Nitin Nitin

List of Publications by Year
in descending order

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Version: 2024-02-01

		81743	102304
163	5,358	39	66
papers	citations	h-index	g-index

164	164	164	7231
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Self-Assembly Synthesis, Tumor Cell Targeting, and Photothermal Capabilities of Antibody-Coated Indocyanine Green Nanocapsules. Journal of the American Chemical Society, 2010, 132, 1929-1938.	6.6	285
2	Functionalization and peptide-based delivery of magnetic nanoparticles as an intracellular MRI contrast agent. Journal of Biological Inorganic Chemistry, 2004, 9, 706-712.	1.1	275
3	Daylight-driven rechargeable antibacterial and antiviral nanofibrous membranes for bioprotective applications. Science Advances, 2018, 4, eaar5931.	4.7	221
4	Coating thickness of magnetic iron oxide nanoparticles affects R₂ relaxivity. Journal of Magnetic Resonance Imaging, 2007, 26, 1634-1641.	1.9	214
5	Peptide-linked molecular beacons for efficient delivery and rapid mRNA detection in living cells. Nucleic Acids Research, 2004, 32, e58-e58.	6.5	209
6	Magnetic nanoparticle probes. Materials Today, 2005, 8, 32-38.	8.3	169
7	Fate of curcumin encapsulated in silica nanoparticle stabilized Pickering emulsion during storage and simulated digestion. Food Research International, 2013, 51, 370-377.	2.9	167
8	Aptamer-Targeted Gold Nanoparticles As Molecular-Specific Contrast Agents for Reflectance Imaging. Bioconjugate Chemistry, 2008, 19, 1309-1312.	1.8	166
9	Plasmon resonance coupling of metal nanoparticles for molecular imaging of carcinogenesis in vivo. Journal of Biomedical Optics, 2007, 12, 034007.	1.4	151
10	Nanostructured Probes for RNA Detection in Living Cells. Annals of Biomedical Engineering, 2006, 34, 39-50.	1.3	127
11	Antimicrobial activity of curcumin in combination with light against Escherichia coli O157:H7 and Listeria innocua : Applications for fresh produce sanitation. Postharvest Biology and Technology, 2018, 137, 86-94.	2.9	110
12	Fluid Flow and Heat Transfer in Air Jet Impingement in Food Processing. Journal of Food Science, 2004, 69, CRH113-CRH122.	1.5	92
13	Effect of antioxidant properties of lecithin emulsifier on oxidative stability of encapsulated bioactive compounds. International Journal of Pharmaceutics, 2013, 450, 129-137.	2.6	91
14	Live-Cell Characterization and Analysis of a Clinical Isolate of Bovine Respiratory Syncytial Virus, Using Molecular Beacons. Journal of Virology, 2006, 80, 682-688.	1.5	89
15	Drug coated microneedles for minimally-invasive treatment of oral carcinomas: development and in vitro evaluation. Biomedical Microdevices, 2015, 17, 44.	1.4	83
16	Molecular imaging of glucose uptake in oral neoplasia following topical application of fluorescently labeled deoxyâ€glucose. International Journal of Cancer, 2009, 124, 2634-2642.	2.3	75
17	Rechargeable Antibacterial N-Halamine Films with Antifouling Function for Food Packaging Applications. ACS Applied Materials & Interfaces, 2019, 11, 17814-17822.	4.0	71
18	Encapsulation of bacteriophages in whey protein films for extended storage and release. Food Hydrocolloids, 2014, 37, 7-13.	5.6	69

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19	Efficacy of decontamination and a reduced risk of cross-contamination during ultrasound-assisted washing of fresh produce. Journal of Food Engineering, 2018, 224, 95-104.	2.7	65
20	Daylight-Induced Antibacterial and Antiviral Cotton Cloth for Offensive Personal Protection. ACS Applied Materials & Interfaces, 2020, 12, 49442-49451.	4.0	62
