

Lin Li

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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.

102
papers

3,576
citations

36
h-index

56
g-index

103
ext. papers

4,244
ext. citations

5.1
avg, IF

5.48
L-index

#	Paper	IF	Citations
102	Study on supramolecular structural changes of ultrasonic treated potato starch granules. <i>Food Hydrocolloids</i> , 2012 , 29, 116-122	10.6	153
101	Staphylococcal chromosomal cassettes mec (SCCmec): A mobile genetic element in methicillin-resistant Staphylococcus aureus. <i>Microbial Pathogenesis</i> , 2016 , 101, 56-67	3.8	145
100	Development and application of a loop-mediated isothermal amplification method on rapid detection Escherichia coli O157 strains from food samples. <i>Molecular Biology Reports</i> , 2010 , 37, 2183-8	2.8	137
99	Understanding the multi-scale structure and functional properties of starch modulated by glow-plasma: A structure-functionality relationship. <i>Food Hydrocolloids</i> , 2015 , 50, 228-236	10.6	120
98	Occurrence and characteristics of class 1 and 2 integrons in Pseudomonas aeruginosa isolates from patients in southern China. <i>Journal of Clinical Microbiology</i> , 2009 , 47, 230-4	9.7	115
97	Crystal Violet and XTT Assays on Staphylococcus aureus Biofilm Quantification. <i>Current Microbiology</i> , 2016 , 73, 474-82	2.4	112
96	Development and application of loop-mediated isothermal amplification assays on rapid detection of various types of staphylococci strains. <i>Food Research International</i> , 2012 , 47, 166-173	7	95
95	Development of active packaging film made from poly (lactic acid) incorporated essential oil. <i>Progress in Organic Coatings</i> , 2017 , 103, 76-82	4.8	89
94	Integron-bearing methicillin-resistant coagulase-negative staphylococci in South China, 2001-2004. <i>FEMS Microbiology Letters</i> , 2008 , 278, 223-30	2.9	89
93	Class 1 integron in staphylococci. <i>Molecular Biology Reports</i> , 2011 , 38, 5261-79	2.8	87
92	Characterization of Antimicrobial Poly (Lactic Acid)/Nano-Composite Films with Silver and Zinc Oxide Nanoparticles. <i>Materials</i> , 2017 , 10,	3.5	84
91	Viable but non-culturable state and toxin gene expression of enterohemorrhagic Escherichia coli O157 under cryopreservation. <i>Research in Microbiology</i> , 2017 , 168, 188-193	4	81
90	First report of class 2 integron in clinical Enterococcus faecalis and class 1 integron in Enterococcus faecium in South China. <i>Diagnostic Microbiology and Infectious Disease</i> , 2010 , 68, 315-7	2.9	79
89	An oral colon-targeting controlled release system based on resistant starch acetate: synthetization, characterization, and preparation of film-coating pellets. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5738-45	5.7	74
88	Development of Antimicrobial Packaging Film Made from Poly(Lactic Acid) Incorporating Titanium Dioxide and Silver Nanoparticles. <i>Molecules</i> , 2017 , 22,	4.8	72
87	Effect of PLA nanocomposite films containing bergamot essential oil, TiO ₂ nanoparticles, and Ag nanoparticles on shelf life of mangoes. <i>Scientia Horticulturae</i> , 2019 , 249, 192-198	4.1	72
86	Effect of PLA/PCL/cinnamaldehyde antimicrobial packaging on physicochemical and microbial quality of button mushroom (Agaricus bisporus). <i>Postharvest Biology and Technology</i> , 2015 , 99, 73-79	6.2	70

