

Qin Wang

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112
papers

5,787
citations

41
h-index

75
g-index

120
ext. papers

6,730
ext. citations

6.2
avg, IF

6.29
L-index

#	Paper	IF	Citations
112	Recent development of chitosan-based polyelectrolyte complexes with natural polysaccharides for drug delivery. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 353-67	7.9	514
111	Preparation and characterization of zein/chitosan complex for encapsulation of β -tocopherol, and its in vitro controlled release study. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011 , 85, 145-52	6	427
110	Development of zein nanoparticles coated with carboxymethyl chitosan for encapsulation and controlled release of vitamin D ₃ . <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 836-43	5.7	389
109	Nanoparticles synthesized from soy protein: preparation, characterization, and application for nutraceutical encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 2712-20	5.7	231
108	Solid lipid nanoparticles for oral drug delivery: chitosan coating improves stability, controlled delivery, mucoadhesion and cellular uptake. <i>Carbohydrate Polymers</i> , 2015 , 122, 221-9	10.3	227
107	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , 2014 , 142, 269-75	8.5	198
106	Carboxymethyl chitosan-soy protein complex nanoparticles for the encapsulation and controlled release of vitamin D ₃ . <i>Food Chemistry</i> , 2013 , 141, 524-32	8.5	191
105	Assessment of vitamin and carotenoid concentrations of emerging food products: edible microgreens. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7644-51	5.7	191
104	Preparation, characterization and evaluation of selenite-loaded chitosan/TPP nanoparticles with or without zein coating. <i>Carbohydrate Polymers</i> , 2010 , 82, 942-951	10.3	169
103	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, 224-30	8.5	166
102	Zein-based micro- and nano-particles for drug and nutrient delivery: A review. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	157
101	Effect of acid and base treatments on structural, rheological, and antioxidant properties of zein. <i>Food Chemistry</i> , 2011 , 124, 210-220	8.5	151
100	Intertwining DNA-RNA nanocapsules loaded with tumor neoantigens as synergistic nanovaccines for cancer immunotherapy. <i>Nature Communications</i> , 2017 , 8, 1482	17.4	141
99	Recent Developments in Food Packaging Based on Nanomaterials. <i>Nanomaterials</i> , 2018 , 8,	5.4	110
98	Cellular uptake and transport of zein nanoparticles: effects of sodium caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 7621-9	5.7	106
97	Development and application of nanoparticles synthesized with folic acid conjugated soy protein. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2556-64	5.7	77
96	Understanding the dissolution of zein in aqueous ethanol and acetic acid solutions. <i>Journal of Physical Chemistry B</i> , 2012 , 116, 12057-64	3.4	76

95	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, 386-93	2.5	76
94	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	5.7	74
93	Development of carboxymethyl chitosan hydrogel beads in alcohol-aqueous binary solvent for nutrient delivery applications. <i>Food Hydrocolloids</i> , 2013 , 31, 332-339	10.6	73
92	Combined effects of sodium chlorite dip treatment and chitosan coatings on the quality of fresh-cut Anjou pears. <i>Postharvest Biology and Technology</i> , 2011 , 62, 319-326	6.2	67
91	Effect of Hydrophilic and Lipophilic Compounds on Zein Microstructures. <i>Food Biophysics</i> , 2008 , 3, 174-181	1.1	66
90	Beta-lactoglobulin-based encapsulating systems as emerging bioavailability enhancers for nutraceuticals: a review. <i>RSC Advances</i> , 2015 , 5, 35138-35154	3.7	65
89	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, 6789-98	4.8	65
88	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	7.9	63
87	Zein adsorption to hydrophilic and hydrophobic surfaces investigated by surface plasmon resonance. <i>Biomacromolecules</i> , 2004 , 5, 1356-61	6.9	61
86	Food-Grade Nanoemulsions: Preparation, Stability and Application in Encapsulation of Bioactive Compounds. <i>Molecules</i> , 2019 , 24,	4.8	60
85	Development of silver-zein composites as a promising antimicrobial agent. <i>Biomacromolecules</i> , 2010 , 11, 2366-75	6.9	58
84	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, 472-9	8.5	57
83	Silver Nanocluster-Embedded Zein Films as Antimicrobial Coating Materials for Food Packaging. <i>ACS Applied Materials & Interfaces</i> , 2017 , 9, 35297-35304	9.5	57
82	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	5.4	55
81	Gyenosides 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	5.7	54
80	Properties of zein films coated with drying oils. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3444-8	3.8	54
79	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , 2019 , 24,	4.8	53
78	Insight into curcumin-loaded lactoglobulin nanoparticles: incorporation, particle disintegration, and releasing profiles. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8837-47	5.7	51

