

Qi Wang

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/4753992/qi-wang-publications-by-year.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	Spray-drying microencapsulation of citral with soy protein-soy polysaccharide Maillard reaction products: Stability and release characteristics. <i>Food Hydrocolloids</i> , 2022 , 107842	10.6	1
79	Lecithin alleviates protein flocculation and enhances fat digestion in a model of infant formula emulsion. <i>Food Chemistry</i> , 2021 , 346, 128918	8.5	3
78	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> , 2021 , 5, txab099	1.4	4
77	Antimicrobial Resistance Phenotypes and Genotypes of Escherichia coli Isolates from Broiler Chickens Fed Encapsulated Cinnamaldehyde and Citral. <i>Journal of Food Protection</i> , 2021 , 84, 1385-1399	2.5	2
76	Plant-derived glucomannans: Sources, preparation methods, structural features, and biological properties. <i>Trends in Food Science and Technology</i> , 2020 , 99, 101-116	15.3	12
75	Effects of encapsulated cinnamaldehyde and citral on the performance and cecal microbiota of broilers vaccinated or not vaccinated against coccidiosis. <i>Poultry Science</i> , 2020 , 99, 936-948	3.9	23
74	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> , 2020 , 164, 826-835	7.9	6
73	Studies on O-acetyl-glucomannans from Amorphophallus species: Comparison of fine structure. <i>Food Hydrocolloids</i> , 2020 , 100, 105391	10.6	7
72	Effect of alkaline de-esterified pectin on the complex coacervation with pea protein isolate under different mixing conditions. <i>Food Chemistry</i> , 2019 , 284, 227-235	8.5	16
71	Structural Characterization and Chain Conformation of Water-Soluble EGlucan from Wild. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12520-12527	5.7	12
70	Structural and conformational characterization of arabinoxylans from flaxseed mucilage. <i>Food Chemistry</i> , 2018 , 254, 266-271	8.5	29
69	Maillard-Reaction-Functionalized Egg Ovalbumin Stabilizes Oil Nanoemulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4251-4258	5.7	33
68	Improved survival of Lactobacillus zeae LB1 in a spray dried alginate-protein matrix. <i>Food Hydrocolloids</i> , 2018 , 78, 100-108	10.6	27
67	Essential oils as alternatives to antibiotics in swine production. <i>Animal Nutrition</i> , 2018 , 4, 126-136	4.8	115
66	Development of Novel Microparticles for Effective Delivery of Thymol and Lauric Acid to Pig Intestinal Tract. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9608-9615	5.7	17
65	Encapsulation Strategies of Bacteriophage (Felix O1) for Oral Therapeutic Application. <i>Methods in Molecular Biology</i> , 2018 , 1681, 71-87	1.4	3
64	Encapsulation of Listeria Phage A511 by Alginate to Improve Its Thermal Stability. <i>Methods in Molecular Biology</i> , 2018 , 1681, 89-95	1.4	8

63	Conformational properties of a bioactive polysaccharide from <i>Ganoderma atrum</i> by light scattering and molecular modeling. <i>Food Hydrocolloids</i> , 2018 , 84, 16-25	10.6	35
62	Issues deserve attention in encapsulating probiotics: Critical review of existing literature. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1228-1238	11.5	47
61	Use of encapsulated bacteriophages to enhance farm to fork food safety. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 2801-2810	11.5	22
60	Xyloglucans from flaxseed kernel cell wall: Structural and conformational characterisation. <i>Carbohydrate Polymers</i> , 2016 , 151, 538-545	10.3	19
59	Effect of encapsulated carvacrol on the incidence of necrotic enteritis in broiler chickens. <i>Avian Pathology</i> , 2016 , 45, 357-64	2.4	14
58	Functional assessment of encapsulated citral for controlling necrotic enteritis in broiler chickens. <i>Poultry Science</i> , 2016 , 95, 780-9	3.9	20
57	Formulation of Granules for Site-Specific Delivery of an Antimicrobial Essential Oil to the Animal Intestinal Tract. <i>Journal of Pharmaceutical Sciences</i> , 2016 , 105, 1124-33	3.9	9
56	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> , 2016 , 54, 328-337	10.6	28
55	Evaluation of alginate-whey protein microcapsules for intestinal delivery of lipophilic compounds in pigs. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2674-81	4.3	23
54	Temporal distribution of encapsulated bacteriophages during passage through the chick gastrointestinal tract. <i>Poultry Science</i> , 2016 , 95, 2911-2920	3.9	14
53	Protection of heat-sensitive probiotic bacteria during spray-drying by sodium caseinate stabilized fat particles. <i>Food Hydrocolloids</i> , 2015 , 51, 459-467	10.6	39
52	Effect of calcium on solution and conformational characteristics of polysaccharide from seeds of <i>Plantago asiatica</i> L. <i>Carbohydrate Polymers</i> , 2015 , 124, 331-6	10.3	38
51	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan ^{II}): Part V. Fractionation and structural heterogeneity of different fractions. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015 , 5, 106-115	3.4	15
50	A soy protein-polysaccharides Maillard reaction product enhanced the physical stability of oil-in-water emulsions containing citral. <i>Food Hydrocolloids</i> , 2015 , 48, 155-164	10.6	106
49	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan ^{II}): part II. Fine structures of O-acetylated residues. <i>Carbohydrate Polymers</i> , 2015 , 117, 422-433	10.3	80
48	Non-starch polysaccharides from American ginseng: physicochemical investigation and structural characterization. <i>Food Hydrocolloids</i> , 2015 , 44, 320-327	10.6	56
47	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 5: The conformational properties of gum ghatti. <i>Food Hydrocolloids</i> , 2015 , 43, 25-30	10.6	14
46	Preparation and characterization of dry powder bacteriophage K for intestinal delivery through oral administration. <i>LWT - Food Science and Technology</i> , 2015 , 60, 263-270	5.4	31

