# Alireza Abbaspourrad

## List of Publications by Citations



| 183 | 4,485 | 35 | 59 |
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| papers | citations | h-index | g-index |
| 201 | 5,665 | 8.2 | 6.42 |
| ext. papers | ext. citations | avg, IF | L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 183 | Droplet microfluidics: A tool for biology, chemistry and nanotechnology. *TrAC - Trends in Analytical Chemistry*, **2016**, 82, 118-125 | 14.6 | 206 |
| 182 | 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 | 8.5 | 183 |
| 181 | 25th anniversary article: double emulsion templated solid microcapsules: mechanics and controlled release. *Advanced Materials*, **2014**, 26, 2205-18 | 24 | 180 |
| 180 | A novel electrochemical epinine sensor using amplified CuO nanoparticles and a n-hexyl-3-methylimidazolium hexafluorophosphate electrode. *New Journal of Chemistry*, **2019**, 43, 2362-2367 | 3.6 | 169 |
| 179 | Protein expression, aggregation, and triggered release from polymersomes as artificial cell-like structures. *Angewandte Chemie - International Edition*, **2012**, 51, 6416-20 | 16.4 | 145 |
| 178 | Amphiphilic crescent-moon-shaped microparticles formed by selective adsorption of colloids. *Journal of the American Chemical Society*, **2011**, 133, 5516-24 | 16.4 | 135 |
| 177 | Polymer microcapsules with programmable active release. *Journal of the American Chemical Society*, **2013**, 135, 7744-50 | 16.4 | 132 |
| 176 | Delayed buckling and guided folding of inhomogeneous capsules. *Physical Review Letters*, **2012**, 109, 134302 | 7.4 | 112 |
| 175 | Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. *RSC Advances*, **2017**, 7, 28951-28964 | 3.7 | 110 |
| 174 | Controlling release from pH-responsive microcapsules. *Langmuir*, **2013**, 29, 12697-702 | 4 | 102 |
| 173 | Encapsulation and Enhanced Retention of Fragrance in Polymer Microcapsules. *ACS Applied Materials & Interfaces*, **2016**, 8, 4007-13 | 9.5 | 101 |
| 172 | Stimuli-Responsive Core□Shell Microcapsules with Tunable Rates of Release by Using a Depolymerizable Poly(phthalaldehyde) Membrane. *Macromolecules*, **2013**, 46, 3309-3313 | 5.5 | 72 |
| 171 | Enhancing the physicochemical stability of □carotene solid lipid nanoparticle (SLNP) using whey protein isolate. *Food Research International*, **2018**, 105, 962-969 | 7 | 66 |
| 170 | Formation of shelf stable Pickering high internal phase emulsions (HIPE) through the inclusion of whey protein microgels. *Food and Function*, **2018**, 9, 982-990 | 6.1 | 61 |
| 169 | Microfluidic Fabrication of Colloidal Nanomaterials-Encapsulated Microcapsules for Biomolecular Sensing. *Nano Letters*, **2017**, 17, 2015-2020 | 11.5 | 60 |
| 168 | Fabrication of solid lipid microcapsules containing ascorbic acid using a microfluidic technique. *Food Chemistry*, **2014**, 152, 271-5 | 8.5 | 60 |
| 167 | Production of galacto-oligosaccharides from whey permeate using □galactosidase immobilized on functionalized glass beads. *Food Chemistry*, **2018**, 251, 115-124 | 8.5 | 58 |

