

# Chia-Min Lin

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9583408/publications.pdf>

Version: 2024-02-01

14  
papers

273  
citations

1163117

8  
h-index

1199594

12  
g-index

14  
all docs

14  
docs citations

14  
times ranked

198  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nonthermal plasma-activated water: A comprehensive review of this new tool for enhanced food safety and quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 583-626.	11.7	79
2	The Optimization of Plasma-Activated Water Treatments to Inactivate <i>Salmonella Enteritidis</i> (ATCC 13076) on Shell Eggs. <i>Food Science and Technology</i> , 2021, 42, 111879.	4.3	59
3	The Antibacterial Efficacy and Mechanism of Plasma-Activated Water Against <i>Salmonella Enteritidis</i> (ATCC 13076) on Shell Eggs. <i>Foods</i> , 2020, 9, 1491.	4.3	33
4	The effects of glazing with plasma-activated water generated by a piezoelectric direct discharge plasma system on whiteleg shrimp ( <i>Litopenaeus vannamei</i> ). <i>LWT - Food Science and Technology</i> , 2022, 154, 112547.	5.2	21
5	Antibacterial activity and the physicochemical characteristics of plasma activated water on tomato surfaces. <i>LWT - Food Science and Technology</i> , 2021, 149, 111879.	5.2	18
6	Applying a large-scale device using non-thermal plasma for microbial decontamination on shell eggs and its effects on the sensory characteristics. <i>LWT - Food Science and Technology</i> , 2021, 142, 111067.	5.2	17
7	The application of novel rotary plasma jets to inhibit the aflatoxin-producing <i>Aspergillus flavus</i> and the spoilage fungus, <i>Aspergillus niger</i> on peanuts. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 102994.	5.6	13
8	The Effects of Plasma-Activated Water on Heavy Metals Accumulation in Water Spinach. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5304.	2.5	12
9	Reduction of pesticide residues in <i>Chrysanthemum morifolium</i> by nonthermal plasma-activated water and impact on its quality. <i>Journal of Hazardous Materials</i> , 2022, 434, 128610.	12.4	8
10	The application of a novel non-thermal plasma device with double rotary plasma jets for inactivation of <i>Salmonella Enteritidis</i> on shell eggs and its effects on sensory properties. <i>International Journal of Food Microbiology</i> , 2021, 355, 109332.	4.7	7
11	Antibacterial Efficacy and Physicochemical Effects of Ozone Microbubble Water on Tomato. <i>Sustainability</i> , 2022, 14, 6549.	3.2	3
12	Use of Incinerated Eggshells to Produce Pidant. <i>Sustainability</i> , 2022, 14, 6797.	3.2	3
13	Mycotoxin Decontamination of Foods Using Nonthermal Plasma and Plasma-Activated Water. , , ,		0
14	Development and shelf life stability of new products for Pacific saury ( <i>Cololabis saira</i> ). <i>Journal of Food Science and Technology</i> , 0, , ,	2.8	0