45	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part 6: Physicochemical characteristics of the protein moiety of gum ghatti. <i>Food Hydrocolloids</i> , 2015 , 44, 237-243	10.6	7
44	Arabinan-rich rhamnogalacturonan-I from flaxseed kernel cell wall. <i>Food Hydrocolloids</i> , 2015 , 47, 158-167	10.6	26
43	Stability of citral in oil-in-water emulsions protected by a soy protein-polysaccharide Maillard reaction product. <i>Food Research International</i> , 2015 , 69, 357-363	7	39
42	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> , 2015 , 46, 28-36	10.6	37
41	Physicochemical characterization of a high molecular weight bioactive β -D-glucan from the fruiting bodies of <i>Ganoderma lucidum</i> . <i>Carbohydrate Polymers</i> , 2014 , 101, 968-74	10.3	71
40	Soluble polysaccharides from flaxseed kernel as a new source of dietary fibres: Extraction and physicochemical characterization. <i>Food Research International</i> , 2014 , 56, 166-173	7	32
39	Study on <i>Dendrobium officinale</i> O-acetyl-glucomannan (Dendronan): Part I. Extraction, purification, and partial structural characterization. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014 , 4, 74-83	3.4	84
38	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> , 2014 , 11, 628-34	3.8	28
37	Encapsulation and Controlled Release of Bacteriophages for Food Animal Production 2014 , 237-255		4
36	Oat β -glucan: physico-chemical characteristics in relation to its blood-glucose and cholesterol-lowering properties. <i>British Journal of Nutrition</i> , 2014 , 112 Suppl 2, S4-S13	3.6	99
35	Emulsification of algal oil with soy lecithin improved DHA bioaccessibility but did not change overall in vitro digestibility. <i>Food and Function</i> , 2014 , 5, 2913-21	6.1	25
34	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> , 2014 , 9, e93022	3.7	32
33	Charge Compensation, Phase Diagram, and Protein Aggregation in Soy Protein-Gum Arabic Complex Formation. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3934-3940	5.7	25
32	Whey protein improves survival and release characteristics of bacteriophage Felix O1 encapsulated in alginate microspheres. <i>Food Research International</i> , 2013 , 52, 460-466	7	53
31	A further amendment to the classical core structure of gum arabic (<i>Acacia senegal</i>). <i>Food Hydrocolloids</i> , 2013 , 31, 42-48	10.6	83
30	Conformational properties of high molecular weight heteropolysaccharide isolated from seeds of <i>Artemisia sphaerocephala</i> Krasch. <i>Food Hydrocolloids</i> , 2013 , 32, 155-161	10.6	38
29	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> , 2013 , 1, 131-147	3.4	109
28	The core carbohydrate structure of <i>Acacia seyal</i> var. <i>seyal</i> (Gum arabic). <i>Food Hydrocolloids</i> , 2013 , 32, 221-227	10.6	49

