Joey N Talbert

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8314470/publications.pdf

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28	865	14	27
papers	citations	h-index	g-index
28	28	28	1293
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Effect of agitation and added cholesterol esterase on bioaccessibility of phytosterols in a standardized in vitro digestion model. LWT - Food Science and Technology, 2021, 150, 112051.	5.2	8
2	Influence of a hydrocarbon side chain on the performance of Physaria fendleri-Castor oil polyurethane packaging adhesives. Cleaner Engineering and Technology, 2021, 4, 100216.	4.0	2
3	A Syringe-Based Biosensor to Rapidly Detect Low Levels of Escherichia Coli (ECOR13) in Drinking Water Using Engineered Bacteriophages. Sensors, 2020, 20, 1953.	3.8	16
4	Nonlinear Behavior of Protein and Tannin in Wine Produced by Cofermentation of an Interspecific Hybrid (<i>Vitis</i> spp.) and <i>Vinifera</i> Cultivar. American Journal of Enology and Viticulture, 2020, 71, 26-32.	1.7	5
5	Colorimetric detection of Escherichia coli using engineered bacteriophage and an affinity reporter system. Analytical and Bioanalytical Chemistry, 2019, 411, 7273-7279.	3.7	12
6	Phage based electrochemical detection of <i>Escherichia coli < /i>in drinking water using affinity reporter probes. Analyst, The, 2019, 144, 1345-1352.</i>	3.5	43
7	PFOA and PFOS levels in microwave paper packaging between 2005 and 2018. Food Additives and Contaminants: Part B Surveillance, 2019, 12, 191-198.	2.8	31
8	Fusion of carbohydrate binding module to mutant alkaline phosphatase for immobilization on cellulose. Biocatalysis and Agricultural Biotechnology, 2018, 13, 265-271.	3.1	8
9	Batch thermosonication for the reduction of plasmin activity in skim milk. Journal of Food Processing and Preservation, 2018, 42, e13616.	2.0	10
10	A phage-based assay for the rapid, quantitative, and single CFU visualization of E. coli (ECOR #13) in drinking water. Scientific Reports, 2018, 8, 14630.	3.3	45
11	Reporter bacteriophage T7 _{NLC} utilizes a novel NanoLuc::CBM fusion for the ultrasensitive detection of <i>Escherichia coli</i> in water. Analyst, The, 2018, 143, 4074-4082.	3 . 5	44
12	Oxygen scavenging polymer coating prepared by hydrophobic modification of glucose oxidase. Journal of Coatings Technology Research, 2017, 14, 489-495.	2.5	9
13	Strep-tag II fusion technology for the modification and immobilization of lipase B from Candida antarctica (CALB). Journal of Genetic Engineering and Biotechnology, 2017, 15, 359-367.	3.3	10
14	Genetic optimization of a bacteriophage-delivered alkaline phosphatase reporter to detect Escherichia coli. Analyst, The, 2016, 141, 5543-5548.	3.5	21
15	Engineering bacteriophage for a pragmatic low-resource setting bacterial diagnostic platform. Bioengineered, 2016, 7, 132-136.	3.2	1
16	Effect of cleaning and sanitization agents on the surface characteristics of new and extendedâ€wear produce picking bins. Journal of the Science of Food and Agriculture, 2014, 94, 1681-1687.	3.5	0
17	Immobilization and Stabilization of Lipase (CaLB) through Hierarchical Interfacial Assembly. Biomacromolecules, 2014, 15, 3915-3922.	5.4	41
18	Biocatalytic polymer nanofibers for stabilization and delivery of enzymes. Journal of Molecular Catalysis B: Enzymatic, 2014, 110, 16-22.	1.8	25

#	Article	IF	CITATIONS
19	Modification of glucose oxidase for the development of biocatalytic solvent inks. Enzyme and Microbial Technology, 2014, 55, 21-25.	3.2	12
20	Effect of polyethylene glycol tether size and chemistry on the attachment of lactase to polyethylene films. Journal of Applied Polymer Science, 2013, 127, 1203-1210.	2.6	19
21	Influence of nanoparticle diameter on conjugated enzyme activity. Food and Bioproducts Processing, 2013, 91, 693-699.	3.6	22
22	Covalent Immobilization of Lysozyme on Ethylene Vinyl Alcohol Films for Nonmigrating Antimicrobial Packaging Applications. Journal of Agricultural and Food Chemistry, 2013, 61, 6720-6727.	5.2	71
23	Layer by Layer Assembly of a Biocatalytic Packaging Film: Lactase covalently Bound to Lowâ€Density Polyethylene. Journal of Food Science, 2013, 78, E853-60.	3.1	27
24	Chemical modification of lactase for immobilization on carboxylic acid-functionalized microspheres. Biocatalysis and Biotransformation, 2012, 30, 446-454.	2.0	7
25	Development and surface characterization of an electrowetting valve for capillary-driven microfluidics. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2012, 414, 251-258.	4.7	13
26	Enzymes on material surfaces. Colloids and Surfaces B: Biointerfaces, 2012, 93, 8-19.	5.0	282
27	Chitosan-tethered microspheres for lactase immobilization. Journal of Molecular Catalysis B: Enzymatic, 2012, 78, 78-84.	1.8	10
28	Covalent Attachment of Lactase to Low-Density Polyethylene Films. Journal of Food Science, 2007, 72, E036-E041.	3.1	71