

Qin Wang

List of Publications by Year in descending order

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104
papers

7,791
citations

43973

48
h-index

51492

86
g-index

120
all docs

120
docs citations

120
times ranked

8433
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent development of chitosan-based polyelectrolyte complexes with natural polysaccharides for drug delivery. <i>International Journal of Biological Macromolecules</i> , 2014, 64, 353-367.	3.6	620
2	Preparation and characterization of zein/chitosan complex for encapsulation of α -tocopherol, and its in vitro controlled release study. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011, 85, 145-152.	2.5	529
3	Development of Zein Nanoparticles Coated with Carboxymethyl Chitosan for Encapsulation and Controlled Release of Vitamin D3. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 836-843.	2.4	477
4	Assessment of Vitamin and Carotenoid Concentrations of Emerging Food Products: Edible Microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7644-7651.	2.4	312
5	Nanoparticles Synthesized from Soy Protein: Preparation, Characterization, and Application for Nutraceutical Encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2712-2720.	2.4	290
6	Solid lipid nanoparticles for oral drug delivery: Chitosan coating improves stability, controlled delivery, mucoadhesion and cellular uptake. <i>Carbohydrate Polymers</i> , 2015, 122, 221-229.	5.1	264
7	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , 2014, 142, 269-275.	4.2	251
8	Carboxymethyl chitosan- α -soy protein complex nanoparticles for the encapsulation and controlled release of vitamin D3. <i>Food Chemistry</i> , 2013, 141, 524-532.	4.2	231
9	Zein-based micro- and nano-particles for drug and nutrient delivery: A review. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	1.3	227
10	Preparation, characterization and evaluation of selenite-loaded chitosan/TPP nanoparticles with or without zein coating. <i>Carbohydrate Polymers</i> , 2010, 82, 942-951.	5.1	197
11	Encapsulation of indole-3-carbinol and 3,3'-diindolylmethane in zein/carboxymethyl chitosan nanoparticles with controlled release property and improved stability. <i>Food Chemistry</i> , 2013, 139, 224-230.	4.2	195
12	Intertwining DNA-RNA nanocapsules loaded with tumor neoantigens as synergistic nanovaccines for cancer immunotherapy. <i>Nature Communications</i> , 2017, 8, 1482.	5.8	193
13	Effect of acid and base treatments on structural, rheological, and antioxidant properties of α -zein. <i>Food Chemistry</i> , 2011, 124, 210-220.	4.2	177
14	Recent Developments in Food Packaging Based on Nanomaterials. <i>Nanomaterials</i> , 2018, 8, 830.	1.9	173
15	Biopolymer-Based Nanotechnology Approaches To Deliver Bioactive Compounds for Food Applications: A Perspective on the Past, Present, and Future. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12993-13000.	2.4	132
16	Cellular Uptake and Transport of Zein Nanoparticles: Effects of Sodium Caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7621-7629.	2.4	131
17	Food-Grade Nanoemulsions: Preparation, Stability and Application in Encapsulation of Bioactive Compounds. <i>Molecules</i> , 2019, 24, 4242.	1.7	122
18	Understanding the Dissolution of α -Zein in Aqueous Ethanol and Acetic Acid Solutions. <i>Journal of Physical Chemistry B</i> , 2012, 116, 12057-12064.	1.2	103

