Alireza Abbaspourrad

List of Publications by Year
in descending order

193 papers	6,858 citations	66343 42 h-index	85541 71 g-index
201 all docs	201 docs citations	201 times ranked	7863 citing authors

#	Article	IF	Citations
1	Droplet microfluidics: A tool for biology, chemistry and nanotechnology. TrAC - Trends in Analytical Chemistry, 2016, 82, 118-125.	11.4	280
2	A novel electrochemical epinine sensor using amplified CuO nanoparticles and an-hexyl-3-methylimidazolium hexafluorophosphate electrode. New Journal of Chemistry, 2019, 43, 2362-2367.	2.8	246
3	A new epirubicin biosensor based on amplifying DNA interactions with polypyrrole and nitrogen-doped reduced graphene: Experimental and docking theoretical investigations. Sensors and Actuators B: Chemical, 2019, 284, 568-574.	7.8	246
4	25th Anniversary Article: Double Emulsion Templated Solid Microcapsules: Mechanics And Controlled Release. Advanced Materials, 2014, 26, 2205-2218.	21.0	226
5	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. RSC Advances, 2017, 7, 28951-28964.	3.6	167
6	Protein Expression, Aggregation, and Triggered Release from Polymersomes as Artificial Cellâ€like Structures. Angewandte Chemie - International Edition, 2012, 51, 6416-6420.	13.8	162
7	Amphiphilic Crescent-Moon-Shaped Microparticles Formed by Selective Adsorption of Colloids. Journal of the American Chemical Society, 2011, 133, 5516-5524.	13.7	159
8	Polymer Microcapsules with Programmable Active Release. Journal of the American Chemical Society, 2013, 135, 7744-7750.	13.7	149
9	Delayed Buckling and Guided Folding of Inhomogeneous Capsules. Physical Review Letters, 2012, 109, 134302.	7.8	130
10	Controlling Release From pH-Responsive Microcapsules. Langmuir, 2013, 29, 12697-12702.	3.5	120
11	Encapsulation and Enhanced Retention of Fragrance in Polymer Microcapsules. ACS Applied Materials & Interfaces, 2016, 8, 4007-4013.	8.0	115
12	Formation of shelf stable Pickering high internal phase emulsions (HIPE) through the inclusion of whey protein microgels. Food and Function, 2018, 9, 982-990.	4.6	100
13	Enhancing the physicochemical stability of Î²-carotene solid lipid nanoparticle (SLNP) using whey protein isolate. Food Research International, 2018, 105, 962-969.	6.2	94
14	Fabrication of chitosan/agarose scaffolds containing extracellular matrix for tissue engineering applications. International Journal of Biological Macromolecules, 2020, 143, 533-545.	7.5	93
15	Rheotaxis-based separation of sperm with progressive motility using a microfluidic corral system. Proceedings of the National Academy of Sciences of the United States of America, 2018, 115, 8272-8277.	7.1	83
16	Pathogenic Bacteria Detection Using RNA-Based Loop-Mediated Isothermal-Amplification-Assisted Nucleic Acid Amplification via Droplet Microfluidics. ACS Sensors, 2019, 4, 841-848.	7.8	82
17	Ultrastable Water-in-Oil High Internal Phase Emulsions Featuring Interfacial and Biphasic Network Stabilization. ACS Applied Materials & Interfaces, 2019, 11, 26433-26441.	8.0	81
18	Fabrication of solid lipid microcapsules containing ascorbic acid using a microfluidic technique. Food Chemistry, 2014, 152, 271-275.	8.2	78

#	Article	IF	Citations
19	Microfluidic Fabrication of Colloidal Nanomaterials-Encapsulated Microcapsules for Biomolecular Sensing. Nano Letters, 2017, 17, 2015-2020.	9.1	78
20	Stimuli-Responsive Coreâ€“Shell Microcapsules with Tunable Rates of Release by Using a Depolymerizable Poly(phthalaldehyde) Membrane. Macromolecules, 2013, 46, 3309-3313.	4.8	77
21	Anthocyanin stabilization by chitosan-chondroitin sulfate polyelectrolyte complexation integrating catechin co-pigmentation. Carbohydrate Polymers, 2018, 181, 124-131.	10.2	77
22	A Robust Aqueous Coreâ€“Shellâ€“Shell Coconut-like Nanostructure for Stimuli-Responsive Delivery of Hydrophilic Cargo. ACS Nano, 2019, 13, 9016-9027.	14.6	74
23	Production of galacto-oligosaccharides from whey permeate using Î²-galactosidase immobilized on functionalized glass beads. Food Chemistry, 2018, 251, 115-124.	8.2	72