21	Light-activated antimicrobial activity of turmeric residue edible coatings against cross-contamination of Listeria innocua on sausages. Food Control, 2018, 84, 177-185.	2.8	60
22	Synergistic adsorptionâ€'photocatalytic degradation of tetracycline by microcrystalline cellulose composite aerogel dopped with montmorillonite hosted methylene blue. Chemical Engineering Journal, 2022, 430, 133077.	6.6	59
23	Effect of barrier properties of zein colloidal particles and oil-in-water emulsions on oxidative stability of encapsulated bioactive compounds. Food Hydrocolloids, 2015, 43, 82-90.	5.6	58
24	Antimicrobial effect of synergistic interaction between UV-A light and gallic acid against Escherichia coli O157:H7 in fresh produce wash water and biofilm. Innovative Food Science and Emerging Technologies, 2016, 37, 44-52.	2.7	57
25	In situ cross-linking of alginate during spray-drying to microencapsulate lipids in powder. Food Hydrocolloids, 2016, 58, 141-149.	5.6	52
26	Effect of physical state (solid vs. liquid) of lipid core on the rate of transport of oxygen and free radicals in solid lipid nanoparticles and emulsion. Soft Matter, 2011, 7, 8149.	1.2	51
27	Application of nondestructive impedance spectroscopy to determination of the effect of temperature on potato microstructure and texture. Journal of Food Engineering, 2014, 133, 16-22.	2.7	51
28	Oligonucleotide-Coated Metallic Nanoparticles as a Flexible Platform for Molecular Imaging Agents. Bioconjugate Chemistry, 2007, 18, 2090-2096.	1.8	49
29	Tat Peptide Is Capable of Importing Large Nanoparticles Across Nuclear Membrane in Digitonin Permeabilized Cells. Annals of Biomedical Engineering, 2009, 37, 2018-2027.	1.3	48
30	Vacuum facilitated infusion of bioactives into yeast microcarriers: Evaluation of a novel encapsulation approach. Food Research International, 2017, 100, 100-112.	2.9	46
31	Daylight-Induced Antibacterial and Antiviral Nanofibrous Membranes Containing Vitamin K Derivatives for Personal Protective Equipment. ACS Applied Materials & Interfaces, 2020, 12, 49416-49430.	4.0	46
32	Distribution of a model bioactive within solid lipid nanoparticles and nanostructured lipid carriers influences its loading efficiency and oxidative stability. International Journal of Pharmaceutics, 2016, 511, 322-330.	2.6	45
33	Enhanced removal of Escherichia coli O157:H7 and Listeria innocua from fresh lettuce leaves using surfactants during simulated washing. Food Control, 2017, 79, 207-217.	2.8	45
34	Cellulose nanofibrils improve dispersibility and stability of silver nanoparticles and induce production of bacterial extracellular polysaccharides. Journal of Materials Chemistry B, 2014, 2, 6226.	2.9	44
35	Antifungal activity against Candida albicans of starch Pickering emulsion with thymol or amphotericin B in suspension and calcium alginate films. International Journal of Pharmaceutics, 2015, 493, 233-242.	2.6	44
36	Combination of aerosolized curcumin and UV-A light for the inactivation of bacteria on fresh produce surfaces. Food Research International, 2018, 114, 133-139.	2.9	43

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37	Rapid detection of Escherichia coli in beverages using genetically engineered bacteriophage T7. AMB Express, 2019, 9, 55.	1.4	43
38	Thermal and oxidative stability of curcumin encapsulated in yeast microcarriers. Food Chemistry, 2019, 275, 1-7.	4.2	42
39	Direct visualization of mRNA colocalization with mitochondria in living cells using molecular beacons. Journal of Biomedical Optics, 2005, 10, 044025.	1.4	40