27	Molecular Features of Wheat Endosperm Arabinoxylan Inclusion in Functional Bread. <i>Foods</i> , 2013 , 2, 225-237	4.9	20
26	Structural investigation of a glycoprotein from gum ghatti. <i>Carbohydrate Polymers</i> , 2012 , 89, 749-58	10.3	17
25	Structure characteristics and rheological properties of acidic polysaccharide from boat-fruited sterculia seeds. <i>Carbohydrate Polymers</i> , 2012 , 88, 926-930	10.3	36
24	Structural characterization of a low-molecular-weight heteropolysaccharide (glucomannan) isolated from <i>Artemisia sphaerocephala</i> Krasch. <i>Carbohydrate Research</i> , 2012 , 350, 31-9	2.9	55
23	Enhanced alginate microspheres as means of oral delivery of bacteriophage for reducing <i>Staphylococcus aureus</i> intestinal carriage. <i>Food Hydrocolloids</i> , 2012 , 26, 434-440	10.6	80
22	Study of conformational properties of cereal β glucans by computer modeling. <i>Food Hydrocolloids</i> , 2012 , 26, 377-382	10.6	11
21	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> , 2011 , 48, 5-12	7.9	56
20	Antioxidant effects of <i>Artemis sphaerocephala</i> Krasch. gum, on streptozotocin-induced type 2 diabetic rats. <i>Food Hydrocolloids</i> , 2011 , 25, 207-213	10.6	25
19	Studies of aggregation behaviours of cereal β glucans in dilute aqueous solutions by light scattering: Part I. Structure effects. <i>Food Hydrocolloids</i> , 2011 , 25, 189-195	10.6	66
18	In-vitro assessment of the effects of dietary fibers on microbial fermentation and communities from large intestinal digesta of pigs. <i>Food Hydrocolloids</i> , 2011 , 25, 180-188	10.6	53
17	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> , 2011 , 25, 1999-2007	10.6	53
16	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> , 2011 , 25, 1991-1998	10.6	62
15	New studies on gum ghatti (<i>Anogeissus latifolia</i>) part I. Fractionation, chemical and physical characterization of the gum. <i>Food Hydrocolloids</i> , 2011 , 25, 1984-1990	10.6	106
14	Structure characterization of high molecular weight heteropolysaccharide isolated from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 742-746	10.3	34
13	Extraction, fractionation and physicochemical characterization of water-soluble polysaccharides from <i>Artemisia sphaerocephala</i> Krasch seed. <i>Carbohydrate Polymers</i> , 2011 , 86, 831-836	10.3	65
12	Properties of Arabinoxylans from Wheat Bran, Shorts and Flour. <i>Advanced Materials Research</i> , 2011 , 365, 342-347	0.5	2
11	The Properties of β Glucans from Different Fractions of Hull-Less Barley. <i>Advanced Materials Research</i> , 2011 , 365, 338-341	0.5	2
10	Distribution and molecular characterization of β glucans from hull-less barley bran, shorts and flour. <i>International Journal of Molecular Sciences</i> , 2011 , 12, 1563-74	6.3	33

9	Cell wall polysaccharides in cereals: chemical structures and functional properties. <i>Structural Chemistry</i> , 2009 , 20, 291-297	1.8	87
8	Solution properties of conventional gum arabic and a matured gum arabic (Acacia (sen) SUPER GUM). <i>Biomacromolecules</i> , 2008 , 9, 1163-9	6.9	28
7	Microencapsulation of bacteriophage felix O1 into chitosan-alginate microspheres for oral delivery. <i>Applied and Environmental Microbiology</i> , 2008 , 74, 4799-805	4.8	181
6	Dissolution kinetics of water-soluble polymers: The guar gum paradigm. <i>Carbohydrate Polymers</i> , 2008 , 74, 519-526	10.3	21
5	Solution and conformational properties of wheat beta-D-glucans studied by light scattering and viscometry. <i>Biomacromolecules</i> , 2006 , 7, 446-52	6.9	50
4	Dissolution kinetics of guar gum powdersIII. Effect of particle size. <i>Carbohydrate Polymers</i> , 2006 , 64, 239-246	10.3	37
3	Molecular characterisation of soybean polysaccharides: an approach by size exclusion chromatography, dynamic and static light scattering methods. <i>Carbohydrate Research</i> , 2005 , 340, 2637-44 ⁹	2.9	59
2	Structural characteristics and rheological properties of partially hydrolyzed oat βglucan: the effects of molecular weight and hydrolysis method. <i>Carbohydrate Polymers</i> , 2004 , 55, 425-436	10.3	90
1	Evaluation of structure in the formation of gels by structurally diverse (1?3)(1?4)-?-glucans from four cereal and one lichen species. <i>Carbohydrate Polymers</i> , 2004 , 57, 249-259	10.3	80