Lin Lin

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.

141 papers	5,203 citations	41 h-index	68 g-index
144 ext. papers	6,594 ext. citations	5.8 avg, IF	6.63 L-index

#	Paper	IF	Citations
141	Controlled release and antibacterial activity of nanofibers loaded with basil essential oil-encapsulated cationic liposomes against Listeria monocytogenes. *Food Bioscience*, **2022**, 46, 101578	4.9	2
140	A Novel Biocompatible Ternary Nanoparticle with High Antibacterial Activity: Synthesis, Characterization, and Its Application in Beef Preservation.. *Foods*, **2022**, 11,	4.9	1
139	Controlled release and antibacterial properties of PEO/casein nanofibers loaded with Thymol/Ecyclodextrin inclusion complexes in beef preservation.. *Food Chemistry*, **2022**, 382, 132369	8.5	1
138	Antibacterial and physical effects of cationic starch nanofibers containing carvacrol@casein nanoparticles against Bacillus cereus in soy products.. *International Journal of Food Microbiology*, **2022**, 364, 109530	5.8	3
137	Fabrication of a dual-response intelligent antibacterial nanofiber and its application in beef preservation. *LWT - Food Science and Technology*, **2022**, 154, 112606	5.4	4
136	Bio-Molecular analysis of selected food derived Lactiplantibacillus strains for CLA production reveals possibly a complex mechanism.. *Food Research International*, **2022**, 154, 111031	7	0
135	The Interference Mechanism of Basil Essential Oil on the Cell Membrane Barrier and Respiratory Metabolism of .. *Frontiers in Microbiology*, **2022**, 13, 855905	5.7	0
134	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	0
133	Eugenol/silk fibroin nanoparticles embedded Lycium barbarum polysaccharide nanofibers for active food packaging. *Food Packaging and Shelf Life*, **2022**, 32, 100841	8.2	1
132	Application of composite coating of Nostoc commune Vauch polysaccharides and sodium carboxymethyl cellulose for preservation of salmon fillets.. *International Journal of Biological Macromolecules*, **2022**,	7.9	2
131	Preparation and characterization of cassava starch/sodium carboxymethyl cellulose edible film incorporating apple polyphenols. *International Journal of Biological Macromolecules*, **2022**, 212, 155-164	7.9	1
130	Application of Xanthan-Gum-Based Edible Coating Incorporated with Litsea cubeba Essential Oil Nanoliposomes in Salmon Preservation. *Foods*, **2022**, 11, 1535	4.9	0
129	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	5.8	2
128	Emerging Theranostic Nanomaterials in Diabetes and Its Complications. *Advanced Science*, **2021**, e2102466	16.6	7
127	Pleurotus eryngii polysaccharide nanofiber containing pomegranate peel polyphenol/chitosan nanoparticles for control of E. coli O157:H7. *International Journal of Biological Macromolecules*, **2021**, 192, 939-949	7.9	5
126	Controlled-release casein/cinnamon essential oil nanospheres for the inactivation of Campylobacter jejuni in duck. *International Journal of Food Microbiology*, **2021**, 341, 109074	5.8	2
125	Cold nitrogen plasma modified cuminaldehyde/Ecyclodextrin inclusion complex and its application in vegetable juices preservation. *Food Research International*, **2021**, 141, 110132	7	6

124	Encapsulation strategies to enhance the antibacterial properties of essential oils in food system. *Food Control*, **2021**, 123, 107856	6.2	33
123	Fabrication of phospholipid nanofibers containing eugenol@cationic starch nanoparticles against Bacillus cereus in beef. *LWT - Food Science and Technology*, **2021**, 144, 111262	5.4	5
122	Electrospun phospholipid nanofibers encapsulated with cinnamaldehyde/HP-□CD inclusion complex as a novel food packaging material. *Food Packaging and Shelf Life*, **2021**, 28, 100647	8.2	10
121	Chemical composition, antibacterial activity and study of the interaction mechanisms of the main compounds present in the Alpinia galanga rhizomes essential oil. *Industrial Crops and Products*, **2021**, 165, 113441	5.9	15