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| 166 | Nano- and micromotors for cleaning polluted waters: focused review on pollutant removal mechanisms. *Nanoscale*, **2017**, 9, 13850-13863 | 7.7 | 56 |
| 165 | Microfluidic synthesis of monodisperse porous microspheres with size-tunable pores. *Soft Matter*, **2012**, 8, 10636 | 3.6 | 52 |
| 164 | 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 | 11.5 | 51 |
| 163 | Light-harvesting synthetic nano- and micromotors: a review. *Nanoscale*, **2017**, 9, 12218-12230 | 7.7 | 51 |
| 162 | Fabrication of chitosan/agarose scaffolds containing extracellular matrix for tissue engineering applications. *International Journal of Biological Macromolecules*, **2020**, 143, 533-545 | 7.9 | 51 |
| 161 | Anthocyanin stabilization by chitosan-chondroitin sulfate polyelectrolyte complexation integrating catechin co-pigmentation. *Carbohydrate Polymers*, **2018**, 181, 124-131 | 10.3 | 49 |
| 160 | Triple Emulsion Drops with An Ultrathin Water Layer: High Encapsulation Efficiency and Enhanced Cargo Retention in Microcapsules. *Advanced Materials*, **2016**, 28, 3340-4 | 24 | 47 |
| 159 | A Robust Aqueous Core-Shell-Shell Coconut-like Nanostructure for Stimuli-Responsive Delivery of Hydrophilic Cargo. *ACS Nano*, **2019**, 13, 9016-9027 | 16.7 | 47 |
| 158 | Pathogenic Bacteria Detection Using RNA-Based Loop-Mediated Isothermal-Amplification-Assisted Nucleic Acid Amplification via Droplet Microfluidics. *ACS Sensors*, **2019**, 4, 841-848 | 9.2 | 46 |
| 157 | Ultrastable Water-in-Oil High Internal Phase Emulsions Featuring Interfacial and Biphasic Network Stabilization. *ACS Applied Materials & Interfaces*, **2019**, 11, 26433-26441 | 9.5 | 45 |
| 156 | Improving oxidative stability of echium oil emulsions fabricated by Microfluidics: Effect of ionic gelation and phenolic compounds. *Food Chemistry*, **2017**, 233, 125-134 | 8.5 | 42 |
| 155 | Surface functionalized hydrophobic porous particles toward water treatment application. *Advanced Materials*, **2013**, 25, 3215-21 | 24 | 41 |
| 154 | Improvement of physicochemical properties of encapsulated echium oil using nanostructured lipid carriers. *Food Chemistry*, **2018**, 246, 448-456 | 8.5 | 41 |
| 153 | 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 | 9.3 | 37 |
| 152 | Fabrication of chitosan/polyvinylpyrrolidone hydrogel scaffolds containing PLGA microparticles loaded with dexamethasone for biomedical applications. *International Journal of Biological Macromolecules*, **2020**, 164, 356-370 | 7.9 | 37 |
| 151 | Nonspherical double emulsions with multiple distinct cores enveloped by ultrathin shells. *ACS Applied Materials & Interfaces*, **2014**, 6, 1294-300 | 9.5 | 36 |
| 150 | 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 | 9.3 | 35 |
| 149 | Carbon dioxide absorption in water/nanofluid by a symmetric amine-based nanodendritic adsorbent. *Applied Energy*, **2019**, 242, 1562-1572 | 10.7 | 35 |

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| 148 | Fabrication of shape controllable Janus alginate/pNIPAAm microgels via microfluidics technique and off-chip ionic cross-linking. *Langmuir*, **2015**, 31, 1885-91 | 4 | 34 |
| 147 | Microcapsules for Enhanced Cargo Retention and Diversity. *Small*, **2015**, 11, 2903-9 | 11 | 33 |
| 146 | Shape-controlled fabrication of TiO2 hollow shells toward photocatalytic application. *Applied Catalysis B: Environmental*, **2018**, 227, 519-529 | 21.8 | 33 |
| 145 | Microfluidic fabrication of stable gas-filled microcapsules for acoustic contrast enhancement. *Langmuir*, **2013**, 29, 12352-7 | 4 | 33 |
| 144 | Perforated Microcapsules with Selective Permeability Created by Confined Phase Separation of Polymer Blends. *Chemistry of Materials*, **2014**, 26, 7166-7171 | 9.6 | 33 |
| 143 | Monodisperse gas-filled microparticles from reactions in double emulsions. *Langmuir*, **2012**, 28, 6742-5 | 4 | 33 |
| 142 | Microfluidic-Based Cell-Embedded Microgels Using Nonfluorinated Oil as a Model for the Gastrointestinal Niche. *ACS Applied Materials & Interfaces*, **2018**, 10, 9235-9246 | 9.5 | 32 |
| 141 | Optimization of microcapsules shell structure to preserve labile compounds: A comparison between microfluidics and conventional homogenization method. *Food Chemistry*, **2018**, 241, 460-467 | 8.5 | 32 |
| 140 | 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 | 7.2 | 31 |
| 139 | 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 | 5.8 | 31 |
| 138 | Synthesis and characterization of lactose fatty acid ester biosurfactants using free and immobilized lipases in organic solvents. *Food Chemistry*, **2018**, 266, 508-513 | 8.5 | 29 |
| 137 | Fluorocarbon Oil Reinforced Triple Emulsion Drops. *Advanced Materials*, **2016**, 28, 8425-8430 | 24 | 29 |
| 136 | Catechin modulates the copigmentation and encapsulation of anthocyanins in polyelectrolyte complexes (PECs) for natural colorant stabilization. *Food Chemistry*, **2018**, 264, 342-349 | 8.5 | 27 |
| 135 | Combination of internal structuring and external coating in an oleogel-based delivery system for fish oil stabilization. *Food Chemistry*, **2019**, 277, 213-221 | 8.5 | 27 |
| 134 | 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 | 10.6 | 26 |
| 133 | Strictures of a microchannel impose fierce competition to select for highly motile sperm. *Science Advances*, **2019**, 5, eaav2111 | 14.3 | 26 |
| 132 | Nanoliter-Sized Microchamber/Microarray Microfluidic Platform for Antibiotic Susceptibility Testing. *Analytical Chemistry*, **2018**, 90, 14137-14144 | 7.8 | 26 |
| 131 | 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 | 7.9 | 25 |