40	NLS Peptide Conjugated Molecular Beacons for Visualizing Nuclear RNA in Living Cells. Bioconjugate Chemistry, 2008, 19, 2205-2211.	1.8	40
41	Mechanically Robust and Transparent Nâ€Halamine Grafted PVAâ€coâ€PE Films with Renewable Antimicrobial Activity. Macromolecular Bioscience, 2017, 17, 1600304.	2.1	40
42	Distribution of Encapsulated Materials in Colloidal Particles and Its Impact on Oxidative Stability of Encapsulated Materials. Langmuir, 2012, 28, 9233-9243.	1.6	36
43	Real-time measurement of oxygen transport across an oilâ€“water emulsion interface. Journal of Food Engineering, 2011, 103, 14-20.	2.7	35
44	Optical molecular imaging detects changes in extracellular pH with the development of head and neck cancer. International Journal of Cancer, 2013, 132, 1613-1623.	2.3	34
45	Enhanced Antimicrobial Activity Based on a Synergistic Combination of Sublethal Levels of Stresses Induced by UV-A Light and Organic Acids. Applied and Environmental Microbiology, 2017, 83, .	1.4	34
46	Edible bacteriophage based antimicrobial coating on fish feed for enhanced treatment of bacterial infections in aquaculture industry. Aquaculture, 2019, 502, 18-25.	1.7	33
47	Inactivation of foodborne pathogens based on synergistic effects of ultrasound and natural compounds during fresh produce washing. Ultrasonics Sonochemistry, 2020, 64, 104983.	3.8	30
48	Bioaccessibility of curcumin encapsulated in yeast cells and yeast cell wall particles. Food Chemistry, 2020, 309, 125700.	4.2	29
49	N-Halamine Polypropylene Nonwoven Fabrics with Rechargeable Antibacterial and Antiviral Functions for Medical Applications. ACS Biomaterials Science and Engineering, 2021, 7, 2329-2336.	2.6	29
50	HEAT TRANSFER COEFFICIENT FOR COOKIE SHAPED OBJECTS IN A HOT AIR JET IMPINGEMENT OVEN. Journal of Food Process Engineering, 2001, 24, 51-69.	1.5	27
51	Capture and Detection of T7 Bacteriophages on a Nanostructured Interface. ACS Applied Materials & Interfaces, 2014, 6, 4758-4765.	4.0	27
52	A signal-on electrochemical aptasensor based on silanized cellulose nanofibers for rapid point-of-use detection of ochratoxin A. Mikrochimica Acta, 2020, 187, 535.	2.5	27
53	Electrochemical biosensor based on genetically engineered bacteriophage T7 for rapid detection of Escherichia coli on fresh produce. Food Control, 2022, 135, 108811.	2.8	27
54	Optical Molecular Imaging of Epidermal Growth Factor Receptor Expression to Improve Detection of Oral Neoplasia. Neoplasia, 2009, 11, 542-551.	2.3	25

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55	Novel Targeted Therapy for Precursor B-Cell Acute Lymphoblastic Leukemia: Anti-CD22 Antibody-MXD3 Antisense Oligonucleotide Conjugate. Molecular Medicine, 2016, 22, 632-642.	1.9	25
56	Incorporating Phage Therapy into WPI Dip Coatings for Applications on Fresh Whole and Cut Fruit and Vegetable Surfaces. Journal of Food Science, 2018, 83, 1871-1879.	1.5	25
57	Chlorine Rechargeable Biocidal N-Halamine Nanofibrous Membranes Incorporated with Bifunctional Zwitterionic Polymers for Efficient Water Disinfection Applications. ACS Applied Materials & Interfaces, 2020, 12, 51057-51068.	4.0	25
58	Efficacy of Nanobubbles Alone or in Combination with Neutral Electrolyzed Water in Removing Escherichia coli O157:H7, Vibrio parahaemolyticus, and Listeria innocua Biofilms. Food and Bioprocess Technology, 2021, 14, 287-297.	2.6	25
59	Beverage emulsions: Comparison among nanoparticle stabilized emulsion with starch and surfactant stabilized emulsions. Food Research International, 2015, 69, 156-163.	2.9	24
60	Antimicrobial Effect of Photosensitized Rose Bengal on Bacteria and Viruses in Model Wash Water. Food and Bioprocess Technology, 2016, 9, 441-451.	2.6	24