120	Antibacterial activity and mechanism of Tetrapleura tetraptera stem extract against Salmonella strains and its application in raw chicken meat. *Journal of Food Processing and Preservation*, **2021**, 45, e14489	2.1	0
119	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	5.8	18
118	Anti-Listeria monocytogenes biofilm mechanism of cold nitrogen plasma. *Innovative Food Science and Emerging Technologies*, **2021**, 67, 102571	6.8	4
117	Preparation of self-assembling Litsea cubeba essential oil/ diphenylalanine peptide micro/nanotubes with enhanced antibacterial properties against Staphylococcus aureus biofilm. *LWT - Food Science and Technology*, **2021**, 146, 111394	5.4	3
116	Application of glycyrrhiza polysaccharide nanofibers loaded with tea tree essential oil/ gliadin nanoparticles in meat preservation. *Food Bioscience*, **2021**, 43, 101270	4.9	9
115	Enhancement of antioxidant activity, antifungal activity, and oxidation stability of Citrus reticulata essential oil nanocapsules by clove and cinnamon essential oils. *Food Bioscience*, **2021**, 43, 101226	4.9	10
114	Marine algae as efficacious bioresources housing antimicrobial compounds for preserving foods - A review. *International Journal of Food Microbiology*, **2021**, 358, 109416	5.8	3
113	Antibacterial efficacy of Satureja montana L. essential oil encapsulated in methyl-□cyclodextrin/soy soluble polysaccharide hydrogel and its assessment as meat preservative. *LWT - Food Science and Technology*, **2021**, 152, 112427	5.4	8
112	Common, existing and future applications of antimicrobial textile materials **2021**, 119-163		
111	Application of antimicrobial-loaded nano/microcarriers in different food products **2021**, 469-517		2
110	Nanoencapsulation of Mandarin Essential Oil: Fabrication, Characterization, and Storage Stability.. *Foods*, **2021**, 11,	4.9	1
109	Unraveling the inhibitory mechanism of clove essential oil against Listeria monocytogenes biofilm and applying it to vegetable surfaces. *LWT - Food Science and Technology*, **2020**, 134, 110210	5.4	8
108	Feasibility of cold plasma for the control of biofilms in food industry. *Trends in Food Science and Technology*, **2020**, 99, 142-151	15.3	38
107	Preparation and characterization of chitosan films with three kinds of molecular weight for food packaging. *International Journal of Biological Macromolecules*, **2020**, 155, 249-259	7.9	53

106	Encapsulation of essential oil components with methyl-β-cyclodextrin using ultrasonication: Solubility, characterization, DPPH and antibacterial assay. *Ultrasonics Sonochemistry*, **2020**, 64, 104997	8.9	28
105	An Integrated Gene Expression Landscape Profiling Approach to Identify Lung Tumor Endothelial Cell Heterogeneity and Angiogenic Candidates. *Cancer Cell*, **2020**, 37, 21-36.e13	24.3	93
104	Inhibition mechanism of cardamom essential oil on methicillin-resistant Staphylococcus aureus biofilm. *LWT - Food Science and Technology*, **2020**, 122, 109057	5.4	23
103	Cold plasma treated phlorotannin/Momordica charantia polysaccharide nanofiber for active food packaging. *Carbohydrate Polymers*, **2020**, 239, 116214	10.3	28
102	Inhibitory effect of cold nitrogen plasma on Salmonella Typhimurium biofilm and its application on poultry egg preservation. *LWT - Food Science and Technology*, **2020**, 126, 109340	5.4	12
101	Mode of Transfer, Toxicity and Negative Impacts of Engineered Nanoparticles on Environment, Human and Animal Health **2020**, 165-204		5
100	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	3.6	3
99	Acid suppression therapy and its association with spontaneous bacterial peritonitis incidence: A systemic review and meta-analysis. *Hepatology Research*, **2020**, 50, 233-245	5.1	6
98	Fabrication of high stability active nanofibers encapsulated with pomegranate peel extract using chitosan/PEO for meat preservation. *Food Packaging and Shelf Life*, **2020**, 23, 100439	8.2	65
97	Inhibition effect of moringa oil on the cheese preservation and its impact on the viability, virulence and genes expression of Listeria monocytogenes. *LWT - Food Science and Technology*, **2020**, 134, 110163	5.4	3
