Yongguang Guan

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7843592/publications.pdf

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19	434	840776 11	794594 19
papers	citations	h-index	g-index

19	19	19	634
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Silver Nanocluster-Embedded Zein Films as Antimicrobial Coating Materials for Food Packaging. ACS Applied Materials & Interfaces, 2017, 9, 35297-35304.	8.0	80
2	Eugenol improves physical and chemical stabilities of nanoemulsions loaded with Î²-carotene. Food Chemistry, 2016, 194, 787-796.	8.2	67
3	The structural appeal of metalâ€“organic frameworks in antimicrobial applications. Coordination Chemistry Reviews, 2021, 442, 214007.	18.8	51
4	Yeast mannoproteins improve thermal stability of anthocyanins at pH 7.0. Food Chemistry, 2015, 172, 121-128.	8.2	50
5	Microemulsions Based on a Sunflower Lecithinâ€“Tween 20 Blend Have High Capacity for Dissolving Peppermint Oil and Stabilizing Coenzyme Q₁₀. Journal of Agricultural and Food Chemistry, 2015, 63, 983-989.	5.2	39
6	An entrapped metal-organic framework system for controlled release of ethylene. Journal of Colloid and Interface Science, 2019, 533, 207-215.	9.4	25
7	Metal-organic framework based nanozyme hybrid for synergistic bacterial eradication by lysozyme and light-triggered carvacrol release. Chemical Engineering Journal, 2022, 431, 134003.	12.7	17
8	Edible ligand-metal-organic frameworks: Synthesis, structures, properties and applications. Coordination Chemistry Reviews, 2022, 450, 214234.	18.8	16
9	Catechol-chitosan redox capacitor for added amplification in electrochemical immunoanalysis. Colloids and Surfaces B: Biointerfaces, 2018, 169, 470-477.	5.0	15
10	Caffeic Acid Phenethyl Ester Loaded in Microemulsions: Enhanced In Vitro Activity against Colon and Breast Cancer Cells and Possible Cellular Mechanisms. Food Biophysics, 2019, 14, 80-89.	3.0	15
11	Stable aqueous foams created with intercalated montmorillonite nanoclay coated by sodium caseinate. Journal of Food Engineering, 2019, 248, 36-45.	5.2	12
12	Encapsulation of ferulic acid ethyl ester in caseinate to suppress off-flavor formation in UHT milk. Food Chemistry, 2017, 237, 532-537.	8.2	11
13	Photo-triggered on-demand carvacrol vapor release from nano-generators for non-contact bacterial inactivation between nanomaterials and bacteria. Chemical Engineering Journal, 2021, 420, 129874.	12.7	9
14	Focusing quorum sensing signalling by nanoâ€•magnetic assembly. Environmental Microbiology, 2018, 20, 2585-2597.	3.8	7
15	An immune magnetic nano-assembly for specifically amplifying intercellular quorum sensing signals. Colloids and Surfaces B: Biointerfaces, 2018, 172, 197-206.	5.0	6
16	Insight into the phase inversion of a turmeric oil nanoemulsion in antifungal process. International Journal of Food Science and Technology, 2021, 56, 785-793.	2.7	6
17	Inactivation of Escherichia coli K12 on raw almonds using supercritical carbon dioxide and thyme oil. Food Microbiology, 2022, 103, 103955.	4.2	6
18	A Novel Sensing Chip for Probing Chlorine Permeation into Simulated Produce Cracks. Advanced Materials Interfaces, 2018, 5, 1800119.	3.7	1

#	Article	IF	Citations
19	Self-emulsifying Transparent Nanoemulsion to Improve 9'-cis-Bixin Photo Stability in Aqueous Solution by Tween 20 and Lecithin. Food Biophysics, 2022, 17, 545-556.	3.0	1