

# Qi Wang

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

80  
papers

3,178  
citations

35  
h-index

54  
g-index

81  
ext. papers

3,697  
ext. citations

7.3  
avg, IF

5.3  
L-index

#	Paper	IF	Citations
80	Microencapsulation of bacteriophage felix O1 into chitosan-alginate microspheres for oral delivery. <i>Applied and Environmental Microbiology</i> , <b>2008</b> , 74, 4799-805	4.8	181
79	Essential oils as alternatives to antibiotics in swine production. <i>Animal Nutrition</i> , <b>2018</b> , 4, 126-136	4.8	115
78	A review of isolation process, structural characteristics, and bioactivities of water-soluble polysaccharides from <i>Dendrobium</i> plants. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2013</b> , 1, 131-147	3.4	109
77	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. <i>Food Hydrocolloids</i> , <b>2015</b> , 48, 155-164	10.6	106
76	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part I. Fractionation, chemical and physical characterization of the gum. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1984-1990	10.6	106
75	Oat $\beta$ -glucan: physico-chemical characteristics in relation to its blood-glucose and cholesterol-lowering properties. <i>British Journal of Nutrition</i> , <b>2014</b> , 112 Suppl 2, S4-S13	3.6	99
74	Structural characteristics and rheological properties of partially hydrolyzed oat $\beta$ -glucan: the effects of molecular weight and hydrolysis method. <i>Carbohydrate Polymers</i> , <b>2004</b> , 55, 425-436	10.3	90
73	Cell wall polysaccharides in cereals: chemical structures and functional properties. <i>Structural Chemistry</i> , <b>2009</b> , 20, 291-297	1.8	87
72	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan $\beta$ ): Part I. Extraction, purification, and partial structural characterization. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2014</b> , 4, 74-83	3.4	84
71	A further amendment to the classical core structure of gum arabic ( <i>Acacia senegal</i> ). <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 42-48	10.6	83
70	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan $\beta$ ): part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , <b>2015</b> , 117, 422-433	10.3	80
69	Enhanced alginate microspheres as means of oral delivery of bacteriophage for reducing <i>Staphylococcus aureus</i> intestinal carriage. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 434-440	10.6	80
68	Evaluation of structure in the formation of gels by structurally diverse (1 $\rightarrow$ 3)(1 $\rightarrow$ 4)- $\beta$ -glucans from four cereal and one lichen species. <i>Carbohydrate Polymers</i> , <b>2004</b> , 57, 249-259	10.3	80
67	Physicochemical characterization of a high molecular weight bioactive $\beta$ -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 968-74	10.3	71
66	Studies of aggregation behaviours of cereal $\beta$ -glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 189-195	10.6	66
65	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 831-836	10.3	65
64	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part II. Structure characterization of an arabinogalactan from the gum by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1991-1998	10.6	62

63	Molecular characterisation of soybean polysaccharides: an approach by size exclusion chromatography, dynamic and static light scattering methods. <i>Carbohydrate Research</i> , <b>2005</b> , 340, 2637-44 <sup>9</sup>	59
62	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 320-327	10.6 56
61	Fractionation, partial characterization and bioactivity of water-soluble polysaccharides and polysaccharide-protein complexes from <i>Pleurotus geesteranus</i> . <i>International Journal of Biological Macromolecules</i> , <b>2011</b> , 48, 5-12	7.9 56
60	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , <b>2012</b> , 350, 31-9	2.9 55
59	Whey protein improves survival and release characteristics of bacteriophage Felix O1 encapsulated in alginate microspheres. <i>Food Research International</i> , <b>2013</b> , 52, 460-466	7 53
58	In-vitro assessment of the effects of dietary fibers on microbial fermentation and communities from large intestinal digesta of pigs. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 180-188	10.6 53
57	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) Part III: Structure characterization of a globular polysaccharide fraction by 1D, 2D NMR spectroscopy and methylation analysis. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1999-2007	10.6 53
56	Solution and conformational properties of wheat beta-D-glucans studied by light scattering and viscometry. <i>Biomacromolecules</i> , <b>2006</b> , 7, 446-52	6.9 50
55	The core carbohydrate structure of <i>Acacia seyal</i> var. <i>seyal</i> (Gum arabic). <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 221-227	10.6 49
54	Issues deserve attention in encapsulating probiotics: Critical review of existing literature. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1228-1238	11.5 47
53	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. <i>Food Hydrocolloids</i> , <b>2015</b> , 51, 459-467	10.6 39
52	Stability of citral in oil-in-water emulsions protected by a soy protein-polysaccharide Maillard reaction product. <i>Food Research International</i> , <b>2015</b> , 69, 357-363	7 39
51	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of <i>Plantago asiatica</i> L. <i>Carbohydrate Polymers</i> , <b>2015</b> , 124, 331-6	10.3 38
50	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 155-161	10.6 38
49	Mutual titration of soy proteins and gum arabic and the complexing behavior studied by isothermal titration calorimetry, turbidity and ternary phase boundaries. <i>Food Hydrocolloids</i> , <b>2015</b> , 46, 28-36	10.6 37
48	Dissolution kinetics of guar gum powders III. Effect of particle size. <i>Carbohydrate Polymers</i> , <b>2006</b> , 64, 239-246	10.3 37
47	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited <i>sterculia</i> seeds. <i>Carbohydrate Polymers</i> , <b>2012</b> , 88, 926-930	10.3 36
46	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 16-25	10.6 35