96	Encompassment of phthalyl sulfacetamide in α and β-cyclodextrin using ultrasonication: Physicochemical and computational modeling investigations. *Journal of Molecular Liquids*, **2020**, 319, 114184	6	0
95	Advances in the mechanism of different antibacterial strategies based on ultrasound technique for controlling bacterial contamination in food industry. *Trends in Food Science and Technology*, **2020**, 105, 211-222	15.3	33
94	Active packaging based on swim bladder gelatin/galangal root oil nanofibers: Preparation, properties and antibacterial application. *Food Packaging and Shelf Life*, **2020**, 26, 100586	8.2	11
93	Inhibition of Escherichia coli O157:H7 biofilm on vegetable surface by solid liposomes of clove oil. *LWT - Food Science and Technology*, **2020**, 117, 108656	5.4	29
92	Effect of transglutaminase on gel properties of surimi and precocious Chinese mitten crab (Eriocheir sinensis) meat. *Food Hydrocolloids*, **2020**, 98, 105261	10.6	22
91	Plasma enhanced-nutmeg essential oil solid liposome treatment on the gelling and storage properties of pork meat batters. *Journal of Food Engineering*, **2020**, 266, 109696	6	21
90	Biodegradable zein active film containing chitosan nanoparticle encapsulated with pomegranate peel extract for food packaging. *Food Packaging and Shelf Life*, **2020**, 24, 100511	8.2	69
89	Stimulating antibacterial activities of graphitic carbon nitride nanosheets with plasma treatment. *Nanoscale*, **2019**, 11, 18416-18425	7.7	24

88	Inactivation mechanism of E. coli O157:H7 under ultrasonic sterilization. *Ultrasonics Sonochemistry*, **2019**, 59, 104751	8.9	20
87	Preparation and antibacterial activity of Litsea cubeba essential oil/dandelion polysaccharide nanofiber. *Industrial Crops and Products*, **2019**, 140, 111739	5.9	28
86	Novel packaging systems in grape storage: A review. *Journal of Food Process Engineering*, **2019**, 42, e13162	2.4	3
85	Antibacterial mechanism of oregano essential oil. *Industrial Crops and Products*, **2019**, 139, 111498	5.9	91
84	Encapsulation of Phlorotannin in Alginate/PEO blended nanofibers to preserve chicken meat from Salmonella contaminations. *Food Packaging and Shelf Life*, **2019**, 21, 100346	8.2	35
83	A novel polyethylene oxide/Dendrobium officinale nanofiber: Preparation, characterization and application in pork packaging. *Food Packaging and Shelf Life*, **2019**, 21, 100329	8.2	19
82	Cold plasma treated thyme essential oil/silk fibroin nanofibers against Salmonella Typhimurium in poultry meat. *Food Packaging and Shelf Life*, **2019**, 21, 100337	8.2	35
81	Synergistic efficacy of pulsed magnetic fields and Litseacubeba essential oil treatment against Escherichia coli O157:H7 in vegetable juices. *Food Control*, **2019**, 106, 106686	6.2	16
80	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	5.4	29
79	Ultrasound processed cuminaldehyde/2-hydroxypropyl-□cyclodextrin inclusion complex: Preparation, characterization and antibacterial activity. *Ultrasonics Sonochemistry*, **2019**, 56, 84-93	8.9	52
78	Novel Packaging Systems in Food **2019**, 484-491		2
77	Action mechanism of pulsed magnetic field against E. coli O157:H7 and its application in vegetable juice. *Food Control*, **2019**, 95, 150-156	6.2	11
76	Enhancing stability of Eucalyptus citriodora essential oil by solid nanoliposomes encapsulation. *Industrial Crops and Products*, **2019**, 140, 111615	5.9	20
75	Prognostic impact of neutrophil-to-lymphocyte ratio in cirrhosis: A propensity score matching analysis with a prespecified cut-point. *Liver International*, **2019**, 39, 2153-2163	7.9	11
74	Antimicrobial mechanism of pulsed light for the control of Escherichia coli O157:H7 and its application in carrot juice. *Food Control*, **2019**, 106, 106751	6.2	18
73	Encompassment of isoeugenol in 2-hydroxypropyl-□cyclodextrin using ultrasonication: Characterization, antioxidant and antibacterial activities. *Journal of Molecular Liquids*, **2019**, 296, 111777	6	15