77	Cationic β -lactoglobulin nanoparticles as a bioavailability enhancer: protein characterization and particle formation. <i>Biomacromolecules</i> , 2013 , 14, 2848-56	6.9	51
76	Electrodeposition of a weak polyelectrolyte hydrogel: remarkable effects of salt on kinetics, structure and properties. <i>Soft Matter</i> , 2013 , 9, 2703	3.6	51
75	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	4.1	50
74	Association between bacterial survival and free chlorine concentration during commercial fresh-cut produce wash operation. <i>Food Microbiology</i> , 2018 , 70, 120-128	6	49
73	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	5.4	45
72	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, 1137-42	6.3	43
71	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , 2019 , 101, 731-737	5.4	41
70	Comparison of the growth of Escherichia coli O157: H7 and O104: H4 during sprouting and microgreen production from contaminated radish seeds. <i>Food Microbiology</i> , 2014 , 44, 60-3	6	40
69	Inactivation dynamics of Salmonella enterica, Listeria monocytogenes, and Escherichia coli O157:H7 in wash water during simulated chlorine depletion and replenishment processes. <i>Food Microbiology</i> , 2015 , 50, 88-96	6	39
68	Tyrosinase-mediated grafting and crosslinking of natural phenols confers functional properties to chitosan. <i>Biochemical Engineering Journal</i> , 2014 , 89, 21-27	4.2	39
67	Development, physicochemical characterization and cytotoxicity of selenium nanoparticles stabilized by beta-lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 1406-1413	7.9	36
66	Postharvest biology, quality and shelf life of buckwheat microgreens. <i>LWT - Food Science and Technology</i> , 2013 , 51, 73-78	5.4	36
65	Topography and biocompatibility of patterned hydrophobic/hydrophilic zein layers. <i>Acta Biomaterialia</i> , 2008 , 4, 844-51	10.8	36
64	Fabrication of biomimetically patterned surfaces and their application to probing plant-bacteria interactions. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 12467-78	9.5	32
63	Porous metal-organic framework (MOF) Carrier for incorporation of volatile antimicrobial essential oil. <i>Food Control</i> , 2019 , 98, 174-178	6.2	32
62	Protein-lipid interactions in zein films investigated by surface plasmon resonance. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7439-44	5.7	29
61	Proliferation of Escherichia coli O157:H7 in Soil-Substitute and Hydroponic Microgreen Production Systems. <i>Journal of Food Protection</i> , 2015 , 78, 1785-90	2.5	28
60	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	2.1	28

59	Advances in Using Nanotechnology Structuring Approaches for Improving Food Packaging. <i>Annual Review of Food Science and Technology</i> , 2020 , 11, 339-364	14.7	28
58	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	9.3	25
57	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	5.8	25
56	Extraction, identification and characterization of the water-insoluble proteins from tobacco biomass. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1368-74	4.3	22
55	Effects of Different TiO Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , 2020 , 10,	5.4	22
54	Cationic β -lactoglobulin nanoparticles as a bioavailability enhancer: comparison between ethylenediamine and polyethyleneimine as cationizers. <i>Food Chemistry</i> , 2014 , 159, 333-42	8.5	19
53	A novel microfluidic mixer-based approach for determining inactivation kinetics of Escherichia coli O157:H7 in chlorine solutions. <i>Food Microbiology</i> , 2015 , 49, 152-60	6	19
52	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	8.5	18
51	An entrapped metal-organic framework system for controlled release of ethylene. <i>Journal of Colloid and Interface Science</i> , 2019 , 533, 207-215	9.3	16
50	Enzymatic Writing to Soft Films: Potential to Filter, Store, and Analyze Biologically Relevant Chemical Information. <i>Advanced Functional Materials</i> , 2014 , 24, 480-491	15.6	16
49	Development of tyrosinase-aided crosslinking procedure for stabilizing protein nanoparticles. <i>Food Hydrocolloids</i> , 2016 , 60, 324-334	10.6	15
48	Electrodeposition of a magnetic and redox-active chitosan film for capturing and sensing metabolic active bacteria. <i>Carbohydrate Polymers</i> , 2018 , 195, 505-514	10.3	14
47	Effects of postharvest handling conditions on internalization and growth of Salmonella enterica in tomatoes. <i>Journal of Food Protection</i> , 2014 , 77, 365-70	2.5	14
46	Self-assembly with orthogonal-imposed stimuli to impart structure and confer magnetic function to electrodeposited hydrogels. <i>ACS Applied Materials & Interfaces</i> , 2015 , 7, 10587-98	9.5	12
45	Study on β -lactoglobulin microgels adsorption onto a hydrophobic solid surface by QCM-D. <i>Food Hydrocolloids</i> , 2020 , 98, 105320	10.6	11
44	Ionic Strength and pH Responsive Permeability of Soy Glycinin Microcapsules. <i>Langmuir</i> , 2018 , 34, 9711-9718	9.7	10
43	Catechol-chitosan redox capacitor for added amplification in electrochemical immunoanalysis. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 169, 470-477	6	10
42	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	3	9