24	Nano- and micromotors for cleaning polluted waters: focused review on pollutant removal mechanisms. Nanoscale, 2017, 9, 13850-13863.	5.6	71
25	Fabrication of chitosan/polyvinylpyrrolidone hydrogel scaffolds containing PLGA microparticles loaded with dexamethasone for biomedical applications. International Journal of Biological Macromolecules, 2020, 164, 356-370.	7.5	70
26	Light-harvesting synthetic nano- and micromotors: a review. Nanoscale, 2017, 9, 12218-12230.	5.6	68
27	Nutritional and Bioactive Components of Pomegranate Waste Used in Food and Cosmetic Applications: A Review. Foods, 2021, 10, 657.	4.3	66
28	Microfluidic synthesis of monodisperse porous microspheres with size-tunable pores. Soft Matter, 2012, 8, 10636.	2.7	62
29	Combination of copigmentation and encapsulation strategies for the synergistic stabilization of anthocyanins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3164-3191.	11.7	58
30	Improvement of vitamin C stability in vitamin gummies by encapsulation in casein gel. Food Hydrocolloids, 2021, 113, 106414.	10.7	56
31	Triple Emulsion Drops with An Ultrathin Water Layer: High Encapsulation Efficiency and Enhanced Cargo Retention in Microcapsules. Advanced Materials, 2016, 28, 3340-3344.	21.0	55
32	A versatile, cost-effective, and flexible wearable biosensor for in situ and ex situ sweat analysis, and personalized nutrition assessment. Lab on A Chip, 2019, 19, 3448-3460.	6.0	55
33	Carbon dioxide absorption in water/nanofluid by a symmetric amine-based nanodendritic adsorbent. Applied Energy, 2019, 242, 1562-1572.	10.1	55
34	Improvement of physicochemical properties of encapsulated echium oil using nanostructured lipid carriers. Food Chemistry, 2018, 246, 448-456.	8.2	54
35	Extraction of phycocyaninâ€”A natural blue colorant from dried spirulina biomass: Influence of processing parameters and extraction techniques. Journal of Food Science, 2020, 85, 727-735.	3.1	54
36	Adsorption of mercury ions from wastewater by a hyperbranched and multi-functionalized dendrimer modified mixed-oxides nanoparticles. Journal of Colloid and Interface Science, 2017, 505, 293-306.	9.4	52

#	Article	IF	Citations
37	Nanoliter-Sized Microchamber/Microarray Microfluidic Platform for Antibiotic Susceptibility Testing. Analytical Chemistry, 2018, 90, 14137-14144.	6.5	51
38	Strictures of a microchannel impose fierce competition to select for highly motile sperm. Science Advances, 2019, 5, eaav2111.	10.3	51
39	Improving oxidative stability of echium oil emulsions fabricated by Microfluidics: Effect of ionic gelation and phenolic compounds. Food Chemistry, 2017, 233, 125-134.	8.2	50
40	A simple route to renewable high internal phase emulsions (HIPEs) strengthened by successive cross-linking and electrostatics of polysaccharides. Chemical Communications, 2019, 55, 1225-1228.	4.1	46
41	Microencapsulation of vitamin D using gelatin and cress seed mucilage: Production, characterization and in vivo study. International Journal of Biological Macromolecules, 2019, 129, 972-979.	7.5	46
42	Surface Functionalized Hydrophobic Porous Particles Toward Water Treatment Application. Advanced Materials, 2013, 25, 3215-3221.	21.0	45
43	Synthesis and characterization of lactose fatty acid ester biosurfactants using free and immobilized lipases in organic solvents. Food Chemistry, 2018, 266, 508-513.	8.2	44
44	Study of the Physicochemical Properties of Fish Oil Solid Lipid Nanoparticle in the Presence of Palmitic Acid and Quercetin. Journal of Agricultural and Food Chemistry, 2019, 67, 671-679.	5.2	44
45	Protein content of amaranth and quinoa starch plays a key role in their ability as Pickering emulsifiers. Food Chemistry, 2020, 315, 126246.	8.2	44
46	Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. Food Chemistry, 2018, 241, 460-467.	8.2	43
47	Nonspherical Double Emulsions with Multiple Distinct Cores Enveloped by Ultrathin Shells. ACS Applied Materials & Interfaces, 2014, 6, 1294-1300.	8.0	42
48	Preparation of iron nanoparticles-loaded Spondias purpurea seed waste as an excellent adsorbent for removal of phosphate from synthetic and natural waters. Journal of Colloid and Interface Science, 2015, 452, 69-77.	9.4	42
