

# Lin Lin

## List of Publications by Year in descending order

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142  
papers

8,200  
citations

41258

49  
h-index

54797

84  
g-index

144  
all docs

144  
docs citations

144  
times ranked

7749  
citing authors

#	ARTICLE	IF	CITATIONS
1	Opportunities and challenges for biodiesel fuel. <i>Applied Energy</i> , 2011, 88, 1020-1031.	5.1	578
2	Catalysis in biodiesel production—a review. <i>Clean Energy</i> , 2019, 3, 2-23.	1.5	330
3	Electrospun polyvinyl-alcohol nanofibers as oral fast-dissolving delivery system of caffeine and riboflavin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 103, 182-188.	2.5	257
4	An Integrated Gene Expression Landscape Profiling Approach to Identify Lung Tumor Endothelial Cell Heterogeneity and Angiogenic Candidates. <i>Cancer Cell</i> , 2020, 37, 21-36.e13.	7.7	253
5	Biodiesel production from crude rice bran oil and properties as fuel. <i>Applied Energy</i> , 2009, 86, 681-688.	5.1	247
6	Biodiesel: an Alternative to Conventional Fuel. <i>Energy Procedia</i> , 2012, 16, 1874-1885.	1.8	232
7	Antibacterial mechanism of oregano essential oil. <i>Industrial Crops and Products</i> , 2019, 139, 111498.	2.5	194
8	Antibacterial activity and mechanism of Litsea cubeba essential oil against methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Industrial Crops and Products</i> , 2019, 130, 34-41.	2.5	189
9	The specific antibacterial activity of liposome-encapsulated Clove oil and its application in tofu. <i>Food Control</i> , 2015, 56, 128-134.	2.8	187
10	Antimicrobial mechanism of clove oil on <i>Listeria monocytogenes</i> . <i>Food Control</i> , 2018, 94, 140-146.	2.8	170
11	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> , 2018, 266, 69-78.	2.1	165
12	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> , 2019, 19, 86-93.	3.3	162
13	Antibacterial mechanism of $\beta$ -Poly-lysine against <i>Listeria monocytogenes</i> and its application on cheese. <i>Food Control</i> , 2018, 91, 76-84.	2.8	146
14	Antibacterial poly(ethylene oxide) electrospun nanofibers containing cinnamon essential oil/beta-cyclodextrin proteoliposomes. <i>Carbohydrate Polymers</i> , 2017, 178, 131-140.	5.1	136
15	Biodegradable zein active film containing chitosan nanoparticle encapsulated with pomegranate peel extract for food packaging. <i>Food Packaging and Shelf Life</i> , 2020, 24, 100511.	3.3	135
16	Liposome containing cinnamon oil with antibacterial activity against methicillin-resistant <i>Staphylococcus aureus</i> biofilm. <i>Biofouling</i> , 2016, 32, 215-225.	0.8	133
17	Plasma-treated poly(ethylene oxide) nanofibers containing tea tree oil/beta-cyclodextrin inclusion complex for antibacterial packaging. <i>Carbohydrate Polymers</i> , 2018, 179, 360-369.	5.1	127
18	Improving anti-listeria activity of cheese packaging via nanofiber containing nisin-loaded nanoparticles. <i>LWT - Food Science and Technology</i> , 2017, 81, 233-242.	2.5	126