45	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , <b>2011</b> , 86, 742-746	10.3	34
44	Maillard-Reaction-Functionalized Egg Ovalbumin Stabilizes Oil Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 4251-4258	5.7	33
43	Distribution and molecular characterization of $\beta$ -glucans from hull-less barley bran, shorts and flour. <i>International Journal of Molecular Sciences</i> , <b>2011</b> , 12, 1563-74	6.3	33
42	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. <i>Food Research International</i> , <b>2014</b> , 56, 166-173	7	32
41	Selected lactic acid-producing bacterial isolates with the capacity to reduce <i>Salmonella</i> translocation and virulence gene expression in chickens. <i>PLoS ONE</i> , <b>2014</b> , 9, e93022	3.7	32
40	Preparation and characterization of dry powder bacteriophage K for intestinal delivery through oral administration. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 263-270	5.4	31
39	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , <b>2018</b> , 254, 266-271	8.5	29
38	Incorporation of polysaccharides into sodium caseinate-low melting point fat microparticles improves probiotic bacterial survival during simulated gastrointestinal digestion and storage. <i>Food Hydrocolloids</i> , <b>2016</b> , 54, 328-337	10.6	28
37	Reduction of <i>Salmonella enterica</i> serovar typhimurium DT104 infection in experimentally challenged weaned pigs fed a lactobacillus-fermented feed. <i>Foodborne Pathogens and Disease</i> , <b>2014</b> , 11, 628-34	3.8	28
36	Solution properties of conventional gum arabic and a matured gum arabic ( <i>Acacia</i> (sen) SUPER GUM). <i>Biomacromolecules</i> , <b>2008</b> , 9, 1163-9	6.9	28
35	Improved survival of <i>Lactobacillus zeae</i> LB1 in a spray dried alginate-protein matrix. <i>Food Hydrocolloids</i> , <b>2018</b> , 78, 100-108	10.6	27
34	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , <b>2015</b> , 47, 158-167	10.6	26
33	Charge Compensation, Phase Diagram, and Protein Aggregation in Soy Protein-Gum Arabic Complex Formation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 3934-3940	5.7	25
32	Emulsification of algal oil with soy lecithin improved DHA bioaccessibility but did not change overall in vitro digestibility. <i>Food and Function</i> , <b>2014</b> , 5, 2913-21	6.1	25
31	Antioxidant effects of <i>Artemis sphaerocephala</i> Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 207-213	10.6	25
30	Effects of encapsulated cinnamaldehyde and citral on the performance and cecal microbiota of broilers vaccinated or not vaccinated against coccidiosis. <i>Poultry Science</i> , <b>2020</b> , 99, 936-948	3.9	23
29	Evaluation of alginate-whey protein microcapsules for intestinal delivery of lipophilic compounds in pigs. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 2674-81	4.3	23
28	Use of encapsulated bacteriophages to enhance farm to fork food safety. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 2801-2810	11.5	22