49	Water-in-oil-in-water emulsion obtained by glass microfluidic device for protection and heat-triggered release of natural pigments. Food Research International, 2018, 106, 945-951.	6.2	42
50	Shape-controlled fabrication of TiO2 hollow shells toward photocatalytic application. Applied Catalysis B: Environmental, 2018, 227, 519-529.	20.2	42
51	Ultrasonic encapsulation of cinnamon flavor to impart heat stability for baking applications. Food Hydrocolloids, 2020, 99, 105316.	10.7	42
52	Copigment-polyelectrolyte complexes (PECs) composite systems for anthocyanin stabilization. Food Hydrocolloids, 2018, 81, 371-379.	10.7	41
53	Combination of internal structuring and external coating in an oleogel-based delivery system for fish oil stabilization. Food Chemistry, 2019, 277, 213-221.	8.2	41
54	A Spiderwebâ€Like Metalâ€“Organic Framework Multifunctional Foam. Angewandte Chemie - International Edition, 2020, 59, 9506-9513.	13.8	41

#	Article	IF	Citations
55	Polyelectrolyte Complex Inclusive Biohybrid Microgels for Tailoring Delivery of Copigmented Anthocyanins. Biomacromolecules, 2018, 19, 1517-1527.	5.4	40
56	Sonochemically Synthesized Ultrastable High Internal Phase Emulsions via a Permanent Interfacial Layer. ACS Sustainable Chemistry and Engineering, 2018, 6, 14374-14382.	6.7	40
57	Microcapsules for Enhanced Cargo Retention and Diversity. Small, 2015, 11, 2903-2909.	10.0	39
58	Protection of blue color in a spirulina derived phycocyanin extract from proteolytic and thermal degradation via complexation with beet-pectin. Food Hydrocolloids, 2018, 74, 46-52.	10.7	39
59	Fabrication of Shape Controllable Janus Alginate/pNIPAAm Microgels via Microfluidics Technique and Off-Chip Ionic Cross-Linking. Langmuir, 2015, 31, 1885-1891.	3.5	38
60	Influence of the protein type on the stability of fish oil in water emulsion obtained by glass microfluidic device. Food Hydrocolloids, 2018, 77, 96-106.	10.7	38
61	Monodisperse Gas-Filled Microparticles from Reactions in Double Emulsions. Langmuir, 2012, 28, 6742-6745.	3.5	37
62	Microfluidic Fabrication of Stable Gas-Filled Microcapsules for Acoustic Contrast Enhancement. Langmuir, 2013, 29, 12352-12357.	3.5	37
63	Fluorocarbon Oil Reinforced Triple Emulsion Drops. Advanced Materials, 2016, 28, 8425-8430.	21.0	37
64	Microfluidic-Based Cell-Embedded Microgels Using Nonfluorinated Oil as a Model for the Gastrointestinal Niche. ACS Applied Materials & Interfaces, 2018, 10, 9235-9246.	8.0	37
65	Perforated Microcapsules with Selective Permeability Created by Confined Phase Separation of Polymer Blends. Chemistry of Materials, 2014, 26, 7166-7171.	6.7	36
66	Catechin modulates the copigmentation and encapsulation of anthocyanins in polyelectrolyte complexes (PECs) for natural colorant stabilization. Food Chemistry, 2018, 264, 342-349.	8.2	36
67	The Influence of Water Composition on Flavor and Nutrient Extraction in Green and Black Tea. Nutrients, 2019, 11, 80.	4.1	36
68	Improvement of the storage stability of C-phycocyanin in beverages by high-pressure processing. Food Hydrocolloids, 2021, 110, 106055.	10.7	35
69	Osmotic Pressure Triggered Rapid Release of Encapsulated Enzymes with Enhanced Activity. Advanced Functional Materials, 2017, 27, 1700975.	14.9	34
70	Facile Synthesis of Sustainable High Internal Phase Emulsions by a Universal and Controllable Route. ACS Sustainable Chemistry and Engineering, 2018, 6, 16657-16664.	6.7	34
71	Development and Characterization of Salvia macrosiphon/Chitosan Edible Films. ACS Sustainable Chemistry and Engineering, 2020, 8, 1487-1496.	6.7	34
72	Synthesis of Highly Monodispersed, Stable, and Spherical NZVI of 20â€“30 nm on Filter Paper for the Removal of Phosphate from Wastewater: Batch and Column Study. ACS Sustainable Chemistry and Engineering, 2018, 6, 11662-11676.	6.7	33

#	Article	IF	Citations
73	A Biocompatible Nanodendrimer for Efficient Adsorption and Reduction of Hg(II). ACS Sustainable Chemistry and Engineering, 2018, 6, 13332-13348.	6.7	33