41	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	3.8	8
40	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	8.5	8
39	Controlled Self-Organization of Zein Nanostructures for Encapsulation of Food Ingredients. <i>ACS Symposium Series</i> , 2009 , 143-156	0.4	8
38	Zein dynamic adsorption to carboxylic and alkyl coated surfaces. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 517-22	5.7	8
37	Understanding and optimization of graphene gas sensors. <i>Applied Physics Letters</i> , 2021 , 119, 013104	3.4	8
36	Impacts and interactions of organic compounds with chlorine sanitizer in recirculated and reused produce processing water. <i>PLoS ONE</i> , 2018 , 13, e0208945	3.7	8
35	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	4.1	8
34	Bioactive Compounds in Corn 2012 , 85-103		7
33	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	5.4	7
32	Focusing quorum sensing signalling by nano-magnetic assembly. <i>Environmental Microbiology</i> , 2018 , 20, 2585-2597	5.2	6
31	Image-based nutrient estimation for Chinese dishes using deep learning. <i>Food Research International</i> , 2021 , 147, 110437	7	6
30	An immune magnetic nano-assembly for specifically amplifying intercellular quorum sensing signals. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 172, 197-206	6	5
29	Development of a biopolymer nanoparticle-based method of oral toxicity testing in aquatic invertebrates. <i>Ecotoxicology and Environmental Safety</i> , 2014 , 104, 226-30	7	5
28	Quartz Crystal Microbalance with Dissipation 2012 , 181-194		5
27	Nanotechnology-Enabled Delivery Systems for Food Functionalization and Fortification 2012 , 55-101		5
26	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	3.9	5
25	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> ,	8.3	4
24	Improving the detection limit of Salmonella colorimetry using long ssDNA of asymmetric-PCR and non-functionalized AuNPs. <i>Analytical Biochemistry</i> , 2021 , 626, 114229	3.1	4

23	Scanning Electron Microscopy 2012 , 103-126		3
22	Polysaccharide selection and mechanism for prevention of protein-polyphenol haze formation in beverages. <i>Journal of Food Science</i> , 2020 , 85, 3776-3785	3-4	3
21	Eugenol-loaded chitosan emulsion holds the texture of chilled hairtail () better: mechanism exploration by proteomic analysis. <i>Food and Function</i> , 2020 , 11, 7509-7522	6.1	3
20	Scented Tartary Buckwheat Tea: Aroma Components and Antioxidant Activity. <i>Molecules</i> , 2019 , 24,	4.8	3
19	X-Ray Computerized Microtomography 2012 , 215-234		2
18	Material Components for Nanostructures 2012 , 5-17		2
17	Alkynyl silver modified chitosan and its potential applications in food area. <i>Carbohydrate Polymers</i> , 2021 , 254, 117416	10.3	2
16	Characterization and mitigation of chemical oxygen demand and chlorine demand from fresh produce wash water. <i>Food Control</i> , 2021 , 127, 108112	6.2	2
15	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	11.7	2
14	X-Ray Diffraction 163-179		2
13	Nanocomposites 2012 , 41-54		1
12	Dynamic Light Scattering 145-161		1
11	Microgel-Stabilized Hydroxypropyl Methylcellulose and Dextran Water-in-Water Emulsion: Influence of pH, Ionic Strength, and Temperature. <i>Langmuir</i> , 2021 , 37, 5617-5626	4	1
10	A Novel Sensing Chip for Probing Chlorine Permeation into Simulated Produce Cracks. <i>Advanced Materials Interfaces</i> , 2018 , 5, 1800119	4.6	1
9	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	3.9	1
8	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	5.4	1
7	Food Science and Technology from Wiley-Blackwell 246-247		1
6	Nanofabrication Techniques in Native Polymer-based 3D Substitutes 2014 , 221-256		

5 Self-Assembled Nanostructures **2012**, 19-40

4 Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12769-12772 5-7

3 Effect of chitosan on the induction of DNA damage response by selenium compounds. *FASEB Journal*, **2010**, 24, lb251 0.9

2 Transmission Electron Microscopy 127-144

1 Focused Ion Beams 195-214