85	Longitudinal surveillance on antibiogram of important Gram-positive pathogens in Southern China, 2001 to 2015. <i>Microbial Pathogenesis</i> , 2017 , 103, 80-86	3.8	63
84	Reduction and restoration of culturability of beer-stressed and low-temperature-stressed <i>Lactobacillus acetotolerans</i> strain 2011-8. <i>International Journal of Food Microbiology</i> , 2015 , 206, 96-101	5.8	63
83	Formation and development of <i>Staphylococcus</i> biofilm: With focus on food safety. <i>Journal of Food Safety</i> , 2017 , 37, e12358	2	60
82	Effects of PLA Film Incorporated with ZnO Nanoparticle on the Quality Attributes of Fresh-Cut Apple. <i>Nanomaterials</i> , 2017 , 7,	5.4	59
81	Recovery of protein from brewer's spent grain by ultrafiltration. <i>Biochemical Engineering Journal</i> , 2009 , 48, 1-5	4.2	59
80	Antimicrobial resistance investigation on <i>Staphylococcus</i> strains in a local hospital in Guangzhou, China, 2001-2010. <i>Microbial Drug Resistance</i> , 2015 , 21, 102-4	2.9	56
79	Current methodologies on genotyping for nosocomial pathogen methicillin-resistant <i>Staphylococcus aureus</i> (MRSA). <i>Microbial Pathogenesis</i> , 2017 , 107, 17-28	3.8	55
78	Characterization of an antimicrobial poly(lactic acid) film prepared with poly(ϵ -caprolactone) and thymol for active packaging. <i>Polymers for Advanced Technologies</i> , 2014 , 25, 948-954	3.2	55
77	Transcriptomic analysis on the formation of the viable putative non-culturable state of beer-spoilage <i>Lactobacillus acetotolerans</i> . <i>Scientific Reports</i> , 2016 , 6, 36753	4.9	54
76	The retrogradation properties of glutinous rice and buckwheat starches as observed with FT-IR, ¹³ C NMR and DSC. <i>International Journal of Biological Macromolecules</i> , 2014 , 64, 288-93	7.9	53
75	Clinical features and antimicrobial resistance profiles of important Enterobacteriaceae pathogens in Guangzhou representative of Southern China, 2001-2015. <i>Microbial Pathogenesis</i> , 2017 , 107, 206-211	3.8	48
74	Effect of polymyxin resistance (pmr) on biofilm formation of <i>Cronobacter sakazakii</i> . <i>Microbial Pathogenesis</i> , 2017 , 106, 16-19	3.8	45
73	First study on the formation and resuscitation of viable but nonculturable state and beer spoilage capability of <i>Lactobacillus lindneri</i> . <i>Microbial Pathogenesis</i> , 2017 , 107, 219-224	3.8	44
72	Chromogenic media for MRSA diagnostics. <i>Molecular Biology Reports</i> , 2016 , 43, 1205-1212	2.8	44
71	An improved plate culture procedure for the rapid detection of beer-spoilage lactic acid bacteria. <i>Journal of the Institute of Brewing</i> , 2014 , 120, 127-132	2	43
70	Draft genome sequence and annotation of <i>Lactobacillus acetotolerans</i> BM-LA14527, a beer-spoilage bacteria. <i>FEMS Microbiology Letters</i> , 2016 , 363,	2.9	39
69	Effect of glycation derived from α -dicarbonyl compounds on the in vitro digestibility of β -casein and β -lactoglobulin: A model study with glyoxal, methylglyoxal and butanedione. <i>Food Research International</i> , 2017 , 102, 313-322	7	38
68	Effect of film multi-scale structure on the water vapor permeability in hydroxypropyl starch (HPS)/Na-MMT nanocomposites. <i>Carbohydrate Polymers</i> , 2016 , 154, 186-93	10.3	38

