# Alireza Abbaspourrad

List of Publications by Year
in descending order



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|---|---|---|---|
| 193 papers | 6,858 citations | 76031 42 h-index | 97045 71 g-index |
| 201 all docs | 201 docs citations | 201 times ranked | 8890 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | 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. | 5.4 | 15 |
| 2 | 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. | 1.2 | 6 |
| 3 | Non-contact ultrasound oocyte denudation. Lab on A Chip, 2022, 22, 777-792. | 3.1 | 3 |
| 4 | 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. | 3.1 | 7 |
| 5 | Granulation and encapsulation of N-Acetylcysteine (NAC) by internal phase separation. Food Hydrocolloids, 2022, 130, 107699. | 5.6 | 3 |
| 6 | Physicochemical interactions between mucin and low-calorie sweeteners: Real-time characterization and rheological analyses. LWT - Food Science and Technology, 2022, 159, 113252. | 2.5 | 2 |
| 7 | pH-responsive delivery of rebaudioside a sweetener via mucoadhesive whey protein isolate core-shell nanocapsules. Food Hydrocolloids, 2022, 129, 107657. | 5.6 | 7 |
| 8 | Synthesis, Stability, and Bioavailability of Nicotinamide Riboside Trioleate Chloride. Nutrients, 2022, 14, 113. | 1.7 | 10 |
| 9 | Improvement of lactoferrin thermal stability by complex coacervation using soy soluble polysaccharides. Food Hydrocolloids, 2022, 131, 107736. | 5.6 | 15 |
| 10 | Impact of protein/peptide templates on metallic nanoparticle synthesis and applications. Nano Structures Nano Objects, 2022, 30, 100864. | 1.9 | 2 |
| 11 | Prevention of the Retrogradation of Glutinous Rice Gel and Sweetened Glutinous Rice Cake Utilizing Pulsed Electric Field during Refrigerated Storage. Foods, 2022, 11, 1306. | 1.9 | 7 |
| 12 | Fabrication of Charged Self-Assembling Patchy Particles Templated with Partially Gelatinized Starch. ACS Applied Materials & Interfaces, 2022, 14, 24955-24963. | 4.0 | 4 |
| 13 | 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. | 1.7 | 2 |
| 14 | Food and cosmetic applications of the avocado seed: a review. Food and Function, 2022, 13, 6894-6901. | 2.1 | 8 |
| 15 | Sheathless inertial microfluidic cell separation via a serpentineâ€“contractionâ€“expansion device coupled with a combinatorial extraction regulator. Microfluidics and Nanofluidics, 2022, 26, . | 1.0 | 4 |
| 16 | Heatâ€•and shearâ€•reversible networks in food: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3405-3435. | 5.9 | 2 |
| 17 | Improvement of the storage stability of C-phycocyanin in beverages by high-pressure processing. Food Hydrocolloids, 2021, 110, 106055. | 5.6 | 35 |
| 18 | Application of granular cold-water-swelling starch as a clean-label oil structurant. Food Hydrocolloids, 2021, 112, 106311. | 5.6 | 5 |

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|---|---|---|---|
| 19 | Improvement of vitamin C stability in vitamin gummies by encapsulation in casein gel. Food Hydrocolloids, 2021, 113, 106414. | 5.6 | 56 |
| 20 | Whey protein improves the stability of C-phycocyanin in acidified conditions during light storage. Food Chemistry, 2021, 344, 128642. | 4.2 | 28 |
| 21 | Dihydronicotinamide riboside: synthesis from nicotinamide riboside chloride, purification and stability studies. RSC Advances, 2021, 11, 21036-21047. | 1.7 | 2 |
| 22 | Progressive bovine sperm separation using parallelized microchamber-based microfluidics. Lab on A Chip, 2021, 21, 2791-2804. | 3.1 | 12 |
| 23 | Nature-Derived Amphiphilic Polymers Crosslinked by Calcium Ions for Microencapsulation Applications. ACS Applied Polymer Materials, 2021, 3, 1415-1425. | 2.0 | 4 |
| 24 | Changes in the Glutinous Rice Grain and Physicochemical Properties of Its Starch upon Moderate Treatment with Pulsed Electric Field. Foods, 2021, 10, 395. | 1.9 | 26 |