61	Metal-based nanorods as molecule-specific contrast agents for reflectance imaging in 3D tissues. Journal of Nanophotonics, 2008, 2, 023506.	0.4	23
62	Targeted therapy with <scp>MXD</scp>3 si<scp>RNA</scp>, antiâ€<scp>CD</scp>22 antibody and nanoparticles for precursor <scp>B</scp>â€cell acute lymphoblastic leukaemia. British Journal of Haematology, 2014, 167, 487-499.	1.2	23
63	Widefield Optical Imaging of Changes in Uptake of Glucose and Tissue Extracellular pH in Head and Neck Cancer. Cancer Prevention Research, 2014, 7, 1035-1044.	0.7	22
64	Biobased Sanitizer Delivery System for Improved Sanitation of Bacterial and Fungal Biofilms. ACS Applied Materials & Interfaces, 2019, 11, 17204-17214.	4.0	22
65	Enhancing the barrier properties of colloidosomes using silica nanoparticle aggregates. Journal of Food Engineering, 2013, 118, 421-425.	2.7	21
66	Nanophotonic Device in Combination with Bacteriophages for Enhancing Detection Sensitivity of Escherichia coli in Simulated Wash Water. Analytical Letters, 2019, 52, 2203-2213.	1.0	21
67	Widefield and high-resolution reflectance imaging of gold and silver nanospheres. Journal of Biomedical Optics, 2007, 12, 051505.	1.4	20
68	Enhanced stability of curcumin in colloidosomes stabilized by silica aggregates. LWT - Food Science and Technology, 2014, 58, 667-671.	2.5	20
69	Bacteriophages immobilized on electrospun cellulose microfibers by non-specific adsorption, proteinâ€“ligand binding, and electrostatic interactions. Cellulose, 2017, 24, 4581-4589.	2.4	20
70	Antimicrobial Particle-Based Novel Sanitizer for Enhanced Decontamination of Fresh Produce. Applied and Environmental Microbiology, 2019, 85, .	1.4	20
71	Image Analysis of Microstructural Changes in Almond Cotyledon as a Result of Processing. Journal of Food Science, 2011, 76, E212-21.	1.5	19
72	Synergistic interaction of ultraviolet light and zinc oxide photosensitizer for enhanced microbial inactivation in simulated wash-water. Innovative Food Science and Emerging Technologies, 2016, 33, 240-250.	2.7	19

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73	Comparative technoeconomic process analysis of industrial-scale microencapsulation of bioactives in cross-linked alginate. Journal of Food Engineering, 2020, 266, 109695.	2.7	19
74	Synergistic inactivation of bacteria based on a combination of low frequency, low-intensity ultrasound and a food grade antioxidant. Ultrasonics Sonochemistry, 2021, 74, 105567.	3.8	19
75	CONJUGATE HEAT TRANSFER ASSOCIATED WITH A TURBULENT HOT AIR JET IMPINGING ON A CYLINDRICAL OBJECT. Journal of Food Process Engineering, 2006, 29, 386-399.	1.5	18
76	Fluorescence imaging and spectroscopy for real-time, in-situ characterization of interactions of free radicals with oil-in-water emulsions. Food Research International, 2011, 44, 139-145.	2.9	18
77	Assessment of sanitation efficacy against Escherichia coli O157:H7 by rapid measurement of intracellular oxidative stress, membrane damage or glucose active uptake. Food Control, 2017, 71, 293-300.	2.8	18
78	Role of contaminated organic particles in cross-contamination of fresh produce during washing and sanitation. Postharvest Biology and Technology, 2020, 168, 111283.	2.9	18
79	Integration of photo-induced biocidal and hydrophilic antifouling functions on nanofibrous membranes with demonstrated reduction of biofilm formation. Journal of Colloid and Interface Science, 2020, 578, 779-787.	5.0	18
80	Rapid detection of bacteriophages in starter culture using water-in-oil-in-water emulsion microdroplets. Applied Microbiology and Biotechnology, 2014, 98, 8347-8355.	1.7	17