27	Dissolution kinetics of water-soluble polymers: The guar gum paradigm. <i>Carbohydrate Polymers</i> , <b>2008</b> , 74, 519-526	10.3	21
26	Functional assessment of encapsulated citral for controlling necrotic enteritis in broiler chickens. <i>Poultry Science</i> , <b>2016</b> , 95, 780-9	3.9	20
25	Molecular Features of Wheat Endosperm Arabinoxylan Inclusion in Functional Bread. <i>Foods</i> , <b>2013</b> , 2, 225-237	4.9	20
24	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 538-545	10.3	19
23	Development of Novel Microparticles for Effective Delivery of Thymol and Lauric Acid to Pig Intestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 9608-9615	5.7	17
22	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , <b>2012</b> , 89, 749-58	10.3	17
21	Effect of alkaline de-esterified pectin on the complex coacervation with pea protein isolate under different mixing conditions. <i>Food Chemistry</i> , <b>2019</b> , 284, 227-235	8.5	16
20	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan <sup>®</sup> ): Part V. Fractionation and structural heterogeneity of different fractions. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2015</b> , 5, 106-115	3.4	15
19	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part 5: The conformational properties of gum ghatti. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 25-30	10.6	14
18	Effect of encapsulated carvacrol on the incidence of necrotic enteritis in broiler chickens. <i>Avian Pathology</i> , <b>2016</b> , 45, 357-64	2.4	14
17	Temporal distribution of encapsulated bacteriophages during passage through the chick gastrointestinal tract. <i>Poultry Science</i> , <b>2016</b> , 95, 2911-2920	3.9	14
16	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 101-116	15.3	12
15	Structural Characterization and Chain Conformation of Water-Soluble $\beta$ -Glucan from Wild. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 12520-12527	5.7	12
14	Study of conformational properties of cereal $\beta$ -glucans by computer modeling. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 377-382	10.6	11
13	Formulation of Granules for Site-Specific Delivery of an Antimicrobial Essential Oil to the Animal Intestinal Tract. <i>Journal of Pharmaceutical Sciences</i> , <b>2016</b> , 105, 1124-33	3.9	9
12	Encapsulation of <i>Listeria</i> Phage A511 by Alginate to Improve Its Thermal Stability. <i>Methods in Molecular Biology</i> , <b>2018</b> , 1681, 89-95	1.4	8
11	New studies on gum ghatti ( <i>Anogeissus latifolia</i> ) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 237-243	10.6	7
10	Studies on O-acetyl-glucomannans from <i>Amorphophallus</i> species: Comparison of fine structure. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105391	10.6	7

9	Comparative study on glucomannans with different structural characteristics: Functional properties and intestinal production of short chain fatty acids. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 826-835	7.9	6
8	Encapsulation and Controlled Release of Bacteriophages for Food Animal Production <b>2014</b> , 237-255		4
7	Effects of encapsulated cinnamaldehyde on growth performance, intestinal digestive and absorptive functions, meat quality and gut microbiota in broiler chickens. <i>Translational Animal Science</i> , <b>2021</b> , 5, txab099	1.4	4
6	Lecithin alleviates protein flocculation and enhances fat digestion in a model of infant formula emulsion. <i>Food Chemistry</i> , <b>2021</b> , 346, 128918	8.5	3
5	Encapsulation Strategies of Bacteriophage (Felix O1) for Oral Therapeutic Application. <i>Methods in Molecular Biology</i> , <b>2018</b> , 1681, 71-87	1.4	3
4	Properties of Arabinoxylans from Wheat Bran, Shorts and Flour. <i>Advanced Materials Research</i> , <b>2011</b> , 365, 342-347	0.5	2
3	The Properties of $\beta$ Glucans from Different Fractions of Hull-Less Barley. <i>Advanced Materials Research</i> , <b>2011</b> , 365, 338-341	0.5	2
2	Antimicrobial Resistance Phenotypes and Genotypes of Escherichia coli Isolates from Broiler Chickens Fed Encapsulated Cinnamaldehyde and Citral. <i>Journal of Food Protection</i> , <b>2021</b> , 84, 1385-1399	2.5	2
1	Spray-drying microencapsulation of citral with soy protein-soy polysaccharide Maillard reaction products: Stability and release characteristics. <i>Food Hydrocolloids</i> , <b>2022</b> , 107842	10.6	1