| 25 | Nutritional and Bioactive Components of Pomegranate Waste Used in Food and Cosmetic Applications: A Review. Foods, 2021, 10, 657. | 1.9 | 66 |
| 26 | Diffusionâ€“Convection Hybrid Microfluidic Platform for Rapid Antibiotic Susceptibility Testing. Analytical Chemistry, 2021, 93, 5789-5796. | 3.2 | 13 |
| 27 | Biological small-molecule assays using gradient-based microfluidics. Biosensors and Bioelectronics, 2021, 178, 113038. | 5.3 | 9 |
| 28 | Gradient-Based Microfluidic Platform for One Single Rapid Antimicrobial Susceptibility Testing. ACS Sensors, 2021, 6, 1560-1571. | 4.0 | 14 |
| 29 | 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. | 4.0 | 7 |
| 30 | Elucidating the Interaction Mechanism of Folic Acid with Ovalbumin by Multispectroscopic and Molecular Simulation Methods. ACS Food Science & Technology, 2021, 1, 660-668. | 1.3 | 5 |
| 31 | Engineered Microbial Routes for Human Milk Oligosaccharides Synthesis. ACS Synthetic Biology, 2021, 10, 923-938. | 1.9 | 29 |
| 32 | Electrolytic transesterification of waste frying oil using Na+/zeoliteâ€“chitosan biocomposite for biodiesel production. Waste Management, 2021, 127, 48-62. | 3.7 | 33 |
| 33 | Improved photostability of folic acid by the radical-scavenging effect of tannic acid. LWT - Food Science and Technology, 2021, 142, 111050. | 2.5 | 2 |
| 34 | 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. | 3.2 | 3 |
| 35 | Combination of copigmentation and encapsulation strategies for the synergistic stabilization of anthocyanins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3164-3191. | 5.9 | 58 |
| 36 | Cationic Covalent Organic Framework as an Ion Exchange Material for Efficient Adsorptive Separation of Biomolecules. ACS Applied Materials & Interfaces, 2021, 13, 35019-35025. | 4.0 | 20 |

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| 37 | O-124 Contact-free oocyte denudation in a chip-scale ultrasonic microfluidic device. Human Reproduction, 2021, 36, . | 0.4 | 3 |
| 38 | Development and characterization of probiotic mucilage based edible films for the preservation of fruits and vegetables. Scientific Reports, 2021, 11, 16608. | 1.6 | 21 |
| 39 | Rolling controls sperm navigation in response to the dynamic rheological properties of the environment. ELife, 2021, 10, . | 2.8 | 18 |
| 40 | Synthesis of arylhydrazone-based molecular switches using aryldiazonium silica sulfate nanocomposites and analysis of their isomerization. Dyes and Pigments, 2021, 194, 109544. | 2.0 | 5 |
| 41 | Improved thermal stability of phycocyanin under acidic conditions by forming soluble complexes with polysaccharides. Food Hydrocolloids, 2021, 119, 106852. | 5.6 | 26 |
| 42 | Monitoring the heme iron state in horseradish peroxidase to detect ultratrace amounts of hydrogen peroxide in alcohols. RSC Advances, 2021, 11, 9901-9910. | 1.7 | 6 |
| 43 | 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. | 2.4 | 6 |
| 44 | 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. | 2.1 | 18 |
| 45 | Peptide-directed Pd-decorated Au and PdAu nanocatalysts for degradation of nitrite in water. RSC Advances, 2021, 11, 32615-32621. | 1.7 | 2 |
| 46 | Bioactives in bovine milk: chemistry, technology, and applications. Nutrition Reviews, 2021, 79, 48-69. | 2.6 | 29 |
| 47 | 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, . | 3.3 | 19 |
| 48 | Tuning C-Phycocyanin Photoactivity via pH-Mediated Assemblyâ€“Disassembly. Biomacromolecules, 2021, 22, 5128-5138. | 2.6 | 11 |
| 49 | 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. | 2.7 | 5 |
| 50 | 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. | 5.6 | 20 |
| 51 | Ultrasonic encapsulation of cinnamon flavor to impart heat stability for baking applications. Food Hydrocolloids, 2020, 99, 105316. | 5.6 | 42 |