67	Evaluation of PLA nanocomposite films on physicochemical and microbiological properties of refrigerated cottage cheese. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13362	2.1	36
66	Plasticization effect of triacetin on structure and properties of starch ester film. <i>Carbohydrate Polymers</i> , 2013 , 94, 874-81	10.3	36
65	Study on spoilage capability and VBNC state formation and recovery of <i>Lactobacillus plantarum</i> . <i>Microbial Pathogenesis</i> , 2017 , 110, 257-261	3.8	36
64	Analysis on pathogenic and virulent characteristics of the <i>Cronobacter sakazakii</i> strain BAA-894 by whole genome sequencing and its demonstration in basic biology science. <i>Microbial Pathogenesis</i> , 2017 , 109, 280-286	3.8	35
63	A 16-year retrospective surveillance report on the pathogenic features and antimicrobial susceptibility of <i>Pseudomonas aeruginosa</i> isolates from FAHJU in Guangzhou representative of Southern China. <i>Microbial Pathogenesis</i> , 2017 , 110, 37-41	3.8	34
62	The properties of different cultivars of Jinhai sweet potato starches in China. <i>International Journal of Biological Macromolecules</i> , 2014 , 67, 1-6	7.9	34
61	Structural changes and plasticizer migration of starch-based food packaging material contacting with milk during microwave heating. <i>Food Control</i> , 2014 , 36, 55-62	6.2	34
60	Biofilm Formation of <i>Staphylococcus aureus</i> under Food Heat Processing Conditions: First Report on CML Production within Biofilm. <i>Scientific Reports</i> , 2019 , 9, 1312	4.9	30
59	Structural changes and triacetin migration of starch acetate film contacting with distilled water as food simulant. <i>Carbohydrate Polymers</i> , 2014 , 104, 1-7	10.3	30
58	Virulent and pathogenic features on the <i>Cronobacter sakazakii</i> polymyxin resistant pmr mutant strain s-3. <i>Microbial Pathogenesis</i> , 2017 , 110, 359-364	3.8	29
57	Inhibition of plasticizer migration from packaging to foods during microwave heating by controlling the esterified starch film structure. <i>Food Control</i> , 2016 , 66, 130-136	6.2	28
56	Evaluation and application of molecular genotyping on nosocomial pathogen-methicillin-resistant <i>Staphylococcus aureus</i> isolates in Guangzhou representative of Southern China. <i>Microbial Pathogenesis</i> , 2017 , 107, 397-403	3.8	27
55	The viable but nonculturable state induction and genomic analyses of <i>Lactobacillus casei</i> BM-LC14617, a beer-spoilage bacterium. <i>MicrobiologyOpen</i> , 2017 , 6, e00506	3.4	27
54	Tunable d-Limonene Permeability in Starch-Based Nanocomposite Films Reinforced by Cellulose Nanocrystals. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 979-987	5.7	26
53	Discovery and control of culturable and viable but non-culturable cells of a distinctive <i>Lactobacillus harbinensis</i> strain from spoiled beer. <i>Scientific Reports</i> , 2018 , 8, 11446	4.9	26
52	Pathogenic features and characteristics of food borne pathogens biofilm: Biomass, viability and matrix. <i>Microbial Pathogenesis</i> , 2017 , 111, 285-291	3.8	25
51	The fate of dietary advanced glycation end products in the body: from oral intake to excretion. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3475-3491	11.5	25
50	Whole-genome resequencing of <i>Bacillus cereus</i> and expression of genes functioning in sodium chloride stress. <i>Microbial Pathogenesis</i> , 2017 , 104, 248-253	3.8	23

