

Zhengzong Wu

List of Publications by Year in descending order

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Version: 2024-02-01

40
papers

1,483
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257101

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citing authors

#	ARTICLE	IF	CITATIONS
1	Catechin/ β -cyclodextrin complex modulates physicochemical properties of pre-gelatinized starch-based orally disintegrating films. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 124-131.	3.6	7
2	Pickering emulsions stabilized by β -cyclodextrin and cinnamaldehyde essential oil/ β -cyclodextrin composite: A comparison study. <i>Food Chemistry</i> , 2022, 377, 131995.	4.2	34
3	Ultrasensitive Detection of Staphylococcal Enterotoxin B with an AuNPs@MIL-101 Nanohybrid-Based Dual-Modal Aptasensor. <i>Food Analytical Methods</i> , 2022, 15, 1368-1376.	1.3	4
4	Equipment-Free Quantitative Detection of <i>Salmonella typhimurium</i> with a Liposome and Enzyme Reaction-Based Lateral Flow Assay. <i>Food Analytical Methods</i> , 2022, 15, 1482-1489.	1.3	3
5	Quantitative detection of <i>Campylobacter jejuni</i> with a core-satellite assemblies-based dual-modular aptasensor. <i>Food Control</i> , 2022, 135, 108828.	2.8	6
6	Ultrasonication effects on physicochemical properties of starch-lipid complex. <i>Food Chemistry</i> , 2022, 388, 133054.	4.2	27
7	Preparation and characterization of zein/carboxymethyl dextrin nanoparticles to encapsulate curcumin: Physicochemical stability, antioxidant activity and controlled release properties. <i>Food Chemistry</i> , 2021, 340, 127893.	4.2	179
8	Formation of high amylose corn starch/konjac glucomannan composite film with improved mechanical and barrier properties. <i>Carbohydrate Polymers</i> , 2021, 251, 117039.	5.1	54
9	High-Amylose Corn Starch/Konjac Glucomannan Composite Film: Reinforced by Incorporating β -Cyclodextrin. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2493-2500.	2.4	34
10	Effects of ultrasonication on the properties of maize starch/stearic acid/ sodium carboxymethyl cellulose composite film. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105447.	3.8	35
11	Effect of chain length on the structure and physicochemical properties of active compound/linear dextrin composites. <i>Carbohydrate Polymers</i> , 2021, 269, 118304.	5.1	8
12	Influence of two functional dextrans on the gel properties of kappa-carrageenan. <i>Food Research International</i> , 2020, 138, 109666.	2.9	3
13	Trimer-based aptasensor for simultaneous determination of multiple mycotoxins using SERS and fluorimetry. <i>Mikrochimica Acta</i> , 2020, 187, 495.	2.5	27
14	<i>Lycium barbarum</i> polysaccharide attenuates myocardial injury in high-fat diet-fed mice through manipulating the gut microbiome and fecal metabolome. <i>Food Research International</i> , 2020, 138, 109778.	2.9	44
15	Preparation, characterization, and encapsulation capability of the hydrogel cross-linked by esterified tapioca starch. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1-5.	3.6	28
16	Aptamer and gold nanorod-based fumonisin B1 assay using both fluorometry and SERS. <i>Mikrochimica Acta</i> , 2020, 187, 215.	2.5	36
17	Chitosan hydrochloride/carboxymethyl starch complex nanogels stabilized Pickering emulsions for oral delivery of β -carotene: Protection effect and in vitro digestion study. <i>Food Chemistry</i> , 2020, 315, 126288.	4.2	96
18	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. <i>Mikrochimica Acta</i> , 2020, 187, 254.	2.5	37