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19	Electrospun thyme essential oil/gelatin nanofibers for active packaging against <i>Campylobacter jejuni</i> in chicken. <i>LWT - Food Science and Technology</i> , 2018, 97, 711-718.	2.5	118
20	Preparation of $\hat{\mu}$ -polylysine/chitosan nanofibers for food packaging against <i>Salmonella</i> on chicken. <i>Food Packaging and Shelf Life</i> , 2018, 17, 134-141.	3.3	111
21	Fabrication of high stability active nanofibers encapsulated with pomegranate peel extract using chitosan/PEO for meat preservation. <i>Food Packaging and Shelf Life</i> , 2020, 23, 100439.	3.3	109
22	Antibacterial properties of nanofibers containing chrysanthemum essential oil and their application as beef packaging. <i>International Journal of Food Microbiology</i> , 2019, 292, 21-30.	2.1	104
23	Preparation and characterization of chitosan films with three kinds of molecular weight for food packaging. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 249-259.	3.6	100
24	Encapsulation strategies to enhance the antibacterial properties of essential oils in food system. <i>Food Control</i> , 2021, 123, 107856.	2.8	99
25	Antimicrobial activity and mechanisms of <i>Salvia sclarea</i> essential oil. , 2015, 56, 16.		93
26	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> , 2017, 52, 687-698.	1.3	93
27	Novel chitosan film embedded with liposome-encapsulated phage for biocontrol of <i>Escherichia coli</i> O157:H7 in beef. <i>Carbohydrate Polymers</i> , 2017, 177, 156-164.	5.1	93
28	Photoacoustic/ultrasound dual imaging of human thyroid cancers: an initial clinical study. <i>Biomedical Optics Express</i> , 2017, 8, 3449.	1.5	93
29	Fabrication of chitosan nanofibers containing tea tree oil liposomes against <i>Salmonella</i> spp. in chicken. <i>LWT - Food Science and Technology</i> , 2018, 96, 671-678.	2.5	92
30	Antibacterial activity and mechanism of Chuzhou chrysanthemum essential oil. <i>Journal of Functional Foods</i> , 2018, 48, 159-166.	1.6	84
31	The specific antibacterial effect of the <i>Salvia</i> oil nanoliposomes against <i>Staphylococcus aureus</i> biofilms on milk container. <i>Food Control</i> , 2016, 61, 92-98.	2.8	80
32	Ultrasound processed cuminaldehyde/2-hydroxypropyl- $\hat{\beta}$ -cyclodextrin inclusion complex: Preparation, characterization and antibacterial activity. <i>Ultrasonics Sonochemistry</i> , 2019, 56, 84-93.	3.8	78
33	Advances in the mechanism of different antibacterial strategies based on ultrasound technique for controlling bacterial contamination in food industry. <i>Trends in Food Science and Technology</i> , 2020, 105, 211-222.	7.8	78
34	Improving the stability of thyme essential oil solid liposome by using $\hat{\beta}$ -cyclodextrin as a cryoprotectant. <i>Carbohydrate Polymers</i> , 2018, 188, 243-251.	5.1	75
35	Feasibility of cold plasma for the control of biofilms in food industry. <i>Trends in Food Science and Technology</i> , 2020, 99, 142-151.	7.8	73
36	Synergetic antibacterial efficacy of cold nitrogen plasma and clove oil against <i>Escherichia coli</i> O157:H7 biofilms on lettuce. <i>Food Control</i> , 2016, 66, 8-16.	2.8	70

