LinShu Liu

List of Publications by Year in Descending Order

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	Chewing the Fat with Microbes: Lipid Crosstalk in the Gut.. *Nutrients*, **2022**, 14,	6.7	1
101	Microbial enzymes induce colitis by reactivating triclosan in the mouse gastrointestinal tract.. *Nature Communications*, **2022**, 13, 136	17.4	3
100	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. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 13255-13259	5.7	
99	Comparative analysis of the gut microbiota cultured in vitro using a single colon versus a 3-stage colon experimental design. *Applied Microbiology and Biotechnology*, **2021**, 105, 3353-3367	5.7	0
98	Characterization of bacterial cellulose nanocrystals: Effect of acid treatments and neutralization. *Food Chemistry*, **2021**, 336, 127597	8.5	13
97	Structural characterization of pectin obtained by different purification methods. *International Journal of Biological Macromolecules*, **2021**, 183, 2227-2237	7.9	2
96	Triclosan has a robust, yet reversible impact on human gut microbial composition in vitro. *PLoS ONE* , **2020**, 15, e0234046	3.7	2
95	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. *Food Control*, **2020**, 118, 107441	6.2	5
94	Identification of Key Coagulation Activity Determining Elements in Canine Factor VIII. *Molecular Therapy - Methods and Clinical Development*, **2020**, 17, 328-336	6.4	1
93	Development of sodium chlorite and glucono delta-lactone incorporated PLA film for microbial inactivation on fresh tomato. *Food Research International*, **2020**, 132, 109067	7	6
92	Characterization of two types of polysaccharides from Eremurus hissaricus roots growing in Tajikistan. *Food Hydrocolloids*, **2020**, 105, 105768	10.6	15
91	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12769-12772	5.7	
90	Metabolic Analysis of Regionally Distinct Gut Microbial Communities Using an Platform. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13056-13067	5.7	3
89	Impact of Steviol Glycosides and Erythritol on the Human and Gut Microbiome. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13093-13101	5.7	10
88	Synthetic Platform for Controlled Delivery of 1-MCP: An Effective Approach to the Protection of Crops and Fresh Produce. *ACS Symposium Series*, **2020**, 109-127	0.4	1
87	Pectin-Derived Vehicle for the Controlled Delivery of Bioactives. *ACS Symposium Series*, **2020**, 129-139	0.4	1
86	Roles of Green Polymer Materials in Active Packaging. *ACS Symposium Series*, **2020**, 83-107	0.4	1

85	Incorporation of Tannic Acid in Food-Grade Guar Gum Fibrous Mats by Electrospinning Technique. *Polymers*, **2019**, 11,	4.5	13
84	Metagenomic assessment of the Cebus apella gut microbiota. *American Journal of Primatology*, **2019**, 81, e23023	2.5	3
83	Applying Advanced In Vitro Culturing Technology to Study the Human Gut Microbiota. *Journal of Visualized Experiments*, **2019**,	1.6	3
82	A Review on Flavonoid Apigenin: Dietary Intake, ADME, Antimicrobial Effects, and Interactions with Human Gut Microbiota. *BioMed Research International*, **2019**, 2019, 7010467	3	56
81	Processable conductive and mechanically reinforced polylactide/graphene bionanocomposites through interfacial compatibilizer. *Polymer Composites*, **2019**, 40, 389-400	3	12
80	A novel gaseous chlorine dioxide generating method utilizing carbon dioxide and moisture respired from tomato for Salmonella inactivation. *Food Control*, **2018**, 89, 54-61	6.2	10
79	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part II: Solution casting approach. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 110-119	6.8	13
78	Antimicrobial Double-Layer Coating Prepared from Pure or Doped-Titanium Dioxide and Binders. *Coatings*, **2018**, 8, 41	2.9	3
77	Establishing a mucosal gut microbial community in vitro using an artificial simulator. *PLoS ONE*, **2018**, 13, e0197692	3.7	30
76	Novel generation systems of gaseous chlorine dioxide for Salmonella inactivation on fresh tomato. *Food Control*, **2018**, 92, 479-487	6.2	10
75	Analysis of Temporal Changes in Growth and Gene Expression for Commensal Gut Microbes in Response to the Polyphenol Naringenin. *Microbiology Insights*, **2018**, 11, 1178636118775100	2.5	10
74	Syngeneic AAV Pseudo-particles Potentiate Gene Transduction of AAV Vectors. *Molecular Therapy - Methods and Clinical Development*, **2017**, 4, 149-158	6.4	6
73	Innovative application of metal-organic frameworks for encapsulation and controlled release of allyl isothiocyanate. *Food Chemistry*, **2017**, 221, 926-935	8.5	41
72	Improving Grafting Efficiency of Dicarboxylic Anhydride Monomer on Polylactic Acid by Manipulating Monomer Structure and Using Comonomer and Reducing Agent. *Industrial & Engineering Chemistry Research*, **2017**, 56, 3920-3927	3.9	14
71	Properties of poly(butylene adipate-co-terephthalate) and sunflower head residue biocomposites. *Journal of Applied Polymer Science*, **2017**, 134,	2.9	10
70	Apigenin Impacts the Growth of the Gut Microbiota and Alters the Gene Expression of Enterococcus. *Molecules*, **2017**, 22,	4.8	14
69	System feasibility: Designing a chlorine dioxide self-generating package label to improve fresh produce safety part I: Extrusion approach. *Innovative Food Science and Emerging Technologies*, **2017**, 43, 102-111	6.8	15
68	A Robust System for Production of Superabundant VP1 Recombinant AAV Vectors. *Molecular Therapy - Methods and Clinical Development*, **2017**, 7, 146-156	6.4	15

