

Timothy V Duncan

List of Publications by Year in descending order

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Version: 2024-02-01

41
papers

3,441
citations

257357

24
h-index

276775

41
g-index

41
all docs

41
docs citations

41
times ranked

5103
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------|
| 1 | Applications of nanotechnology in food packaging and food safety: Barrier materials, antimicrobials and sensors. <i>Journal of Colloid and Interface Science</i> , 2011, 363, 1-24. | 5.0 | 1,588 |
| 2 | Exceptional Near-Infrared Fluorescence Quantum Yields and Excited-State Absorptivity of Highly Conjugated Porphyrin Arrays. <i>Journal of the American Chemical Society</i> , 2006, 128, 9000-9001. | 6.6 | 165 |
| 3 | Release of Engineered Nanomaterials from Polymer Nanocomposites: Diffusion, Dissolution, and Desorption. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 2-19. | 4.0 | 117 |
| 4 | Potentiometric, Electronic Structural, and Ground- and Excited-State Optical Properties of Conjugated Bis[(Porphinato)zinc(II)] Compounds Featuring Proquinoidal Spacer Units. <i>Journal of the American Chemical Society</i> , 2005, 127, 5186-5195. | 6.6 | 114 |
| 5 | Nanoscale sensors for assuring the safety of food products. <i>Current Opinion in Biotechnology</i> , 2017, 44, 74-86. | 3.3 | 97 |
| 6 | Release of Engineered Nanomaterials from Polymer Nanocomposites: the Effect of Matrix Degradation. <i>ACS Applied Materials & Interfaces</i> , 2015, 7, 20-39. | 4.0 | 86 |
| 7 | Engineered Nanoscale Food Ingredients: Evaluation of Current Knowledge on Material Characteristics Relevant to Uptake from the Gastrointestinal Tract. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 730-744. | 5.9 | 85 |
| 8 | The communication challenges presented by nanofoods. <i>Nature Nanotechnology</i> , 2011, 6, 683-688. | 15.6 | 84 |
| 9 | Measurement Methods to Detect, Characterize, and Quantify Engineered Nanomaterials in Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 693-704. | 5.9 | 82 |
| 10 | Challenges and potential solutions for nanosensors intended for use with foods. <i>Nature Nanotechnology</i> , 2021, 16, 251-265. | 15.6 | 79 |
| 11 | Interfacial Assembly of Nanoparticles in Discrete Block-Copolymer Aggregates. <i>Angewandte Chemie - International Edition</i> , 2007, 46, 9235-9238. | 7.2 | 77 |
| 12 | The HCO ₂ potential energy surface: Stationary point energetics and the HOCO heat of formation. <i>Journal of Chemical Physics</i> , 2000, 113, 5138. | 1.2 | 71 |
| 13 | Measurement Methods to Evaluate Engineered Nanomaterial Release from Food Contact Materials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 679-692. | 5.9 | 70 |
| 14 | Highly Conjugated (Polypyridyl)metal(II)-(Porphinato)zinc(II) Compounds: A Long-Lived, High Oscillator Strength, Excited-State Absorbers Having Exceptional Spectral Coverage of the Near-Infrared. <i>Journal of the American Chemical Society</i> , 2004, 126, 9474-9475. | 6.6 | 69 |
| 15 | Molecular Symmetry and Solution-Phase Structure Interrogated by Hyper-Rayleigh Depolarization Measurements: Elaborating Highly Hyperpolarizable D _{2h} -Symmetric Chromophores. <i>Angewandte Chemie - International Edition</i> , 2008, 47, 2978-2981. | 7.2 | 59 |
| 16 | Molecular Engineering of Intensely Near-Infrared Absorbing Excited States in Highly Conjugated Oligo(porphinato)zinc(II)-(Polypyridyl)metal(II) Supermolecules. <i>Journal of the American Chemical Society</i> , 2007, 129, 9691-9703. | 6.6 | 57 |
| 17 | Large Hyperpolarizabilities at Telecommunication-Relevant Wavelengths in Donor-Acceptor-Donor Nonlinear Optical Chromophores. <i>ACS Central Science</i> , 2016, 2, 954-966. | 5.3 | 48 |
| 18 | Impact of Electronic Asymmetry on Photoexcited Triplet-State Spin Distributions in Conjugated Porphyrin Oligomers Probed via EPR Spectroscopy. <i>Journal of Physical Chemistry B</i> , 2004, 108, 11893-11903. | 1.2 | 47 |