49	The Quality Evaluation of Postharvest Strawberries Stored in Nano-Ag Packages at Refrigeration Temperature. <i>Polymers</i> , 2018 , 10,	4.5	23
48	Hierarchical structure and thermal behavior of hydrophobic starch-based films with different amylose contents. <i>Carbohydrate Polymers</i> , 2018 , 181, 528-535	10.3	23
47	Glyoxal derived from triglyceride participating in diet-derived Nε-carboxymethyllysine formation. <i>Food Research International</i> , 2013 , 51, 836-840	7	21
46	Reduction of Nε(carboxymethyl) lysine by (-)-epicatechin and (-)-epigallocatechin gallate: The involvement of a possible trapping mechanism by catechin quinones. <i>Food Chemistry</i> , 2018 , 266, 427-434	8.5	21
45	Screening of seeds prepared from retrograded potato starch to increase retrogradation rate of maize starch. <i>International Journal of Biological Macromolecules</i> , 2013 , 60, 181-5	7.9	19
44	Understanding physicochemical properties changes from multi-scale structures of starch/CNT nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 1330-1337	7.9	17
43	Complete genome sequence and bioinformatics analyses of <i>Bacillus thuringiensis</i> strain BM-BT15426. <i>Microbial Pathogenesis</i> , 2017 , 108, 55-60	3.8	17
42	Formation and elimination of pyrrolidine in the Maillard reaction in a saccharide-lysine model system. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2555-64	4.3	17
41	Effects of glutenin in wheat gluten on retrogradation of wheat starch. <i>European Food Research and Technology</i> , 2016 , 242, 1485-1494	3.4	16
40	Physicochemical Properties and Chemical Stability of β-Carotene Bilayer Emulsion Coated with Bovine Serum Albumin and Arabic Gum Compared to Monolayer Emulsions. <i>Molecules</i> , 2018 , 23,	4.8	16
39	Correlation and in vitro mechanism of bactericidal activity on <i>E. coli</i> with whey protein isolate during ultrasonic treatment. <i>Microbial Pathogenesis</i> , 2018 , 115, 154-158	3.8	15
38	Quality evaluation of hot peppers stored in biodegradable poly(lactic acid)-based active packaging. <i>Scientia Horticulturae</i> , 2016 , 202, 1-8	4.1	15
37	Multi-scale structural changes of starch-based material during microwave and conventional heating. <i>International Journal of Biological Macromolecules</i> , 2016 , 92, 270-277	7.9	15
36	Physical relation and mechanism of ultrasonic bactericidal activity on pathogenic <i>E. coli</i> with WPI. <i>Microbial Pathogenesis</i> , 2018 , 117, 73-79	3.8	14
35	High Pressure Treatment for Improving Water Vapour Barrier Properties of Poly(lactic acid)/Ag Nanocomposite Films. <i>Polymers</i> , 2018 , 10,	4.5	14
34	Thermal and structural changes of pasteurized milk fat globules during storage. <i>Food Bioscience</i> , 2019 , 28, 27-35	4.9	13
33	Investigating the HO/O selective permeability from a view of multi-scale structure of starch/SiO ₂ nanocomposites. <i>Carbohydrate Polymers</i> , 2017 , 173, 143-149	10.3	12
32	Degradation of Peptide-Bound Maillard Reaction Products in Gastrointestinal Digests of Glyoxal-Glycated Casein by Human Colonic Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 12094-12104	5.7	12

