

# LinShu Liu

## List of Publications by Citations

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102  
papers

3,483  
citations

31  
h-index

57  
g-index

107  
ext. papers

4,014  
ext. citations

5.2  
avg, IF

5.27  
L-index

#	Paper	IF	Citations
102	Pectin-based systems for colon-specific drug delivery via oral route. <i>Biomaterials</i> , <b>2003</b> , 24, 3333-43	15.6	412
101	Colon-specific delivery of a probiotic-derived soluble protein ameliorates intestinal inflammation in mice through an EGFR-dependent mechanism. <i>Journal of Clinical Investigation</i> , <b>2011</b> , 121, 2242-53	15.9	231
100	Development of polyion-complex hydrogels as an alternative approach for the production of bio-based polymers for food packaging applications: a review. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 316-332	15.3	168
99	Pectin in controlled drug delivery $\beta$ review. <i>Cellulose</i> , <b>2006</b> , 14, 15-24	5.5	168
98	Gelatin $\beta$ pectin composite films from polyion-complex hydrogels. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 61-70	10.6	123
97	Antimicrobial activity of nisin incorporated in pectin and polylactic acid composite films against <i>Listeria monocytogenes</i> . <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 322-329	3.8	112
96	Pectin/poly(lactide-co-glycolide) composite matrices for biomedical applications. <i>Biomaterials</i> , <b>2004</b> , 25, 3201-10	15.6	103
95	Composite films from pectin and fish skin gelatin or soybean flour protein. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 2349-55	5.7	102
94	Preparation of single or double-network chitosan/poly(vinyl alcohol) gel films through selectively cross-linking method. <i>Carbohydrate Polymers</i> , <b>2009</b> , 77, 718-724	10.3	101
93	A <i>Lactobacillus rhamnosus</i> GG-derived soluble protein, p40, stimulates ligand release from intestinal epithelial cells to transactivate epidermal growth factor receptor. <i>Journal of Biological Chemistry</i> , <b>2013</b> , 288, 30742-30751	5.4	89
92	Pectin/zein beads for potential colon-specific drug delivery: synthesis and in vitro evaluation. <i>Drug Delivery</i> , <b>2006</b> , 13, 417-23	7	86
91	Preparation of poly(lactic acid) and pectin composite films intended for applications in antimicrobial packaging. <i>Journal of Applied Polymer Science</i> , <b>2007</b> , 106, 801-810	2.9	80
90	Interaction of various pectin formulations with porcine colonic tissues. <i>Biomaterials</i> , <b>2005</b> , 26, 5907-16	15.6	79
89	Hydrogels from Biopolymer Hybrid for Biomedical, Food, and Functional Food Applications. <i>Polymers</i> , <b>2012</b> , 4, 997-1011	4.5	68
88	Electrospinning of agar/PVA aqueous solutions and its relation with rheological properties. <i>Carbohydrate Polymers</i> , <b>2015</b> , 115, 348-55	10.3	66
87	Manipulating dispersion and distribution of graphene in PLA through novel interface engineering for improved conductive properties. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2014</b> , 6, 14069-75	9.5	64
86	Modified pectin-based carrier for gene delivery: cellular barriers in gene delivery course. <i>Journal of Controlled Release</i> , <b>2008</b> , 130, 183-91	11.7	64