74	Electrolytic transesterification of waste frying oil using Na+/zeoliteâ€“chitosan biocomposite for biodiesel production. Waste Management, 2021, 127, 48-62.	7.4	33
75	Multi-porous quaternized chitosan/polystyrene microbeads for scalable, efficient heparin recovery. Chemical Engineering Journal, 2018, 348, 399-408.	12.7	30
76	Bioactive whey peptide particles: An emerging class of nutraceutical carriers. Critical Reviews in Food Science and Nutrition, 2018, 58, 1468-1477.	10.3	30
77	2,4-D adsorption from agricultural subsurface drainage by canola stalk-derived activated carbon: insight into the adsorption kinetics models under batch and column conditions. Environmental Science and Pollution Research, 2020, 27, 16983-16997.	5.3	30
78	Improvement of the colloidal stability of phycocyanin in acidified conditions using whey protein-phycocyanin interactions. Food Hydrocolloids, 2020, 105, 105747.	10.7	30
79	Controlling the Release from Enzyme-Responsive Microcapsules with a Smart Natural Shell. ACS Applied Materials & Interfaces, 2018, 10, 6046-6053.	8.0	29
80	Polyelectrolyte microcapsules built on CaCO3 scaffolds for the integration, encapsulation, and controlled release of copigmented anthocyanins. Food Chemistry, 2018, 246, 305-312.	8.2	29
81	Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO3 templates. Food Hydrocolloids, 2018, 84, 200-209.	10.7	29
82	Enhanced compatibility of starch with poly(lactic acid) and poly(É›-caprolactone) by incorporation of POSS nanoparticles: Study on thermal properties. International Journal of Biological Macromolecules, 2019, 141, 578-584.	7.5	29
83	Engineered Microbial Routes for Human Milk Oligosaccharides Synthesis. ACS Synthetic Biology, 2021, 10, 923-938.	3.8	29
84	Bioactives in bovine milk: chemistry, technology, and applications. Nutrition Reviews, 2021, 79, 48-69.	5.8	29
85	Engineered emulsions for obesity treatment. Trends in Food Science and Technology, 2016, 52, 90-97.	15.1	28
86	GBR membrane of novel poly (butylene succinate-co-glycolate) co-polyester co-polymer for periodontal application. Scientific Reports, 2018, 8, 7513.	3.3	28
87	Whey protein improves the stability of C-phycocyanin in acidified conditions during light storage. Food Chemistry, 2021, 344, 128642.	8.2	28
88	Label-free single-cell protein quantification using a drop-based mix-and-read system. Scientific Reports, 2015, 5, 12756.	3.3	26
89	In situ H2O2 generation for de-emulsification of fine stable bilge water emulsions. Chemical Engineering Journal, 2018, 335, 434-442.	12.7	26
90	Highly water-dispersible and antibacterial magnetic clay nanotubes functionalized with polyelectrolyte brushes: high adsorption capacity and selectivity toward heparin in batch and continuous system. Green Chemistry, 2018, 20, 5491-5508.	9.0	26

#	Article	IF	Citations
91	The effect of nanoperlite and its silane treatment on the crystallinity, rheological, optical, and surface properties of polypropylene/nanoperlite nanocomposite films. Composites Part B: Engineering, 2019, 175, 107088.	12.0	26
92	Changes in the Glutinous Rice Grain and Physicochemical Properties of Its Starch upon Moderate Treatment with Pulsed Electric Field. Foods, 2021, 10, 395.	4.3	26
93	Improved thermal stability of phycocyanin under acidic conditions by forming soluble complexes with polysaccharides. Food Hydrocolloids, 2021, 119, 106852.	10.7	26
94	Annatto-entrapped casein-chitosan complexes improve whey color quality after acid coagulation of milk. Food Chemistry, 2018, 255, 268-274.	8.2	25
95	Highly Efficient Recovery of Heparin Using a Green and Low-Cost Quaternary Ammonium Functionalized Halloysite Nanotube. ACS Sustainable Chemistry and Engineering, 2018, 6, 15349-15360.	6.7	25
96	Tailoring Delivery System Functionality Using Microfluidics. Annual Review of Food Science and Technology, 2018, 9, 481-501.	9.9	23
97	Palladium nanoparticles supported on a poly(N-vinyl-2-pyrrolidone)-modified mesoporous carbon nanocage as a novel heterogeneous catalyst for the Heck reaction in water. Tetrahedron Letters, 2012, 53, 3763-3766.	1.4	22