81	Antibiofilm Effect of Poly(Vinyl Alcohol- co -Ethylene) Halamine Film against Listeria innocua and Escherichia coli O157:H7. Applied and Environmental Microbiology, 2017, 83, .	1.4	17
82	Translation inhibition reveals interaction of 2'-deoxy and 2'-O-methyl molecular beacons with mRNA targets in living cells. Nucleic Acids Research, 2009, 37, 4977-4986.	6.5	16
83	Novel targeted therapy for neuroblastoma: silencing the MXD3 gene using siRNA. Pediatric Research, 2017, 82, 527-535.	1.1	16
84	Quantitative analysis and influences of contact dynamics on bacterial cross-contamination from contaminated fresh produce. Journal of Food Engineering, 2020, 270, 109771.	2.7	16
85	MXD3 antisense oligonucleotide with superparamagnetic iron oxide nanoparticles: A new targeted approach for neuroblastoma. Nanomedicine: Nanotechnology, Biology, and Medicine, 2020, 24, 102127.	1.7	16
86	Physical and chemical modifications of lipid structures to inhibit permeation of free radicals in a supported lipid membrane model. Soft Matter, 2012, 8, 11144.	1.2	15
87	Real-time measurements to characterize dynamics of emulsion interface during simulated intestinal digestion. Colloids and Surfaces B: Biointerfaces, 2016, 141, 233-241.	2.5	15
88	Influence of Exposure Time, Shear Stress, and Surfactants on Detachment of Escherichia coli O157:H7 from Fresh Lettuce Leaf Surfaces During Washing Process. Food and Bioprocess Technology, 2018, 11, 621-633.	2.6	15
89	A Novel N-Halamine Biocidal Nanofibrous Membrane for Chlorine Rechargeable Rapid Water Disinfection Applications. ACS Applied Materials & Interfaces, 2021, 13, 41056-41065.	4.0	15
90	Targeted Photodynamic Treatment of Bacterial Biofilms Using Curcumin Encapsulated in Cells and Cell Wall Particles. ACS Applied Bio Materials, 2021, 4, 514-522.	2.3	15

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91	Highâ€Pressure Enhanced Infusion: Influence of Process Parameters. Journal of Food Process Engineering, 2015, 38, 601-612.	1.5	14
92	Synergistic Antimicrobial Activity by Light or Thermal Treatment and Lauric Arginate: Membrane Damage and Oxidative Stress. Applied and Environmental Microbiology, 2019, 85, .	1.4	14
93	Control of physicochemical and cargo release properties of cross-linked alginate microcapsules formed by spray-drying. Journal of Drug Delivery Science and Technology, 2019, 49, 440-447.	1.4	14
94	Inactivation of Aeromonas hydrophila and Vibrio parahaemolyticus by Curcumin-Mediated Photosensitization and Nanobubble-Ultrasonication Approaches. Foods, 2020, 9, 1306.	1.9	14
95	Screening of antimicrobial synergism between phenolic acids derivatives and UV-A light radiation. Journal of Photochemistry and Photobiology B: Biology, 2021, 214, 112081.	1.7	14
96	Incorporation of Antimicrobial Bio-Based Carriers onto Poly(vinyl alcohol-co-ethylene) Surface for Enhanced Antimicrobial Activity. ACS Applied Materials & Interfaces, 2021, 13, 36275-36285.	4.0	14
97	â€œClick chemistryâ€•based conjugation of lipophilic curcumin to hydrophilic Îµ-polylysine for enhanced functionality. Food Research International, 2013, 54, 44-47.	2.9	13
98	Improved oxidative barrier properties of emulsions stabilized by silicaâ€“polymer microparticles for enhanced stability of encapsulants. Food Research International, 2015, 74, 269-274.	2.9	13
99	Influence of Vacuum Cooling on Escherichia coli O157:H7 Infiltration in Fresh Leafy Greens via a Multiphoton-Imaging Approach. Applied and Environmental Microbiology, 2016, 82, 106-115.	1.4	13
