

# Qin Wang

## List of Publications by Year in Descending Order

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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.

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	Microgel-Stabilized Hydroxypropyl Methylcellulose and Dextran Water-in-Water Emulsion: Influence of pH, Ionic Strength, and Temperature. <i>Langmuir</i> , <b>2021</b> , 37, 5617-5626	4	1
111	Understanding and optimization of graphene gas sensors. <i>Applied Physics Letters</i> , <b>2021</b> , 119, 013104	3.4	8
110	Alkynyl silver modified chitosan and its potential applications in food area. <i>Carbohydrate Polymers</i> , <b>2021</b> , 254, 117416	10.3	2
109	Application of machine learning for estimating label nutrients using USDA Global Branded Food Products Database, (BFPD). <i>Journal of Food Composition and Analysis</i> , <b>2021</b> , 100, 103857	4.1	8
108	Improving the detection limit of Salmonella colorimetry using long ssDNA of asymmetric-PCR and non-functionalized AuNPs. <i>Analytical Biochemistry</i> , <b>2021</b> , 626, 114229	3.1	4
107	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> , <b>2021</b> , 6, 26556-26565	3.9	1
106	Characterization and mitigation of chemical oxygen demand and chlorine demand from fresh produce wash water. <i>Food Control</i> , <b>2021</b> , 127, 108112	6.2	2
105	Photo-triggered on-demand carvacrol vapor release from nano-generators for non-contact bacterial inactivation between nanomaterials and bacteria. <i>Chemical Engineering Journal</i> , <b>2021</b> , 420, 129874	14.7	2
104	Image-based nutrient estimation for Chinese dishes using deep learning. <i>Food Research International</i> , <b>2021</b> , 147, 110437	7	6
103	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> , <b>2021</b> , 150, 111938	5.4	1
102	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> , <b>2020</b> , 68, 12993-13000	5.7	74
101	Effect of different carbohydrates on the functional properties of black rice glutelin (BRG) modified by the maillard reaction. <i>Journal of Cereal Science</i> , <b>2020</b> , 93, 102979	3.8	8
100	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> , <b>2020</b> , 68, 12769-12772	5.7	
99	Advances in Using Nanotechnology Structuring Approaches for Improving Food Packaging. <i>Annual Review of Food Science and Technology</i> , <b>2020</b> , 11, 339-364	14.7	28
98	Effect of chitosan/Nano-TiO <sub>2</sub> composite coatings on the postharvest quality and physicochemical characteristics of mango fruits. <i>Scientia Horticulturae</i> , <b>2020</b> , 263, 109135	4.1	50
97	Computer-assisted design for stable and porous metal-organic framework (MOF) as a carrier for curcumin delivery. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 120, 108949	5.4	7
96	Polysaccharide selection and mechanism for prevention of protein-polyphenol haze formation in beverages. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3776-3785	3.4	3