98	Magnetic Dendritic Halloysite Nanotube for Highly Selective Recovery of Heparin Digested from Porcine Intestinal Mucosa. ACS Sustainable Chemistry and Engineering, 2018, 6, 14561-14573.	6.7	22
99	Robust, sustainable and multifunctional nanofibers with smart switchability for water-in-oil and oil-in-water emulsion separation and liquid marble preparation. Journal of Materials Chemistry A, 2019, 7, 26456-26468.	10.3	21
100	Generation of liposomes using a supercritical carbon dioxide eductor vacuum system: Optimization of process variables. Journal of CO2 Utilization, 2019, 29, 163-171.	6.8	21
101	Development and characterization of probiotic mucilage based edible films for the preservation of fruits and vegetables. Scientific Reports, 2021, 11, 16608.	3.3	21
102	Thermoresponsive, water-dispersible microcapsules with a lipid-polysaccharide shell to protect heat-sensitive colorants. Food Hydrocolloids, 2018, 81, 419-428.	10.7	20
103	Oleogel-structured composite for the stabilization of Ï‰3 fatty acids in fish oil. Food and Function, 2018, 9, 5598-5606.	4.6	20
104	A supported dendrimer with terminal symmetric primary amine sites for adsorption of salicylic acid. Journal of Colloid and Interface Science, 2019, 540, 501-514.	9.4	20
105	Mechanistic investigation via QCM-D into the color stability imparted to betacyanins by the presence of food grade anionic polysaccharides. Food Hydrocolloids, 2019, 93, 226-234.	10.7	20
106	High water content, maltose and sodium dodecyl sulfate were effective in preventing the long-term retrogradation of glutinous rice grains - A comparative study. Food Hydrocolloids, 2020, 98, 105247.	10.7	20
107	Cationic Covalent Organic Framework as an Ion Exchange Material for Efficient Adsorptive Separation of Biomolecules. ACS Applied Materials & Interfaces, 2021, 13, 35019-35025.	8.0	20
108	Determination of ferulic acid in the presence of butylated hydroxytoluene as two phenolic antioxidants using a highly conductive food nanostructure electrochemical sensor. Chemical Papers, 2019, 73, 2441-2447.	2.2	19

#	Article	IF	Citations
109	Covalent polybenzimidazole-based triazine frameworks: A robust carrier for non-steroidal anti-inflammatory drugs. Materials Science and Engineering C, 2020, 108, 110482.	7.3	19
110	Mammalian sperm hyperactivation regulates navigation via physical boundaries and promotes pseudo-chemotaxis. Proceedings of the National Academy of Sciences of the United States of America, 2021, 118, .	7.1	19
111	A novel catalyst containing palladium nanoparticles supported on poly(2-hydroxyethyl) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 66 nanocomposite. Applied Catalysis A: General, 2012, 423-424, 78-90.	4.3	18
112	Rolling controls sperm navigation in response to the dynamic rheological properties of the environment. ELife, 2021, 10, .	6.0	18
113	Purification technology for renewable production of fuel from methanolysis of waste sunflower oil in the presence of high silica zeolite beta. Green Chemistry Letters and Reviews, 2021, 14, 2-14.	4.7	18
114	Exceptional colloidal stability of acidified whey protein beverages stabilized by soybean soluble polysaccharide. Journal of Food Science, 2020, 85, 989-997.	3.1	17
115	Dispersing hydrophobic natural colourant Î²-carotene in shellac particles for enhanced stability and tunable colour. Royal Society Open Science, 2017, 4, 170919.	2.4	16
116	Nanoperlite effect on thermal, rheological, surface and cellular properties of poly lactic acid/nanoperlite nanocomposites for multipurpose applications. Polymer Testing, 2020, 91, 106779.	4.8	16
117	Coreâ€“Shell Nanohydrogels with Programmable Swelling for Conformance Control in Porous Media. ACS Applied Materials & Interfaces, 2020, 12, 34217-34225.	8.0	16
118	A Microfluidicâ€Based Model for Spatially Constrained Culture of Intestinal Microbiota. Advanced Functional Materials, 2018, 28, 1805568.	14.9	15
119	Starch-based Janus particles: Proof-of-concept heterogeneous design via a spin-coating spray approach. Food Hydrocolloids, 2019, 91, 301-310.	10.7	15
120	Structural Chemistry Enables Fluorescence of Amino Acids in the Crystalline Solid State. Crystal Growth and Design, 2020, 20, 1673-1680.	3.0	15
