Xingyu lin

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Ultrathin Silica Membranes with Highly Ordered and Perpendicular Nanochannels for Precise and Fast Molecular Separation. ACS Nano, 2015, 9, 11266-11277.	14.6	133
2	Recent advances in polysaccharides stabilized emulsions for encapsulation and delivery of bioactive food ingredients: A review. Carbohydrate Polymers, 2020, 242, 116388.	10.2	105
3	Digital Loop-Mediated Isothermal Amplification on a Commercial Membrane. ACS Sensors, 2019, 4, 242-249.	7.8	86
4	Vertically ordered silica mesochannel films: electrochemistry and analytical applications. Analyst, The, 2016, 141, 3482-3495.	3.5	76
5	Protein-polysaccharide complex coated W/O/W emulsion as secondary microcapsule for hydrophilic arbutin and hydrophobic coumaric acid. Food Chemistry, 2019, 300, 125171.	8.2	65
6	Nanomaterialâ€based biosensors for sensing key foodborne pathogens: Advances from recent decades. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1465-1487.	11.7	63
7	Molecular Filtration by Ultrathin and Highly Porous Silica Nanochannel Membranes: Permeability and Selectivity. Analytical Chemistry, 2016, 88, 10252-10258.	6.5	49
8	Asymmetric Membrane for Digital Detection of Single Bacteria in Milliliters of Complex Water Samples. ACS Nano, 2018, 12, 10281-10290.	14.6	45
9	Smartphone-Based in-Gel Loop-Mediated Isothermal Amplification (gLAMP) System Enables Rapid Coliphage MS2 Quantification in Environmental Waters. Environmental Science & Technology, 2018, 52, 6399-6407.	10.0	43
10	Occurrence, detection, and dissipation of pesticide residue in plant-derived foodstuff: A state-of-the-art review. Food Chemistry, 2022, 384, 132494.	8.2	39
11	Vertically Ordered Silica Mesochannel Modified Bipolar Electrode for Electrochemiluminescence Imaging Analysis. ChemElectroChem, 2016, 3, 480-486.	3.4	36
12	Polydimethysiloxane Modified Silica Nanochannel Membrane for Hydrophobicity-Based Molecular Filtration and Detection. Analytical Chemistry, 2016, 88, 7821-7827.	6.5	35
13	Delaying the biosynthesis of aromatic secondary metabolites in postharvest strawberry fruit exposed to elevated CO2 atmosphere. Food Chemistry, 2020, 306, 125611.	8.2	35
14	Phenylboronic acid-functionalized vertically ordered mesoporous silica films for selective electrochemical determinationÂof fluoride ion in tap water. Mikrochimica Acta, 2020, 187, 470.	5.0	35
15	When smartphone enters food safety: A review in on-site analysis for foodborne pathogens using smartphone-assisted biosensors. Food Chemistry, 2022, 394, 133534.	8.2	35
16	A novel phase change coolant promoted quality attributes and glutamate accumulation in postharvest shiitake mushrooms involved in energy metabolism. Food Chemistry, 2021, 351, 129227.	8.2	32
17	Direct detection of Pb2+ and Cd2+ in juice and beverage samples using PDMS modified nanochannels electrochemical sensors. Food Chemistry, 2021, 356, 129632.	8.2	32
18	Gated Molecular Transport in Highly Ordered Heterogeneous Nanochannel Array Electrode. ACS Applied Materials & Interfaces, 2016, 8, 33343-33349.	8.0	30