100	Fog, phenolic acids and UV-A light irradiation: A new antimicrobial treatment for decontamination of fresh produce. Food Microbiology, 2018, 76, 204-208.	2.1	13
101	Unique â€œpostureâ€•of rose Bengal for fabricating personal protective equipment with enhanced daylight-induced biocidal efficiency. Materials Advances, 2021, 2, 3569-3578.	2.6	13
102	Controlled Release of Natural Polyphenols in Oral Cavity Using Starch Pickering Emulsion. Materials Research Society Symposia Proceedings, 2014, 1688, 7.	0.1	12
103	Rapid detection of Escherichia coli using bacteriophage-induced lysis and image analysis. PLoS ONE, 2020, 15, e0233853.	1.1	12
104	Role of oxygen scavengers in limiting oxygen permeation into emulsions and improving stability of encapsulated retinol. Journal of Food Engineering, 2015, 157, 7-13.	2.7	11
105	Effects of interfacial composition on the stability of emulsion and encapsulated bioactives after thermal and high pressure processing. Journal of Food Engineering, 2018, 231, 22-29.	2.7	11
106	Quantitative real time measurements of bacteriaâ€“bacteriophages interactions in fresh lettuce leaves. Journal of Food Engineering, 2012, 111, 176-185.	2.7	10
107	High-Resolution Optical Molecular Imaging of Changes in Choline Metabolism in Oral Neoplasia. Translational Oncology, 2013, 6, 33-41.	1.7	10
108	Click Chemistry Approach for Imaging Intracellular and Intratissue Distribution of Curcumin and Its Nanoscale Carrier. Bioconjugate Chemistry, 2014, 25, 32-42.	1.8	10

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109	Effect of layer-by-layer coatings and localization of antioxidant on oxidative stability of a model encapsulated bioactive compound in oil-in-water emulsions. Colloids and Surfaces B: Biointerfaces, 2015, 135, 472-480.	2.5	10
110	A novel approach for measuring resistance of Escherichia coli and Listeria monocytogenes to hydrogen peroxide using label-free magnetic resonance imaging and relaxometry. Food Control, 2015, 50, 560-567.	2.8	10
111	Enhanced bacterial inactivation in apple juice by synergistic interactions between phenolic acids and mild food processing technologies. Innovative Food Science and Emerging Technologies, 2019, 56, 102186.	2.7	10
112	Infusion of trans-resveratrol in micron-scale grape skin powder for enhanced stability and bioaccessibility. Food Chemistry, 2021, 340, 127894.	4.2	10
113	Rapid assessment of drug response in cancer cells using microwell array and molecular imaging. Analytical and Bioanalytical Chemistry, 2014, 406, 4195-4206.	1.9	9
114	Photoactive Water-Soluble Vitamin K: A Novel Amphiphilic Photoinduced Antibacterial Agent. ACS Sustainable Chemistry and Engineering, 2021, 9, 8280-8294.	3.2	8
115	Application of Engineered Bacteriophage T7 in the Detection of Bacteria in Food Matrices. Frontiers in Microbiology, 2021, 12, 691003.	1.5	8
116	Optical molecular imaging approach for rapid assessment of response of individual cancer cells to chemotherapy. Journal of Biomedical Optics, 2012, 17, 1060061.	1.4	7
117	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. Food Science and Technology International, 2016, 22, 688-698.	1.1	7
118	Encapsulation and release of curcumin using an intact milk fat globule delivery system. Food and Function, 2019, 10, 7121-7130.	2.1	7
119	A Fluorescenceâ€based Method for Estimation of Oxygen Barrier Properties of Microspheres. Journal of Food Science, 2019, 84, 532-539.	1.5	7
120	Food-Grade Microscale Dispersion Enhances UV Stability and Antimicrobial Activity of a Model Bacteriophage (T7) for Reducing Bacterial Contamination (Escherichia coli) on the Plant Surface. Journal of Agricultural and Food Chemistry, 2020, 68, 10920-10927.	2.4	7