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19	The formation of zein-chitosan complex coacervated particles: Relationship to encapsulation and controlled release properties. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 1232-1239.	3.6	94
20	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019, 24, 1695.	1.7	94
21	Effect of chitosan/Nano-TiO ₂ composite coatings on the postharvest quality and physicochemical characteristics of mango fruits. <i>Scientia Horticulturae</i> , 2020, 263, 109135.	1.7	92
22	Dynamic Effects of Free Chlorine Concentration, Organic Load, and Exposure Time on the Inactivation of Salmonella, Escherichia coli O157:H7, and Non-O157 Shiga Toxin-producing E. coli. <i>Journal of Food Protection</i> , 2013, 76, 386-393.	0.8	91
23	Development of carboxymethyl chitosan hydrogel beads in alcohol-aqueous binary solvent for nutrient delivery applications. <i>Food Hydrocolloids</i> , 2013, 31, 332-339.	5.6	85
24	Beta-lactoglobulin-based encapsulating systems as emerging bioavailability enhancers for nutraceuticals: a review. <i>RSC Advances</i> , 2015, 5, 35138-35154.	1.7	85
25	Enhanced Inactivation of Salmonella and Pseudomonas Biofilms on Stainless Steel by Use of T-128, a Fresh-Produce Washing Aid, in Chlorinated Wash Solutions. <i>Applied and Environmental Microbiology</i> , 2012, 78, 6789-6798.	1.4	82
26	Development and Application of Nanoparticles Synthesized with Folic Acid Conjugated Soy Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2556-2564.	2.4	82
27	Gypenosides Reduced the Risk of Overweight and Insulin Resistance in C57BL/6J Mice through Modulating Adipose Thermogenesis and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9237-9246.	2.4	81
28	Silver Nanocluster-Embedded Zein Films as Antimicrobial Coating Materials for Food Packaging. <i>ACS Applied Materials & Interfaces</i> , 2017, 9, 35297-35304.	4.0	80
29	Combined effects of sodium chlorite dip treatment and chitosan coatings on the quality of fresh-cut d'Anjou pears. <i>Postharvest Biology and Technology</i> , 2011, 62, 319-326.	2.9	78
30	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019, 101, 731-737.	2.5	77
31	Development of silver/titanium dioxide/chitosan adipate nanocomposite as an antibacterial coating for fruit storage. <i>LWT - Food Science and Technology</i> , 2015, 63, 1206-1213.	2.5	76
32	Effect of Hydrophilic and Lipophilic Compounds on Zein Microstructures. <i>Food Biophysics</i> , 2008, 3, 174-181.	1.4	75
33	Effect of light exposure on sensorial quality, concentrations of bioactive compounds and antioxidant capacity of radish microgreens during low temperature storage. <i>Food Chemistry</i> , 2014, 151, 472-479.	4.2	72
34	Postharvest quality and shelf life of radish microgreens as impacted by storage temperature, packaging film, and chlorine wash treatment. <i>LWT - Food Science and Technology</i> , 2014, 55, 551-558.	2.5	72
35	Association between bacterial survival and free chlorine concentration during commercial fresh-cut produce wash operation. <i>Food Microbiology</i> , 2018, 70, 120-128.	2.1	71
36	Zein Adsorption to Hydrophilic and Hydrophobic Surfaces Investigated by Surface Plasmon Resonance. <i>Biomacromolecules</i> , 2004, 5, 1356-1361.	2.6	67

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37	Insight into Curcumin-Loaded β -Lactoglobulin Nanoparticles: Incorporation, Particle Disintegration, and Releasing Profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8837-8847.	2.4	66
38	Development, physicochemical characterization and cytotoxicity of selenium nanoparticles stabilized by beta-lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1406-1413.	3.6	66
39	Development of Silver-Zein Composites as a Promising Antimicrobial Agent. <i>Biomacromolecules</i> , 2010, 11, 2366-2375.	2.6	61
40	Porous metal-organic framework (MOF) Carrier for incorporation of volatile antimicrobial essential oil. <i>Food Control</i> , 2019, 98, 174-178.	2.8	61
41	Properties of Zein Films Coated with Drying Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3444-3448.	2.4	60
42	Electrodeposition of a weak polyelectrolyte hydrogel: remarkable effects of salt on kinetics, structure and properties. <i>Soft Matter</i> , 2013, 9, 2703.	1.2	59
43	Cationic β -Lactoglobulin Nanoparticles as a Bioavailability Enhancer: Protein Characterization and Particle Formation. <i>Biomacromolecules</i> , 2013, 14, 2848-2856.	2.6	58
44	Encapsulation of selenium in chitosan nanoparticles improves selenium availability and protects cells from selenium-induced DNA damage response. <i>Journal of Nutritional Biochemistry</i> , 2011, 22, 1137-1142.	1.9	56
45	Effects of Different TiO ₂ Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , 2020, 10, 1365.	1.9	56
46	Comparison of the growth of <i>Escherichia coli</i> O157:H7 and O104:H4 during sprouting and microgreen production from contaminated radish seeds. <i>Food Microbiology</i> , 2014, 44, 60-63.	2.1	54
47	Postharvest biology, quality and shelf life of buckwheat microgreens. <i>LWT - Food Science and Technology</i> , 2013, 51, 73-78.	2.5	52
48	Inactivation dynamics of <i>Salmonella enterica</i> , <i>Listeria monocytogenes</i> , and <i>Escherichia coli</i> O157:H7 in wash water during simulated chlorine depletion and replenishment processes. <i>Food Microbiology</i> , 2015, 50, 88-96.	2.1	52
49	Fabrication of Biomimetically Patterned Surfaces and Their Application to Probing Plant-Bacteria Interactions. <i>ACS Applied Materials & Interfaces</i> , 2014, 6, 12467-12478.	4.0	49
50	Tyrosinase-mediated grafting and crosslinking of natural phenols confers functional properties to chitosan. <i>Biochemical Engineering Journal</i> , 2014, 89, 21-27.	1.8	46
51	Advances in Using Nanotechnology Structuring Approaches for Improving Food Packaging. <i>Annual Review of Food Science and Technology</i> , 2020, 11, 339-364.	5.1	44
52	Proliferation of <i>Escherichia coli</i> O157:H7 in Soil-Substitute and Hydroponic Microgreen Production Systems. <i>Journal of Food Protection</i> , 2015, 78, 1785-1790.	0.8	43
53	Topography and biocompatibility of patterned hydrophobic/hydrophilic zein layers. <i>Acta Biomaterialia</i> , 2008, 4, 844-851.	4.1	41
54	Investigation on chlorine-based sanitization under stabilized conditions in the presence of organic load. <i>International Journal of Food Microbiology</i> , 2018, 266, 150-157.	2.1	41

