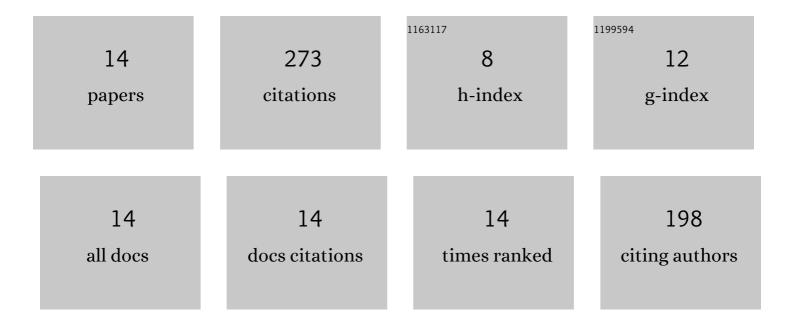
## Chia-Min Lin

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9583408/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Nonthermal plasmaâ€activated water: A comprehensive review of this new tool for enhanced food safety and quality. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 583-626.	11.7	79

3	The Antibacterial Efficacy and Mechanism of Plasma-Activated Water Against Salmonella Enteritidis (ATCC 13076) on Shell Eggs. Foods, 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 (Litopenaeus vannamei). LWT - Food Science and Technology, 2022, 154, 112547.	5.2	21
5	Antibacterial activity and the physicochemical characteristics of plasma activated water on tomato surfaces. LWT - Food Science and Technology, 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. LWT - Food Science and Technology, 2021, 142, 111067.	5.2	17
7	The application of novel rotary plasma jets to inhibit the aflatoxin-producing Aspergillus flavus and the spoilage fungus, Aspergillus niger on peanuts. Innovative Food Science and Emerging Technologies, 2022, 78, 102994.	5.6	13
8	The Effects of Plasma-Activated Water on Heavy Metals Accumulation in Water Spinach. Applied Sciences (Switzerland), 2021, 11, 5304.	2.5	12
9	Reduction of pesticide residues in Chrysanthemum morifolium by nonthermal plasma-activated water and impact on its quality. Journal of Hazardous Materials, 2022, 434, 128610.	12.4	8
10	The application of a novel non-thermal plasma device with double rotary plasma jets for inactivation of Salmonella Enteritidis on shell eggs and its effects on sensory properties. International Journal of Food Microbiology, 2021, 355, 109332.	4.7	7
11	Antibacterial Efficacy and Physiochemical Effects of Ozone Microbubble Water on Tomato. Sustainability, 2022, 14, 6549.	3.2	3
12	Use of Incinerated Eggshells to Produce Pidan. Sustainability, 2022, 14, 6797.	3.2	3
13	Mycotoxin Decontamination of Foods Using Nonthermal Plasma and Plasma-Activated Water. , 0, , .		0