121	Flavor components, precursors, formation mechanisms, production and characterization methods: garlic, onion, and chili pepper flavors. Critical Reviews in Food Science and Nutrition, 2022, 62, 8265-8287.	10.3	15
122	Improvement of lactoferrin thermal stability by complex coacervation using soy soluble polysaccharides. Food Hydrocolloids, 2022, 131, 107736.	10.7	15
123	Investigation of the Interaction between N-Acetyl-<scp>l</scp>-Cysteine and Ovalbumin by Spectroscopic Studies, Molecular Docking Simulation, and Real-Time Quartz Crystal Microbalance with Dissipation. Journal of Agricultural and Food Chemistry, 2020, 68, 10184-10190.	5.2	14
124	Gradient-Based Microfluidic Platform for One Single Rapid Antimicrobial Susceptibility Testing. ACS Sensors, 2021, 6, 1560-1571.	7.8	14
125	Preparation of microparticles through co-flowing of partially miscible liquids. Chemical Engineering Journal, 2017, 320, 144-150.	12.7	13
126	Glass surface modification via Cu(0)-mediated living radical polymerization of fluorinated and non-fluorinated acrylates. Polymer Chemistry, 2017, 8, 7457-7468.	3.9	13

#	Article	IF	Citations
127	Instantaneous interaction of mucin with pectin- and carrageenan-coated nanoemulsions. Food Chemistry, 2020, 309, 125795.	8.2	13
128	Diffusionâ€“Convection Hybrid Microfluidic Platform for Rapid Antibiotic Susceptibility Testing. Analytical Chemistry, 2021, 93, 5789-5796.	6.5	13
129	A mix-and-read drop-based in vitro two-hybrid method for screening high-affinity peptide binders. Scientific Reports, 2016, 6, 22575.	3.3	12
130	Facile preparation of superhydrophobic and oleophobic surfaces via the combination of Cu(0)â€mediated reversibleâ€deactivation radical polymerization and click chemistry. Journal of Polymer Science Part A, 2018, 56, 1684-1694.	2.3	12
131	Progressive bovine sperm separation using parallelized microchamber-based microfluidics. Lab on A Chip, 2021, 21, 2791-2804.	6.0	12
132	Synthesis of lactose lauryl ester in organic solvents using aluminosilicate zeolite as a catalyst. Food Chemistry, 2019, 279, 401-407.	8.2	11
133	Tuning C-Phycocyanin Photoactivity via pH-Mediated Assemblyâ€“Disassembly. Biomacromolecules, 2021, 22, 5128-5138.	5.4	11
134	Synergistic Bathochromic and Hyperchromic Shifts of Anthocyanin Spectra Observed Following Complexation with Iron Salts and Chondroitin Sulfate. Food and Bioprocess Technology, 2018, 11, 991-1001.	4.7	10
135	High-Throughput, Green, Low-Cost, and Efficient Recovery of Heparin from a Biological Mixture Using Bio-Originated Magnetic Nanofibers. ACS Sustainable Chemistry and Engineering, 2019, 7, 3895-3908.	6.7	10
136	The Impact of High-Pressure Processing on the Structure and Sensory Properties of Egg White-Whey Protein Mixture at Acidic Conditions. Food and Bioprocess Technology, 2020, 13, 379-389.	4.7	10
137	Generation of ironized and multivitamin-loaded liposomes using venturi-based rapid expansion of a supercritical solution (Vent-RESS). Green Chemistry, 2020, 22, 1618-1629.	9.0	10
138	Synthesis, Stability, and Bioavailability of Nicotinamide Riboside Trioleate Chloride. Nutrients, 2022, 14, 113.	4.1	10
139	Highly Selective Aldol Condensation Using Amine-functionalized SiO2-Al2O3 Mixed-oxide under Solvent-free Condition. Chinese Journal of Chemistry, 2010, 28, 2074-2082.	4.9	9
140	Effect of TiO2 nanoparticles on the thermal properties of decorated multiwall carbon nanotubes: A Raman investigation. Journal of Applied Physics, 2010, 108, 083501.	2.5	9
141	Modulation of whey protein-kappa carrageenan hydrogel properties via enzymatic protein modification. Food and Function, 2018, 9, 2313-2319.	4.6	9
142	Green synthesis of pyrano [3,2-b]pyran derivatives using nano Siâ€“Mgâ€“fluorapatite catalyst and the evaluation of their antibacterial and antioxidant properties. Medicinal Chemistry Research, 2020, 29, 1792-1803.	2.4	9
143	Synthesis of Cross-Linked Spherical Polycationic Adsorbents for Enhanced Heparin Recovery. ACS Biomaterials Science and Engineering, 2020, 6, 2822-2831.	5.2	9