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55	Evaluation of Current Industry Practices for Maintaining Tomato Dump Tank Water Quality during Packinghouse Operations. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 2201-2208.	0.9	34
56	Enhancement of aqueous stability of allyl isothiocyanate using nanoemulsions prepared by an emulsion inversion point method. <i>Journal of Colloid and Interface Science</i> , 2015, 438, 130-137.	5.0	34
57	Protein~Lipid Interactions in Zein Films Investigated by Surface Plasmon Resonance. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7439-7444.	2.4	29
58	Extraction, identification and characterization of the water-insoluble proteins from tobacco biomass. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1368-1374.	1.7	28
59	Study on β -lactoglobulin microgels adsorption onto a hydrophobic solid surface by QCM-D. <i>Food Hydrocolloids</i> , 2020, 98, 105320.	5.6	27
60	Understanding and optimization of graphene gas sensors. <i>Applied Physics Letters</i> , 2021, 119, 013104.	1.5	27
61	An entrapped metal-organic framework system for controlled release of ethylene. <i>Journal of Colloid and Interface Science</i> , 2019, 533, 207-215.	5.0	25
62	Image-based nutrient estimation for Chinese dishes using deep learning. <i>Food Research International</i> , 2021, 147, 110437.	2.9	24
63	Integrated Portable Shrimp-Freshness Prediction Platform Based on Ice-Templated Metal~Organic Framework Colorimetric Combinatorics and Deep Convolutional Neural Networks. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 16926-16936.	3.2	24
64	Cationic beta-lactoglobulin nanoparticles as a bioavailability enhancer: Effect of surface properties and size on the transport and delivery in vitro. <i>Food Chemistry</i> , 2016, 204, 391-399.	4.2	23
65	Effect of different carbohydrates on the functional properties of black rice glutelin (BRG) modified by the maillard reaction. <i>Journal of Cereal Science</i> , 2020, 93, 102979.	1.8	23
66	Cationic β -lactoglobulin nanoparticles as a bioavailability enhancer: Comparison between ethylenediamine and polyethyleneimine as cationizers. <i>Food Chemistry</i> , 2014, 159, 333-342.	4.2	21
67	Electrodeposition of a magnetic and redox-active chitosan film for capturing and sensing metabolic active bacteria. <i>Carbohydrate Polymers</i> , 2018, 195, 505-514.	5.1	21
68	Application of machine learning for estimating label nutrients using USDA Global Branded Food Products Database, (BFPD). <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103857.	1.9	21
69	A novel microfluidic mixer-based approach for determining inactivation kinetics of <i>Escherichia coli</i> O157:H7 in chlorine solutions. <i>Food Microbiology</i> , 2015, 49, 152-160.	2.1	20
70	Development of tyrosinase-aided crosslinking procedure for stabilizing protein nanoparticles. <i>Food Hydrocolloids</i> , 2016, 60, 324-334.	5.6	20
71	An Integrated Food Freshness Sensor Array System Augmented by a Metal~Organic Framework Mixed-Matrix Membrane and Deep Learning. <i>ACS Sensors</i> , 2022, 7, 1847-1854.	4.0	18
72	Effects of Postharvest Handling Conditions on Internalization and Growth of <i>Salmonella enterica</i> in Tomatoes. <i>Journal of Food Protection</i> , 2014, 77, 365-370.	0.8	17

