Qi Wang

List of Publications by Year
in descending order

81 papers	4,186 citations	70961 41 h-index	118652 62 g-index
81 all docs	81 docs citations	81 times ranked	4206 citing authors

#	Article	IF	Citations
1	Microencapsulation of Bacteriophage Felix O1 into Chitosan-Alginate Microspheres for Oral Delivery. Applied and Environmental Microbiology, 2008, 74, 4799-4805.	1.4	222
2	Essential oils as alternatives to antibiotics in swine production. Animal Nutrition, 2018, 4, 126-136.	2.1	192
3	Oat Î²-glucan: physico-chemical characteristics in relation to its blood-glucose and cholesterol-lowering properties. British Journal of Nutrition, 2014, 112, S4-S13.	1.2	136
4	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from Dendrobium plants. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 131-147.	1.5	135
5	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. Food Hydrocolloids, 2015, 48, 155-164.	5.6	127
6	New studies on gum ghatti (Anogeissus latifolia) part I. Fractionation, chemical and physical characterization of the gum. Food Hydrocolloids, 2011, 25, 1984-1990.	5.6	122
7	Study on Dendrobium officinale O-acetyl-glucomannan (DendronanÂ®): Part II. Fine structures of O-acetylated residues. Carbohydrate Polymers, 2015, 117, 422-433.	5.1	114
8	Enhanced alginate microspheres as means of oral delivery of bacteriophage for reducing Staphylococcus aureus intestinal carriage. Food Hydrocolloids, 2012, 26, 434-440.	5.6	110
9	Study on Dendrobium officinale O-acetyl-glucomannan (DendronanÂ®): Part I. Extraction, purification, and partial structural characterization. Bioactive Carbohydrates and Dietary Fibre, 2014, 4, 74-83.	1.5	108
10	Cell wall polysaccharides in cereals: chemical structures and functional properties. Structural Chemistry, 2009, 20, 291-297.	1.0	105
11	A further amendment to the classical core structure of gum arabic (Acacia senegal). Food Hydrocolloids, 2013, 31, 42-48.	5.6	103
12	Physicochemical characterization of a high molecular weight bioactive Î²-d-glucan from the fruiting bodies of Ganoderma lucidum. Carbohydrate Polymers, 2014, 101, 968-974.	5.1	100
13	Structural characteristics and rheological properties of partially hydrolyzed oat Î²-glucan: the effects of molecular weight and hydrolysis method. Carbohydrate Polymers, 2004, 55, 425-436.	5.1	94
14	Evaluation of structure in the formation of gels by structurally diverse (1?3)(1?4)-?--glucans from four cereal and one lichen species. Carbohydrate Polymers, 2004, 57, 249-259.	5.1	94
15	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 831-836.	5.1	79
16	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. Food Hydrocolloids, 2015, 44, 320-327.	5.6	78
17	Molecular characterisation of soybean polysaccharides: an approach by size exclusion chromatography, dynamic and static light scattering methods. Carbohydrate Research, 2005, 340, 2637-2644.	1.1	76
18	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from Artemisia sphaerocephala Krasch. Carbohydrate Research, 2012, 350, 31-39.	1.1	73