| 52 | Instantaneous interaction of mucin with pectin- and carrageenan-coated nanoemulsions. Food Chemistry, 2020, 309, 125795. | 4.2 | 13 |
| 53 | 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. | 2.6 | 10 |
| 54 | Development and Characterization of Salvia macrosiphon/Chitosan Edible Films. ACS Sustainable Chemistry and Engineering, 2020, 8, 1487-1496. | 3.2 | 34 |

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|---|---|---|---|
| 55 | Fabrication of chitosan/agarose scaffolds containing extracellular matrix for tissue engineering applications. International Journal of Biological Macromolecules, 2020, 143, 533-545. | 3.6 | 93 |
| 56 | Covalent polybenzimidazole-based triazine frameworks: A robust carrier for non-steroidal anti-inflammatory drugs. Materials Science and Engineering C, 2020, 108, 110482. | 3.8 | 19 |
| 57 | A digital imaging method for evaluating the kinetics of vapochromic response. Talanta, 2020, 209, 120520. | 2.9 | 7 |
| 58 | EMBRYOLOGY LAB-ON-A-CHIP: AUTOMATED OOCYTE DENUDATION MICROFLUIDIC DEVICE. Fertility and Sterility, 2020, 114, e76. | 0.5 | 2 |
| 59 | Fabrication of chitosan/polyvinylpyrrolidone hydrogel scaffolds containing PLGA microparticles loaded with dexamethasone for biomedical applications. International Journal of Biological Macromolecules, 2020, 164, 356-370. | 3.6 | 70 |
| 60 | 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. | 1.1 | 9 |
| 61 | Nanoperlite effect on thermal, rheological, surface and cellular properties of poly lactic acid/nanoperlite nanocomposites for multipurpose applications. Polymer Testing, 2020, 91, 106779. | 2.3 | 16 |
| 62 | The molecular mechanism of the photocatalytic oxidation reactions by horseradish peroxidase in the presence of histidine. Green Chemistry, 2020, 22, 6105-6114. | 4.6 | 5 |
| 63 | 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. | 2.4 | 14 |
| 64 | Mitigating the Astringency of Acidified Whey Protein in Proteinaceous High Internal Phase Emulsions. ACS Applied Bio Materials, 2020, 3, 8438-8445. | 2.3 | 6 |
| 65 | Photoâ€crosslinked gelatinâ€“polyvinyl alcohol composite films: UVâ€“riboflavin treatment for improving functional properties. Journal of Food Processing and Preservation, 2020, 44, e14550. | 0.9 | 8 |
| 66 | 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. | 2.7 | 30 |
| 67 | Coreâ€“Shell Nanohydrogels with Programmable Swelling for Conformance Control in Porous Media. ACS Applied Materials & Interfaces, 2020, 12, 34217-34225. | 4.0 | 16 |
| 68 | 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. | 1.9 | 8 |
| 69 | Generation of ironized and multivitamin-loaded liposomes using venturi-based rapid expansion of a supercritical solution (Vent-RESS). Green Chemistry, 2020, 22, 1618-1629. | 4.6 | 10 |
| 70 | A Spiderwebâ€Like Metalâ€“Organic Framework Multifunctional Foam. Angewandte Chemie - International Edition, 2020, 59, 9506-9513. | 7.2 | 41 |
| 71 | A Spiderwebâ€Like Metalâ€“Organic Framework Multifunctional Foam. Angewandte Chemie, 2020, 132, 9593-9600. | 1.6 | 3 |
| 72 | Improvement of the colloidal stability of phycocyanin in acidified conditions using whey protein-phycocyanin interactions. Food Hydrocolloids, 2020, 105, 105747. | 5.6 | 30 |

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|---|---|---|---|
| 73 | Protein content of amaranth and quinoa starch plays a key role in their ability as Pickering emulsifiers. Food Chemistry, 2020, 315, 126246. | 4.2 | 44 |
| 74 | 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. | 1.5 | 54 |
| 75 | Structural Chemistry Enables Fluorescence of Amino Acids in the Crystalline Solid State. Crystal Growth and Design, 2020, 20, 1673-1680. | 1.4 | 15 |