121	Durable and chlorine rechargeable biocidal composite material for improved food safety. Cellulose, 2021, 28, 503-515.	2.4	7
122	Gelatin-based rechargeable antibacterial hydrogel paint coating for reducing cross-contamination and biofilm formation on stainless steel. Food Control, 2022, 141, 109113.	2.8	7
123	Strategies and perspectives of developing anti-biofilm materials for improved food safety. Food Research International, 2022, 159, 111543.	2.9	7
124	Microprecision Delivery of Oligonucleotides in a 3D Tissue Model and Its Characterization Using Optical Imaging. Molecular Pharmaceutics, 2013, 10, 2868-2879.	2.3	6
125	Effect of distribution of solid and liquid lipid domains on transport of free radicals in nanostructured lipid carriers. LWT - Food Science and Technology, 2015, 64, 14-17.	2.5	6
126	Milk fat globules, a novel carrier for delivery of exogenous cholecalciferol. Food Research International, 2019, 126, 108579.	2.9	6

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127	Real-time measurements of milk fat globule membrane modulation during simulated intestinal digestion using electron paramagnetic resonance spectroscopy. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110511.	2.5	6
128	DNA-based surrogate indicator for sanitation verification and predict inactivation of Escherichia coli O157:H7 using vibrational spectroscopy (FTIR). Food Control, 2019, 100, 67-77.	2.8	6
129	Antimicrobial N-Halamine incorporated Poly(Vinyl alcohol-co-ethylene) films for reducing cross-contamination of fresh produce. Food Control, 2021, 124, 107880.	2.8	6
130	Cell-based carriers incorporated antimicrobial coatings on diverse food contact surfaces for preventing cross-contamination of fresh produce. Food Control, 2022, 134, 108700.	2.8	6
131	Rapid, in situ detection of Agrobacterium tumefaciens attachment to leaf tissue. Biotechnology Progress, 2012, 28, 1321-1328.	1.3	5
132	Rapid assessment of drug resistance of cancer cells to gefitinib and carboplatin using optical imaging. Analytical Biochemistry, 2016, 504, 50-58.	1.1	5
133	Compound Stability in Nanoparticles: The Effect of Solid Phase Fraction on Diffusion of Degradation Agents into Nanostructured Lipid Carriers. Langmuir, 2017, 33, 14115-14122.	1.6	5
134	Nanostructured Probes forIn VivoGene Detection. , 2010, , 143-165.		5
135	Role of multiscale leaf surface topography in antimicrobial efficacy of chlorine-based sanitizers. Journal of Food Engineering, 2022, 332, 111118.	2.7	5
136	Attachment of Agrobacterium tumefaciens to leaf tissue in response to infiltration conditions. Biotechnology Progress, 2014, 30, 1137-1144.	1.3	4
137	Biomarkers of oxidative damage in bacteria for the assessment of sanitation efficacy in lettuce wash water. Applied Microbiology and Biotechnology, 2017, 101, 5365-5375.	1.7	4
138	Multiscale imaging approaches for simultaneously mapping distribution of multiple components in infant formula powders. Journal of Food Engineering, 2020, 281, 109999.	2.7	4
139	Phospholipid bilayer responses to ultrasound-induced microbubble cavitation phenomena. Journal of Food Engineering, 2021, 294, 110410.	2.7	4
140	Machine learning analysis of phage oxidation for rapid verification of wash water sanitation. Postharvest Biology and Technology, 2021, 181, 111654.	2.9	4
141	Distribution of chlorine sanitizer in a flume tank: Numerical predictions and experimental validation. LWT - Food Science and Technology, 2022, 155, 112888.	2.5	4