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37	Antibacterial mechanism of artemisinin / beta-cyclodextrins against methicillin-resistant Staphylococcus aureus ( MRSA ). Microbial Pathogenesis, 2018, 118, 66-73.	1.3	69
38	Novel electrospun gelatin-glycerin- $\beta$ -Poly-lysine nanofibers for controlling Listeria monocytogenes on beef. Food Packaging and Shelf Life, 2018, 18, 21-30.	3.3	65
39	Cold plasma treated thyme essential oil/silk fibroin nanofibers against Salmonella Typhimurium in poultry meat. Food Packaging and Shelf Life, 2019, 21, 100337.	3.3	65
40	Nanoliposomes containing Eucalyptus citriodora as antibiotic with specific antimicrobial activity. Chemical Communications, 2015, 51, 2653-2655.	2.2	64
41	Encapsulation of Phlorotannin in Alginate/PEO blended nanofibers to preserve chicken meat from Salmonella contaminations. Food Packaging and Shelf Life, 2019, 21, 100346.	3.3	60
42	Encapsulation of essential oil components with methyl- $\beta$ -cyclodextrin using ultrasonication: Solubility, characterization, DPPH and antibacterial assay. Ultrasonics Sonochemistry, 2020, 64, 104997.	3.8	60
43	Unraveling the anti-bacterial mechanism of Litsea cubeba essential oil against E. coli O157:H7 and its application in vegetable juices. International Journal of Food Microbiology, 2021, 338, 108989.	2.1	60
44	Anti-listeria effects of chitosan-coated nisin-silica liposome on Cheddar cheese. Journal of Dairy Science, 2016, 99, 8598-8606.	1.4	59
45	Ultrasonic pretreatment of corn gluten meal proteins and neutrase: Effect on protein conformation and preparation of ACE (angiotensin converting enzyme) inhibitory peptides. Food and Bioprocess Technology, 2013, 91, 665-671.	1.8	58
46	Antibacterial activity of PEO nanofibers incorporating polysaccharide from dandelion and its derivative. Carbohydrate Polymers, 2018, 198, 225-232.	5.1	57
47	Characterization of chrysanthemum essential oil triple-layer liposomes and its application against Campylobacter jejuni on chicken. LWT - Food Science and Technology, 2019, 107, 16-24.	2.5	56
48	Enhancing the antibacterial activity of thyme oil against Salmonella on eggshell by plasma-assisted process. Food Control, 2016, 70, 183-190.	2.8	54
49	Cold plasma treated phlorotannin/Momordica charantia polysaccharide nanofiber for active food packaging. Carbohydrate Polymers, 2020, 239, 116214.	5.1	54
50	Sequential effect of phages and cold nitrogen plasma against Escherichia coli O157:H7 biofilms on different vegetables. International Journal of Food Microbiology, 2018, 268, 1-9.	2.1	52
51	Ag $\beta$ -CuFe <sub>2</sub> O <sub>4</sub> magnetic hollow fibers for recyclable antibacterial materials. Journal of Materials Chemistry B, 2013, 1, 2719.	2.9	51
52	Effect of transglutaminase on gel properties of surimi and precocious Chinese mitten crab (Eriocheir) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	5.6	51
53	Antioxidant property of SiO <sub>2</sub> -eugenol liposome loaded nanofibrous membranes on beef. Food Packaging and Shelf Life, 2017, 11, 49-57.	3.3	49
54	From two-dimension to one-dimension: the curvature effect of silicon-doped graphene and carbon nanotubes for oxygen reduction reaction. Physical Chemistry Chemical Physics, 2014, 16, 17479-17486.	1.3	48