95	Effects of Different TiO Nanoparticles Concentrations on the Physical and Antibacterial Activities of Chitosan-Based Coating Film. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	22
94	Quality of fresh cut lemon during different temperature as affected by chitosan coating with clove oil. <i>International Journal of Food Properties</i> , <b>2020</b> , 23, 1214-1230	3	9
93	Eugenol-loaded chitosan emulsion holds the texture of chilled hairtail () better: mechanism exploration by proteomic analysis. <i>Food and Function</i> , <b>2020</b> , 11, 7509-7522	6.1	3
92	Study on $\beta$ -lactoglobulin microgels adsorption onto a hydrophobic solid surface by QCM-D. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105320	10.6	11
91	Antimicrobial Nanoparticles Incorporated in Edible Coatings and Films for the Preservation of Fruits and Vegetables. <i>Molecules</i> , <b>2019</b> , 24,	4.8	53
90	An entrapped metal-organic framework system for controlled release of ethylene. <i>Journal of Colloid and Interface Science</i> , <b>2019</b> , 533, 207-215	9.3	16
89	Food-Grade Nanoemulsions: Preparation, Stability and Application in Encapsulation of Bioactive Compounds. <i>Molecules</i> , <b>2019</b> , 24,	4.8	60
88	Scented Tartary Buckwheat Tea: Aroma Components and Antioxidant Activity. <i>Molecules</i> , <b>2019</b> , 24,	4.8	3
87	Porous metal-organic framework (MOF) Carrier for incorporation of volatile antimicrobial essential oil. <i>Food Control</i> , <b>2019</b> , 98, 174-178	6.2	32
86	Microgreens of Brassicaceae: Genetic diversity of phytochemical concentrations and antioxidant capacity. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 101, 731-737	5.4	41
85	Investigation on chlorine-based sanitization under stabilized conditions in the presence of organic load. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 266, 150-157	5.8	25
84	Association between bacterial survival and free chlorine concentration during commercial fresh-cut produce wash operation. <i>Food Microbiology</i> , <b>2018</b> , 70, 120-128	6	49
83	Development, physicochemical characterization and cytotoxicity of selenium nanoparticles stabilized by beta-lactoglobulin. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 1406-1413	7.9	36
82	Ionic Strength and pH Responsive Permeability of Soy Glycinin Microcapsules. <i>Langmuir</i> , <b>2018</b> , 34, 9711-9718	7.1	10
81	Electrodeposition of a magnetic and redox-active chitosan film for capturing and sensing metabolic active bacteria. <i>Carbohydrate Polymers</i> , <b>2018</b> , 195, 505-514	10.3	14
80	An immune magnetic nano-assembly for specifically amplifying intercellular quorum sensing signals. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 172, 197-206	6	5
79	A Novel Sensing Chip for Probing Chlorine Permeation into Simulated Produce Cracks. <i>Advanced Materials Interfaces</i> , <b>2018</b> , 5, 1800119	4.6	1
78	Impacts and interactions of organic compounds with chlorine sanitizer in recirculated and reused produce processing water. <i>PLoS ONE</i> , <b>2018</b> , 13, e0208945	3.7	8

77	Size-Controlled Synthesis of Carboxyl-Functionalized Magnetite Particles: Effects of Molecular Weight of the Polymer and Aging. <i>ACS Omega</i> , <b>2018</b> , 3, 17904-17913	3.9	5
76	Recent Developments in Food Packaging Based on Nanomaterials. <i>Nanomaterials</i> , <b>2018</b> , 8,	5.4	110
75	The formation of zein-chitosan complex coacervated particles: Relationship to encapsulation and controlled release properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 116, 1232-1239	7.9	63
74	Focusing quorum sensing signalling by nano-magnetic assembly. <i>Environmental Microbiology</i> , <b>2018</b> , 20, 2585-2597	5.2	6
73	Catechol-chitosan redox capacitor for added amplification in electrochemical immunoanalysis. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2018</b> , 169, 470-477	6	10
72	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> , <b>2017</b> , 65, 9237-9246	5.7	54
71	Silver Nanocluster-Embedded Zein Films as Antimicrobial Coating Materials for Food Packaging. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2017</b> , 9, 35297-35304	9.5	57
70	Intertwining DNA-RNA nanocapsules loaded with tumor neoantigens as synergistic nanovaccines for cancer immunotherapy. <i>Nature Communications</i> , <b>2017</b> , 8, 1482	17.4	141
69	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> , <b>2016</b> , 204, 391-399	8.5	18
68	Development of tyrosinase-aided crosslinking procedure for stabilizing protein nanoparticles. <i>Food Hydrocolloids</i> , <b>2016</b> , 60, 324-334	10.6	15
67	Solid lipid nanoparticles for oral drug delivery: chitosan coating improves stability, controlled delivery, mucoadhesion and cellular uptake. <i>Carbohydrate Polymers</i> , <b>2015</b> , 122, 221-9	10.3	227
66	Self-assembly with orthogonal-imposed stimuli to impart structure and confer magnetic function to electrodeposited hydrogels. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2015</b> , 7, 10587-98	9.5	12
65	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> , <b>2015</b> , 50, 88-96	6	39
64	Development of silver/titanium dioxide/chitosan adipate nanocomposite as an antibacterial coating for fruit storage. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 1206-1213	5.4	55
63	Beta-lactoglobulin-based encapsulating systems as emerging bioavailability enhancers for nutraceuticals: a review. <i>RSC Advances</i> , <b>2015</b> , 5, 35138-35154	3.7	65
62	Proliferation of <i>Escherichia coli</i> O157:H7 in Soil-Substitute and Hydroponic Microgreen Production Systems. <i>Journal of Food Protection</i> , <b>2015</b> , 78, 1785-90	2.5	28
61	Enhancement of aqueous stability of allyl isothiocyanate using nanoemulsions prepared by an emulsion inversion point method. <i>Journal of Colloid and Interface Science</i> , <b>2015</b> , 438, 130-137	9.3	25
60	A novel microfluidic mixer-based approach for determining inactivation kinetics of <i>Escherichia coli</i> O157:H7 in chlorine solutions. <i>Food Microbiology</i> , <b>2015</b> , 49, 152-60	6	19