| 76 | Synthesis of Cross-Linked Spherical Polycationic Adsorbents for Enhanced Heparin Recovery. ACS Biomaterials Science and Engineering, 2020, 6, 2822-2831. | 2.6 | 9 |
| 77 | Exceptional colloidal stability of acidified whey protein beverages stabilized by soybean soluble polysaccharide. Journal of Food Science, 2020, 85, 989-997. | 1.5 | 17 |
| 78 | Quantitative comparison of adsorption and desorption of commonly used sweeteners in the oral cavity. Food Chemistry, 2019, 271, 577-580. | 4.2 | 6 |
| 79 | 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. | 5.9 | 26 |
| 80 | A Robust Aqueous Coreâ€"Shellâ€"Shell Coconut-like Nanostructure for Stimuli-Responsive Delivery of Hydrophilic Cargo. ACS Nano, 2019, 13, 9016-9027. | 7.3 | 74 |
| 81 | 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. | 3.1 | 55 |
| 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. | 3.6 | 29 |
| 83 | l-Histidine Crystals as Efficient Vehicles to Deliver Hydrophobic Molecules. ACS Applied Materials & Interfaces, 2019, 11, 39376-39384. | 4.0 | 8 |
| 84 | Starch-based Janus particles: Proof-of-concept heterogeneous design via a spin-coating spray approach. Food Hydrocolloids, 2019, 91, 301-310. | 5.6 | 15 |
| 85 | A supported dendrimer with terminal symmetric primary amine sites for adsorption of salicylic acid. Journal of Colloid and Interface Science, 2019, 540, 501-514. | 5.0 | 20 |
| 86 | A novel electrochemical epinine sensor using amplified CuO nanoparticles and an-hexyl-3-methylimidazolium hexafluorophosphate electrode. New Journal of Chemistry, 2019, 43, 2362-2367. | 1.4 | 246 |
| 87 | 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. | 2.2 | 46 |
| 88 | Catalyzed Oxidation of Carotenoids by Lactoperoxidase in the Presence of Ethanol. Journal of Agricultural and Food Chemistry, 2019, 67, 1742-1748. | 2.4 | 1 |
| 89 | 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. | 2.0 | 3 |
| 90 | Ultrastable Water-in-Oil High Internal Phase Emulsions Featuring Interfacial and Biphasic Network Stabilization. ACS Applied Materials & Interfaces, 2019, 11, 26433-26441. | 4.0 | 81 |

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| 91 | Waterâ€Triggered Rapid Release of Biocide with Enhanced Antimicrobial Activity in Biodiesel. Macromolecular Materials and Engineering, 2019, 304, 1900156. | 1.7 | 4 |
| 92 | Selective Electrochemical Capture and Release of Heparin Based on Amine-Functionalized Carbon/Titanium Dioxide Nanotube Arrays. ACS Applied Bio Materials, 2019, 2, 2685-2697. | 2.3 | 3 |
| 93 | 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. | 1.0 | 19 |
| 94 | Pathogenic Bacteria Detection Using RNA-Based Loop-Mediated Isothermal-Amplification-Assisted Nucleic Acid Amplification via Droplet Microfluidics. ACS Sensors, 2019, 4, 841-848. | 4.0 | 82 |
| 95 | Carbon dioxide absorption in water/nanofluid by a symmetric amine-based nanodendritic adsorbent. Applied Energy, 2019, 242, 1562-1572. | 5.1 | 55 |
| 96 | 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. | 3.6 | 46 |
| 97 | 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. | 5.6 | 20 |
| 98 | Strictures of a microchannel impose fierce competition to select for highly motile sperm. Science Advances, 2019, 5, eaav2111. | 4.7 | 51 |
| 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. | 5.2 | 21 |
| 100 | Synthesis of lactose lauryl ester in organic solvents using aluminosilicate zeolite as a catalyst. Food Chemistry, 2019, 279, 401-407. | 4.2 | 11 |
| 101 | Solvent-mediated pressure-treated bixin-casein complexation for targeted color delivery. Food Chemistry, 2019, 278, 434-442. | 4.2 | 6 |
| 102 | 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. | 3.2 | 10 |
| 103 | The Influence of Water Composition on Flavor and Nutrient Extraction in Green and Black Tea. Nutrients, 2019, 11, 80. | 1.7 | 36 |