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55	Inactivation mechanism of E. coli O157:H7 under ultrasonic sterilization. <i>Ultrasonics Sonochemistry</i> , 2019, 59, 104751.	3.8	47
56	Preparation and antibacterial activity of Litsea cubeba essential oil/dandelion polysaccharide nanofiber. <i>Industrial Crops and Products</i> , 2019, 140, 111739.	2.5	47
57	Inhibitory effect of liposome-entrapped lemongrass oil on the growth of <i>Listeria monocytogenes</i> in cheese. <i>Journal of Dairy Science</i> , 2016, 99, 6097-6104.	1.4	46
58	Enhancing stability of Eucalyptus citriodora essential oil by solid nanoliposomes encapsulation. <i>Industrial Crops and Products</i> , 2019, 140, 111615.	2.5	46
59	Next-Generation Sequencing Reveals Novel Genetic Variants (SRY, DMRT1, NR5A1, DHH, DHX37) in Adults With 46,XY DSD. <i>Journal of the Endocrine Society</i> , 2019, 3, 2341-2360.	0.1	46
60	Inhibition of <i>Escherichia coli</i> O157:H7 biofilm on vegetable surface by solid liposomes of clove oil. <i>LWT - Food Science and Technology</i> , 2020, 117, 108656.	2.5	45
61	Emerging Theranostic Nanomaterials in Diabetes and Its Complications. <i>Advanced Science</i> , 2022, 9, e2102466.	5.6	43
62	Stimulating antibacterial activities of graphitic carbon nitride nanosheets with plasma treatment. <i>Nanoscale</i> , 2019, 11, 18416-18425.	2.8	41
63	Chemical composition, antibacterial activity and study of the interaction mechanisms of the main compounds present in the <i>Alpinia galanga</i> rhizomes essential oil. <i>Industrial Crops and Products</i> , 2021, 165, 113441.	2.5	41
64	Liposome containing nutmeg oil as the targeted preservative against <i>Listeria monocytogenes</i> in dumplings. <i>RSC Advances</i> , 2016, 6, 978-986.	1.7	40
65	Antibacterial activity of liposome containing curry plant essential oil against <i>Bacillus cereus</i> in rice. <i>Journal of Food Safety</i> , 2017, 37, e12302.	1.1	40
66	Enhancement of antioxidant activity, antifungal activity, and oxidation stability of <i>Citrus reticulata</i> essential oil nanocapsules by clove and cinnamon essential oils. <i>Food Bioscience</i> , 2021, 43, 101226.	2.0	40
67	Co-loaded proteinase K/thyme oil liposomes for inactivation of <i>Escherichia coli</i> O157:H7 biofilms on cucumber. <i>Food and Function</i> , 2016, 7, 4030-4040.	2.1	39
68	Inhibition mechanism of cardamom essential oil on methicillin-resistant <i>Staphylococcus aureus</i> biofilm. <i>LWT - Food Science and Technology</i> , 2020, 122, 109057.	2.5	39
69	Antimicrobial mechanism of pulsed light for the control of <i>Escherichia coli</i> O157:H7 and its application in carrot juice. <i>Food Control</i> , 2019, 106, 106751.	2.8	38
70	Preparation and characterization of cassava starch/sodium carboxymethyl cellulose edible film incorporating apple polyphenols. <i>International Journal of Biological Macromolecules</i> , 2022, 212, 155-164.	3.6	35
71	Synergistic efficacy of pulsed magnetic fields and Litseacubeba essential oil treatment against <i>Escherichia coli</i> O157:H7 in vegetable juices. <i>Food Control</i> , 2019, 106, 106686.	2.8	34
72	Application of glycyrrhiza polysaccharide nanofibers loaded with tea tree essential oil/ gliadin nanoparticles in meat preservation. <i>Food Bioscience</i> , 2021, 43, 101270.	2.0	34

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73	Action mechanism of pulsed magnetic field against <i>E. coli</i> O157:H7 and its application in vegetable juice. <i>Food Control</i> , 2019, 95, 150-156.	2.8	33
74	Encompassment of isoeugenol in 2-hydroxypropyl- $\beta$ -cyclodextrin using ultrasonication: Characterization, antioxidant and antibacterial activities. <i>Journal of Molecular Liquids</i> , 2019, 296, 111777.	2.3	32
75	Plasma enhanced-nutmeg essential oil solid liposome treatment on the gelling and storage properties of pork meat batters. <i>Journal of Food Engineering</i> , 2020, 266, 109696.	2.7	30
76	Controlled release and antibacterial properties of PEO/casein nanofibers loaded with Thymol/ $\beta$ -cyclodextrin inclusion complexes in beef preservation. <i>Food Chemistry</i> , 2022, 382, 132369.	4.2	30
77	Antibacterial Activity of <i>Helichrysum italicum</i> Oil on Vegetables and Its Mechanism of Action. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2663-2672.	0.9	29
78	Active packaging based on swim bladder gelatin/galangal root oil nanofibers: Preparation, properties and antibacterial application. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100586.	3.3	29
79	Intelligent release of cinnamon oil from engineered proteoliposome via stimulation of <i>Bacillus cereus</i> protease. <i>Food Control</i> , 2016, 67, 68-74.	2.8	28
80	Electrospun phospholipid nanofibers encapsulated with cinnamaldehyde/HP- $\beta$ -CD inclusion complex as a novel food packaging material. <i>Food Packaging and Shelf Life</i> , 2021, 28, 100647.	3.3	28
81	Improving packing performance of lily polysaccharide based edible films via combining with sodium alginate and cold plasma treatment. <i>International Journal of Biological Macromolecules</i> , 2022, 206, 750-758.	3.6	28
82	Promoting anti- <i>Cl</i> activity of lemongrass oil on pork loin by cold nitrogen plasma assist. <i>Journal of Food Safety</i> , 2017, 37, e12316.	1.1	27
83	Preparation and antibacterial activities of hollow silica@Ag spheres. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 101, 97-100.	2.5	26
84	Preparation of ultrafine fast-dissolving cholecalciferol-loaded poly(vinyl pyrrolidone) fiber mats via electrospinning. <i>Polymer Composites</i> , 2013, 34, 282-287.	2.3	25
85	Synergistic effect between <i>Helichrysum italicum</i> essential oil and cold nitrogen plasma against <i>Staphylococcus aureus</i> biofilms on different food-contact surfaces. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2493-2501.	1.3	24
86	Antibacterial and physical effects of cationic starch nanofibers containing carvacrol@casein nanoparticles against <i>Bacillus cereus</i> in soy products. <i>International Journal of Food Microbiology</i> , 2022, 364, 109530.	2.1	24
87	Effect of ultrasonic treatment on the morphology of casein particles. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 513-519.	3.8	23
88	A novel polyethylene oxide/ <i>Dendrobium officinale</i> nanofiber: Preparation, characterization and application in pork packaging. <i>Food Packaging and Shelf Life</i> , 2019, 21, 100329.	3.3	23
89	Inhibitory effect of cold nitrogen plasma on <i>Salmonella Typhimurium</i> biofilm and its application on poultry egg preservation. <i>LWT - Food Science and Technology</i> , 2020, 126, 109340.	2.5	23
90	Antibacterial efficacy of <i>Satureja montana</i> L. essential oil encapsulated in methyl- $\beta$ -cyclodextrin/soy soluble polysaccharide hydrogel and its assessment as meat preservative. <i>LWT - Food Science and Technology</i> , 2021, 152, 112427.	2.5	23