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19	Studies of aggregation behaviours of cereal Î²-glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. Food Hydrocolloids, 2011, 25, 189-195.	5.6	72
20	New studies on gum ghatti (Anogeissus latifolia) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. Food Hydrocolloids, 2011, 25, 1991-1998.	5.6	71
21	Whey protein improves survival and release characteristics of bacteriophage Felix O1 encapsulated in alginate microspheres. Food Research International, 2013, 52, 460-466.	2.9	70
22	In-vitro assessment of the effects of dietary fibers on microbial fermentation and communities from large intestinal digesta of pigs. Food Hydrocolloids, 2011, 25, 180-188.	5.6	65
23	New studies on gum ghatti (Anogeissus latifolia) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. Food Hydrocolloids, 2011, 25, 1999-2007.	5.6	63
24	Fractionation, partial characterization and bioactivity of water-soluble polysaccharides and polysaccharideâ€“protein complexes from Pleurotus geesteranus. International Journal of Biological Macromolecules, 2011, 48, 5-12.	3.6	61
25	Issues deserve attention in encapsulating probiotics: Critical review of existing literature. Critical Reviews in Food Science and Nutrition, 2017, 57, 1228-1238.	5.4	61
26	Protection of heat-sensitive probiotic bacteria during spray-drying byÂsodium caseinate stabilized fat particles. Food Hydrocolloids, 2015, 51, 459-467.	5.6	60
27	The core carbohydrate structure of Acacia seyal var. seyal (Gum arabic). Food Hydrocolloids, 2013, 32, 221-227.	5.6	54
28	Solution and Conformational Properties of Wheat Î²-d-Glucans Studied by Light Scattering and Viscometry. Biomacromolecules, 2006, 7, 446-452.	2.6	51
29	Stability of citral in oil-in-water emulsions protected by a soy proteinâ€“polysaccharide Maillard reaction product. Food Research International, 2015, 69, 357-363.	2.9	51
30	Mutual titration of soy proteins and gum arabic and the complexing behavior studied by isothermal titration calorimetry, turbidity and ternary phase boundaries. Food Hydrocolloids, 2015, 46, 28-36.	5.6	51
31	Maillard-Reaction-Functionalized Egg Ovalbumin Stabilizes Oil Nanoemulsions. Journal of Agricultural and Food Chemistry, 2018, 66, 4251-4258.	2.4	51
32	Selected Lactic Acid-Producing Bacterial Isolates with the Capacity to Reduce Salmonella Translocation and Virulence Gene Expression in Chickens. PLoS ONE, 2014, 9, e93022.	1.1	50
33	Incorporation of polysaccharides into sodium caseinate-low melting point fat microparticles improves probiotic bacterial survival during simulated gastrointestinal digestion and storage. Food Hydrocolloids, 2016, 54, 328-337.	5.6	50
34	Improved survival of Lactobacillus zeae LB1 in a spray dried alginate-protein matrix. Food Hydrocolloids, 2018, 78, 100-108.	5.6	50
35	Conformational properties of a bioactive polysaccharide from Ganoderma atrum by light scattering and molecular modeling. Food Hydrocolloids, 2018, 84, 16-25.	5.6	48
36	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of Plantago asiatica L.. Carbohydrate Polymers, 2015, 124, 331-336.	5.1	46

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37	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited sterculia seeds. Carbohydrate Polymers, 2012, 88, 926-930.	5.1	45
38	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of Artemisia sphaerocephala Krasch. Food Hydrocolloids, 2013, 32, 155-161.	5.6	44
39	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. Food Chemistry, 2018, 254, 266-271.	4.2	44
40	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. Food Research International, 2014, 56, 166-173.	2.9	43
41	Preparation and characterization of dry powder bacteriophage K for intestinal delivery through oral administration. LWT - Food Science and Technology, 2015, 60, 263-270.	2.5	43
42	Effects of encapsulated cinnamaldehyde and citral on the performance and cecal microbiota of broilers vaccinated or not vaccinated against coccidiosis. Poultry Science, 2020, 99, 936-948.	1.5	43
43	Dissolution kinetics of guar gum powdersâ€"III. Effect of particle size. Carbohydrate Polymers, 2006, 64, 239-246.	5.1	42
44	Distribution and Molecular Characterization of Î²-Glucans from Hull-Less Barley Bran, Shorts and Flour. International Journal of Molecular Sciences, 2011, 12, 1563-1574.	1.8	41
45	Structure characterization of high molecular weight heteropolysaccharide isolated from Artemisia sphaerocephala Krasch seed. Carbohydrate Polymers, 2011, 86, 742-746.	5.1	37
46	Reduction ofSalmonella entericaSerovar Typhimurium DT104 Infection in Experimentally Challenged Weaned Pigs Fed aLactobacillus-Fermented Feed. Foodborne Pathogens and Disease, 2014, 11, 628-634.	0.8	36
47	Emulsification of algal oil with soy lecithin improved DHA bioaccessibility but did not change overall in vitro digestibility. Food and Function, 2014, 5, 2913-2921.	2.1	35
48	Charge Compensation, Phase Diagram, and Protein Aggregation in Soy Proteinâ€"Gum Arabic Complex Formation. Journal of Agricultural and Food Chemistry, 2013, 61, 3934-3940.	2.4	34
49	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. Food Hydrocolloids, 2015, 47, 158-167.	5.6	34
50	Solution Properties of Conventional Gum Arabic and a Matured Gum Arabic (Acacia (sen) SUPER) Tj ETQq0 0 0 rgBT /Overlock 10	2.6	33
51	Evaluation of alginate-whey protein microcapsules for intestinal delivery of lipophilic compounds in pigs. Journal of the Science of Food and Agriculture, 2016, 96, 2674-2681.	1.7	32
52	Effect of alkaline de-esterified pectin on the complex coacervation with pea protein isolate under different mixing conditions. Food Chemistry, 2019, 284, 227-235.	4.2	31
53	Antioxidant effects of Artemis sphaerocephala Krasch. gum, on streptozotocin-induced type 2 diabetic rats. Food Hydrocolloids, 2011, 25, 207-213.	5.6	30
54	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. Trends in Food Science and Technology, 2020, 99, 101-116.	7.8	30

