Lin Li

List of Publications by Year
in descending order

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102	4,879	61857	102304
papers	citations	43 h-index	66 g-index

103	103	103	4418
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Staphylococcal chromosomal cassettes mec (SCCmec): A mobile genetic element in methicillin-resistant Staphylococcus aureus. Microbial Pathogenesis, 2016, 101, 56-67.	1.3	197
2	Study on supramolecular structural changes of ultrasonic treated potato starch granules. Food Hydrocolloids, 2012, 29, 116-122.	5.6	195
3	Crystal Violet and XTT Assays on Staphylococcus aureus Biofilm Quantification. Current Microbiology, 2016, 73, 474-482.	1.0	188
4	Understanding the multi-scale structure and functional properties of starch modulated by glow-plasma: A structure-functionality relationship. Food Hydrocolloids, 2015, 50, 228-236.	5.6	176
5	Development and application of a loop-mediated isothermal amplification method on rapid detection Escherichia coli O157 strains from food samples. Molecular Biology Reports, 2010, 37, 2183-2188.	1.0	149
6	Development of active packaging film made from poly (lactic acid) incorporated essential oil. Progress in Organic Coatings, 2017, 103, 76-82.	1.9	149
7	Occurrence and Characteristics of Class 1 and 2 Integrons in Pseudomonas aeruginosa Isolates from Patients in Southern China. Journal of Clinical Microbiology, 2009, 47, 230-234.	1.8	132
8	Development and application of loop-mediated isothermal amplification assays on rapid detection of various types of staphylococci strains. Food Research International, 2012, 47, 166-173.	2.9	129
9	Characterization of Antimicrobial Poly (Lactic Acid)/Nano-Composite Films with Silver and Zinc Oxide Nanoparticles. Materials, 2017, 10, 659.	1.3	128
10	Effect of PLA nanocomposite films containing bergamot essential oil, TiO2 nanoparticles, and Ag nanoparticles on shelf life of mangoes. Scientia Horticulturae, 2019, 249, 192-198.	1.7	125
11	Development of Antimicrobial Packaging Film Made from Poly(Lactic Acid) Incorporating Titanium Dioxide and Silver Nanoparticles. Molecules, 2017, 22, 1170.	1.7	119
12	Class 1 integron in staphylococci. Molecular Biology Reports, 2011, 38, 5261-5279.	1.0	111
13	Viable but non-culturable state and toxin gene expression of enterohemorrhagic Escherichia coli O157 under cryopreservation. Research in Microbiology, 2017, 168, 188-193.	1.0	110
14	Integron-bearing methicillin-resistant coagulase-negative staphylococci in South China, 2001Ã¢Â€Â“2004. FEMS Microbiology Letters, 2008, 278, 223-230.	0.7	108
15	Effect of PLA/PCL/cinnamaldehyde antimicrobial packaging on physicochemical and microbial quality of button mushroom (Agaricus bisporus). Postharvest Biology and Technology, 2015, 99, 73-79.	2.9	104
16	First report of class 2 integron in clinical Enterococcus faecalis and class 1 integron in Enterococcus faecium in South China. Diagnostic Microbiology and Infectious Disease, 2010, 68, 315-317.	0.8	95
17	An Oral Colon-Targeting Controlled Release System Based on Resistant Starch Acetate: Synthetization, Characterization, and Preparation of Film-Coating Pellets. Journal of Agricultural and Food Chemistry, 2011, 59, 5738-5745.	2.4	89
18	Effects of PLA Film Incorporated with ZnO Nanoparticle on the Quality Attributes of Fresh-Cut Apple. Nanomaterials, 2017, 7, 207.	1.9	88