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91	Antibacterial Properties of Nutmeg Oil in Pork and Its Possible Mechanism. <i>Journal of Food Safety</i> , 2015, 35, 370-377.	1.1	22
92	Effect of nianoliposome-encapsulated thyme oil on growth of <i>Salmonella enteritidis</i> in chicken. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13299.	0.9	21
93	Structure and magnetic property of $\text{CoFe}_2\text{xSm}_x\text{O}_4$ ( $x=0\text{--}0.2$ ) nanofibers prepared by sol-gel route. <i>Materials Chemistry and Physics</i> , 2011, 129, 943-947.	2.0	20
94	Unraveling the inhibitory mechanism of clove essential oil against <i>Listeria monocytogenes</i> biofilm and applying it to vegetable surfaces. <i>LWT - Food Science and Technology</i> , 2020, 134, 110210.	2.5	19
95	<i>Pleurotus eryngii</i> polysaccharide nanofiber containing pomegranate peel polyphenol/chitosan nanoparticles for control of <i>E. coli</i> O157:H7. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 939-949.	3.6	19
96	Controlled release and antibacterial activity of nanofibers loaded with basil essential oil-encapsulated cationic liposomes against <i>Listeria monocytogenes</i> . <i>Food Bioscience</i> , 2022, 46, 101578.	2.0	19
97	Transesterification of Rapeseed Oil to Biodiesel on $\text{CaO}/\text{Fe}$ Hollow Fiber Catalyst: Optimization by Response Surface Methodology. <i>Bioenergy Research</i> , 2012, 5, 949-957.	2.2	17
98	Application of Xanthan-Gum-Based Edible Coating Incorporated with <i>Litsea cubeba</i> Essential Oil Nanoliposomes in Salmon Preservation. <i>Foods</i> , 2022, 11, 1535.	1.9	17
99	Production of mycelial biomass and exo-polymer by <i>Hericium erinaceus</i> CZ-2: Optimization of nutrients levels using response surface methodology. <i>Biotechnology and Bioprocess Engineering</i> , 2010, 15, 299-307.	1.4	16
100	Prognostic impact of neutrophil-lymphocyte ratio in cirrhosis: A propensity score matching analysis with a prespecified cut-point. <i>Liver International</i> , 2019, 39, 2153-2163.	1.9	16
101	Synthesis of magnetic calcium oxide hollow fiber catalyst for the production of biodiesel. <i>Environmental Progress and Sustainable Energy</i> , 2013, 32, 1255-1261.	1.3	15
102	Enhancing antibacterial efficacy of nisin in pork by poly-L-glutamic acid/poly-L-cysteine nanoparticles encapsulation. <i>Journal of Food Safety</i> , 2018, 38, e12475.	1.1	15
103	Multipathway Antibacterial Mechanism of a Nanoparticle-Supported Artemisinin Promoted by Nitrogen Plasma Treatment. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 47299-47310.	4.0	15
104	Bio-Molecular analysis of selected food derived <i>Lactiplantibacillus</i> strains for CLA production reveals possibly a complex mechanism. <i>Food Research International</i> , 2022, 154, 111031.	2.9	15
105	Fabrication of phospholipid nanofibers containing eugenol@cationic starch nanoparticles against <i>Bacillus cereus</i> in beef. <i>LWT - Food Science and Technology</i> , 2021, 144, 111262.	2.5	14
106	Anti- <i>Listeria monocytogenes</i> biofilm mechanism of cold nitrogen plasma. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102571.	2.7	13
107	Marine algae as efficacious bioresources housing antimicrobial compounds for preserving foods - A review. <i>International Journal of Food Microbiology</i> , 2021, 358, 109416.	2.1	13
108	Eugenol/silk fibroin nanoparticles embedded <i>Lycium barbarum</i> polysaccharide nanofibers for active food packaging. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100841.	3.3	13