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73	Enzymatic Writing to Soft Films: Potential to Filter, Store, and Analyze Biologically Relevant Chemical Information. <i>Advanced Functional Materials</i> , 2014, 24, 480-491.	7.8	17
74	Self-Assembly with Orthogonal-Imposed Stimuli To Impart Structure and Confer Magnetic Function To Electrodeposited Hydrogels. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 10587-10598.	4.0	16
75	Computer-assisted design for stable and porous metal-organic framework (MOF) as a carrier for curcumin delivery. <i>LWT - Food Science and Technology</i> , 2020, 120, 108949.	2.5	16
76	Impacts and interactions of organic compounds with chlorine sanitizer in recirculated and reused produce processing water. <i>PLoS ONE</i> , 2018, 13, e0208945.	1.1	15
77	Catechol-chitosan redox capacitor for added amplification in electrochemical immunoanalysis. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 169, 470-477.	2.5	15
78	Ionic Strength and pH Responsive Permeability of Soy Glycinin Microcapsules. <i>Langmuir</i> , 2018, 34, 9711-9718.	1.6	15
79	Scented Tartary Buckwheat Tea: Aroma Components and Antioxidant Activity. <i>Molecules</i> , 2019, 24, 4368.	1.7	13
80	Microgel-Stabilized Hydroxypropyl Methylcellulose and Dextran Water-in-Water Emulsion: Influence of pH, Ionic Strength, and Temperature. <i>Langmuir</i> , 2021, 37, 5617-5626.	1.6	13
81	Regulation Mechanism of ssDNA Aptamer in Nanozymes and Application of Nanozyme-Based Aptasensors in Food Safety. <i>Foods</i> , 2022, 11, 544.	1.9	13
82	Controlled Self-Organization of Zein Nanostructures for Encapsulation of Food Ingredients. <i>ACS Symposium Series</i> , 2009, , 143-156.	0.5	12
83	Polysaccharide selection and mechanism for prevention of protein-polyphenol haze formation in beverages. <i>Journal of Food Science</i> , 2020, 85, 3776-3785.	1.5	12
84	Quality of fresh cut lemon during different temperature as affected by chitosan coating with clove oil. <i>International Journal of Food Properties</i> , 2020, 23, 1214-1230.	1.3	11
85	Improving the detection limit of Salmonella colorimetry using long ssDNA of asymmetric-PCR and non-functionalized AuNPs. <i>Analytical Biochemistry</i> , 2021, 626, 114229.	1.1	11
86	Zein Dynamic Adsorption to Carboxylic and Alkyl Coated Surfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 517-522.	2.4	10
87	Size-Controlled Synthesis of Carboxyl-Functionalized Magnetite Particles: Effects of Molecular Weight of the Polymer and Aging. <i>ACS Omega</i> , 2018, 3, 17904-17913.	1.6	10
88	A novel insight in rapid allergen detection in food systems: From threshold dose to real-world concentration. <i>Sensors and Actuators B: Chemical</i> , 2013, 186, 597-602.	4.0	9
89	Metal-Organic Framework-Stabilized High Internal Phase Pickering Emulsions Based on Computer Simulation for Curcumin Encapsulation: Comprehensive Characterization and Stability Mechanism. <i>ACS Omega</i> , 2021, 6, 26556-26565.	1.6	9
90	Photo-triggered on-demand carvacrol vapor release from nano-generators for non-contact bacterial inactivation between nanomaterials and bacteria. <i>Chemical Engineering Journal</i> , 2021, 420, 129874.	6.6	9

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91	Caffeic acid phenethyl ester loaded in nano-targeted delivery system with casein: Physicochemical characterization, in vitro release, and binding mechanisms. <i>LWT - Food Science and Technology</i> , 2021, 150, 111938.	2.5	9
92	Eugenol-loaded chitosan emulsion holds the texture of chilled hairtail (<i>Trichiurus lepturus</i>) better: mechanism exploration by proteomic analysis. <i>Food and Function</i> , 2020, 11, 7509-7522.	2.1	8
93	Focusing quorum sensing signalling by nano-magnetic assembly. <i>Environmental Microbiology</i> , 2018, 20, 2585-2597.	1.8	7
94	Quartz Crystal Microbalance with Dissipation. , 2012, , 181-194.		6
95	Development of a biopolymer nanoparticle-based method of oral toxicity testing in aquatic invertebrates. <i>Ecotoxicology and Environmental Safety</i> , 2014, 104, 226-230.	2.9	6
96	An immune magnetic nano-assembly for specifically amplifying intercellular quorum sensing signals. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 172, 197-206.	2.5	6
97	Alkynyl silver modified chitosan and its potential applications in food area. <i>Carbohydrate Polymers</i> , 2021, 254, 117416.	5.1	4
98	Curcumin-Loaded Pickering Emulsion Formed by Ultrasound and Stabilized by Metal Organic Framework Optimization. <i>Foods</i> , 2021, 10, 523.	1.9	4
99	Characterization and mitigation of chemical oxygen demand and chlorine demand from fresh produce wash water. <i>Food Control</i> , 2021, 127, 108112.	2.8	4
100	Effects of Particle Size and Surface Charge on Mutagenicity and Chicken Embryonic Toxicity of New Silver Nanoclusters. <i>ACS Omega</i> , 2022, 7, 17703-17712.	1.6	2
101	A Novel Sensing Chip for Probing Chlorine Permeation into Simulated Produce Cracks. <i>Advanced Materials Interfaces</i> , 2018, 5, 1800119.	1.9	1
102	Nanofabrication Techniques in Native Polymer-based 3D Substitutes. , 2014, , 221-256.		0
103	Effect of chitosan on the induction of DNA damage response by selenium compounds. <i>FASEB Journal</i> , 2010, 24, 1b251.	0.2	0
104	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 12769-12772.	2.4	0