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19	Triple-Mode Aptasensor for Sensitive and Reliable Determination of Staphylococcal Enterotoxin B. <i>Food Analytical Methods</i> , 2020, 13, 1255-1261.	1.3	4
20	Physicochemical properties of pea starch-lauric acid complex modified by maltogenic amylase and pullulanase. <i>Carbohydrate Polymers</i> , 2020, 242, 116332.	5.1	40
21	Simultaneous fluorometric and chirality based aptasensing of sulfamethazine by using upconversion nanoparticles and Au@Ag@Au core-shell nanoparticles. <i>Mikrochimica Acta</i> , 2019, 186, 555.	2.5	16
22	Dual-Mode Aptasensor for SERS and Chiral Detection of <i>Campylobacter jejuni</i> . <i>Food Analytical Methods</i> , 2019, 12, 2185-2193.	1.3	7
23	AuNP Tetramer-Based Aptasensor for SERS Sensing of Oxytetracycline. <i>Food Analytical Methods</i> , 2019, 12, 1121-1127.	1.3	16
24	Simultaneous Detection of <i>Listeria monocytogenes</i> and <i>Salmonella typhimurium</i> by a SERS-Based Lateral Flow Immunochromatographic Assay. <i>Food Analytical Methods</i> , 2019, 12, 1086-1091.	1.3	41
25	Effects of amylose content and enzymatic debranching on the properties of maize starch-glycerol monolaurate complexes. <i>Carbohydrate Polymers</i> , 2019, 222, 115000.	5.1	47
26	Preparation and characterization of emulsion stabilized by octenyl succinic anhydride-modified dextrin for improving storage stability and curcumin encapsulation. <i>Food Chemistry</i> , 2019, 294, 326-332.	4.2	74
27	Establishment of a dual mode immunochromatographic assay for <i>Campylobacter jejuni</i> detection. <i>Food Chemistry</i> , 2019, 289, 708-713.	4.2	55
28	A Dual-Mode (Fluorometric and Colorimetric) Aptasensor for <i>Vibrio parahaemolyticus</i> Detection Using Multifunctional Nanoparticles. <i>Food Analytical Methods</i> , 2019, 12, 1577-1584.	1.3	15
29	Effects of glycerides with different molecular structures on the properties of maize starch and its film forming capacity. <i>Industrial Crops and Products</i> , 2019, 129, 512-517.	2.5	29
30	A novel SERS-based aptasensor for ultrasensitive sensing of microcystin-LR. <i>Food Chemistry</i> , 2019, 278, 197-202.	4.2	60
31	Ultrasensitive detection of microcystin-LR with gold immunochromatographic assay assisted by a molecular imprinting technique. <i>Food Chemistry</i> , 2019, 283, 517-521.	4.2	37
32	Building a Fluorescent Aptasensor Based on Exonuclease-Assisted Target Recycling Strategy for One-Step Detection of T-2 Toxin. <i>Food Analytical Methods</i> , 2019, 12, 625-632.	1.3	14
33	An ultrasensitive aptasensor based on fluorescent resonant energy transfer and exonuclease-assisted target recycling for patulin detection. <i>Food Chemistry</i> , 2018, 249, 136-142.	4.2	75
34	Bioextrusion of Broken Rice in the Presence of Divalent Metal Salts: Effects on Starch Microstructure and Phenolics Compounds. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 1162-1171.	3.2	19
35	A fluorometric assay for staphylococcal enterotoxin B by making use of platinum coated gold nanorods and of upconversion nanoparticles. <i>Mikrochimica Acta</i> , 2018, 185, 516.	2.5	24
36	A bimodal (SERS and colorimetric) aptasensor for the detection of <i>Pseudomonas aeruginosa</i> . <i>Mikrochimica Acta</i> , 2018, 185, 528.	2.5	40

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37	Rapid detection of \hat{I}^2 -conglutin with a novel lateral flow aptasensor assisted by immunomagnetic enrichment and enzyme signal amplification. <i>Food Chemistry</i> , 2018, 269, 375-379.	4.2	60
38	Porous Starch-Based Material Prepared by Bioextrusion in the Presence of Zinc and Amylase-Magnesium Complex. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 9572-9578.	3.2	14
39	Highly sensitive fluorescence sensing of zearalenone using a novel aptasensor based on upconverting nanoparticles. <i>Food Chemistry</i> , 2017, 230, 673-680.	4.2	102
40	Highly sensitive determination of ethyl carbamate in alcoholic beverages by surface-enhanced Raman spectroscopy combined with a molecular imprinting polymer. <i>RSC Advances</i> , 2016, 6, 109442-109452.	1.7	31