

# Boce Zhang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3398775/publications.pdf>

Version: 2024-02-01

16  
papers

1,082  
citations

840776

11  
h-index

940533

16  
g-index

16  
all docs

16  
docs citations

16  
times ranked

1703  
citing authors

#	ARTICLE	IF	CITATIONS
1	Long-term quality retention and decay inhibition of chestnut using thymol loaded chitosan nanoparticle. <i>Food Chemistry</i> , 2022, 374, 131781.	8.2	10
2	Machine learning-enabled non-destructive paper chromogenic array detection of multiplexed viable pathogens on food. <i>Nature Food</i> , 2021, 2, 110-117.	14.0	54
3	Nondestructive multiplex detection of foodborne pathogens with background microflora and symbiosis using a paper chromogenic array and advanced neural network. <i>Biosensors and Bioelectronics</i> , 2021, 183, 113209.	10.1	24
4	Listeria monocytogenes biofilm formation as affected by stainless steel surface topography and coating composition. <i>Food Control</i> , 2021, 130, 108275.	5.5	15
5	Nanopore Whole Transcriptome Analysis and Pathogen Surveillance by a Novel Solidâ€Phase Catalysis Approach. <i>Advanced Science</i> , 2021, , 2103373.	11.2	6
6	Effect of Protein Adsorption on Air Plastron Behavior of a Superhydrophobic Surface. <i>ACS Applied Materials &amp; Interfaces</i> , 2021, 13, 58096-58103.	8.0	11
7	Zinc Exposure Promotes Commensal-to-Pathogen Transition in Pseudomonas aeruginosa Leading to Mucosal Inflammation and Illness in Mice. <i>International Journal of Molecular Sciences</i> , 2021, 22, 13321.	4.1	8
8	Effect of door opening frequency and duration of an enclosed refrigerated display case on product temperatures and energy consumption. <i>Food Control</i> , 2020, 111, 107044.	5.5	10
9	Orthogonal Optimization and Physicochemical Characterization of Water-Soluble Gelatin-Chitosan Nanoparticles with Encapsulated Alcohol-Soluble Eugenol. <i>Food and Bioprocess Technology</i> , 2020, 13, 1024-1034.	4.7	9
10	Is â€œnano safe to eat or notâ€? A review of the state-of-the art in soft engineered nanoparticle (sENP) formulation and delivery in foods. <i>Advances in Food and Nutrition Research</i> , 2019, 88, 299-335.	3.0	13
11	Porous metal-organic framework (MOF) Carrier for incorporation of volatile antimicrobial essential oil. <i>Food Control</i> , 2019, 98, 174-178.	5.5	61
12	Adulterant identification in mutton by electronic nose and gas chromatography-mass spectrometer. <i>Food Control</i> , 2019, 98, 431-438.	5.5	82
13	Facile and template-free solvothermal synthesis of mesoporous/macroporous metalâ€organic framework nanosheets. <i>RSC Advances</i> , 2018, 8, 33059-33064.	3.6	16
14	Alternatives to carcinogenic preservatives in Chinese Sausage - Sorbic acid-loaded chitosan/tripolyphosphate nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 28-33.	7.5	20
15	Preparation and characterization of zein/chitosan complex for encapsulation of Î±-tocopherol, and its in vitro controlled release study. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 85, 145-152.	5.0	529
16	Controllable Synthesis of Cu <sub>2</sub> S Nanocrystals and Their Assembly into a Superlattice. <i>Journal of the American Chemical Society</i> , 2008, 130, 10482-10483.	13.7	214