67	Electrospun ultra-fine cellulose acetate fibrous mats containing tannic acid-Fe complexes. *Carbohydrate Polymers*, **2017**, 157, 1173-1179	10.3	22
66	Electrospinning Pullulan Fibers from Salt Solutions. *Polymers*, **2017**, 9,	4.5	22
65	Impact of Different Environmental Stimuli on the Release of 1-MCP from Boron-MCP Complexes. *Journal of Plant Studies*, **2016**, 6, 46	2.7	2
64	Antibacterial poly(lactic acid) (PLA) films grafted with electrospun PLA/allyl isothiocyanate fibers for food packaging. *Journal of Applied Polymer Science*, **2016**, 133, n/a-n/a	2.9	25
63	Electrospun Food-Grade Ultrafine Fibers from Pectin and Pullulan Blends. *Food and Nutrition Sciences (Print)*, **2016**, 07, 636-646	0.4	11
62	Electrospun Polymer Nanofibers Reinforced by Tannic Acid/Fe Complexes. *Materials*, **2016**, 9,	3.5	18
61	The effect of quercetin on genetic expression of the commensal gut microbes Bifidobacterium catenulatum, Enterococcus caccae and Ruminococcus gauvreauii. *Anaerobe*, **2016**, 42, 130-141	2.8	24
60	Preserving viability of Lactobacillus rhamnosus GG in vitro and in vivo by a new encapsulation system. *Journal of Controlled Release*, **2016**, 230, 79-87	11.7	57
59	High-Density Recombinant Adeno-Associated Viral Particles are Competent Vectors for In Vivo Transduction. *Human Gene Therapy*, **2016**, 27, 971-981	4.8	8
58	Improving agar electrospinnability with choline-based deep eutectic solvents. *International Journal of Biological Macromolecules*, **2015**, 80, 139-48	7.9	24
57	Modeling the impact of vapor thymol concentration, temperature, and modified atmosphere condition on growth behavior of Salmonella on raw shrimp. *Journal of Food Protection*, **2015**, 78, 293-301	2.5	11
56	Alternative plasticizers for the production of thermo-compressed agar films. *International Journal of Biological Macromolecules*, **2015**, 76, 138-45	7.9	12
55	Boron derivatives: As a source of 1-MCP with gradual release. *Scientia Horticulturae*, **2015**, 188, 36-43	4.1	4
54	Growth behavior prediction of fresh catfish fillet with Pseudomonas aeruginosa under stresses of allyl isothiocyanate, temperature and modified atmosphere. *Food Control*, **2015**, 47, 326-333	6.2	7
53	Electrospinning of agar/PVA aqueous solutions and its relation with rheological properties. *Carbohydrate Polymers*, **2015**, 115, 348-55	10.3	66
52	1-MCP Releasing Complex for Open-Field Application. *Journal of Plant Studies*, **2015**, 5, 1	2.7	2
51	Choline chloride based ionic liquid analogues as tool for the fabrication of agar films with improved mechanical properties. *Carbohydrate Polymers*, **2014**, 111, 206-14	10.3	34
50	Manipulating dispersion and distribution of graphene in PLA through novel interface engineering for improved conductive properties. *ACS Applied Materials & Interfaces*, **2014**, 6, 14069-75	9.5	64