31	Effect of ground ginger on dough and biscuit characteristics and acrylamide content. <i>Food Science and Biotechnology</i> , 2019 , 28, 1359-1366	3	12
30	Effect of amylose/amylopectin ratio of esterified starch-based films on inhibition of plasticizer migration during microwave heating. <i>Food Control</i> , 2017 , 82, 283-290	6.2	12
29	Optimization of Pretreatment for Free and Bound Nε(carboxymethyl)lysine Analysis in Soy Sauce. <i>Food Analytical Methods</i> , 2015 , 8, 195-202	3.4	11
28	Kinetic investigation of the trapping of Nε(carboxymethyl)lysine by 4-methylbenzoquinone: A new mechanism to control Nε(carboxymethyl)lysine levels in foods. <i>Food Chemistry</i> , 2018 , 244, 25-28	8.5	11
27	Formation of Peptide Bound Pyrraline in the Maillard Model Systems with Different Lys-Containing Dipeptides and Tripeptides. <i>Molecules</i> , 2016 , 21, 463	4.8	10
26	Effect of high pressure microfluidization on the crystallization behavior of palm stearin - palm olein blends. <i>Molecules</i> , 2014 , 19, 5348-59	4.8	9
25	Determination of Free-Form and Peptide Bound Pyrraline in the Commercial Drinks Enriched with Different Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	9
24	Quantifying the efficiency of o-benzoquinones reaction with amino acids and related nucleophiles by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 317, 126454	8.5	8
23	Structural properties of propionylated starch-based nanocomposites containing different amylose contents. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 532-540	7.9	8
22	Kinetic Study on Peptide-Bound Pyrraline Formation and Elimination in the Maillard Reaction Using Single- and Multiple-Response Models. <i>Journal of Food Science</i> , 2016 , 81, C2405-C2424	3.4	8
21	Effect of High Pressure Treatment on Poly(lactic acid)/Nano-TiO ₂ Composite Films. <i>Molecules</i> , 2018 , 23,	4.8	5
20	Retrograded starches as potential anodes in lithium-ion rechargeable batteries. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 632-4	7.9	4
19	Study of reactions of Nε(carboxymethyl) lysine with o-benzoquinones by cyclic voltammetry. <i>Food Chemistry</i> , 2020 , 307, 125554	8.5	4
18	The interaction of sweet potato amylose/amylopectin and KCl during drying. <i>Food Hydrocolloids</i> , 2014 , 41, 325-331	10.6	3
17	Characterization of temporary metabolic changes following Cantonese herbal tea intervention. <i>Phytotherapy Research</i> , 2012 , 26, 1097-102	6.7	3
16	Low-Temperature Chemical Glycerolysis: An Evaluation of Substrates Miscibility on Reaction Rate. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1077-1079	1.8	3
15	Determination of ȃdicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-MS and GC-MS. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14988	2.1	3
14	Effect of ultrahigh-pressure treatment on the functional properties of poly(lactic acid)/ZnO nanocomposite food packaging film. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 4925-4933	4.3	3

13	Effect of Selected Mercapto Flavor Compounds on Acrylamide Elimination in a Model System. <i>Molecules</i> , 2017 , 22,	4.8	2
12	Metabonomics: a developing platform for better understanding Chinese herbal teas as a complementary therapy. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 13-21	3.8	2
11	Physicochemical Properties and Microbial Quality of Tremella aurantialba Packed in Antimicrobial Composite Films. <i>Molecules</i> , 2017 , 22,	4.8	2
10	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. <i>European Food Research and Technology</i> , 2020 , 246, 2065-2077	3.4	2
9	Efficiency of mercapto flavor compounds in removing acrylamide under high temperature and low humidity conditions. <i>Toxicological and Environmental Chemistry</i> , 2018 , 100, 47-53	1.4	1
8	The salt-induced crystallization behavior of potato amylose. <i>Starch/Staerke</i> , 2014 , 66, 857-864	2.3	1
7	Modelling and assessment of plasticizer migration and structure changes in hydrophobic starch-based films. <i>International Journal of Biological Macromolecules</i> , 2021 , 195, 41-41	7.9	1
6	Migration kinetic of silver from polylactic acid nanocomposite film into acidic food simulant after different high-pressure food processing. <i>Journal of Food Science</i> , 2021 , 86, 2481-2490	3.4	1
5	Mathematical modelling of plasticizer migration and accompanying structural changes within starch ester nanocomposites. <i>Food Packaging and Shelf Life</i> , 2021 , 28, 100653	8.2	1
4	Comparison of trapping efficiency of dicarbonyl trapping agents and reducing agents on reduction of furanoic compounds in commercially available soy sauce varieties. <i>Journal of Food Science and Technology</i> , 2021 , 58, 2538-2546	3.3	1
3	Controlling plasticizer migration based on crystal structure and micromorphology in propionylated starch-based food packaging nanocomposites. <i>Carbohydrate Polymers</i> , 2021 , 273, 118621	10.3	0
2	Metabonomic Investigation on Rats Dynamic Responses to Cantonese Herbal Tea Intake. <i>Advanced Materials Research</i> , 2012 , 554-556, 1742-1746	0.5	
1	Insight on a Competitive Nucleophilic Addition Reaction of Nε(Carboxymethyl) Lysine or Different Amino Acids with 4-Methylbenzoquinone. <i>Foods</i> , 2022 , 11, 1421	4.9	