Zhengzong Wu

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/9261935/publications.pdf

Version: 2024-02-01

40	1,483	257101 24	315357 38
papers	citations	h-index	g-index

41	41	41	1367
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Preparation and characterization of zein/carboxymethyl dextrin nanoparticles to encapsulate curcumin: Physicochemical stability, antioxidant activity and controlled release properties. Food Chemistry, 2021, 340, 127893.	4.2	179
2	Highly sensitive fluorescence sensing of zearalenone using a novel aptasensor based on upconverting nanoparticles. Food Chemistry, 2017, 230, 673-680.	4.2	102
3	Chitosan hydrochloride/carboxymethyl starch complex nanogels stabilized Pickering emulsions for oral delivery of Î²-carotene: Protection effect and in vitro digestion study. Food Chemistry, 2020, 315, 126288.	4.2	96
4	An ultrasensitive aptasensor based on fluorescent resonant energy transfer and exonuclease-assisted target recycling for patulin detection. Food Chemistry, 2018, 249, 136-142.	4.2	75
5	Preparation and characterization of emulsion stabilized by octenyl succinic anhydride-modified dextrin for improving storage stability and curcumin encapsulation. Food Chemistry, 2019, 294, 326-332.	4.2	74
6	Rapid detection of Î²-conglutin with a novel lateral flow aptasensor assisted by immunomagnetic enrichment and enzyme signal amplification. Food Chemistry, 2018, 269, 375-379.	4.2	60
7	A novel SERS-based aptasensor for ultrasensitive sensing of microcystin-LR. Food Chemistry, 2019, 278, 197-202.	4.2	60
8	Establishment of a dual mode immunochromatographic assay for Campylobacter jejuni detection. Food Chemistry, 2019, 289, 708-713.	4.2	55
9	Formation of high amylose corn starch/konjac glucomannan composite film with improved mechanical and barrier properties. Carbohydrate Polymers, 2021, 251, 117039.	5.1	54
10	Effects of amylose content and enzymatic debranching on the properties of maize starch-glycerol monolaurate complexes. Carbohydrate Polymers, 2019, 222, 115000.	5.1	47
11	Lycium barbarum polysaccharide attenuates myocardial injury in high-fat diet-fed mice through manipulating the gut microbiome and fecal metabolome. Food Research International, 2020, 138, 109778.	2.9	44
12	Simultaneous Detection of Listeria monocytogenes and Salmonella typhimurium by a SERS-Based Lateral Flow Immunochromatographic Assay. Food Analytical Methods, 2019, 12, 1086-1091.	1.3	41
13	A bimodal (SERS and colorimetric) aptasensor for the detection of Pseudomonas aeruginosa. Mikrochimica Acta, 2018, 185, 528.	2.5	40
14	Physicochemical properties of pea starch-lauric acid complex modified by maltogenic amylase and pullulanase. Carbohydrate Polymers, 2020, 242, 116332.	5.1	40
15	Ultrasensitive detection of microcystin-LR with gold immunochromatographic assay assisted by a molecular imprinting technique. Food Chemistry, 2019, 283, 517-521.	4.2	37
16	A fluorometric method for aptamer-based simultaneous determination of two kinds of the fusarium mycotoxins zearalenone and fumonisin B1 making use of gold nanorods and upconversion nanoparticles. Mikrochimica Acta, 2020, 187, 254.	2.5	37
17	Aptamer and gold nanorodâ€“based fumonisin B1 assay using both fluorometry and SERS. Mikrochimica Acta, 2020, 187, 215.	2.5	36
18	Effects of ultrasonication on the properties of maize starch/stearic acid/ sodium carboxymethyl cellulose composite film. Ultrasonics Sonochemistry, 2021, 72, 105447.	3.8	35