85	Biodegradable composites from sugar beet pulp and poly(lactic acid). <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 9017-22	5.7	57
84	Preserving viability of <i>Lactobacillus rhamnosus</i> GG in vitro and in vivo by a new encapsulation system. <i>Journal of Controlled Release</i> , <b>2016</b> , 230, 79-87	11.7	57
83	A Review on Flavonoid Apigenin: Dietary Intake, ADME, Antimicrobial Effects, and Interactions with Human Gut Microbiota. <i>BioMed Research International</i> , <b>2019</b> , 2019, 7010467	3	56
82	Performance Enhancement of Poly(lactic acid) and Sugar Beet Pulp Composites by Improving Interfacial Adhesion and Penetration. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2008</b> , 47, 8667-8673	3.9	55
81	Preparation of antimicrobial membranes: coextrusion of poly(lactic acid) and Nisaplin in the presence of Plasticizers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 8392-8	5.7	52
80	Poly(lactic acid) green composites using oilseed coproducts as fillers. <i>Industrial Crops and Products</i> , <b>2007</b> , 26, 36-43	5.9	47
79	Reinforcing and Toughening Effects of Bamboo Pulp Fiber on Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) Fiber Composites. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2010</b> , 49, 572-577	3.9	43
78	Radiation sensitization and postirradiation proliferation of <i>Listeria monocytogenes</i> on ready-to-eat deli meat in the presence of pectin-nisin films. <i>Journal of Food Protection</i> , <b>2009</b> , 72, 644-9	2.5	42
77	Evaluation of Poly(lactic acid) and Sugar Beet Pulp Green Composites. <i>Journal of Polymers and the Environment</i> , <b>2007</b> , 15, 1-6	4.5	42
76	Innovative application of metal-organic frameworks for encapsulation and controlled release of allyl isothiocyanate. <i>Food Chemistry</i> , <b>2017</b> , 221, 926-935	8.5	41
75	Functionalized graphenes with polymer toughener as novel interface modifier for property-tailored polylactic acid/graphene nanocomposites. <i>Polymer</i> , <b>2014</b> , 55, 6381-6389	3.9	39
74	Microstructure and Molecular Interaction in Glycerol Plasticized Chitosan/Poly(vinyl alcohol) Blending Films. <i>Macromolecular Chemistry and Physics</i> , <b>2009</b> , 210, 832-839	2.6	38
73	Development of chlorine dioxide releasing film and its application in decontaminating fresh produce. <i>Journal of Food Science</i> , <b>2013</b> , 78, M276-84	3.4	37
72	Choline chloride based ionic liquid analogues as tool for the fabrication of agar films with improved mechanical properties. <i>Carbohydrate Polymers</i> , <b>2014</b> , 111, 206-14	10.3	34
71	Biopolymer scaffolds for use in delivering antimicrobial sophorolipids to the acne-causing bacterium <i>Propionibacterium acnes</i> . <i>New Biotechnology</i> , <b>2011</b> , 28, 24-30	6.4	31
70	Establishing a mucosal gut microbial community in vitro using an artificial simulator. <i>PLoS ONE</i> , <b>2018</b> , 13, e0197692	3.7	30
69	Pectin gel vehicles for controlled fragrance delivery. <i>Drug Delivery</i> , <b>2005</b> , 12, 149-57	7	29
68	Morphology and Properties of Thermoplastic Sugar Beet Pulp and Poly(butylene adipate-co-terephthalate) Blends. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2011</b> , 50, 13859-13865	3.9	26

67	Antibacterial poly(lactic acid) (PLA) films grafted with electrospun PLA/allyl isothiocyanate fibers for food packaging. <i>Journal of Applied Polymer Science</i> , <b>2016</b> , 133, n/a-n/a	2.9	25
66	Improving agar electrospinnability with choline-based deep eutectic solvents. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 80, 139-48	7.9	24
65	Pectin and polyacrylamide composite hydrogels: Effect of pectin on structural and dynamic mechanical properties. <i>Journal of Applied Polymer Science</i> , <b>2004</b> , 92, 1893-1901	2.9	24
64	The effect of quercetin on genetic expression of the commensal gut microbes <i>Bifidobacterium catenulatum</i> , <i>Enterococcus caccae</i> and <i>Ruminococcus gausvauuii</i> . <i>Anaerobe</i> , <b>2016</b> , 42, 130-141	2.8	24
63	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. <i>Carbohydrate Polymers</i> , <b>2017</b> , 157, 1173-1179	10.3	22
62	Electrospinning Pullulan Fibers from Salt Solutions. <i>Polymers</i> , <b>2017</b> , 9,	4.5	22
61	Evaluation of chlorine dioxide gas treatment to inactivate <i>Salmonella enterica</i> on mungbean sprouts. <i>Journal of Food Protection</i> , <b>2014</b> , 77, 1876-81	2.5	20
60	Biodegradable composites from polyester and sugar beet pulp with antimicrobial coating for food packaging. <i>Journal of Applied Polymer Science</i> , <b>2012</b> , 126, E362-E373	2.9	20
59	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. <i>Materials</i> , <b>2016</b> , 9,	3.5	18
58	Preparation and Properties of Water and Glycerol-plasticized Sugar Beet Pulp Plastics. <i>Journal of Polymers and the Environment</i> , <b>2011</b> , 19, 559-567	4.5	16
57	Characterization of two types of polysaccharides from <i>Eremurus hissaricus</i> roots growing in Tajikistan. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105768	10.6	15
56	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part I: Extrusion approach. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 43, 102-111	6.8	15
55	A Robust System for Production of Superabundant VP1 Recombinant AAV Vectors. <i>Molecular Therapy - Methods and Clinical Development</i> , <b>2017</b> , 7, 146-156	6.4	15
54	Kinetics of piroxicam release from low-methylated pectin/zein hydrogel microspheres. <i>Pharmaceutical Chemistry Journal</i> , <b>2012</b> , 46, 50-53	0.9	15
53	Antimicrobial effects of allyl isothiocyanate and modified atmosphere on <i>Pseudomonas aeruginosa</i> in fresh catfish fillet under abuse temperatures. <i>Journal of Food Science</i> , <b>2013</b> , 78, M555-9	3.4	15
52	Improving Grafting Efficiency of Dicarboxylic Anhydride Monomer on Polylactic Acid by Manipulating Monomer Structure and Using Comonomer and Reducing Agent. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2017</b> , 56, 3920-3927	3.9	14
51	Apigenin Impacts the Growth of the Gut Microbiota and Alters the Gene Expression of <i>Enterococcus</i> . <i>Molecules</i> , <b>2017</b> , 22,	4.8	14
50	A Preliminary Study on Antimicrobial Edible Films from Pectin and Other Food Hydrocolloids by Extrusion Method. <i>Journal of Natural Fibers</i> , <b>2008</b> , 5, 366-382	1.8	14