144	Biological small-molecule assays using gradient-based microfluidics. Biosensors and Bioelectronics, 2021, 178, 113038.	10.1	9

#	Article	IF	Citations
145	l-Histidine Crystals as Efficient Vehicles to Deliver Hydrophobic Molecules. ACS Applied Materials & Interfaces, 2019, 11, 39376-39384.	8.0	8
146	Photoâ€crosslinked gelatinâ€“polyvinyl alcohol composite films: UVâ€“riboflavin treatment for improving functional properties. Journal of Food Processing and Preservation, 2020, 44, e14550.	2.0	8
147	Preparation and characterization of polylactic-co-glycolic acid/insulin nanoparticles encapsulated in methacrylate coated gelatin with sustained release for specific medical applications. Journal of Biomaterials Science, Polymer Edition, 2020, 31, 910-937.	3.5	8
148	Food and cosmetic applications of the avocado seed: a review. Food and Function, 2022, 13, 6894-6901.	4.6	8
149	Highly Selective Vaporâ€Phase Acylation of Veratrole over H₃PO₄/TiO₂â€ZrO₂: Using Ethyl Acetate as a Green and Efficient Acylating Agent. Chinese Journal of Chemistry, 2010, 28, 273-284.	4.9	7
150	A digital imaging method for evaluating the kinetics of vapochromic response. Talanta, 2020, 209, 120520.	5.5	7
151	Antimicrobial Susceptibility Testing in a Rapid Single Test via an Egg-like Multivolume Microchamber-Based Microfluidic Platform. ACS Applied Materials & Interfaces, 2021, 13, 19581-19592.	8.0	7
152	Rheotaxis quality index: a new parameter that reveals male mammalian in vivo fertility and low sperm DNA fragmentation. Lab on A Chip, 2022, 22, 1486-1497.	6.0	7
153	pH-responsive delivery of rebaudioside a sweetener via mucoadhesive whey protein isolate core-shell nanocapsules. Food Hydrocolloids, 2022, 129, 107657.	10.7	7
154	Prevention of the Retrogradation of Glutinous Rice Gel and Sweetened Glutinous Rice Cake Utilizing Pulsed Electric Field during Refrigerated Storage. Foods, 2022, 11, 1306.	4.3	7
155	A novel paper based colorimetric assay for the detection of TiO₂nanoparticles. Analytical Methods, 2018, 10, 275-280.	2.7	6
156	Quantitative comparison of adsorption and desorption of commonly used sweeteners in the oral cavity. Food Chemistry, 2019, 271, 577-580.	8.2	6
157	Solvent-mediated pressure-treated bixin-casein complexation for targeted color delivery. Food Chemistry, 2019, 278, 434-442.	8.2	6
158	Mitigating the Astringency of Acidified Whey Protein in Proteinaceous High Internal Phase Emulsions. ACS Applied Bio Materials, 2020, 3, 8438-8445.	4.6	6
159	Monitoring the heme iron state in horseradish peroxidase to detect ultratrace amounts of hydrogen peroxide in alcohols. RSC Advances, 2021, 11, 9901-9910.	3.6	6
160	Physico-mechanical, Antimicrobial, and Antioxidant Properties of Gelatin Edible Films Incorporated with Olibanum Essential Oil and Sodium Hexametaphosphate on the Rainbow Trout Fillet Under Refrigerated Conditions. Journal of Polymers and the Environment, 2021, 29, 2174-2184.	5.0	6
161	The influence of the female reproductive tract and sperm features on the design of microfluidic sperm-sorting devices. Journal of Assisted Reproduction and Genetics, 2022, 39, 19-36.	2.5	6
162	Cu(0)-mediated reversible-deactivation radical polymerization of n-butyl acrylate in suspension. Polymer, 2018, 153, 464-473.	3.8	5

#	Article	IF	Citations
163	The molecular mechanism of the photocatalytic oxidation reactions by horseradish peroxidase in the presence of histidine. Green Chemistry, 2020, 22, 6105-6114.	9.0	5
164	Application of granular cold-water-swelling starch as a clean-label oil structurant. Food Hydrocolloids, 2021, 112, 106311.	10.7	5
165	Elucidating the Interaction Mechanism of Folic Acid with Ovalbumin by Multispectroscopic and Molecular Simulation Methods. ACS Food Science & Technology, 2021, 1, 660-668.	2.7	5
166	Synthesis of arylhydrazone-based molecular switches using aryldiazonium silica sulfate nanocomposites and analysis of their isomerization. Dyes and Pigments, 2021, 194, 109544.	3.7	5
167	Synergistic effects of ascorbic acid, low methoxy pectin, and EDTA on stabilizing the natural red colors in acidified beverages. Current Research in Food Science, 2021, 4, 873-881.	5.8	5