72	Antibacterial mechanism of Tetrapleura tetraptera extract against Escherichia coli and Staphylococcus aureus and its application in pork. *Journal of Food Safety*, **2019**, 39, e12693	2	5
71	Multipathway Antibacterial Mechanism of a Nanoparticle-Supported Artemisinin Promoted by Nitrogen Plasma Treatment. *ACS Applied Materials & Interfaces*, **2019**, 11, 47299-47310	9.5	10

70	Next-Generation Sequencing Reveals Novel Genetic Variants (SRY, DMRT1, NR5A1, DHH, DHX37) in Adults With 46,XY DSD. *Journal of the Endocrine Society*, **2019**, 3, 2341-2360	0.4	21
69	Moringa oil/chitosan nanoparticles embedded gelatin nanofibers for food packaging against Listeria monocytogenes and Staphylococcus aureus on cheese. *Food Packaging and Shelf Life*, **2019**, 19, 86-93	8.2	116
68	Catalysis in biodiesel production□ review. *Clean Energy*, **2019**, 3, 2-23	4.7	182
67	Antibacterial properties of nanofibers containing chrysanthemum essential oil and their application as beef packaging. *International Journal of Food Microbiology*, **2019**, 292, 21-30	5.8	73
66	Antibacterial activity and mechanism of Litsea cubeba essential oil against methicillin-resistant Staphylococcus aureus (MRSA). *Industrial Crops and Products*, **2019**, 130, 34-41	5.9	94
65	Improving the stability of thyme essential oil solid liposome by using □-cyclodextrin as a cryoprotectant. *Carbohydrate Polymers*, **2018**, 188, 243-251	10.3	49
64	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	5.8	40
63	Enhancing antibacterial efficacy of nisin in pork by poly-□-glutamic acid/poly-l-lysine nanoparticles encapsulation. *Journal of Food Safety*, **2018**, 38, e12475	2	9
62	Antibacterial mechanism of □-Poly-lysine against Listeria monocytogenes and its application on cheese. *Food Control*, **2018**, 91, 76-84	6.2	90
61	Antibacterial mechanism of artemisinin / beta-cyclodextrins against methicillin-resistant Staphylococcus aureus (MRSA). *Microbial Pathogenesis*, **2018**, 118, 66-73	3.8	50
60	Plasma-treated poly(ethylene oxide) nanofibers containing tea tree oil/beta-cyclodextrin inclusion complex for antibacterial packaging. *Carbohydrate Polymers*, **2018**, 179, 360-369	10.3	95
59	Preparation of □-polylysine/chitosan nanofibers for food packaging against Salmonella on chicken. *Food Packaging and Shelf Life*, **2018**, 17, 134-141	8.2	87
58	Antimicrobial mechanism of clove oil on Listeria monocytogenes. *Food Control*, **2018**, 94, 140-146	6.2	114
57	Antibacterial activity and mechanism of Chuzhou chrysanthemum essential oil. *Journal of Functional Foods*, **2018**, 48, 159-166	5.1	46
56	Electrospun thyme essential oil/gelatin nanofibers for active packaging against Campylobacter jejuni in chicken. *LWT - Food Science and Technology*, **2018**, 97, 711-718	5.4	85
55	Novel electrospun gelatin-glycerin-□-Poly-lysine nanofibers for controlling Listeria monocytogenes on beef. *Food Packaging and Shelf Life*, **2018**, 18, 21-30	8.2	46
54	Fabrication of chitosan nanofibers containing tea tree oil liposomes against Salmonella spp. in chicken. *LWT - Food Science and Technology*, **2018**, 96, 671-678	5.4	63
53	The antibacterial activity of clove oil/chitosan nanoparticles embedded gelatin nanofibers against Escherichia coli O157:H7 biofilms on cucumber. *International Journal of Food Microbiology*, **2018**, 266, 69-78	5.8	126

52	Inactivation of Escherichia coli O157:H7 treated by poly-L-lysine-coated bacteriophages liposomes in pork. *Journal of Food Safety*, **2018**, 38, e12535	2	5
51	Antibacterial activity of PEO nanofibers incorporating polysaccharide from dandelion and its derivative. *Carbohydrate Polymers*, **2018**, 198, 225-232	10.3	34
50	Antioxidant property of SiO2-eugenol liposome loaded nanofibrous membranes on beef. *Food Packaging and Shelf Life*, **2017**, 11, 49-57	8.2	38
49	Essential Oils-Based Antibacterial Agent Against Escherichia coli O157:H7 Biofilm on Cucumber. *Journal of Food Processing and Preservation*, **2017**, 41, e13140	2.1	4