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19	Permselective Ion Transport Across the Nanoscopic Liquid/Liquid Interface Array. Analytical Chemistry, 2016, 88, 6563-6569.	6.5	28
20	Effects of elevated CO2 on pigment metabolism of postharvest mandarin fruit for degreening. Food Chemistry, 2020, 318, 126462.	8.2	27
21	Insights into chemometric algorithms for quality attributes and hazards detection in foodstuffs using Raman/surface enhanced Raman spectroscopy. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2476-2507.	11.7	27
22	Nanoporous hydrogel for direct digital nucleic acid amplification in untreated complex matrices for single bacteria counting. Biosensors and Bioelectronics, 2021, 184, 113199.	10.1	27
23	Detection of Metoprolol in Human Biofluids and Pharmaceuticals via Ion-Transfer Voltammetry at the Nanoscopic Liquid/Liquid Interface Array. Analytical Chemistry, 2017, 89, 945-951.	6.5	25
24	Application of Nanomaterials in Isothermal Nucleic Acid Amplification. Small, 2022, 18, e2102711.	10.0	25
25	A microfluidic chip capable of switching W/O droplets to vertical laminar flow for electrochemical detection of droplet contents. Analytica Chimica Acta, 2014, 828, 70-79.	5.4	23
26	Functional hydrogel for fast, precise and inhibition-free point-of-care bacteria analysis in crude food samples. Biomaterials, 2022, 280, 121278.	11.4	20
27	Enhancing stability and bioaccessibility of chlorogenic acid using complexation with amylopectin: A comprehensive evaluation of complex formation, properties, and characteristics. Food Chemistry, 2020, 311, 125879.	8.2	18
28	Exogenous phytosulfokine α (PSKα) alleviates chilling injury of banana by modulating metabolisms of nitric oxide, polyamine, proline, and γ-aminobutyric acid. Food Chemistry, 2022, 380, 132179.	8.2	18
29	Nanochannels as molecular check valves. Nanoscale, 2017, 9, 18523-18528.	5.6	15
30	Nanoscopic liquid/liquid interface arrays supported by silica isoporous membranes: Trans-membrane resistance and ion transfer reactions. Journal of Electroanalytical Chemistry, 2017, 784, 62-68.	3.8	14
31	Interference-free Detection of Caffeine in Complex Matrices Using a Nanochannel Electrode Modified with Binary Hydrophilic–Hydrophobic PDMS. ACS Sensors, 2021, 6, 1604-1612.	7.8	13
32	Single-Cell Phenotypic Analysis and Digital Molecular Detection Linkable by a Hydrogel Bead-Based Platform. ACS Applied Bio Materials, 2021, 4, 2664-2674.	4.6	11
33	Elevated CO2 Enhanced the Antioxidant Activity and Downregulated Cell Wall Metabolism of Wolfberry (Lycium barbarum L.). Antioxidants, 2022, 11, 16.	5.1	10
34	Redox cycling with ITO electrodes separated by an ultrathin silica nanochannel membrane. Electrochemistry Communications, 2016, 72, 1-4.	4.7	8
35	Amphiphilic and Biocompatible DNA Origamiâ€Based Emulsion Formation and Nanopore Release for Antiâ€Melanogenesis Therapy. Small, 2021, 17, e2104831. 	10.0	8
36	Exogenous 24â€epibrassinolide activates detoxification enzymes to promote degradation of boscalid in cherry tomatoes. Journal of the Science of Food and Agriculture, 2021, 101, 2210-2217.	3.5	7

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37	Digital recombinase polymerase amplification in hydrogel nanofluidic chip for ultrafast and precise quantification of pathogens in fresh food. Sensors and Actuators B: Chemical, 2022, 367, 132051.	7.8	7
38	Solvent-free, ultrafast and ultrathin PDMS coating triggered by plasma for molecule separation and release. Green Chemistry, 2021, 23, 4181-4190.	9.0	6
39	Thermoelectric Response of Ionâ€Selective Membranes: Modelling and Experimental Studies. ChemElectroChem, 2021, 8, 585-591.	3.4	3
40	The spatial distribution and migration of three typical fungicides in postharvest satsuma mandarin (<i>Citrus unshiu</i> Marc.) fruit. Food Science and Technology International, 2023, 29, 510-517.	2.2	3
41	Amphiphilic and Biocompatible DNA Origamiâ€Based Emulsion Formation and Nanopore Release for Antiâ€Melanogenesis Therapy (Small 45/2021). Small, 2021, 17, 2170239.	10.0	0