168	Expansion and rupture of charged microcapsules. Materials Horizons, 2014, 1, 92-95.	12.2	4
169	Waterâ€Triggered Rapid Release of Biocide with Enhanced Antimicrobial Activity in Biodiesel. Macromolecular Materials and Engineering, 2019, 304, 1900156.	3.6	4
170	Nature-Derived Amphiphilic Polymers Crosslinked by Calcium Ions for Microencapsulation Applications. ACS Applied Polymer Materials, 2021, 3, 1415-1425.	4.4	4
171	Fabrication of Charged Self-Assembling Patchy Particles Templated with Partially Gelatinized Starch. ACS Applied Materials & Interfaces, 2022, 14, 24955-24963.	8.0	4
172	Developing a Rational Approach to Designing Recombinant Proteins for Peptide-Directed Nanoparticle Synthesis. Nanoscale Advances, 0, , .	4.6	4
173	Sheathless inertial microfluidic cell separation via a serpentineâ€“contractionâ€“expansion device coupled with a combinatorial extraction regulator. Microfluidics and Nanofluidics, 2022, 26, .	2.2	4
174	One-Pot Synthesis of Cross-Linked Polymer Networks as a Hydrophilic Super-Adsorbent for Efficient Recovery of Heparin. ACS Applied Polymer Materials, 2019, 1, 230-238.	4.4	3
175	Selective Electrochemical Capture and Release of Heparin Based on Amine-Functionalized Carbon/Titanium Dioxide Nanotube Arrays. ACS Applied Bio Materials, 2019, 2, 2685-2697.	4.6	3
176	A Spiderwebâ€Like Metalâ€“Organic Framework Multifunctional Foam. Angewandte Chemie, 2020, 132, 9593-9600.	2.0	3
177	Xylose-rich Horse Manure Hydrolysate as the Sole Carbon Source for Bacterial Production of Polyhydroxy Butyrate Using Engineered Escherichia coli. ACS Sustainable Chemistry and Engineering, 2021, 9, 8946-8950.	6.7	3
178	O-124 Contact-free oocyte denudation in a chip-scale ultrasonic microfluidic device. Human Reproduction, 2021, 36, .	0.9	3
179	Non-contact ultrasound oocyte denudation. Lab on A Chip, 2022, 22, 777-792.	6.0	3
180	Granulation and encapsulation of N-Acetylcysteine (NAC) by internal phase separation. Food Hydrocolloids, 2022, 130, 107699.	10.7	3

#	Article	IF	Citations
181	Effect of surfactant addition on particle properties of whey proteins and their subsequent complexation with salivary proteins. International Dairy Journal, 2018, 87, 107-113.	3.0	2
182	EMBRYOLOGY LAB-ON-A-CHIP: AUTOMATED OOCYTE DENUDATION MICROFLUIDIC DEVICE. Fertility and Sterility, 2020, 114, e76.	1.0	2
183	Dihydronicotinamide riboside: synthesis from nicotinamide riboside chloride, purification and stability studies. RSC Advances, 2021, 11, 21036-21047.	3.6	2
184	Improved photostability of folic acid by the radical-scavenging effect of tannic acid. LWT - Food Science and Technology, 2021, 142, 111050.	5.2	2
185	Peptide-directed Pd-decorated Au and PdAu nanocatalysts for degradation of nitrite in water. RSC Advances, 2021, 11, 32615-32621.	3.6	2
186	Physicochemical interactions between mucin and low-calorie sweeteners: Real-time characterization and rheological analyses. LWT - Food Science and Technology, 2022, 159, 113252.	5.2	2
187	Impact of protein/peptide templates on metallic nanoparticle synthesis and applications. Nano Structures Nano Objects, 2022, 30, 100864.	3.5	2
188	Solid phase wax coating of N-acetylcysteine (NAC) to decrease its solubility profile as a ready to mix supplement. RSC Advances, 2022, 12, 17550-17558.	3.6	2
189	Heatâ€•and shearâ€reversible networks in food: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3405-3435.	11.7	2
190	How Much Bean Hemagglutinin Is Safe for Human Consumption?. Journal of Agricultural and Food Chemistry, 2018, 66, 6937-6939.	5.2	1
191	Catalyzed Oxidation of Carotenoids by Lactoperoxidase in the Presence of Ethanol. Journal of Agricultural and Food Chemistry, 2019, 67, 1742-1748.	5.2	1
192	Microfluidics: Osmotic Pressure Triggered Rapid Release of Encapsulated Enzymes with Enhanced Activity (Adv. Funct. Mater. 29/2017). Advanced Functional Materials, 2017, 27, .	14.9	0
193	Microbiomeâ€withinâ€aâ€Membrane: A Microfluidicâ€Based Model for Spatially Constrained Culture of Intestinal Microbiota (Adv. Funct. Mater. 48/2018). Advanced Functional Materials, 2018, 28, 1870339.	14.9	0