

# Haiying Cui

## List of Publications by Citations

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**Version:** 2024-04-27

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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.

74  
papers

2,217  
citations

28  
h-index

46  
g-index

74  
ext. papers

2,898  
ext. citations

5.7  
avg, IF

6.02  
L-index

#	Paper	IF	Citations
74	The antibacterial activity of clove oil/chitosan nanoparticles embedded gelatin nanofibers against <i>Escherichia coli</i> O157:H7 biofilms on cucumber. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 266, 69-78	5.8	126
73	Moringa oil/chitosan nanoparticles embedded gelatin nanofibers for food packaging against <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> on cheese. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 19, 86-93	8.2	116
72	Antimicrobial mechanism of clove oil on <i>Listeria monocytogenes</i> . <i>Food Control</i> , <b>2018</b> , 94, 140-146	6.2	114
71	Antibacterial poly(ethylene oxide) electrospun nanofibers containing cinnamon essential oil/beta-cyclodextrin proteoliposomes. <i>Carbohydrate Polymers</i> , <b>2017</b> , 178, 131-140	10.3	105
70	Improving anti-listeria activity of cheese packaging via nanofiber containing nisin-loaded nanoparticles. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 81, 233-242	5.4	101
69	Liposome containing cinnamon oil with antibacterial activity against methicillin-resistant <i>Staphylococcus aureus</i> biofilm. <i>Biofouling</i> , <b>2016</b> , 32, 215-25	3.3	96
68	Plasma-treated poly(ethylene oxide) nanofibers containing tea tree oil/beta-cyclodextrin inclusion complex for antibacterial packaging. <i>Carbohydrate Polymers</i> , <b>2018</b> , 179, 360-369	10.3	95
67	Antibacterial activity and mechanism of <i>Litsea cubeba</i> essential oil against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Industrial Crops and Products</i> , <b>2019</b> , 130, 34-41	5.9	94
66	Antibacterial mechanism of Poly-lysine against <i>Listeria monocytogenes</i> and its application on cheese. <i>Food Control</i> , <b>2018</b> , 91, 76-84	6.2	90
65	Edible film incorporated with chitosan and <i>Artemisia annua</i> oil nanoliposomes for inactivation of <i>Escherichia coli</i> O157:H7 on cherry tomato. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 687-698	3.8	75
64	Antibacterial properties of nanofibers containing chrysanthemum essential oil and their application as beef packaging. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 292, 21-30	5.8	73
63	Fabrication of high stability active nanofibers encapsulated with pomegranate peel extract using chitosan/PEO for meat preservation. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 23, 100439	8.2	65
62	Antimicrobial activity and mechanisms of <i>Salvia sclarea</i> essential oil. <i>Botanical Studies</i> , <b>2015</b> , 56, 16	2.3	56
61	Preparation and characterization of chitosan films with three kinds of molecular weight for food packaging. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 249-259	7.9	53
60	Ultrasound processed cuminaldehyde/2-hydroxypropyl-β-cyclodextrin inclusion complex: Preparation, characterization and antibacterial activity. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 56, 84-93	8.9	52
59	Antibacterial mechanism of artemisinin / beta-cyclodextrins against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Microbial Pathogenesis</i> , <b>2018</b> , 118, 66-73	3.8	50
58	Improving the stability of thyme essential oil solid liposome by using β-cyclodextrin as a cryoprotectant. <i>Carbohydrate Polymers</i> , <b>2018</b> , 188, 243-251	10.3	49