59	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> , <b>2014</b> , 151, 472-9	8.5	57
58	Development of a biopolymer nanoparticle-based method of oral toxicity testing in aquatic invertebrates. <i>Ecotoxicology and Environmental Safety</i> , <b>2014</b> , 104, 226-30	7	5
57	Recent development of chitosan-based polyelectrolyte complexes with natural polysaccharides for drug delivery. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 64, 353-67	7.9	514
56	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> , <b>2014</b> , 55, 551-558	5.4	45
55	Fabrication, characterization and antimicrobial activities of thymol-loaded zein nanoparticles stabilized by sodium caseinate-chitosan hydrochloride double layers. <i>Food Chemistry</i> , <b>2014</b> , 142, 269-75	8.5	198
54	Insight into curcumin-loaded $\beta$ lactoglobulin nanoparticles: incorporation, particle disintegration, and releasing profiles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 8837-47	5.7	51
53	Fabrication of biomimetically patterned surfaces and their application to probing plant-bacteria interactions. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2014</b> , 6, 12467-78	9.5	32
52	Zein-based micro- and nano-particles for drug and nutrient delivery: A review. <i>Journal of Applied Polymer Science</i> , <b>2014</b> , 131, n/a-n/a	2.9	157
51	Cationic $\beta$ lactoglobulin nanoparticles as a bioavailability enhancer: comparison between ethylenediamine and polyethyleneimine as cationizers. <i>Food Chemistry</i> , <b>2014</b> , 159, 333-42	8.5	19
50	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> , <b>2014</b> , 44, 60-3	6	40
49	Nanofabrication Techniques in Native Polymer-based 3D Substitutes <b>2014</b> , 221-256		
48	Evaluation of Current Industry Practices for Maintaining Tomato Dump Tank Water Quality during Packinghouse Operations. <i>Journal of Food Processing and Preservation</i> , <b>2014</b> , 38, 2201-2208	2.1	28
47	Effects of postharvest handling conditions on internalization and growth of Salmonella enterica in tomatoes. <i>Journal of Food Protection</i> , <b>2014</b> , 77, 365-70	2.5	14
46	Enzymatic Writing to Soft Films: Potential to Filter, Store, and Analyze Biologically Relevant Chemical Information. <i>Advanced Functional Materials</i> , <b>2014</b> , 24, 480-491	15.6	16
45	Tyrosinase-mediated grafting and crosslinking of natural phenols confers functional properties to chitosan. <i>Biochemical Engineering Journal</i> , <b>2014</b> , 89, 21-27	4.2	39
44	Carboxymethyl chitosan-soy protein complex nanoparticles for the encapsulation and controlled release of vitamin D. <i>Food Chemistry</i> , <b>2013</b> , 141, 524-32	8.5	191
43	Development of carboxymethyl chitosan hydrogel beads in alcohol-aqueous binary solvent for nutrient delivery applications. <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 332-339	10.6	73
42	Cationic $\beta$ lactoglobulin nanoparticles as a bioavailability enhancer: protein characterization and particle formation. <i>Biomacromolecules</i> , <b>2013</b> , 14, 2848-56	6.9	51