49	Incorporation of Tannic Acid in Food-Grade Guar Gum Fibrous Mats by Electrospinning Technique. <i>Polymers</i> , <b>2019</b> , 11,	4.5	13
48	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part II: Solution casting approach. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 47, 110-119	6.8	13
47	Antimicrobial effects of vapor phase thymol, modified atmosphere, and their combination against <i>Salmonella</i> spp. on raw shrimp. <i>Journal of Food Science</i> , <b>2013</b> , 78, M725-30	3.4	13
46	Characterization of bacterial cellulose nanocrystals: Effect of acid treatments and neutralization. <i>Food Chemistry</i> , <b>2021</b> , 336, 127597	8.5	13
45	Alternative plasticizers for the production of thermo-compressed agar films. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 76, 138-45	7.9	12
44	Processable conductive and mechanically reinforced polylactide/graphene bionanocomposites through interfacial compatibilizer. <i>Polymer Composites</i> , <b>2019</b> , 40, 389-400	3	12
43	Modeling the impact of vapor thymol concentration, temperature, and modified atmosphere condition on growth behavior of <i>Salmonella</i> on raw shrimp. <i>Journal of Food Protection</i> , <b>2015</b> , 78, 293-301	2.5	11
42	Electrospun Food-Grade Ultrafine Fibers from Pectin and Pullulan Blends. <i>Food and Nutrition Sciences (Print)</i> , <b>2016</b> , 07, 636-646	0.4	11
41	Properties of poly(butylene adipate-co-terephthalate) and sunflower head residue biocomposites. <i>Journal of Applied Polymer Science</i> , <b>2017</b> , 134,	2.9	10
40	A novel gaseous chlorine dioxide generating method utilizing carbon dioxide and moisture respired from tomato for <i>Salmonella</i> inactivation. <i>Food Control</i> , <b>2018</b> , 89, 54-61	6.2	10
39	Antimicrobial activity of allyl isothiocyanate used to coat biodegradable composite films as affected by storage and handling conditions. <i>Journal of Food Protection</i> , <b>2012</b> , 75, 2234-7	2.5	10
38	Impact of Steviol Glycosides and Erythritol on the Human and Gut Microbiome. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 13093-13101	5.7	10
37	Novel generation systems of gaseous chlorine dioxide for <i>Salmonella</i> inactivation on fresh tomato. <i>Food Control</i> , <b>2018</b> , 92, 479-487	6.2	10
36	Analysis of Temporal Changes in Growth and Gene Expression for Commensal Gut Microbes in Response to the Polyphenol Naringenin. <i>Microbiology Insights</i> , <b>2018</b> , 11, 1178636118775100	2.5	10
35	A single sorbent for tetracycline enrichment and subsequent solid-matrix time-resolved luminescence. <i>Analytica Chimica Acta</i> , <b>2005</b> , 528, 261-268	6.6	9
34	Unique rheological behavior of chitosan-modified nanoclay at highly hydrated state. <i>Journal of Physical Chemistry B</i> , <b>2009</b> , 113, 5823-8	3.4	8
33	Hyphenation of sorbent extraction and solid-matrix time-resolved luminescence using tetracycline in milk as a model analyte. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 7199-205	5.7	8
32	Antimicrobial Packaging Materials from Poly(Lactic Acid) Incorporated with Pectin-Nisaplin $\mu$ Microparticles. <i>Chemistry and Chemical Technology</i> , <b>2009</b> , 3, 221-230	0.9	8