#	Article	IF	Citations
19	High-Amylose Corn Starch/Konjac Glucomannan Composite Film: Reinforced by Incorporating Î²-Cyclodextrin. Journal of Agricultural and Food Chemistry, 2021, 69, 2493-2500.	2.4	34
20	Pickering emulsions stabilized by Î²-cyclodextrin and cinnamaldehyde essential oil/Î²-cyclodextrin composite: A comparison study. Food Chemistry, 2022, 377, 131995.	4.2	34
21	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. RSC Advances, 2016, 6, 109442-109452.	1.7	31
22	Effects of glycerides with different molecular structures on the properties of maize starch and its film forming capacity. Industrial Crops and Products, 2019, 129, 512-517.	2.5	29
23	Preparation, characterization, and encapsulation capability of the hydrogel cross-linked by esterified tapioca starch. International Journal of Biological Macromolecules, 2020, 155, 1-5.	3.6	28
24	Trimer-based aptasensor for simultaneous determination of multiple mycotoxins using SERS and fluorimetry. Mikrochimica Acta, 2020, 187, 495.	2.5	27
25	Ultrasonication effects on physicochemical properties of starchâ€“lipid complex. Food Chemistry, 2022, 388, 133054.	4.2	27
26	A fluorometric assay for staphylococcal enterotoxin B by making use of platinum coated gold nanorods and of upconversion nanoparticles. Mikrochimica Acta, 2018, 185, 516.	2.5	24
27	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. ACS Sustainable Chemistry and Engineering, 2018, 6, 1162-1171.	3.2	19
28	Simultaneous fluorometric and chirality based aptasensing of sulfamethazine by using upconversion nanoparticles and Au@Ag@Au core-shell nanoparticles. Mikrochimica Acta, 2019, 186, 555.	2.5	16
29	AuNP Tetramer-Based Aptasensor for SERS Sensing of Oxytetracycline. Food Analytical Methods, 2019, 12, 1121-1127.	1.3	16
30	A Dual-Mode (Fluorometric and Colorimetric) Aptasensor for Vibrio parahaemolyticus Detection Using Multifunctional Nanoparticles. Food Analytical Methods, 2019, 12, 1577-1584.	1.3	15
31	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylaseâ€“Magnesium Complex. ACS Sustainable Chemistry and Engineering, 2018, 6, 9572-9578.	3.2	14
32	Building a Fluorescent Aptasensor Based on Exonuclease-Assisted Target Recycling Strategy for One-Step Detection of T-2 Toxin. Food Analytical Methods, 2019, 12, 625-632.	1.3	14
33	Effect of chain length on the structure and physicochemical properties of active compound/linear dextrin composites. Carbohydrate Polymers, 2021, 269, 118304.	5.1	8
34	Dual-Mode Aptasensor for SERS and Chiral Detection of Campylobacter jejuni. Food Analytical Methods, 2019, 12, 2185-2193.	1.3	7
35	Catechin/Î²-cyclodextrin complex modulates physicochemical properties of pre-gelatinized starch-based orally disintegrating films. International Journal of Biological Macromolecules, 2022, 195, 124-131.	3.6	7
36	Quantitative detection of Campylobacter jejuni with a core-satellite assemblies-based dual-modular aptasensor. Food Control, 2022, 135, 108828.	2.8	6

#	Article	IF	Citations
37	Triple-Mode Aptasensor for Sensitive and Reliable Determination of Staphylococcal Enterotoxin B. Food Analytical Methods, 2020, 13, 1255-1261.	1.3	4
38	Ultrasensitive Detection of Staphylococcal Enterotoxin B with an AuNPs@MIL-101 Nanohybrid-Based Dual-Modal Aptasensor. Food Analytical Methods, 2022, 15, 1368-1376.	1.3	4
39	Influence of two functional dextrins on the gel properties of kappa-carrageenan. Food Research International, 2020, 138, 109666.	2.9	3
40	Equipment-Free Quantitative Detection of Salmonella typhimurium with a Liposome and Enzyme Reaction-Based Lateral Flow Assay. Food Analytical Methods, 2022, 15, 1482-1489.	1.3	3