49	Evaluation of chlorine dioxide gas treatment to inactivate Salmonella enterica on mungbean sprouts. *Journal of Food Protection*, **2014**, 77, 1876-81	2.5	20
48	Functionalized graphenes with polymer toughener as novel interface modifier for property-tailored polylactic acid/graphene nanocomposites. *Polymer*, **2014**, 55, 6381-6389	3.9	39
47	Development of chlorine dioxide releasing film and its application in decontaminating fresh produce. *Journal of Food Science*, **2013**, 78, M276-84	3.4	37
46	A Lactobacillus rhamnosus GG-derived soluble protein, p40, stimulates ligand release from intestinal epithelial cells to transactivate epidermal growth factor receptor. *Journal of Biological Chemistry*, **2013**, 288, 30742-30751	5.4	89
45	Antimicrobial effects of allyl isothiocyanate and modified atmosphere on Pseduomonas aeruginosa in fresh catfish fillet under abuse temperatures. *Journal of Food Science*, **2013**, 78, M555-9	3.4	15
44	Antimicrobial effects of vapor phase thymol, modified atmosphere, and their combination against Salmonella spp. on raw shrimp. *Journal of Food Science*, **2013**, 78, M725-30	3.4	13
43	Hydrogels from Biopolymer Hybrid for Biomedical, Food, and Functional Food Applications. *Polymers*, **2012**, 4, 997-1011	4.5	68
42	Biodegradable composites from polyester and sugar beet pulp with antimicrobial coating for food packaging. *Journal of Applied Polymer Science*, **2012**, 126, E362-E373	2.9	20
41	Kinetics of piroxicam release from low-methylated pectin/zein hydrogel microspheres. *Pharmaceutical Chemistry Journal*, **2012**, 46, 50-53	0.9	15
40	Antimicrobial activity of allyl isothiocyanate used to coat biodegradable composite films as affected by storage and handling conditions. *Journal of Food Protection*, **2012**, 75, 2234-7	2.5	10
39	Morphology and Properties of Thermoplastic Sugar Beet Pulp and Poly(butylene adipate-co-terepthalate) Blends. *Industrial & Engineering Chemistry Research*, **2011**, 50, 13859-13865	3.9	26
38	Gelatin□ectin composite films from polyion-complex hydrogels. *Food Hydrocolloids*, **2011**, 25, 61-70	10.6	123
37	Preparation and Properties of Water and Glycerol-plasticized Sugar Beet Pulp Plastics. *Journal of Polymers and the Environment*, **2011**, 19, 559-567	4.5	16
36	Biopolymer scaffolds for use in delivering antimicrobial sophorolipids to the acne-causing bacterium Propionibacterium acnes. *New Biotechnology*, **2011**, 28, 24-30	6.4	31
35	Colon-specific delivery of a probiotic-derived soluble protein ameliorates intestinal inflammation in mice through an EGFR-dependent mechanism. *Journal of Clinical Investigation*, **2011**, 121, 2242-53	15.9	231
34	Reinforcing and Toughening Effects of Bamboo Pulp Fiber on Poly(3-hydroxybutyrate-co-3-hydroxyvalerate) Fiber Composites. *Industrial & Engineering Chemistry Research*, **2010**, 49, 572-577	3.9	43
33	The Role of Sugar Beet Pulp Polysaccharides in the Sustainability of the Sugar Beet Industry. *ACS Symposium Series*, **2010**, 283-290	0.4	4
32	Poly(lactic acid) membranes containing bacteriocins and EDTA for inhibition of the surface growth of gram-negative bacteria. *Journal of Applied Polymer Science*, **2010**, 117, NA-NA	2.9	3