41	Electrodeposition of a weak polyelectrolyte hydrogel: remarkable effects of salt on kinetics, structure and properties. <i>Soft Matter</i> , <b>2013</b> , 9, 2703	3.6	51
40	Development and application of nanoparticles synthesized with folic acid conjugated soy protein. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 2556-64	5.7	77
39	A novel insight in rapid allergen detection in food systems: From threshold dose to real-world concentration. <i>Sensors and Actuators B: Chemical</i> , <b>2013</b> , 186, 597-602	8.5	8
38	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> , <b>2013</b> , 139, 224-30	8.5	166
37	Postharvest biology, quality and shelf life of buckwheat microgreens. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 51, 73-78	5.4	36
36	Cellular uptake and transport of zein nanoparticles: effects of sodium caseinate. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 7621-9	5.7	106
35	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> , <b>2013</b> , 76, 386-93	2.5	76
34	Scanning Electron Microscopy <b>2012</b> , 103-126		3
33	Bioactive Compounds in Corn <b>2012</b> , 85-103		7
32	Assessment of vitamin and carotenoid concentrations of emerging food products: edible microgreens. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7644-51	5.7	191
31	Quartz Crystal Microbalance with Dissipation <b>2012</b> , 181-194		5
30	Development of zein nanoparticles coated with carboxymethyl chitosan for encapsulation and controlled release of vitamin D3. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 836-43	5.7	389
29	Nanocomposites <b>2012</b> , 41-54		1
28	Self-Assembled Nanostructures <b>2012</b> , 19-40		
27	X-Ray Computerized Microtomography <b>2012</b> , 215-234		2
26	Material Components for Nanostructures <b>2012</b> , 5-17		2
25	Nanoparticles synthesized from soy protein: preparation, characterization, and application for nutraceutical encapsulation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2712-20	5.7	231
24	Understanding the dissolution of zein in aqueous ethanol and acetic acid solutions. <i>Journal of Physical Chemistry B</i> , <b>2012</b> , 116, 12057-64	3.4	76

23	Extraction, identification and characterization of the water-insoluble proteins from tobacco biomass. <i>Journal of the Science of Food and Agriculture</i> , <b>2012</b> , 92, 1368-74	4.3	22
22	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> , <b>2012</b> , 78, 6789-98	4.8	65
21	Nanotechnology-Enabled Delivery Systems for Food Functionalization and Fortification <b>2012</b> , 55-101		5
20	Encapsulation of selenium in chitosan nanoparticles improves selenium availability and protects cells from selenium-induced DNA damage response. <i>Journal of Nutritional Biochemistry</i> , <b>2011</b> , 22, 1137-42	6.3	43
19	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> , <b>2011</b> , 62, 319-326	6.2	67
18	Effect of acid and base treatments on structural, rheological, and antioxidant properties of zein. <i>Food Chemistry</i> , <b>2011</b> , 124, 210-220	8.5	151
17	Preparation and characterization of zein/chitosan complex for encapsulation of tocopherol, and its in vitro controlled release study. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2011</b> , 85, 145-52	6	427
16	Development of silver-zein composites as a promising antimicrobial agent. <i>Biomacromolecules</i> , <b>2010</b> , 11, 2366-75	6.9	58
15	Preparation, characterization and evaluation of selenite-loaded chitosan/TPP nanoparticles with or without zein coating. <i>Carbohydrate Polymers</i> , <b>2010</b> , 82, 942-951	10.3	169
14	Effect of chitosan on the induction of DNA damage response by selenium compounds. <i>FASEB Journal</i> , <b>2010</b> , 24, 1b251	0.9	
13	Controlled Self-Organization of Zein Nanostructures for Encapsulation of Food Ingredients. <i>ACS Symposium Series</i> , <b>2009</b> , 143-156	0.4	8
12	Topography and biocompatibility of patterned hydrophobic/hydrophilic zein layers. <i>Acta Biomaterialia</i> , <b>2008</b> , 4, 844-51	10.8	36
11	Effect of Hydrophilic and Lipophilic Compounds on Zein Microstructures. <i>Food Biophysics</i> , <b>2008</b> , 3, 174-181	1.1	66
10	Zein dynamic adsorption to carboxylic and alkyl coated surfaces. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 517-22	5.7	8
9	Properties of zein films coated with drying oils. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 3444-8	4.8	54
8	Zein adsorption to hydrophilic and hydrophobic surfaces investigated by surface plasmon resonance. <i>Biomacromolecules</i> , <b>2004</b> , 5, 1356-61	6.9	61
7	Protein-lipid interactions in zein films investigated by surface plasmon resonance. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 7439-44	5.7	29
6	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

5	Dynamic Light Scattering145-161	1
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