48	Improving anti-listeria activity of cheese packaging via nanofiber containing nisin-loaded nanoparticles. *LWT - Food Science and Technology*, **2017**, 81, 233-242	5.4	101
47	Effect of nianoliposome-encapsulated thyme oil on growth of Salmonella enteritidis in chicken. *Journal of Food Processing and Preservation*, **2017**, 41, e13299	2.1	13
46	Edible film incorporated with chitosan and Artemisia annua oil nanoliposomes for inactivation of Escherichia coli O157:H7 on cherry tomato. *International Journal of Food Science and Technology*, **2017**, 52, 687-698	3.8	75
45	Control of Staphylococcus aureus on soya bean products by D-amino acids/nutmeg essential oil-co-loaded nanofilms. *International Journal of Food Science and Technology*, **2017**, 52, 2393-2403	3.8	7
44	Antibacterial poly(ethylene oxide) electrospun nanofibers containing cinnamon essential oil/beta-cyclodextrin proteoliposomes. *Carbohydrate Polymers*, **2017**, 178, 131-140	10.3	105
43	Novel chitosan film embedded with liposome-encapsulated phage for biocontrol of Escherichia coli O157:H7 in beef. *Carbohydrate Polymers*, **2017**, 177, 156-164	10.3	48
42	Promoting anti-listeria activity of lemongrass oil on pork loin by cold nitrogen plasma assist. *Journal of Food Safety*, **2017**, 37, e12316	2	20
41	Antibacterial activity of liposome containing curry plant essential oil against Bacillus cereusin rice. *Journal of Food Safety*, **2017**, 37, e12302	2	26
40	Photoacoustic/ultrasound dual imaging of human thyroid cancers: an initial clinical study. *Biomedical Optics Express*, **2017**, 8, 3449-3457	3.5	64
39	The specific antibacterial effect of the Salvia oil nanoliposomes against Staphylococcus aureus biofilms on milk container. *Food Control*, **2016**, 61, 92-98	6.2	63
38	Anti-listeria effects of chitosan-coated nisin-silica liposome on Cheddar cheese. *Journal of Dairy Science*, **2016**, 99, 8598-8606	4	46
37	Co-loaded proteinase K/thyme oil liposomes for inactivation of Escherichia coli O157:H7 biofilms on cucumber. *Food and Function*, **2016**, 7, 4030-4040	6.1	32
36	Inhibitory effect of liposome-entrapped lemongrass oil on the growth of Listeria monocytogenes in cheese. *Journal of Dairy Science*, **2016**, 99, 6097-6104	4	37
35	The energy consumption and pellets characteristics in the co-pelletization of oil cake and sawdust. *RSC Advances*, **2016**, 6, 19199-19207	3.7	6

34	Bacterial protease-triggered clove oil release from proteoliposomes against S. aureus biofilms on dried soybean curd. *RSC Advances*, **2016**, 6, 34833-34840	3.7	9
33	Liposome containing cinnamon oil with antibacterial activity against methicillin-resistant Staphylococcus aureus biofilm. *Biofouling*, **2016**, 32, 215-25	3.3	96
32	Synergetic antibacterial efficacy of cold nitrogen plasma and clove oil against Escherichia coli O157:H7 biofilms on lettuce. *Food Control*, **2016**, 66, 8-16	6.2	56
31	Intelligent release of cinnamon oil from engineered proteoliposome via stimulation of Bacillus cereus protease. *Food Control*, **2016**, 67, 68-74	6.2	21
30	Liposome containing nutmeg oil as the targeted preservative against Listeria monocytogenes in dumplings. *RSC Advances*, **2016**, 6, 978-986	3.7	31
29	Synergistic effect between Helichrysum italicum essential oil and cold nitrogen plasma against Staphylococcus aureus biofilms on different food-contact surfaces. *International Journal of Food Science and Technology*, **2016**, 51, 2493-2501	3.8	18
28	Enhancing the antibacterial activity of thyme oil against Salmonella on eggshell by plasma-assisted process. *Food Control*, **2016**, 70, 183-190	6.2	48
27	Antibacterial Properties of Nutmeg Oil in Pork and Its Possible Mechanism. *Journal of Food Safety*, **2015**, 35, 370-377	2	19
26	Antimicrobial activity and mechanisms of Salvia sclarea essential oil. *Botanical Studies*, **2015**, 56, 16	2.3	56
