

Kit L Yam

List of Publications by Year in descending order

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Version: 2024-02-01

56
papers

2,976
citations

218592

26
h-index

175177

52
g-index

82
all docs

82
docs citations

82
times ranked

3481
citing authors

#	ARTICLE	IF	CITATIONS
1	Intelligent Packaging: Concepts and Applications. <i>Journal of Food Science</i> , 2005, 70, R1-R10.	1.5	580
2	Development of polyion-complex hydrogels as an alternative approach for the production of bio-based polymers for food packaging applications: a review. <i>Trends in Food Science and Technology</i> , 2009, 20, 316-332.	7.8	199
3	Advancing controlled release packaging through smart blending. <i>Packaging Technology and Science</i> , 2005, 18, 77-87.	1.3	152
4	Gelatin-pectin composite films from polyion-complex hydrogels. <i>Food Hydrocolloids</i> , 2011, 25, 61-70.	5.6	152
5	A Review on Flavonoid Apigenin: Dietary Intake, ADME, Antimicrobial Effects, and Interactions with Human Gut Microbiota. <i>BioMed Research International</i> , 2019, 2019, 1-18.	0.9	137
6	Preparation of single or double-network chitosan/poly(vinyl alcohol) gel films through selectively cross-linking method. <i>Carbohydrate Polymers</i> , 2009, 77, 718-724.	5.1	126
7	Food Packaging Science and Technology. , 0, , .		103
8	Effective control of <i>Listeria monocytogenes</i> by combination of nisin formulated and slowly released into a broth system. <i>International Journal of Food Microbiology</i> , 2004, 90, 15-22.	2.1	101
9	Evaluation of a polymer coating containing triclosan as the antimicrobial layer for packaging materials. <i>International Journal of Food Science and Technology</i> , 2003, 38, 165-169.	1.3	98
10	Release Kinetics of Tocopherol and Quercetin from Binary Antioxidant Controlled-Release Packaging Films. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3492-3497.	2.4	97
11	Pectic oligosaccharide structure-function relationships: Prebiotics, inhibitors of <i>Escherichia coli</i> O157:H7 adhesion and reduction of Shiga toxin cytotoxicity in HT29 cells. <i>Food Chemistry</i> , 2017, 227, 245-254.	4.2	81
12	Critical review of controlled release packaging to improve food safety and quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 2386-2399.	5.4	80
13	RELEASE OF PROPYL PARABEN FROM A POLYMER COATING INTO WATER AND FOOD SIMULATING SOLVENTS FOR ANTIMICROBIAL PACKAGING APPLICATIONS. <i>Journal of Food Processing and Preservation</i> , 2001, 25, 71-87.	0.9	76
14	Effects of Ultraviolet (UV) on Degradation of Irgafos 168 and Migration of Its Degradation Products from Polypropylene Films. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7866-7873.	2.4	71
15	Respiration Rate of Blueberry in Modified Atmosphere at Various Temperatures. <i>Journal of the American Society for Horticultural Science</i> , 1992, 117, 925-929.	0.5	67
16	Innovative application of metal-organic frameworks for encapsulation and controlled release of allyl isothiocyanate. <i>Food Chemistry</i> , 2017, 221, 926-935.	4.2	64
17	Cranberry Xyloglucan Structure and Inhibition of <i>Escherichia coli</i> Adhesion to Epithelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5622-5633.	2.4	48
18	Development of Chlorine Dioxide Releasing Film and Its Application in Decontaminating Fresh Produce. <i>Journal of Food Science</i> , 2013, 78, M276-84.	1.5	46