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19	Formation and development of Staphylococcus biofilm: With focus on food safety. Journal of Food Safety, 2017, 37, e12358.	1.1	82
20	Recovery of protein from brewer's spent grain by ultrafiltration. Biochemical Engineering Journal, 2009, 48, 1-5.	1.8	78
21	The retrogradation properties of glutinous rice and buckwheat starches as observed with FT-IR, 13C NMR and DSC. International Journal of Biological Macromolecules, 2014, 64, 288-293.	3.6	74
22	Transcriptomic analysis on the formation of the viable putative non-culturable state of beer-spoilage Lactobacillus acetotolerans. Scientific Reports, 2016, 6, 36753.	1.6	74
23	Longitudinal surveillance on antibiogram of important Gram-positive pathogens in Southern China, 2001 to 2015. Microbial Pathogenesis, 2017, 103, 80-86.	1.3	73
24	Reduction and restoration of culturability of beer-stressed and low-temperature-stressed Lactobacillus acetotolerans strain 2011-8. International Journal of Food Microbiology, 2015, 206, 96-101.	2.1	71
25	Characterization of an antimicrobial poly(lactic acid) film prepared with poly(Îµâ€caprolactone) and thymol for active packaging. Polymers for Advanced Technologies, 2014, 25, 948-954.	1.6	67
26	Antimicrobial Resistance Investigation on Staphylococcus Strains in a Local Hospital in Guangzhou, China, 2001â€“2010. Microbial Drug Resistance, 2015, 21, 102-104.	0.9	65
27	Current methodologies on genotyping for nosocomial pathogen methicillin-resistant Staphylococcus aureus (MRSA). Microbial Pathogenesis, 2017, 107, 17-28.	1.3	64
28	Biofilm Formation of Staphylococcus aureus under Food Heat Processing Conditions: First Report on CML Production within Biofilm. Scientific Reports, 2019, 9, 1312.	1.6	57
29	Effect of polymyxin resistance (pmr) on biofilm formation of Cronobacter sakazakii. Microbial Pathogenesis, 2017, 106, 16-19.	1.3	55
30	Effect of glycation derived from Î±-dicarbonyl compounds on the in vitro digestibility of Î²-casein and Î²-lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. Food Research International, 2017, 102, 313-322.	2.9	55
31	An improved plate culture procedure for the rapid detection of beer-spoilage lactic acid bacteria. Journal of the Institute of Brewing, 2014, 120, 127-132.	0.8	54
32	First study on the formation and resuscitation of viable but nonculturable state and beer spoilage capability of Lactobacillus lindneri. Microbial Pathogenesis, 2017, 107, 219-224.	1.3	54
33	Chromogenic media for MRSA diagnostics. Molecular Biology Reports, 2016, 43, 1205-1212.	1.0	53
34	Clinical features and antimicrobial resistance profiles of important Enterobacteriaceae pathogens in Guangzhou representative of Southern China, 2001â€“2015. Microbial Pathogenesis, 2017, 107, 206-211.	1.3	52
35	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. Carbohydrate Polymers, 2016, 154, 186-193.	5.1	51
36	Evaluation of PLA nanocomposite films on physicochemical and microbiological properties of refrigerated cottage cheese. Journal of Food Processing and Preservation, 2018, 42, e13362.	0.9	50

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37	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. Critical Reviews in Food Science and Nutrition, 2020, 60, 3475-3491.	5.4	49
38	The properties of different cultivars of Jinhai sweet potato starches in China. International Journal of Biological Macromolecules, 2014, 67, 1-6.	3.6	48
39	Study on spoilage capability and VBNC state formation and recovery of Lactobacillus plantarum. Microbial Pathogenesis, 2017, 110, 257-261.	1.3	48
40	The Quality Evaluation of Postharvest Strawberries Stored in Nano-Ag Packages at Refrigeration Temperature. Polymers, 2018, 10, 894.	2.0	48
41	Plasticization effect of triacetin on structure and properties of starch ester film. Carbohydrate Polymers, 2013, 94, 874-881.	5.1	46
42	Analysis on pathogenic and virulent characteristics of the Cronobacter sakazakii strain BAA-894 by whole genome sequencing and its demonstration in basic biology science. Microbial Pathogenesis, 2017, 109, 280-286.	1.3	46
43	Draft genome sequence and annotation ofLactobacillus acetotoleransBM-LA14527, a beer-spoilage bacteria. FEMS Microbiology Letters, 2016, 363, fnw201.	0.7	45
44	Structural changes and plasticizer migration of starch-based food packaging material contacting with milk during microwave heating. Food Control, 2014, 36, 55-62.	2.8	41
45	Discovery and control of culturable and viable but non-culturable cells of a distinctive Lactobacillus harbinensis strain from spoiled beer. Scientific Reports, 2018, 8, 11446.	1.6	41
46	Inhibition of plasticizer migration from packaging to foods during microwave heating by controlling the esterified starch film structure. Food Control, 2016, 66, 130-136.	2.8	40
47	A 16-year retrospective surveillance report on the pathogenic features and antimicrobial susceptibility of Pseudomonas aeruginosa isolates from FAHJU in Guangzhou representative of Southern China. Microbial Pathogenesis, 2017, 110, 37-41.	1.3	40
48	Pathogenic features and characteristics of food borne pathogens biofilm: Biomass, viability and matrix. Microbial Pathogenesis, 2017, 111, 285-291.	1.3	38
49	The viable but nonculturable state induction and genomic analyses of Lactobacillus casei BMâ€ŁC14617, a beerâ€spoilage bacterium. MicrobiologyOpen, 2017, 6, e00506.	1.2	37
50	Structural changes and triacetin migration of starch acetate film contacting with distilled water as food simulant. Carbohydrate Polymers, 2014, 104, 1-7.	5.1	36
51	Tunable <scp>d</scp>-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. Journal of Agricultural and Food Chemistry, 2018, 66, 979-987.	2.4	36
52	Effects of glutenin in wheat gluten on retrogradation of wheat starch. European Food Research and Technology, 2016, 242, 1485-1494.	1.6	31
53	Virulent and pathogenic features on the Cronobacter sakazakii polymyxin resistant pmr mutant strain s-3. Microbial Pathogenesis, 2017, 110, 359-364.	1.3	31
54	Glyoxal derived from triglyceride participating in diet-derived NÎµ-carboxymethyllysine formation. Food Research International, 2013, 51, 836-840.	2.9	30