25	The specific antibacterial activity of liposome-encapsulated Clove oil and its application in tofu. *Food Control*, **2015**, 56, 128-134	6.2	142
24	Synthesis of KF/CaO as a catalyst for the production of bio-fuel from cracking of Cornus wisoniana oil. *European Journal of Lipid Science and Technology*, **2015**, 117, 406-410	3	5
23	Antibacterial Activity of Helichrysum italicum Oil on Vegetables and Its Mechanism of Action. *Journal of Food Processing and Preservation*, **2015**, 39, 2663-2672	2.1	20
22	Nanoliposomes containing Eucalyptus citriodora as antibiotic with specific antimicrobial activity. *Chemical Communications*, **2015**, 51, 2653-5	5.8	57
21	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, 17479-86	3.6	42
20	Preparation, characterization and biocompatibility of aspartic acid modified CdTe quantum dots. *Chinese Chemical Letters*, **2014**, 25, 933-936	8.1	8
19	Effect of ultrasonic treatment on the morphology of casein particles. *Ultrasonics Sonochemistry*, **2014**, 21, 513-9	8.9	19
18	Ultrasonic pretreatment of corn gluten meal proteins and neutrase: Effect on protein conformation and preparation of ACE (angiotensin converting enzyme) inhibitory peptides. *Food and Bioproducts Processing*, **2013**, 91, 665-671	4.9	50
17	Ag-CuFeO magnetic hollow fibers for recyclable antibacterial materials. *Journal of Materials Chemistry B*, **2013**, 1, 2719-2723	7.3	45

16	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. *Energy Sources, Part A: Recovery, Utilization and Environmental Effects*, **2013**, 35, 1852-1862	1.6	7
15	Electrospun polyvinyl-alcohol nanofibers as oral fast-dissolving delivery system of caffeine and riboflavin. *Colloids and Surfaces B: Biointerfaces*, **2013**, 103, 182-8	6	212
14	Preparation of ultrafine fast-dissolving cholecalciferol-loaded poly(vinyl pyrrolidone) fiber mats via electrospinning. *Polymer Composites*, **2013**, 34, 282-287	3	23
13	Preparation and antibacterial activities of hollow silica-Ag spheres. *Colloids and Surfaces B: Biointerfaces*, **2013**, 101, 97-100	6	24
12	Synthesis of magnetic calcium oxide hollow fiber catalyst for the production of biodiesel. *Environmental Progress and Sustainable Energy*, **2013**, 32, 1255-1261	2.5	15
11	Study on the Catalyst Performance on Cornus wisoniana Oil Catalytic Cracking Prepared Biological Fuel Oil. *Applied Mechanics and Materials*, **2013**, 477-478, 1457-1463	0.3	1
10	Solid-Liquid Extraction Kinetics of Flavonoids from Okra (Abelmoschus esculentus l. Moench) Pods with Applicability Analysis. *Advanced Materials Research*, **2013**, 750-752, 1560-1566	0.5	1
9	Catalytic Cracking of Cornus wisoniana Oil to Liquid Bio-Fuel Oil Using KF/CaO as a Solid Base Catalyst. *Applied Mechanics and Materials*, **2013**, 477-478, 1446-1451	0.3	2
8	Synthesis of recyclable hollow Fe/C□O3H fiber as a catalyst for the production of biodiesel. *Environmental Progress and Sustainable Energy*, **2013**, 33, n/a-n/a	2.5	1
7	Transesterification of Rapeseed Oil to Biodiesel on CaO/□Fe Hollow Fiber Catalyst: Optimization by Response Surface Methodology. *Bioenergy Research*, **2012**, 5, 949-957	3.1	16
6	Biodiesel: an Alternative to Conventional Fuel. *Energy Procedia*, **2012**, 16, 1874-1885	2.3	166
5	Preparing photochromic nanofibers and animal cells using a photochromic compound of 1',3',3'-trimethyl-6-nitrospiro (2H-1-benzopyran-2,2'-indoline). *Colloids and Surfaces B: Biointerfaces*, **2012**, 89, 67-72	6	10
4	Structure and magnetic property of CoFe2□SmxO4 (x=0□.2) nanofibers prepared by sol□gel route. *Materials Chemistry and Physics*, **2011**, 129, 943-947	4.4	16
3	Opportunities and challenges for biodiesel fuel. *Applied Energy*, **2011**, 88, 1020-1031	10.7	477
2	Production of mycelial biomass and exo-polymer by Hericium erinaceus CZ-2: Optimization of nutrients levels using response surface methodology. *Biotechnology and Bioprocess Engineering*, **2010**, 15, 299-307	3.1	14
1	Biodiesel production from crude rice bran oil and properties as fuel. *Applied Energy*, **2009**, 86, 681-688	10.7	213