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19	Inhibition of <i>Saccharomyces cerevisiae</i> by Slow Release of Propyl Paraben from a Polymer Coating. <i>Journal of Food Protection</i> , 2001, 64, 1420-1424.	0.8	45
20	Microstructure and Molecular Interaction in Glycerol Plasticized Chitosan/Poly(vinyl alcohol) Blending Films. <i>Macromolecular Chemistry and Physics</i> , 2009, 210, 832-839.	1.1	45
21	Simple models for evaluating effects of small leaks on the gas barrier properties of food packages. <i>Packaging Technology and Science</i> , 2003, 16, 77-86.	1.3	44
22	The moisture-triggered controlled release of a natural food preservative from a microporous metal-organic framework. <i>Chemical Communications</i> , 2016, 52, 2129-2132.	2.2	37
23	PREDICTING RELATIVE HUMIDITY IN MODIFIED ATMOSPHERE PACKAGING SYSTEM CONTAINING BLUEBERRY AND MOISTURE ABSORBENT. <i>Journal of Food Processing and Preservation</i> , 2001, 25, 49-70.	0.9	36
24	Characterization of bacterial cellulose nanocrystals: Effect of acid treatments and neutralization. <i>Food Chemistry</i> , 2021, 336, 127597.	4.2	35
25	Effect of Nisin's Controlled Release on Microbial Growth as Modeled for <i>Micrococcus luteus</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2011, 3, 113-118.	1.9	32
26	Apigenin Impacts the Growth of the Gut Microbiota and Alters the Gene Expression of <i>Enterococcus</i> . <i>Molecules</i> , 2017, 22, 1292.	1.7	30
27	Carotenoid loss in dried red pepper products. <i>International Journal of Food Science and Technology</i> , 1992, 27, 179-185.	1.3	28
28	Intelligent packaging for the future smart kitchen. <i>Packaging Technology and Science</i> , 2000, 13, 83-85.	1.3	25
29	Stabilization and controlled release of gaseous/volatile active compounds to improve safety and quality of fresh produce. <i>Trends in Food Science and Technology</i> , 2020, 95, 33-44.	7.8	25
30	Target release rate of antioxidants to extend induction period of lipid oxidation. <i>Food Research International</i> , 2012, 47, 1-5.	2.9	24
31	Water sorption characteristics of dried red peppers (<i>Capsicum annum</i> L.). <i>International Journal of Food Science and Technology</i> , 1994, 29, 339-345.	1.3	22
32	Antioxidant Effects of Sesamol Released from Polymeric Films on Lipid Oxidation in Linoleic Acid and Oat Cereal. <i>Packaging Technology and Science</i> , 2013, 26, 31-38.	1.3	22
33	Evaluation of Chlorine Dioxide Gas Treatment To Inactivate <i>Salmonella enterica</i> on Mungbean Sprouts. <i>Journal of Food Protection</i> , 2014, 77, 1876-1881.	0.8	22
34	Antimicrobial Effects of Allyl Isothiocyanate and Modified Atmosphere on <i>Pseudomonas Aeruginosa</i> in Fresh Catfish Fillet under Abuse Temperatures. <i>Journal of Food Science</i> , 2013, 78, M555-9.	1.5	20
35	Novel generation systems of gaseous chlorine dioxide for <i>Salmonella</i> inactivation on fresh tomato. <i>Food Control</i> , 2018, 92, 479-487.	2.8	20
36	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part II: Solution casting approach. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 110-119.	2.7	19

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37	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part I: Extrusion approach. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 102-111.	2.7	18
38	A novel gaseous chlorine dioxide generating method utilizing carbon dioxide and moisture respired from tomato for <i>Salmonella</i> inactivation. <i>Food Control</i> , 2018, 89, 54-61.	2.8	18
39	Application of ceramic-filled polymeric films for packaging fresh produce. <i>Packaging Technology and Science</i> , 1992, 5, 27-30.	1.3	15
40	Antimicrobial Effects of Vapor Phase Thymol, Modified Atmosphere, and Their Combination against <i>Salmonella</i> spp. on Raw Shrimp. <i>Journal of Food Science</i> , 2013, 78, M725-30.	1.5	14
41	Effect of tocopherol loading and diffusivity on effectiveness of antioxidant packaging. <i>CYTA - Journal of Food</i> , 2013, 11, 89-93.	0.9	12
42	Modeling the Impact of Vapor Thymol Concentration, Temperature, and Modified Atmosphere Condition on Growth Behavior of <i>Salmonella</i> on Raw Shrimp. <i>Journal of Food Protection</i> , 2015, 78, 293-301.	0.8	12
43	Improvement of temperature uniformity in microwave-reheated rice by optimizing heat/hold cycle. <i>Journal of Foodservice</i> , 2002, 2, 87-93.	1.5	11
44	Growth behavior prediction of fresh catfish fillet with <i>Pseudomonas aeruginosa</i> under stresses of allyl isothiocyanate, temperature and modified atmosphere. <i>Food Control</i> , 2015, 47, 326-333.	2.8	11
45	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. <i>Food Research International</i> , 2020, 132, 109067.	2.9	10
46	Package Headspace Composition Changes of Chilled Stored Perishable Foods in Relation to Microbial Spoilage. <i>Packaging Technology and Science</i> , 2011, 24, 343-352.	1.3	8
47	Inhibitory effect of thymol via different modes of delivery on growth of <i>Escherichia coli</i> DH5 α . <i>Food Packaging and Shelf Life</i> , 2018, 16, 92-96.	3.3	8
48	Release Mathematical Model of Active Agent from Packaging Material into Food. <i>Mathematical Problems in Engineering</i> , 2013, 2013, 1-10.	0.6	5
49	Novel Food Packaging. , 0, , 61-83.		4
50	Feasibility of using a non-destructive ultrasonic technique for detecting defective seals. <i>Packaging Technology and Science</i> , 1993, 6, 37-42.	1.3	3
51	Relationship between seal strength and burst pressure for pouches. <i>Packaging Technology and Science</i> , 1993, 6, 239-244.	1.3	3
52	Development of Controlled Release Packaging Technology. <i>ACS Symposium Series</i> , 2014, , 127-138.	0.5	2
53	Effects of diffusion controlled release of tocopherol on lipid oxidation. <i>Food Packaging and Shelf Life</i> , 2018, 17, 129-133.	3.3	2
54	Respiration Rates of Live Clams (<i>Mercenaria mercenaria</i> ; Hard Clams) in Modified Atmospheres at Various Temperatures. <i>Journal of Aquatic Food Product Technology</i> , 1997, 6, 37-51.	0.6	1

#	ARTICLE	IF	CITATIONS
55	Appendix A: Conversion Factors, Abbreviations, and Unit Symbols. , 0, , 1281-1286.		0
56	Appendix B: Glossary of Packaging Terminology and Definitions. , 0, , 1287-1304.		0