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55	Whole-genome resequencing of Bacillus cereus and expression of genes functioning in sodium chloride stress. Microbial Pathogenesis, 2017, 104, 248-253.	1.3	29
56	Hierarchical structure and thermal behavior of hydrophobic starch-based films with different amylose contents. Carbohydrate Polymers, 2018, 181, 528-535.	5.1	29
57	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. International Journal of Biological Macromolecules, 2017, 104, 1330-1337.	3.6	29
58	Evaluation and application of molecular genotyping on nosocomial pathogen-methicillin-resistant Staphylococcus aureus isolates in Guangzhou representative of Southern China. Microbial Pathogenesis, 2017, 107, 397-403.	1.3	28
59	Reduction of NÎµ-(carboxymethyl) lysine by (â^)-epicatechin and (â^)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. Food Chemistry, 2018, 266, 427-434.	4.2	27
60	Screening of seeds prepared from retrograded potato starch to increase retrogradation rate of maize starch. International Journal of Biological Macromolecules, 2013, 60, 181-185.	3.6	24
61	High Pressure Treatment for Improving Water Vapour Barrier Properties of Poly(lactic acid)/Ag Nanocomposite Films. Polymers, 2018, 10, 1011.	2.0	24
62	Quality evaluation of hot peppers stored in biodegradable poly(lactic acid)-based active packaging. Scientia Horticulturae, 2016, 202, 1-8.	1.7	23
63	Thermal and structural changes of pasteurized milk fat globules during storage. Food Bioscience, 2019, 28, 27-35.	2.0	23
64	Complete genome sequence and bioinformatics analyses of Bacillus thuringiensis strain BM-BT15426. Microbial Pathogenesis, 2017, 108, 55-60.	1.3	23
65	Formation and elimination of pyrraline in the Maillard reaction in a saccharideâ€“lysine model system. Journal of the Science of Food and Agriculture, 2016, 96, 2555-2564.	1.7	22
66	Effect of amylose/amylopectin ratio of esterified starch-based films on inhibition of plasticizer migration during microwave heating. Food Control, 2017, 82, 283-290.	2.8	21
67	Physicochemical Properties and Chemical Stability of Î²-Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. Molecules, 2018, 23, 495.	1.7	21
68	Degradation of Peptide-Bound Maillard Reaction Products in Gastrointestinal Digests of Glyoxal-Glycated Casein by Human Colonic Microbiota. Journal of Agricultural and Food Chemistry, 2019, 67, 12094-12104.	2.4	21
69	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. Food Science and Biotechnology, 2019, 28, 1359-1366.	1.2	18
70	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic E. coli with WPI. Microbial Pathogenesis, 2018, 117, 73-79.	1.3	17
71	Optimization of Pretreatment for Free and Bound NÎµ-(carboxymethyl)lysine Analysis in Soy Sauce. Food Analytical Methods, 2015, 8, 195-202.	1.3	16
72	Investigating the H2O/O2 selective permeability from a view of multi-scale structure of starch/SiO2 nanocomposites. Carbohydrate Polymers, 2017, 173, 143-149.	5.1	16