31	Microstructure and Molecular Interaction in Glycerol Plasticized Chitosan/Poly(vinyl alcohol) Blending Films. *Macromolecular Chemistry and Physics*, **2009**, 210, 832-839	2.6	38
30	Preparation of single or double-network chitosan/poly(vinyl alcohol) gel films through selectively cross-linking method. *Carbohydrate Polymers*, **2009**, 77, 718-724	10.3	101
29	Antimicrobial activity of nisin incorporated in pectin and polylactic acid composite films against Listeria monocytogenes. *International Journal of Food Science and Technology*, **2009**, 44, 322-329	3.8	112
28	Development of polyion-complex hydrogels as an alternative approach for the production of bio-based polymers for food packaging applications: a review. *Trends in Food Science and Technology*, **2009**, 20, 316-332	15.3	168
27	Preparation of antimicrobial membranes: coextrusion of poly(lactic acid) and Nisaplin in the presence of Plasticizers. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 8392-8	5.7	52
26	Unique rheological behavior of chitosan-modified nanoclay at highly hydrated state. *Journal of Physical Chemistry B*, **2009**, 113, 5823-8	3.4	8
25	Radiation sensitization and postirradiation proliferation of Listeria monocytogenes on ready-to-eat deli meat in the presence of pectin-nisin films. *Journal of Food Protection*, **2009**, 72, 644-9	2.5	42
24	Antimicrobial Packaging Materials from Poly(Lactic Acid) Incorporated with Pectin-Nisaplin Microparticles. *Chemistry and Chemical Technology*, **2009**, 3, 221-230	0.9	8
23	Modified pectin-based carrier for gene delivery: cellular barriers in gene delivery course. *Journal of Controlled Release*, **2008**, 130, 183-91	11.7	64
22	Performance Enhancement of Poly(lactic acid) and Sugar Beet Pulp Composites by Improving Interfacial Adhesion and Penetration. *Industrial & Engineering Chemistry Research*, **2008**, 47, 8667-8675	3.9	55
21	A Preliminary Study on Antimicrobial Edible Films from Pectin and Other Food Hydrocolloids by Extrusion Method. *Journal of Natural Fibers*, **2008**, 5, 366-382	1.8	14
20	A Kinetic Study of Poorly Water Soluble Drug Released from Pectin Microcapsules Using Diffusion/Dissolution Model. *ACS Symposium Series*, **2008**, 193-208	0.4	
19	Synbiotic Matrices Derived from Plant Oligosaccharides and Polysaccharides. *ACS Symposium Series*, **2008**, 69-77	0.4	2
18	A Review: Controlled Release Systems for Agricultural and Food Applications. *ACS Symposium Series* , **2008**, 265-281	0.4	6
17	Composite films from pectin and fish skin gelatin or soybean flour protein. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 2349-55	5.7	102
16	Preparation of poly(lactic acid) and pectin composite films intended for applications in antimicrobial packaging. *Journal of Applied Polymer Science*, **2007**, 106, 801-810	2.9	80
15	Poly(lactic acid) green composites using oilseed coproducts as fillers. *Industrial Crops and Products*, **2007**, 26, 36-43	5.9	47
14	Evaluation of Poly(lactic acid) and Sugar Beet Pulp Green Composites. *Journal of Polymers and the Environment*, **2007**, 15, 1-6	4.5	42

13	Pectin-Based Networks for Non-Food Applications. *ACS Symposium Series*, **2006**, 272-283	0.4	2
12	Pectin/zein beads for potential colon-specific drug delivery: synthesis and in vitro evaluation. *Drug Delivery*, **2006**, 13, 417-23	7	86
11	Time-resolved luminescence screening of antibiotics in tissue matrices without centrifugation and filtration: spiked recovery studies. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3225-30	5.7	6
10	Pectin in controlled drug delivery – a review. *Cellulose*, **2006**, 14, 15-24	5.5	168
9	Biodegradable composites from sugar beet pulp and poly(lactic acid). *Journal of Agricultural and Food Chemistry*, **2005**, 53, 9017-22	5.7	57
8	Pectin gel vehicles for controlled fragrance delivery. *Drug Delivery*, **2005**, 12, 149-57	7	29
7	Interaction of various pectin formulations with porcine colonic tissues. *Biomaterials*, **2005**, 26, 5907-16	15.6	79
6	A single sorbent for tetracycline enrichment and subsequent solid-matrix time-resolved luminescence. *Analytica Chimica Acta*, **2005**, 528, 261-268	6.6	9
5	Pectin and polyacrylamide composite hydrogels: Effect of pectin on structural and dynamic mechanical properties. *Journal of Applied Polymer Science*, **2004**, 92, 1893-1901	2.9	24
4	Pectin/poly(lactide-co-glycolide) composite matrices for biomedical applications. *Biomaterials*, **2004**, 25, 3201-10	15.6	103
3	Hyphenation of sorbent extraction and solid-matrix time-resolved luminescence using tetracycline in milk as a model analyte. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 7199-205	5.7	8
2	Pectin-based systems for colon-specific drug delivery via oral route. *Biomaterials*, **2003**, 24, 3333-43	15.6	412
1	Conversion of Renewable Biomass into Bioproducts. *ACS Symposium Series*,1-5	0.4	