/9	Journal Article
Nunes, Va...	2020	Innovative modifications in to...	Current ...	2020/12/9	Journal Article
Laguna, L...	2016	New Approach to Food Difficu...	Journal ...	2020/12/9	Journal Article
Laguna, L...	2016	New Approach to Food Difficu...	Journal ...	2020/12/9	Journal Article
Knorr, D.; ...	2020	Food processing needs, advan...	CH 拼中 简 9	2020/12/9	Journal Article
Ebisawa, ...	2020	Japanese guidelines for food a...	Allergol...	2020/12/9	Journal Article

EndNote Styles

File Edit Tools Window Help

Name	Category
<input type="checkbox"/> Ann Rev Neuroscience	Neuroscience
<input type="checkbox"/> Ann Rev Nuclear Part Sci	Science
<input type="checkbox"/> Ann Rev Pharmacology Toxicology	Pharmacology
<input type="checkbox"/> Ann Rev Physical Chemistry	Chemistry
<input type="checkbox"/> Ann Rev Phytopathology	Agriculture

Get More on the Web...

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Unmark All

Find by ▾

▲ Less Info:

Style Info/Preview

Edit

File Name: Annotated.ens

Created: 2020年12月8日, 20:13:28

Modified: 2018年5月14日, 19:45:56

Based On: Author-Date

Category: Generic

Comments:

This is a generic style that includes an
alphabetically-sorted bibliography with

Showing 501 of 501 output styles.

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Use the Style Finder below to search for a style name and/or citation style and/or publisher.

Citation Style

Any



Publisher

Any



2 results found

Style or Journal Name	Citation Style	Discipline	Date	
Chinese Standard GBT7714 (Author-Year)	Author-Year-Cited Pages	Science	2020-03-31	Download
Chinese Standard GBT7714 (numeric)	Superscripted Number	Science	2008-01-10	Download



Chinese Std GB7714 (author-year)



Chinese Std GB7714 (numeric)

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 - Editor Lists
 - Editor Name
 - Title Capitalization
- Figures & Tables
 - Figures
 - Tables
 - Separation & Punctuation

New...

Open Library... Ctrl+O

Open Shared Library... Ctrl+Shift+O

Open Recent

Close Style Ctrl+W

Save Ctrl+S

Save As...

Save a Copy...

Revert Style...

Print... Ctrl+P

Print Setup...

Exit Ctrl+Q

Standard GB/T 7714. 顺序编码制

uses superscripted numbers.

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修订已有的参考文献格式

Chinese Std GB/T7714 (numeric)

File Edit Tools Window Help

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- Sections
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 - Templates
 - Field Substitutions
 - Layout
 - Sort Order
 - Categories
 - Author Lists
 - Author Name
 - Editor Lists
 - Editor Name
 - Title Capitalization
- Footnotes
 - Templates
 - Field Substitutions
 - Repeated Citations
 - Author Lists
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 - Editor Lists
 - Editor Name
 - Title Capitalization
- Figures & Tables
 - Figures
 - Tables
 - Separation & Punctuation

File Name: Chinese Std GB/T7714 (numeric)

Full Name: Chinese Standard GB/T7714 (numeric)

Based on: GB/7714

Category: Science

Publisher: Standards Office-Peoples Republic of China

Comments and limitations:

This style is for the Peoples Republic of China Standard GB/T 7714. 顺序编码制

This is the Numeric form of this standard which uses superscripted numbers.

87291876/25991215182144232771259912948633879244053526821017_GB7714-87.pdf

修订引文

修订参考文献

自定义参考文献格式

TOOLS

Output
Styles

New Style

Chinese Std GB/T7714 (numeric)

File Edit Tools Window Help

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About this Style

Punctuation

Anonymous Works

Page Numbers

Journal Names

Sections

Citations

Templates

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Author Lists

Author Name

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Bibliography

Templates

Field Substitutions

Layout

Sort Order

Categories

Author Lists

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Editor Lists

Editor Name

Title Capitalization

Footnotes

Templates

Field Substitutions

Repeated Citations

Author Lists

Author Name

Editor Lists

Editor Name

Title Capitalization

Figures & Tables

Figures

Tables

Separation & Punctuation

File Name: Chinese Std GB/T7714 (numeric)

Full Name: Chinese Standard GB/T7714 (numeric)

Based on: GB/7714

Category: Science

Publisher: Standards Office-Peoples Republic of China

URL:

Created: 2020年12月9日, 13:51:15

Last modified: 2020年10月30日, 9:34:40

Comments and limitations:

This style is for the *Peoples Republic of China Standard GB/T 7714*. 顺序编码制

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Style guidelines can be found at:

http://www.tshps.com:8070/crm89prd/psft/V-787291876/25991215182144232771259912948633879244053526821017_GB7714-87.pdf

V. 如何消除文献域代码格式?

萃取除脂联合液相色谱 - Word

文件 开始 插入 设计 页面布局 引用 邮件 审阅 视图 知网研学 (原E-Study) EndNote 20

Insert Citation - EN Go to EndNote
 Edit & Manage Citation(s)
 Edit Library Reference(s)

Style: 12
 Update Citations and Bibliography
 Convert Citations and Bibliography
 Convert to Unformatted Citations
 Convert to Plain Text
 Convert Reference Manager Citations to EndNote
 Convert Word Citations to EndNote

Categorize References
 Instant Formatting is On
 Export to EndNote
 Manuscript Matcher
 Preferences
 Help

受体激动剂苯乙醇胺 A 的检出限为 $0.02\mu\text{g}/\text{kg}$, 其量限为 $0.03\mu\text{g}/\text{kg}$ 或 $0.06\mu\text{g}/\text{kg}$ 。1、1.7%~7.8%。580 份样品中检出 21 胺 A 和沙丁胺醇 4 种。结论萃取除肉类样品 β -受体激动剂检测要求。

[1] NUNES V M R, MOOSAVI M, to reduce the levels of mycotoxins [J]. Current Opinion in Food Science, 2020,

~100.0 $\mu\text{g}/\text{L}$ 浓度下标准曲线相关系数均 ≥ 0.9990 。莱克多巴胺、受体激动剂的定相对标准偏差为仑特罗、苯乙醇脏等富含脂类的 food processing

EndNote 20

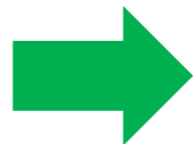
! This command will create a new copy of your Word document and remove all special EndNote markers from it. The new document will appear in a new unsaved document window. The original file will remain opened and untouched.

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确定 取消

日常科研过程中经常的困惑有了思路了吗？

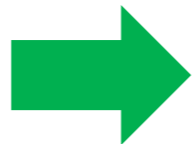
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进行梳理。



因保存文献量较大，
形式繁杂，感觉**无
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通过标记，分组，排
序等功能来有序管理，
快速找到所需文献。



参考文献格式处理
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内置或自定义模板，
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