

# Yuhua Chang

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/10698020/yuhua-chang-publications-by-year.pdf>

**Version:** 2024-04-23

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

14  
papers

1,018  
citations

13  
h-index

14  
g-index

14  
ext. papers

1,146  
ext. citations

6.2  
avg, IF

4.6  
L-index

#	Paper	IF	Citations
14	Fabrication, stability and efficacy of dual-component antimicrobial nanoemulsions: essential oil (thyme oil) and cationic surfactant (lauric arginate). <i>Food Chemistry</i> , <b>2015</b> , 172, 298-304	8.5	96
13	Effectiveness of a novel spontaneous carvacrol nanoemulsion against <i>Salmonella enterica</i> Enteritidis and <i>Escherichia coli</i> O157:H7 on contaminated mung bean and alfalfa seeds. <i>International Journal of Food Microbiology</i> , <b>2014</b> , 187, 15-21	5.8	48
12	Interaction of cationic antimicrobial (ε-polylysine) with food-grade biopolymers: Dextran, chitosan, carrageenan, alginate, and pectin. <i>Food Research International</i> , <b>2014</b> , 64, 396-401	7	28
11	Optimization of orange oil nanoemulsion formation by isothermal low-energy methods: influence of the oil phase, surfactant, and temperature. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 2306-2312	5.7	118
10	Antimicrobial delivery systems based on electrostatic complexes of cationic ε-polylysine and anionic gum arabic. <i>Food Hydrocolloids</i> , <b>2014</b> , 35, 137-143	10.6	31
9	Disruption of lmo1386, a putative DNA translocase gene, affects biofilm formation of <i>Listeria monocytogenes</i> on abiotic surfaces. <i>International Journal of Food Microbiology</i> , <b>2013</b> , 161, 158-63	5.8	8
8	Physicochemical properties and antimicrobial efficacy of carvacrol nanoemulsions formed by spontaneous emulsification. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 8906-13	5.7	134
7	Identification of genes involved in <i>Listeria monocytogenes</i> biofilm formation by mariner-based transposon mutagenesis. <i>Applied Microbiology and Biotechnology</i> , <b>2012</b> , 93, 2051-62	5.7	33
6	Physical properties and antimicrobial efficacy of thyme oil nanoemulsions: influence of ripening inhibitors. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 12056-63	5.7	166
5	Cationic antimicrobial (ε-polylysine)-anionic polysaccharide (pectin) interactions: influence of polymer charge on physical stability and antimicrobial efficacy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 1837-44	5.7	38
4	Low concentration of ethylenediaminetetraacetic acid (EDTA) affects biofilm formation of <i>Listeria monocytogenes</i> by inhibiting its initial adherence. <i>Food Microbiology</i> , <b>2012</b> , 29, 10-7	6	52
3	Interactions of a cationic antimicrobial (ε-polylysine) with an anionic biopolymer (pectin): an isothermal titration calorimetry, microelectrophoresis, and turbidity study. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 5579-88	5.7	53
2	Physicochemical properties and antimicrobial efficacy of electrostatic complexes based on cationic ε-polylysine and anionic pectin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 6776-82	5.7	39
1	Influence of surfactant charge on antimicrobial efficacy of surfactant-stabilized thyme oil nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 6247-55	5.7	174