57	Novel chitosan film embedded with liposome-encapsulated phage for biocontrol of Escherichia coli O157:H7 in beef. <i>Carbohydrate Polymers</i> , <b>2017</b> , 177, 156-164	10.3	48
56	Enhancing the antibacterial activity of thyme oil against Salmonella on eggshell by plasma-assisted process. <i>Food Control</i> , <b>2016</b> , 70, 183-190	6.2	48
55	Novel electrospun gelatin-glycerin- $\beta$ -Poly-lysine nanofibers for controlling Listeria monocytogenes on beef. <i>Food Packaging and Shelf Life</i> , <b>2018</b> , 18, 21-30	8.2	46
54	Sequential effect of phages and cold nitrogen plasma against Escherichia coli O157:H7 biofilms on different vegetables. <i>International Journal of Food Microbiology</i> , <b>2018</b> , 268, 1-9	5.8	40
53	Antibacterial activity of PEO nanofibers incorporating polysaccharide from dandelion and its derivative. <i>Carbohydrate Polymers</i> , <b>2018</b> , 198, 225-232	10.3	34
52	Encapsulation strategies to enhance the antibacterial properties of essential oils in food system. <i>Food Control</i> , <b>2021</b> , 123, 107856	6.2	33
51	Co-loaded proteinase K/thyme oil liposomes for inactivation of Escherichia coli O157:H7 biofilms on cucumber. <i>Food and Function</i> , <b>2016</b> , 7, 4030-4040	6.1	32
50	Liposome containing nutmeg oil as the targeted preservative against Listeria monocytogenes in dumplings. <i>RSC Advances</i> , <b>2016</b> , 6, 978-986	3.7	31
49	Inhibition of Escherichia coli O157:H7 biofilm on vegetable surface by solid liposomes of clove oil. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 117, 108656	5.4	29
48	Preparation and antibacterial activity of Litsea cubeba essential oil/dandelion polysaccharide nanofiber. <i>Industrial Crops and Products</i> , <b>2019</b> , 140, 111739	5.9	28
47	Encapsulation of essential oil components with methyl- $\beta$ -cyclodextrin using ultrasonication: Solubility, characterization, DPPH and antibacterial assay. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104997	8.9	28
46	Cold plasma treated phlorotannin/Momordica charantia polysaccharide nanofiber for active food packaging. <i>Carbohydrate Polymers</i> , <b>2020</b> , 239, 116214	10.3	28
45	Antibacterial activity of liposome containing curry plant essential oil against Bacillus cereus in rice. <i>Journal of Food Safety</i> , <b>2017</b> , 37, e12302	2	26
44	Stimulating antibacterial activities of graphitic carbon nitride nanosheets with plasma treatment. <i>Nanoscale</i> , <b>2019</b> , 11, 18416-18425	7.7	24
43	Intelligent release of cinnamon oil from engineered proteoliposome via stimulation of Bacillus cereus protease. <i>Food Control</i> , <b>2016</b> , 67, 68-74	6.2	21
42	Plasma enhanced-nutmeg essential oil solid liposome treatment on the gelling and storage properties of pork meat batters. <i>Journal of Food Engineering</i> , <b>2020</b> , 266, 109696	6	21
41	Inactivation mechanism of E. coli O157:H7 under ultrasonic sterilization. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 59, 104751	8.9	20
40	Enhancing stability of Eucalyptus citriodora essential oil by solid nanoliposomes encapsulation. <i>Industrial Crops and Products</i> , <b>2019</b> , 140, 111615	5.9	20

39	Promoting anti-listeria activity of lemongrass oil on pork loin by cold nitrogen plasma assist. <i>Journal of Food Safety</i> , <b>2017</b> , 37, e12316	2	20
38	Antibacterial Activity of Helichrysum italicum Oil on Vegetables and Its Mechanism of Action. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 2663-2672	2.1	20
37	Antibacterial Properties of Nutmeg Oil in Pork and Its Possible Mechanism. <i>Journal of Food Safety</i> , <b>2015</b> , 35, 370-377	2	19
36	Synergistic effect between Helichrysum italicum essential oil and cold nitrogen plasma against Staphylococcus aureus biofilms on different food-contact surfaces. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2493-2501	3.8	18
35	Unraveling the anti-bacterial mechanism of Litsea cubeba essential oil against E. coli O157:H7 and its application in vegetable juices. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 338, 108989	5.8	18
34	Chemical composition, antibacterial activity and study of the interaction mechanisms of the main compounds present in the Alpinia galanga rhizomes essential oil. <i>Industrial Crops and Products</i> , <b>2021</b> , 165, 113441	5.9	15
33	Effect of nianoliposome-encapsulated thyme oil on growth of Salmonella enteritidis in chicken. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13299	2.1	13
32	Active packaging based on swim bladder gelatin/galangal root oil nanofibers: Preparation, properties and antibacterial application. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 26, 100586	8.2	11
31	Multipathway Antibacterial Mechanism of a Nanoparticle-Supported Artemisinin Promoted by Nitrogen Plasma Treatment. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 47299-47310	9.5	10
30	Enhancement of antioxidant activity, antifungal activity, and oxidation stability of Citrus reticulata essential oil nanocapsules by clove and cinnamon essential oils. <i>Food Bioscience</i> , <b>2021</b> , 43, 101226	4.9	10
29	Enhancing antibacterial efficacy of nisin in pork by poly- $\gamma$ -glutamic acid/poly-L-lysine nanoparticles encapsulation. <i>Journal of Food Safety</i> , <b>2018</b> , 38, e12475	2	9
28	Bacterial protease-triggered clove oil release from proteoliposomes against S. aureus biofilms on dried soybean curd. <i>RSC Advances</i> , <b>2016</b> , 6, 34833-34840	3.7	9
27	Control of Staphylococcus aureus on soya bean products by D-amino acids/nutmeg essential oil-co-loaded nanofilms. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2393-2403	3.8	7
26	Emerging Theranostic Nanomaterials in Diabetes and Its Complications. <i>Advanced Science</i> , <b>2021</b> , e2102466	6.6	7
25	Cold nitrogen plasma modified cuminaldehyde/ $\beta$ -cyclodextrin inclusion complex and its application in vegetable juices preservation. <i>Food Research International</i> , <b>2021</b> , 141, 110132	7	6
24	Synthesis of KF/CaO as a catalyst for the production of bio-fuel from cracking of Cornus wisoniana oil. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 406-410	3	5
23	Antibacterial mechanism of Tetrapleura tetraptera extract against Escherichia coli and Staphylococcus aureus and its application in pork. <i>Journal of Food Safety</i> , <b>2019</b> , 39, e12693	2	5
22	Mode of Transfer, Toxicity and Negative Impacts of Engineered Nanoparticles on Environment, Human and Animal Health <b>2020</b> , 165-204		5