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109	Preparing photochromic nanofibers and animal cells using a photochromic compound of 1,3,3-trimethyl-6-nitrospiro (2H-1-benzopyran-2,2'-indoline). <i>Colloids and Surfaces B: Biointerfaces</i> , 2012, 89, 67-72.		12
110	Bacterial protease-triggered clove oil release from proteoliposomes against <i>S. aureus</i> biofilms on dried soybean curd. <i>RSC Advances</i> , 2016, 6, 34833-34840.	1.7	11
111	Antibacterial mechanism of <i>Tetrapleura tetraptera</i> extract against <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> and its application in pork. <i>Journal of Food Safety</i> , 2019, 39, e12693.	1.1	11
112	Cold nitrogen plasma modified cuminaldehyde/ $\beta$ -cyclodextrin inclusion complex and its application in vegetable juices preservation. <i>Food Research International</i> , 2021, 141, 110132.	2.9	11
113	Fabrication of a dual-response intelligent antibacterial nanofiber and its application in beef preservation. <i>LWT - Food Science and Technology</i> , 2022, 154, 112606.	2.5	11
114	Application of composite coating of <i>Nostoc commune</i> Vauch polysaccharides and sodium carboxymethyl cellulose for preservation of salmon fillets. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 394-402.	3.6	11
115	The energy consumption and pellets™ characteristics in the co-pelletization of oil cake and sawdust. <i>RSC Advances</i> , 2016, 6, 19199-19207.	1.7	9
116	Essential Oils-Based Antibacterial Agent Against <i>Escherichia coli</i> O157:H7 Biofilm on Cucumber. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13140.	0.9	9
117	Inactivation of <i>Escherichia coli</i> O157:H7 treated by poly-L-lysine-coated bacteriophages liposomes in pork. <i>Journal of Food Safety</i> , 2018, 38, e12535.	1.1	9
118	Acid suppression therapy and its association with spontaneous bacterial peritonitis incidence: A systemic review and meta-analysis. <i>Hepatology Research</i> , 2020, 50, 233-245.	1.8	9
119	Controlled-release casein/cinnamon essential oil nanospheres for the inactivation of <i>Campylobacter jejuni</i> in duck. <i>International Journal of Food Microbiology</i> , 2021, 341, 109074.	2.1	9
120	A Novel Biocompatible Ternary Nanoparticle with High Antibacterial Activity: Synthesis, Characterization, and Its Application in Beef Preservation. <i>Foods</i> , 2022, 11, 438.	1.9	9
121	Nanoencapsulation of Mandarin Essential Oil: Fabrication, Characterization, and Storage Stability. <i>Foods</i> , 2022, 11, 54.	1.9	9
122	Preparation, characterization and biocompatibility of aspartic acid modified CdTe quantum dots. <i>Chinese Chemical Letters</i> , 2014, 25, 933-936.	4.8	8
123	The Preparation of Levulinic Acid by Acid-catalyzed Hydrolysis of Bamboo Shoot Shell in the Presence of Acidic Ionic Liquid Using the Box-Behnken Design. <i>Energy Sources, Part A: Recovery, Utilization and Environmental Effects</i> , 2013, 35, 1852-1862.	1.2	7
124	Control of <i>Staphylococcus aureus</i> on soya bean products by amino acids/nutmeg essential oil-loaded nanofilms. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2393-2403.	1.3	7
125	Inhibition effect of moringa oil on the cheese preservation and its impact on the viability, virulence and genes expression of <i>Listeria monocytogenes</i> . <i>LWT - Food Science and Technology</i> , 2020, 134, 110163.	2.5	7
126	Preparation of self-assembling <i>Litsea cubeba</i> essential oil/ diphenylalanine peptide micro/nanotubes with enhanced antibacterial properties against <i>Staphylococcus aureus</i> biofilm. <i>LWT - Food Science and Technology</i> , 2021, 146, 111394.	2.5	7

