Ke Luo

List of Publications by Year in descending order

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623734 610901 25 584 14 24 citations h-index g-index papers 25 25 25 487 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Gold Nanoparticle-Coated Starch Magnetic Beads for the Separation, Concentration, and SERS-Based Detection of <i>E. coli</i> O157:H7. ACS Applied Materials & Interfaces, 2020, 12, 18292-18300.	8.0	80
2	Paper-based lateral flow strip assay for the detection of foodborne pathogens: principles, applications, technological challenges and opportunities. Critical Reviews in Food Science and Nutrition, 2020, 60, 157-170.	10.3	56
3	Microbial Biosynthesis of Silver Nanoparticles in Different Culture Media. Journal of Agricultural and Food Chemistry, 2018, 66, 957-962.	5.2	48
4	Paper-Based Radial Chromatographic Immunoassay for the Detection of Pathogenic Bacteria in Milk. ACS Applied Materials & Detection of Pathogenic Bacteria in Milk.	8.0	42
5	Surface-Engineered Starch Magnetic Microparticles for Highly Effective Separation of a Broad Range of Bacteria. ACS Sustainable Chemistry and Engineering, 2018, 6, 13524-13531.	6.7	36
6	Self-assembly kinetics of debranched short-chain glucans from waxy maize starch to form spherical microparticles and its applications. Colloids and Surfaces B: Biointerfaces, 2019, 176, 352-359.	5.0	35
7	Synthesis of monodisperse starch microparticles through molecular rearrangement of short-chain glucans from natural waxy maize starch. Carbohydrate Polymers, 2019, 218, 261-268.	10.2	33
8	Paper-based colorimetric detection of pathogenic bacteria in food through magnetic separation and enzyme-mediated signal amplification on paper disc. Analytica Chimica Acta, 2021, 1151, 338252.	5 . 4	32
9	Biosynthesis of superparamagnetic polymer microbeads via simple precipitation of enzymatically synthesized short-chain amylose. Carbohydrate Polymers, 2018, 181, 818-824.	10.2	28
10	Molecular Rearrangement of Glucans from Natural Starch To Form Size-Controlled Functional Magnetic Polymer Beads. Journal of Agricultural and Food Chemistry, 2018, 66, 6806-6813.	5.2	23
11	Preparation of starch-based drug delivery system through the self-assembly of short chain glucans and control of its release property. Carbohydrate Polymers, 2020, 243, 116385.	10.2	23
12	Charge-switchable magnetic separation and characterization of food additive titanium dioxide nanoparticles from commercial food. Journal of Hazardous Materials, 2020, 393, 122483.	12.4	20
13	Effect of Lecithin on the Spontaneous Crystallization of Enzymatically Synthesized Short-Chain Amylose Molecules into Spherical Microparticles. Polymers, 2019, 11, 264.	4.5	15
14	Fabrication of starch/zein-based microcapsules for encapsulation and delivery of fucoxanthin. Food Chemistry, 2022, 392, 133282.	8.2	15
15	Colorimetric Determination of the Activity of Starch-Debranching Enzyme via Modified Tollens' Reaction. Nanomaterials, 2019, 9, 1291.	4.1	14
16	Modulation of the peroxidase-like activity of iron oxide nanoparticles by surface functionalization with polysaccharides and its application for the detection of glutathione. Carbohydrate Polymers, 2021, 267, 118164.	10.2	13
17	Reduction of DNA Folding by Ionic Liquids and Its Effects on the Analysis of DNA–Protein Interaction Using Solidâ€State Nanopore. Small, 2018, 14, e1801375.	10.0	11
18	Alpha-Hederin Nanopore for Single Nucleotide Discrimination. ACS Nano, 2019, 13, 1719-1727.	14.6	11

#	Article	lF	CITATIONS
19	Colorimetric assay for the determination of molecular weight distribution and branching characteristics of starch hydrolysates. Carbohydrate Polymers, 2021, 251, 117046.	10.2	11
20	Facile preparation of highly uniform type 3 resistant starch nanoparticles. Carbohydrate Polymers, 2022, 294, 119842.	10.2	11
21	Mn(II)-Mediated Self-Assembly of Tea Polysaccharide Nanoparticles and Their Functional Role in Mice with Type 2 Diabetes. ACS Applied Materials & Samp; Interfaces, 2022, 14, 30607-30617.	8.0	8
22	Synthetic Ligand-Coated Starch Magnetic Microbeads for Selective Extraction of Food Additive Silicon Dioxide from Commercial Processed Food. Nanomaterials, 2021, 11, 532.	4.1	6
23	Effect of organic acids on the morphology and particle size of titanium dioxide (E171) in processed food. Journal of Hazardous Materials, 2022, 432, 128666.	12.4	6
24	Investigation of membrane condensation induced by CaCO ₃ nanoparticles and its effect on membrane protein function. RSC Advances, 2017, 7, 49858-49862.	3.6	4
25	Topological analysis of single-stranded DNA with an alpha-hederin nanopore. Biosensors and Bioelectronics, 2021, 171, 112711.	10.1	3