

# Ke Luo

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

584  
citations

623734

14  
h-index

610901

24  
g-index

25  
all docs

25  
docs citations

25  
times ranked

487  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of organic acids on the morphology and particle size of titanium dioxide (E171) in processed food. <i>Journal of Hazardous Materials</i> , 2022, 432, 128666.	12.4	6
2	Fabrication of starch/zein-based microcapsules for encapsulation and delivery of fucoxanthin. <i>Food Chemistry</i> , 2022, 392, 133282.	8.2	15
3	Mn(II)-Mediated Self-Assembly of Tea Polysaccharide Nanoparticles and Their Functional Role in Mice with Type 2 Diabetes. <i>ACS Applied Materials &amp; Interfaces</i> , 2022, 14, 30607-30617.	8.0	8
4	Facile preparation of highly uniform type 3 resistant starch nanoparticles. <i>Carbohydrate Polymers</i> , 2022, 294, 119842.	10.2	11
5	Topological analysis of single-stranded DNA with an alpha-hederin nanopore. <i>Biosensors and Bioelectronics</i> , 2021, 171, 112711.	10.1	3
6	Colorimetric assay for the determination of molecular weight distribution and branching characteristics of starch hydrolysates. <i>Carbohydrate Polymers</i> , 2021, 251, 117046.	10.2	11
7	Synthetic Ligand-Coated Starch Magnetic Microbeads for Selective Extraction of Food Additive Silicon Dioxide from Commercial Processed Food. <i>Nanomaterials</i> , 2021, 11, 532.	4.1	6
8	Paper-based colorimetric detection of pathogenic bacteria in food through magnetic separation and enzyme-mediated signal amplification on paper disc. <i>Analytica Chimica Acta</i> , 2021, 1151, 338252.	5.4	32
9	Modulation of the peroxidase-like activity of iron oxide nanoparticles by surface functionalization with polysaccharides and its application for the detection of glutathione. <i>Carbohydrate Polymers</i> , 2021, 267, 118164.	10.2	13
10	Paper-based lateral flow strip assay for the detection of foodborne pathogens: principles, applications, technological challenges and opportunities. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 157-170.	10.3	56
11	Preparation of starch-based drug delivery system through the self-assembly of short chain glucans and control of its release property. <i>Carbohydrate Polymers</i> , 2020, 243, 116385.	10.2	23
12	Gold Nanoparticle-Coated Starch Magnetic Beads for the Separation, Concentration, and SERS-Based Detection of <i>E. coli</i> O157:H7. <i>ACS Applied Materials &amp; Interfaces</i> , 2020, 12, 18292-18300.	8.0	80
13	Charge-switchable magnetic separation and characterization of food additive titanium dioxide nanoparticles from commercial food. <i>Journal of Hazardous Materials</i> , 2020, 393, 122483.	12.4	20
14	Colorimetric Determination of the Activity of Starch-Debranching Enzyme via Modified Tollensâ€™ Reaction. <i>Nanomaterials</i> , 2019, 9, 1291.	4.1	14
15	Self-assembly kinetics of debranched short-chain glucans from waxy maize starch to form spherical microparticles and its applications. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 176, 352-359.	5.0	35
16	Synthesis of monodisperse starch microparticles through molecular rearrangement of short-chain glucans from natural waxy maize starch. <i>Carbohydrate Polymers</i> , 2019, 218, 261-268.	10.2	33
17	Effect of Lecithin on the Spontaneous Crystallization of Enzymatically Synthesized Short-Chain Amylose Molecules into Spherical Microparticles. <i>Polymers</i> , 2019, 11, 264.	4.5	15
18	Paper-Based Radial Chromatographic Immunoassay for the Detection of Pathogenic Bacteria in Milk. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 46472-46478.	8.0	42

#	ARTICLE	IF	CITATIONS
19	Alpha-Hederin Nanopore for Single Nucleotide Discrimination. ACS Nano, 2019, 13, 1719-1727.	14.6	11
20	Biosynthesis of superparamagnetic polymer microbeads via simple precipitation of enzymatically synthesized short-chain amylose. Carbohydrate Polymers, 2018, 181, 818-824.	10.2	28
21	Microbial Biosynthesis of Silver Nanoparticles in Different Culture Media. Journal of Agricultural and Food Chemistry, 2018, 66, 957-962.	5.2	48
22	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
23	Reduction of DNA Folding by Ionic Liquids and Its Effects on the Analysis of DNA-Protein Interaction Using Solid-State Nanopore. Small, 2018, 14, e1801375.	10.0	11
24	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
25	Investigation of membrane condensation induced by CaCO <sub>3</sub> nanoparticles and its effect on membrane protein function. RSC Advances, 2017, 7, 49858-49862.	3.6	4