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127	Enhancing anti-E. coli O157:H7 activity of composite phage nanofiber film by D-phenylalanine for food packaging. International Journal of Food Microbiology, 2022, 376, 109762.	2.1	7
128	Novel packaging systems in grape storage—A review. Journal of Food Process Engineering, 2019, 42, e13162.	1.5	6
129	The Interference Mechanism of Basil Essential Oil on the Cell Membrane Barrier and Respiratory Metabolism of Listeria monocytogenes. Frontiers in Microbiology, 2022, 13, 855905.	1.5	6
130	Structure-guided preparation of functional oil rich in 1,3-diacylglycerols and linoleic acid from <i>Camellia</i> oil by combi-lipase. Journal of the Science of Food and Agriculture, 2023, 103, 108-117.	1.7	6
131	Synthesis of KF/CaO as a catalyst for the production of bio-fuel from cracking of <i>Cornus wisoniana</i> oil. European Journal of Lipid Science and Technology, 2015, 117, 406-410.	1.0	5
132	Impact of 21-gene recurrence score testing on adjuvant chemotherapy decision making in older patients with breast cancer. Journal of Geriatric Oncology, 2020, 11, 843-849.	0.5	5
133	Application of antimicrobial-loaded nano/microcarriers in different food products. , 2021, , 469-517.		4
134	Synthesis of recyclable hollow Fe/C <sup>3</sup> SO <sub>3</sub> H fiber as a catalyst for the production of biodiesel. Environmental Progress and Sustainable Energy, 2014, 33, 1432-1437.	1.3	3
135	Encompassment of phthalyl sulfacetamide in $\beta$ - and $\gamma$ -cyclodextrin using ultrasonication: Physicochemical and computational modeling investigations. Journal of Molecular Liquids, 2020, 319, 114184.	2.3	3
136	Preparation And Characterization Of A Photochromic Hydrogel. Advanced Materials Letters, 2011, 2, 415-418.	0.3	2
137	Catalytic Cracking of <i>Cornus wisoniana</i> Oil to Liquid Bio-Fuel Oil Using KF/CaO as a Solid Base Catalyst. Applied Mechanics and Materials, 0, 477-478, 1446-1451.	0.2	2
138	Novel Packaging Systems in Food. , 2019, , 484-491.		2
139	Study on the Catalyst Performance on <i>Cornus wisoniana</i> Oil Catalytic Cracking Prepared Biological Fuel Oil. Applied Mechanics and Materials, 2013, 477-478, 1457-1463.	0.2	1
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