31	High-Density Recombinant Adeno-Associated Viral Particles are Competent Vectors for In Vivo Transduction. <i>Human Gene Therapy</i> , <b>2016</b> , 27, 971-981	4.8	8
30	Growth behavior prediction of fresh catfish fillet with <i>Pseudomonas aeruginosa</i> under stresses of allyl isothiocyanate, temperature and modified atmosphere. <i>Food Control</i> , <b>2015</b> , 47, 326-333	6.2	7
29	Syngeneic AAV Pseudo-particles Potentiate Gene Transduction of AAV Vectors. <i>Molecular Therapy - Methods and Clinical Development</i> , <b>2017</b> , 4, 149-158	6.4	6
28	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. <i>Food Research International</i> , <b>2020</b> , 132, 109067	7	6
27	A Review: Controlled Release Systems for Agricultural and Food Applications. <i>ACS Symposium Series</i> , <b>2008</b> , 265-281	0.4	6
26	Time-resolved luminescence screening of antibiotics in tissue matrices without centrifugation and filtration: spiked recovery studies. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 3225-30	5.7	6
25	Prediction of Salmonella inactivation in sliced tomato subject to high pressure processing and trans-cinnamaldehyde treatment using selective and non-selective growth media for survival evaluations. <i>Food Control</i> , <b>2020</b> , 118, 107441	6.2	5
24	Boron derivatives: As a source of 1-MCP with gradual release. <i>Scientia Horticulturae</i> , <b>2015</b> , 188, 36-43	4.1	4
23	The Role of Sugar Beet Pulp Polysaccharides in the Sustainability of the Sugar Beet Industry. <i>ACS Symposium Series</i> , <b>2010</b> , 283-290	0.4	4
22	Metagenomic assessment of the <i>Cebus apella</i> gut microbiota. <i>American Journal of Primatology</i> , <b>2019</b> , 81, e23023	2.5	3
21	Applying Advanced In Vitro Culturing Technology to Study the Human Gut Microbiota. <i>Journal of Visualized Experiments</i> , <b>2019</b> ,	1.6	3
20	Antimicrobial Double-Layer Coating Prepared from Pure or Doped-Titanium Dioxide and Binders. <i>Coatings</i> , <b>2018</b> , 8, 41	2.9	3
19	Poly(lactic acid) membranes containing bacteriocins and EDTA for inhibition of the surface growth of gram-negative bacteria. <i>Journal of Applied Polymer Science</i> , <b>2010</b> , 117, NA-NA	2.9	3
18	Microbial enzymes induce colitis by reactivating triclosan in the mouse gastrointestinal tract.. <i>Nature Communications</i> , <b>2022</b> , 13, 136	17.4	3
17	Metabolic Analysis of Regionally Distinct Gut Microbial Communities Using an Platform. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 13056-13067	5.7	3
16	Impact of Different Environmental Stimuli on the Release of 1-MCP from Boron-MCP Complexes. <i>Journal of Plant Studies</i> , <b>2016</b> , 6, 46	2.7	2
15	Triclosan has a robust, yet reversible impact on human gut microbial composition in vitro. <i>PLoS ONE</i> , <b>2020</b> , 15, e0234046	3.7	2
14	1-MCP Releasing Complex for Open-Field Application. <i>Journal of Plant Studies</i> , <b>2015</b> , 5, 1	2.7	2

13	Synbiotic Matrices Derived from Plant Oligosaccharides and Polysaccharides. <i>ACS Symposium Series</i> , <b>2008</b> , 69-77	0.4	2
12	Pectin-Based Networks for Non-Food Applications. <i>ACS Symposium Series</i> , <b>2006</b> , 272-283	0.4	2
11	Structural characterization of pectin obtained by different purification methods. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 183, 2227-2237	7.9	2
10	Identification of Key Coagulation Activity Determining Elements in Canine Factor VIII. <i>Molecular Therapy - Methods and Clinical Development</i> , <b>2020</b> , 17, 328-336	6.4	1
9	Chewing the Fat with Microbes: Lipid Crosstalk in the Gut.. <i>Nutrients</i> , <b>2022</b> , 14,	6.7	1
8	Synthetic Platform for Controlled Delivery of 1-MCP: An Effective Approach to the Protection of Crops and Fresh Produce. <i>ACS Symposium Series</i> , <b>2020</b> , 109-127	0.4	1
7	Pectin-Derived Vehicle for the Controlled Delivery of Bioactives. <i>ACS Symposium Series</i> , <b>2020</b> , 129-139	0.4	1
6	Roles of Green Polymer Materials in Active Packaging. <i>ACS Symposium Series</i> , <b>2020</b> , 83-107	0.4	1
5	Comparative analysis of the gut microbiota cultured in vitro using a single colon versus a 3-stage colon experimental design. <i>Applied Microbiology and Biotechnology</i> , <b>2021</b> , 105, 3353-3367	5.7	0
4	A Kinetic Study of Poorly Water Soluble Drug Released from Pectin Microcapsules Using Diffusion/Dissolution Model. <i>ACS Symposium Series</i> , <b>2008</b> , 193-208	0.4	
3	Moving Chemistry from Bench to Market: An Introduction to the Agricultural and Food Chemistry Technical Program at the 260th American Chemical Society Fall 2020 Virtual Meeting & Expo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13255-13259	5.7	
2	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 12769-12772	5.7	
1	Conversion of Renewable Biomass into Bioproducts. <i>ACS Symposium Series</i> , 1-5	0.4	