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73	Correlation and in vitro mechanism of bactericidal activity on E. coli with whey protein isolate during ultrasonic treatment. Microbial Pathogenesis, 2018, 115, 154-158.	1.3	16
74	Multi-scale structural changes of starch-based material during microwave and conventional heating. International Journal of Biological Macromolecules, 2016, 92, 270-277.	3.6	15
75	Kinetic investigation of the trapping of NÎµ-(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control NÎµ-(carboxymethyl)lysine levels in foods. Food Chemistry, 2018, 244, 25-28.	4.2	15
76	Formation of Peptide Bound Pyrraline in the Maillard Model Systems with Different Lys-Containing Dipeptides and Tripeptides. Molecules, 2016, 21, 463.	1.7	14
77	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. Food Chemistry, 2020, 317, 126454.	4.2	11
78	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. International Journal of Molecular Sciences, 2016, 17, 1053.	1.8	10
79	Effect of High Pressure Treatment on Poly(lactic acid)/Nanoâ€“TiO2 Composite Films. Molecules, 2018, 23, 2621.	1.7	10
80	Structural properties of propionylated starch-based nanocomposites containing different amylose contents. International Journal of Biological Macromolecules, 2020, 149, 532-540.	3.6	10
81	Effect of ultrahighâ€pressure treatment on the functional properties of poly(lactic) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 427 Td Agriculture, 2021, 101, 4925-4933.	1.7	10
82	Effect of High Pressure Microfluidization on the Crystallization Behavior of Palm Stearin â€" Palm Olein Blends. Molecules, 2014, 19, 5348-5359.	1.7	9
83	Kinetic Study on Peptideâ€Bound Pyrraline Formation and Elimination in the Maillard Reaction Using Singleâ€and Multipleâ€Response Models. Journal of Food Science, 2016, 81, C2405-C2424.	1.5	9
84	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. European Food Research and Technology, 2020, 246, 2065-2077.	1.6	9
85	Determination of Î±â€dicarbonyl compounds and 5â€hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLCâ€“HR/MS and GCâ€“TQ/MS. Journal of Food Processing and Preservation, 2020, 44, e14988.	0.9	8
86	Modelling and assessment of plasticizer migration and structure changes in hydrophobic starch-based films. International Journal of Biological Macromolecules, 2022, 195, 41-48.	3.6	8
87	The interaction of sweet potato amylose/amylopectin and KCl during drying. Food Hydrocolloids, 2014, 41, 325-331.	5.6	7
88	Effect of Selected Mercapto Flavor Compounds on Acrylamide Elimination in a Model System. Molecules, 2017, 22, 888.	1.7	6
89	Study of reactions of NÎµ-(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. Food Chemistry, 2020, 307, 125554.	4.2	6
90	Retrograded starches as potential anodes in lithium-ion rechargeable batteries. International Journal of Biological Macromolecules, 2012, 51, 632-634.	3.6	5

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91	Physicochemical Properties and Microbial Quality of Tremella aurantialba Packed in Antimicrobial Composite Films. Molecules, 2017, 22, 500.	1.7	5
92	Mathematical modelling of plasticizer migration and accompanying structural changes within starch ester nanocomposites. Food Packaging and Shelf Life, 2021, 28, 100653.	3.3	5
93	Characterization of Temporary Metabolic Changes Following Cantonese Herbal Tea Intervention. Phytotherapy Research, 2012, 26, 1097-1102.	2.8	4
94	Metabonomics: a developing platform for better understanding Chinese herbal teas as a complementary therapy. International Journal of Food Science and Technology, 2017, 52, 13-21.	1.3	4
95	Migration kinetic of silver from polylactic acid nanocomposite film into acidic food simulant after different highâ€pressure food processing. Journal of Food Science, 2021, 86, 2481-2490.	1.5	4
96	Lowâ€Temperature Chemical Glycerolysis: An Evaluation of Substrates Miscibility on Reaction Rate. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1077-1079.	0.8	3
97	Comparison of trapping efficiency of dicarbonyl trapping agents and reducing agents on reduction of furanoic compounds in commercially available soy sauce varieties. Journal of Food Science and Technology, 2021, 58, 2538-2546.	1.4	3
98	Controlling plasticizer migration based on crystal structure and micromorphology in propionylated starch-based food packaging nanocomposites. Carbohydrate Polymers, 2021, 273, 118621.	5.1	2
99	The saltâ€induced crystallization behavior of potato amylose. Starch/Staerke, 2014, 66, 857-864.	1.1	1
100	Efficiency of mercapto flavor compounds in removing acrylamide under high temperature and low humidity conditions. Toxicological and Environmental Chemistry, 2018, 100, 47-53.	0.6	1
101	Metabonomic Investigation on Ratsâ€™ Dynamic Responses to Cantonese Herbal Tea Intake. Advanced Materials Research, 2012, 554-556, 1742-1746.	0.3	0
102	Insight on a Competitive Nucleophilic Addition Reaction of NÎµ-(Carboxymethyl) Lysine or Different Amino Acids with 4-Methylbenzoquinone. Foods, 2022, 11, 1421.	1.9	0