| 104 | 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. | 2.4 | 44 |
| 105 | Generation of liposomes using a supercritical carbon dioxide eductor vacuum system: Optimization of process variables. Journal of CO2 Utilization, 2019, 29, 163-171. | 3.3 | 21 |
| 106 | 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. | 4.0 | 246 |
| 107 | Combination of internal structuring and external coating in an oleogel-based delivery system for fish oil stabilization. Food Chemistry, 2019, 277, 213-221. | 4.2 | 41 |
| 108 | Microfluidic-Based Cell-Embedded Microgels Using Nonfluorinated Oil as a Model for the Gastrointestinal Niche. ACS Applied Materials & Interfaces, 2018, 10, 9235-9246. | 4.0 | 37 |

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| 109 | Copigment-polyelectrolyte complexes (PECs) composite systems for anthocyanin stabilization. Food Hydrocolloids, 2018, 81, 371-379. | 5.6 | 41 |
| 110 | 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. | 2.9 | 42 |
| 111 | Multi-porous quaternized chitosan/polystyrene microbeads for scalable, efficient heparin recovery. Chemical Engineering Journal, 2018, 348, 399-408. | 6.6 | 30 |
| 112 | Shape-controlled fabrication of TiO2 hollow shells toward photocatalytic application. Applied Catalysis B: Environmental, 2018, 227, 519-529. | 10.8 | 42 |
| 113 | Annatto-entrapped casein-chitosan complexes improve whey color quality after acid coagulation of milk. Food Chemistry, 2018, 255, 268-274. | 4.2 | 25 |
| 114 | Tailoring Delivery System Functionality Using Microfluidics. Annual Review of Food Science and Technology, 2018, 9, 481-501. | 5.1 | 23 |
| 115 | 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. | 2.6 | 10 |
| 116 | Controlling the Release from Enzyme-Responsive Microcapsules with a Smart Natural Shell. ACS Applied Materials & Interfaces, 2018, 10, 6046-6053. | 4.0 | 29 |
| 117 | Formation of shelf stable Pickering high internal phase emulsions (HIPE) through the inclusion of whey protein microgels. Food and Function, 2018, 9, 982-990. | 2.1 | 100 |
| 118 | A novel paper based colorimetric assay for the detection of TiO<sub>2</sub>nanoparticles. Analytical Methods, 2018, 10, 275-280. | 1.3 | 6 |
| 119 | Production of galacto-oligosaccharides from whey permeate using Î²-galactosidase immobilized on functionalized glass beads. Food Chemistry, 2018, 251, 115-124. | 4.2 | 72 |
| 120 | Polyelectrolyte Complex Inclusive Biohybrid Microgels for Tailoring Delivery of Copigmented Anthocyanins. Biomacromolecules, 2018, 19, 1517-1527. | 2.6 | 40 |
| 121 | Thermoresponsive, water-dispersible microcapsules with a lipid-polysaccharide shell to protect heat-sensitive colorants. Food Hydrocolloids, 2018, 81, 419-428. | 5.6 | 20 |
| 122 | Modulation of whey protein-kappa carrageenan hydrogel properties via enzymatic protein modification. Food and Function, 2018, 9, 2313-2319. | 2.1 | 9 |
| 123 | Bioactive whey peptide particles: An emerging class of nutraceutical carriers. Critical Reviews in Food Science and Nutrition, 2018, 58, 1468-1477. | 5.4 | 30 |
| 124 | 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. | 5.6 | 39 |
| 125 | In situ H2O2 generation for de-emulsification of fine stable bilge water emulsions. Chemical Engineering Journal, 2018, 335, 434-442. | 6.6 | 26 |
| 126 | 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. | 5.6 | 38 |

| # | Article | IF | Citations |
|---|---|---|---|
| 127 | Anthocyanin stabilization by chitosan-chondroitin sulfate polyelectrolyte complexation integrating catechin co-pigmentation. Carbohydrate Polymers, 2018, 181, 124-131. | 5.1 | 77 |
| 128 | Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. Food Chemistry, 2018, 241, 460-467. | 4.2 | 43 |