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|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 19 | Ultrafast Excited-State Dynamics of Nanoscale Near-Infrared Emissive Polymersomes. <i>Journal of the American Chemical Society</i> , 2008, 130, 9773-9784. | 6.6 | 45 |
| 20 | Excitation of Highly Conjugated (Porphinato)palladium(II) and (Porphinato)platinum(II) Oligomers Produces Long-Lived, Triplet States at Unit Quantum Yield That Absorb Strongly over Broad Spectral Domains of the NIR. <i>Journal of Physical Chemistry B</i> , 2010, 114, 14696-14702. | 1.2 | 44 |
| 21 | Ethyne-Bridged (Porphinato)Zinc(II)~(Porphinato)Iron(III) Complexes:~Phenomenological Dependence of Excited-State Dynamics upon (Porphinato)Iron Electronic Structure. <i>Journal of the American Chemical Society</i> , 2006, 128, 10423-10435. | 6.6 | 39 |
| 22 | Improving the Quantum Yields of Semiconductor Quantum Dots through Photoenhancement Assisted by Reducing Agents. <i>Journal of Physical Chemistry C</i> , 2009, 113, 7561-7566. | 1.5 | 33 |
| 23 | Environmental release of core~shell semiconductor nanocrystals from free-standing polymer nanocomposite films. <i>Environmental Science: Nano</i> , 2016, 3, 657-669. | 2.2 | 29 |
| 24 | Temperature-Dependent Mechanistic Transition for Photoinduced Electron Transfer Modulated by Excited-State Vibrational Relaxation Dynamics~. <i>Journal of Physical Chemistry B</i> , 2007, 111, 6829-6838. | 1.2 | 26 |
| 25 | Food and Beverage Ingredients Induce the Formation of Silver Nanoparticles in Products Stored within Nanotechnology-Enabled Packaging. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 1398-1412. | 4.0 | 25 |
| 26 | Measurement Methods for the Oral Uptake of Engineered Nanomaterials from Human Dietary Sources: Summary and Outlook. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 669-678. | 5.9 | 24 |
| 27 | Methods to Evaluate Uptake of Engineered Nanomaterials by the Alimentary Tract. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 705-729. | 5.9 | 24 |
| 28 | Detection and Quantification of Biologically Active Botulinum Neurotoxin Serotypes A and B Using a ~rster Resonance Energy Transfer-Based Quantum Dot Nanobiosensor. <i>ACS Applied Materials & Interfaces</i> , 2017, 9, 31446-31457. | 4.0 | 22 |
| 29 | Assessment of Mass Transfer from Poly(ethylene) Nanocomposites Containing Noble-Metal Nanoparticles: A Systematic Study of Embedded Particle Stability. <i>ACS Applied Nano Materials</i> , 2018, 1, 5188-5196. | 2.4 | 17 |
| 30 | A New Family of Color-Tunable Light-Emitting Polymers with High Quantum Yields via the Controlled Oxidation of MEH~PPV. <i>Journal of Physical Chemistry B</i> , 2009, 113, 13216-13221. | 1.2 | 16 |
| 31 | Near IR nonlinear absorption of an organic supermolecule [Invited]. <i>Optical Materials Express</i> , 2011, 1, 1383. | 1.6 | 16 |
| 32 | Leveraging Extraction Testing to Predict Patient Exposure to Polymeric Medical Device Leachables Using Physics-based Models. <i>Toxicological Sciences</i> , 2020, 178, 201-211. | 1.4 | 14 |
| 33 | Bifunctional Nanostructures Composed of Fluorescent Core and Metal Shell Subdomains with Controllable Geometry. <i>Journal of Physical Chemistry C</i> , 2008, 112, 11205-11210. | 1.5 | 13 |
| 34 | A Quantum Dot Nanobiosensor for Rapid Detection of Botulinum Neurotoxin Serotype E. <i>ACS Sensors</i> , 2020, 5, 2118-2127. | 4.0 | 12 |
| 35 | Improving risk assessment of color additives in medical device polymers. <i>Journal of Biomedical Materials Research - Part B Applied Biomaterials</i> , 2018, 106, 310-319. | 1.6 | 10 |
| 36 | Influence of Different Acids on the Transport of CdSe Quantum Dots from Polymer Nanocomposites to Food Simulants. <i>Environmental Science & Technology</i> , 2018, 52, 9468-9477. | 4.6 | 10 |

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|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|-----------|
| 37 | Conservative Exposure Predictions for Rapid Risk Assessment of Phase-Separated Additives in Medical Device Polymers. <i>Annals of Biomedical Engineering</i> , 2018, 46, 14-24. | 1.3 | 9 |
| 38 | High Throughput Quantification of Quaternary Ammonium Cations in Food Simulants by Flow-Injection Mass Spectrometry. <i>Journal of AOAC INTERNATIONAL</i> , 2018, 101, 1873-1880. | 0.7 | 7 |
| 39 | Migration of Quaternary Ammonium Cations from Exfoliated Clay/Low-Density Polyethylene Nanocomposites into Food Simulants. <i>ACS Omega</i> , 2019, 4, 13349-13359. | 1.6 | 6 |
| 40 | Nanoparticles in Polymer Nanocomposite Food Contact Materials: Uses, Potential Release, and Emerging Toxicological Concerns. <i>Molecular and Integrative Toxicology</i> , 2014, , 95-123. | 0.5 | 3 |
| 41 | CHAPTER 8. Nanomaterials in Food Products: A New Analytical Challenge. <i>RSC Nanoscience and Nanotechnology</i> , 2017, , 143-177. | 0.2 | 2 |