21	Pleurotus eryngii polysaccharide nanofiber containing pomegranate peel polyphenol/chitosan nanoparticles for control of E. coli O157:H7. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 192, 939-949	7.9	5
20	Fabrication of phospholipid nanofibers containing eugenol@cationic starch nanoparticles against Bacillus cereus in beef. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 144, 111262	5.4	5
19	Inactivation of Escherichia coli O157:H7 treated by poly-L-lysine-coated bacteriophages liposomes in pork. <i>Journal of Food Safety</i> , <b>2018</b> , 38, e12535	2	5
18	Essential Oils-Based Antibacterial Agent Against Escherichia coli O157:H7 Biofilm on Cucumber. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13140	2.1	4
17	Fabrication of a dual-response intelligent antibacterial nanofiber and its application in beef preservation. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112606	5.4	4
16	Novel packaging systems in grape storage: A review. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13162	4	3
15	Antibacterial and physical effects of cationic starch nanofibers containing carvacrol@casein nanoparticles against Bacillus cereus in soy products.. <i>International Journal of Food Microbiology</i> , <b>2022</b> , 364, 109530	5.8	3
14	Preparation of self-assembling Litsea cubeba essential oil/ diphenylalanine peptide micro/nanotubes with enhanced antibacterial properties against Staphylococcus aureus biofilm. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111394	5.4	3
13	Marine algae as efficacious bioresources housing antimicrobial compounds for preserving foods - A review. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 358, 109416	5.8	3
12	Controlled-release casein/cinnamon essential oil nanospheres for the inactivation of Campylobacter jejuni in duck. <i>International Journal of Food Microbiology</i> , <b>2021</b> , 341, 109074	5.8	2
11	Application of composite coating of Nostoc commune Vauch polysaccharides and sodium carboxymethyl cellulose for preservation of salmon fillets.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> ,	7.9	2
10	Synthesis of recyclable hollow Fe/CBO3H fiber as a catalyst for the production of biodiesel. <i>Environmental Progress and Sustainable Energy</i> , <b>2013</b> , 33, n/a-n/a	2.5	1
9	A Novel Biocompatible Ternary Nanoparticle with High Antibacterial Activity: Synthesis, Characterization, and Its Application in Beef Preservation.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
8	Controlled release and antibacterial properties of PEO/casein nanofibers loaded with Thymol/βcyclodextrin inclusion complexes in beef preservation.. <i>Food Chemistry</i> , <b>2022</b> , 382, 132369	8.5	1
7	Nanoencapsulation of Mandarin Essential Oil: Fabrication, Characterization, and Storage Stability.. <i>Foods</i> , <b>2021</b> , 11,	4.9	1
6	Antibacterial activity and mechanism of Tetrapleura tetraptera stem extract against Salmonella strains and its application in raw chicken meat. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e14489	2.1	0
5	Bio-Molecular analysis of selected food derived Lactiplantibacillus strains for CLA production reveals possibly a complex mechanism.. <i>Food Research International</i> , <b>2022</b> , 154, 111031	7	0
4	The Interference Mechanism of Basil Essential Oil on the Cell Membrane Barrier and Respiratory Metabolism of .. <i>Frontiers in Microbiology</i> , <b>2022</b> , 13, 855905	5.7	0

- 3 Improving packing performance of lily polysaccharide based edible films via combining with sodium alginate and cold plasma treatment.. *International Journal of Biological Macromolecules*, **2022**, 206, 750-758 7.9 ○
- 2 Application of Xanthan-Gum-Based Edible Coating Incorporated with Litsea cubeba Essential Oil Nanoliposomes in Salmon Preservation. *Foods*, **2022**, 11, 1535 4.9 ○
- 1 Rapid and sensitive detection of African swine fever virus in pork using recombinase aided amplification combined with QDMs-based test strip.. *Analytical and Bioanalytical Chemistry*, **2022**, 1 4.4