| 129 | Improvement of physicochemical properties of encapsulated echium oil using nanostructured lipid carriers. Food Chemistry, 2018, 246, 448-456. | 4.2 | 54 |
| 130 | Enhancing the physicochemical stability of Î²-carotene solid lipid nanoparticle (SLNP) using whey protein isolate. Food Research International, 2018, 105, 962-969. | 2.9 | 94 |
| 131 | Polyelectrolyte microcapsules built on CaCO3 scaffolds for the integration, encapsulation, and controlled release of copigmented anthocyanins. Food Chemistry, 2018, 246, 305-312. | 4.2 | 29 |
| 132 | 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. | 4.6 | 26 |
| 133 | Oleogel-structured composite for the stabilization of Ï‰3 fatty acids in fish oil. Food and Function, 2018, 9, 5598-5606. | 2.1 | 20 |
| 134 | Nanoliter-Sized Microchamber/Microarray Microfluidic Platform for Antibiotic Susceptibility Testing. Analytical Chemistry, 2018, 90, 14137-14144. | 3.2 | 51 |
| 135 | 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. | 7.8 | 0 |
| 136 | A Microfluidicâ€Based Model for Spatially Constrained Culture of Intestinal Microbiota. Advanced Functional Materials, 2018, 28, 1805568. | 7.8 | 15 |
| 137 | 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. | 3.2 | 25 |
| 138 | Facile Synthesis of Sustainable High Internal Phase Emulsions by a Universal and Controllable Route. ACS Sustainable Chemistry and Engineering, 2018, 6, 16657-16664. | 3.2 | 34 |
| 139 | Sonochemically Synthesized Ultrastable High Internal Phase Emulsions via a Permanent Interfacial Layer. ACS Sustainable Chemistry and Engineering, 2018, 6, 14374-14382. | 3.2 | 40 |
| 140 | Cu(0)-mediated reversible-deactivation radical polymerization of n-butyl acrylate in suspension. Polymer, 2018, 153, 464-473. | 1.8 | 5 |
| 141 | Magnetic Dendritic Halloysite Nanotube for Highly Selective Recovery of Heparin Digested from Porcine Intestinal Mucosa. ACS Sustainable Chemistry and Engineering, 2018, 6, 14561-14573. | 3.2 | 22 |
| 142 | GBR membrane of novel poly (butylene succinate-co-glycolate) co-polyester co-polymer for periodontal application. Scientific Reports, 2018, 8, 7513. | 1.6 | 28 |
| 143 | Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO3 templates. Food Hydrocolloids, 2018, 84, 200-209. | 5.6 | 29 |
| 144 | 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. | 2.5 | 12 |

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|---|---|---|---|
| 145 | How Much Bean Hemagglutinin Is Safe for Human Consumption?. Journal of Agricultural and Food Chemistry, 2018, 66, 6937-6939. | 2.4 | 1 |
| 146 | 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. | 3.3 | 83 |
| 147 | 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. | 3.2 | 33 |
| 148 | Catechin modulates the copigmentation and encapsulation of anthocyanins in polyelectrolyte complexes (PECs) for natural colorant stabilization. Food Chemistry, 2018, 264, 342-349. | 4.2 | 36 |
| 149 | A Biocompatible Nanodendrimer for Efficient Adsorption and Reduction of Hg(II). ACS Sustainable Chemistry and Engineering, 2018, 6, 13332-13348. | 3.2 | 33 |
| 150 | Effect of surfactant addition on particle properties of whey proteins and their subsequent complexation with salivary proteins. International Dairy Journal, 2018, 87, 107-113. | 1.5 | 2 |
| 151 | Synthesis and characterization of lactose fatty acid ester biosurfactants using free and immobilized lipases in organic solvents. Food Chemistry, 2018, 266, 508-513. | 4.2 | 44 |
| 152 | Microfluidic Fabrication of Colloidal Nanomaterials-Encapsulated Microcapsules for Biomolecular Sensing. Nano Letters, 2017, 17, 2015-2020. | 4.5 | 78 |
| 153 | Improving oxidative stability of echium oil emulsions fabricated by Microfluidics: Effect of ionic gelation and phenolic compounds. Food Chemistry, 2017, 233, 125-134. | 4.2 | 50 |
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