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55	Use of encapsulated bacteriophages to enhance farm to fork food safety. Critical Reviews in Food Science and Nutrition, 2017, 57, 2801-2810.	5.4	29
56	Lecithin alleviates protein flocculation and enhances fat digestion in a model of infant formula emulsion. Food Chemistry, 2021, 346, 128918.	4.2	28
57	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. Carbohydrate Polymers, 2016, 151, 538-545.	5.1	26
58	Temporal distribution of encapsulated bacteriophages during passage through the chick gastrointestinal tract. Poultry Science, 2016, 95, 2911-2920.	1.5	24
59	Functional assessment of encapsulated citral for controlling necrotic enteritis in broiler chickens. Poultry Science, 2016, 95, 780-789.	1.5	24
60	Molecular Features of Wheat Endosperm Arabinoxylan Inclusion in Functional Bread. Foods, 2013, 2, 225-237.	1.9	22
61	Development of Novel Microparticles for Effective Delivery of Thymol and Lauric Acid to Pig Intestinal Tract. Journal of Agricultural and Food Chemistry, 2018, 66, 9608-9615.	2.4	22
62	Dissolution kinetics of water-soluble polymers: The guar gum paradigm. Carbohydrate Polymers, 2008, 74, 519-526.	5.1	21
63	Structural Characterization and Chain Conformation of Water-Soluble Î²-Glucan from Wild Cordyceps sinensis. Journal of Agricultural and Food Chemistry, 2019, 67, 12520-12527.	2.4	21
64	Studies on O-acetyl-glucomannans from Amorphophallus species: Comparison of fine structure. Food Hydrocolloids, 2020, 100, 105391.	5.6	21
65	Study on Dendrobium officinale O-acetyl-glucomannan (DendronanÂ®): Part V. Fractionation and structural heterogeneity of different fractions. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 106-115.	1.5	20
66	Structural investigation of a glycoprotein from gum ghatti. Carbohydrate Polymers, 2012, 89, 749-758.	5.1	19
67	Effect of encapsulated carvacrol on the incidence of necrotic enteritis in broiler chickens. Avian Pathology, 2016, 45, 357-364.	0.8	17
68	New studies on gum ghatti (Anogeissus latifolia) part 5: TheÂconformational properties of gum ghatti. Food Hydrocolloids, 2015, 43, 25-30.	5.6	16
69	Spray-drying microencapsulation of citral with soy protein-soy polysaccharide Maillard reaction products: stability and release characteristics. Food Hydrocolloids, 2022, 132, 107842.	5.6	15
70	Effects of encapsulated cinnamaldehyde on growth performance, intestinal digestive and absorptive functions, meat quality and gut microbiota in broiler chickens. Translational Animal Science, 2021, 5, txab099.	0.4	14
71	Study of conformational properties of cereal Î²-glucans by computer modeling. Food Hydrocolloids, 2012, 26, 377-382.	5.6	13
72	Comparative study on glucomannans with different structural characteristics: Functional properties and intestinal production of short chain fatty acids. International Journal of Biological Macromolecules, 2020, 164, 826-835.	3.6	13

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73	Formulation of Granules for Site-Specific Delivery of an Antimicrobial Essential Oil to the Animal Intestinal Tract. Journal of Pharmaceutical Sciences, 2016, 105, 1124-1133.	1.6	11
74	Encapsulation of Listeria Phage A511 by Alginate to Improve Its Thermal Stability. Methods in Molecular Biology, 2018, 1681, 89-95.	0.4	9
75	Antimicrobial Resistance Phenotypes and Genotypes of Escherichia coli Isolates from Broiler Chickens Fed Encapsulated Cinnamaldehyde and Citral. Journal of Food Protection, 2021, 84, 1385-1399.	0.8	8
76	New studies on gum ghatti (Anogeissuslatifolia) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. Food Hydrocolloids, 2015, 44, 237-243.	5.6	7
77	Encapsulation and Controlled Release of Bacteriophages for Food Animal Production. , 2014, , 237-255.		5
78	The Properties of Î²-Glucans from Different Fractions of Hull-Less Barley. Advanced Materials Research, 0, 365, 338-341.	0.3	4
79	Encapsulation Strategies of Bacteriophage (Felix O1) for Oral Therapeutic Application. Methods in Molecular Biology, 2018, 1681, 71-87.	0.4	3
80	Properties of Arabinoxylans from Wheat Bran, Shorts and Flour. Advanced Materials Research, 2011, 365, 342-347.	0.3	2
81	Conformational Properties of Flaxseed Rhamnogalacturonan-I and Correlation between Primary Structure and Conformation. Polymers, 2022, 14, 2667.	2.0	2