142	Interactions Between the Lipid Core and the Phospholipid Interface in Emulsions and Solid Lipid Nanoparticles. Food Biophysics, 2015, 10, 466-473.	1.4	3
143	Level Based Routing Using Dynamic Programming for 2D Mesh. Cybernetics and Information Technologies, 2017, 17, 73-82.	0.4	3
144	Synergistic Inactivation of Bacteria Using a Combination of Erythorbyl Laurate and UV Type-A Light Treatment. Frontiers in Microbiology, 2021, 12, 682900.	1.5	3

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145	Synergistic inactivation of Listeria and E. coli using a combination of erythorbyl laurate and mild heating and its application in decontamination of peas as a model fresh produce. Food Microbiology, 2022, 102, 103869.	2.1	3
146	Quantitative Imaging of Bacteriophage Amplification for Rapid Detection of Bacteria in Model Foods. Frontiers in Microbiology, 2022, 13, 853048.	1.5	3
147	Enhanced sampling of bacteria and their biofilms from food contact surfaces with robust cationic modified swabs. Cellulose, 2022, 29, 4509-4524.	2.4	3
148	Chlorine Rechargeable Halamine Biocidal Alginate/Polyacrylamide Hydrogel Beads for Improved Sanitization of Fresh Produce. Journal of Agricultural and Food Chemistry, 2021, 69, 13323-13330.	2.4	2
149	On the Minimization of Crosstalk Conflicts in a Destination Based Modified Omega Network. Journal of Information Processing Systems, 2013, 9, 301-314.	1.0	2
150	Modeling bioaffinityâ€based targeted delivery of antimicrobials to Escherichia coli biofilms using yeast microparticles. Part II: Parameter evaluation and validation. Biotechnology and Bioengineering, 2022, 119, 247-256.	1.7	2
151	Modeling bioaffinityâ€based targeted delivery of antimicrobials to Escherichia coli biofilms using yeast microparticles. Part I: Model development and numerical simulation. Biotechnology and Bioengineering, 2022, 119, 236-246.	1.7	2
152	Routing for Center Concentrated Mesh. International Journal of Intelligent Engineering and Systems, 2017, 10, 86-94.	0.8	2
153	Development of a food grade sanitizer delivery system with chlorine loaded gelatin microgels for enhanced binding and inactivation of biofilms. Food Research International, 2022, 155, 111026.	2.9	2
154	Molecular targeting in childhood malignancies using nanoparticles. , 2012, , .		1
155	Yeast cell microcarriers for delivery of a model bioactive compound in skin. International Journal of Pharmaceutics, 2021, 609, 121123.	2.6	1
156	Engineering cell-based microstructures to study the effect of structural complexity on in vitro bioaccessibility of a lipophilic bioactive compound. Food and Function, 2022, 13, 6560-6573.	2.1	1
157	Spectroscopy Approaches for Food Safety Applications: Improving Data Efficiency Using Active Learning and Semi-supervised Learning. Frontiers in Artificial Intelligence, 0, 5, .	2.0	1
158	Hairpin Nanoprobes for Gene Detection. , 2006, , 403-436.		0
159	Confocal Microscopy and Optical Contrast Agents for In Vivo Detection Of Cancer. Microscopy and Microanalysis, 2008, 14, 728-729.	0.2	0
160	Real-Time Analysis of Oxidative Barrier Properties of Encapsulation Systems. , 2014, , 353-365.		0
161	Facile generation of cell microarrays using vacuum degassing and coverslip sweeping. Analytical Biochemistry, 2014, 457, 48-50.	1.1	0
162	Quantum Dots and FRET-Nanobeads for Probing Genes, Proteins, and Drug Targets in Single Cells. , 2003, , .		0

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163	A Modified Diagonal Mesh Shuffle Exchange Interconnection Network. International Journal of Electrical and Computer Engineering, 2017, 7, 1042.	0.5	0