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| 130 | Synthesis of Highly Monodispersed, Stable, and Spherical NZVI of 20□0 nm on Filter Paper for the Removal of Phosphate from Wastewater: Batch and Column Study. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 11662-11676 | 8.3 | 25 |
| 129 | Sonochemically Synthesized Ultrastable High Internal Phase Emulsions via a Permanent Interfacial Layer. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 14374-14382 | 8.3 | 24 |
| 128 | Copigment-polyelectrolyte complexes (PECs) composite systems for anthocyanin stabilization. *Food Hydrocolloids*, **2018**, 81, 371-379 | 10.6 | 23 |
| 127 | Polyelectrolyte Complex Inclusive Biohybrid Microgels for Tailoring Delivery of Copigmented Anthocyanins. *Biomacromolecules*, **2018**, 19, 1517-1527 | 6.9 | 23 |
| 126 | Polyelectrolyte microcapsules built on CaCO scaffolds for the integration, encapsulation, and controlled release of copigmented anthocyanins. *Food Chemistry*, **2018**, 246, 305-312 | 8.5 | 23 |
| 125 | Protein content of amaranth and quinoa starch plays a key role in their ability as Pickering emulsifiers. *Food Chemistry*, **2020**, 315, 126246 | 8.5 | 22 |
| 124 | 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 | 7 | 22 |
| 123 | Bioactive whey peptide particles: An emerging class of nutraceutical carriers. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1468-1477 | 11.5 | 22 |
| 122 | Label-free single-cell protein quantification using a drop-based mix-and-read system. *Scientific Reports*, **2015**, 5, 12756 | 4.9 | 22 |
| 121 | Protein Expression, Aggregation, and Triggered Release from Polymersomes as Artificial Cell-like Structures. *Angewandte Chemie*, **2012**, 124, 6522-6526 | 3.6 | 22 |
| 120 | Engineered emulsions for obesity treatment. *Trends in Food Science and Technology*, **2016**, 52, 90-97 | 15.3 | 22 |
| 119 | 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 | 5.7 | 22 |
| 118 | Improvement of vitamin C stability in vitamin gummies by encapsulation in casein gel. *Food Hydrocolloids*, **2021**, 113, 106414 | 10.6 | 22 |
| 117 | Multi-porous quaternized chitosan/polystyrene microbeads for scalable, efficient heparin recovery. *Chemical Engineering Journal*, **2018**, 348, 399-408 | 14.7 | 21 |
| 116 | Annatto-entrapped casein-chitosan complexes improve whey color quality after acid coagulation of milk. *Food Chemistry*, **2018**, 255, 268-274 | 8.5 | 21 |
| 115 | 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 | 10.6 | 21 |
| 114 | In situ H2O2 generation for de-emulsification of fine stable bilge water emulsions. *Chemical Engineering Journal*, **2018**, 335, 434-442 | 14.7 | 21 |
| 113 | A Biocompatible Nanodendrimer for Efficient Adsorption and Reduction of Hg(II). *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 13332-13348 | 8.3 | 21 |

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| 112 | A Spiderweb-Like Metal-Organic Framework Multifunctional Foam. *Angewandte Chemie - International Edition*, **2020**, 59, 9506-9513 | 16.4 | 20 |
| 111 | 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 | 2 | 20 |
| 110 | Osmotic Pressure Triggered Rapid Release of Encapsulated Enzymes with Enhanced Activity. *Advanced Functional Materials*, **2017**, 27, 1700975 | 15.6 | 19 |
| 109 | Controlling the Release from Enzyme-Responsive Microcapsules with a Smart Natural Shell. *ACS Applied Materials & Interfaces*, **2018**, 10, 6046-6053 | 9.5 | 19 |
| 108 | Development and Characterization of Salvia macrosiphon/Chitosan Edible Films. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 1487-1496 | 8.3 | 19 |
| 107 | Facile Synthesis of Sustainable High Internal Phase Emulsions by a Universal and Controllable Route. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 16657-16664 | 8.3 | 19 |
| 106 | Extraction of phycocyanin-A natural blue colorant from dried spirulina biomass: Influence of processing parameters and extraction techniques. *Journal of Food Science*, **2020**, 85, 727-735 | 3.4 | 18 |
| 105 | A novel catalyst containing palladium nanoparticles supported on poly(2-hydroxyethyl methacrylate)/CMK-1: Synthesis, characterization and comparison with mesoporous silica nanocomposite. *Applied Catalysis A: General*, **2012**, 423-424, 78-90 | 5.1 | 18 |
| 104 | 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 | 13 | 18 |
| 103 | Ultrasonic encapsulation of cinnamon flavor to impart heat stability for baking applications. *Food Hydrocolloids*, **2020**, 99, 105316 | 10.6 | 18 |
| 102 | GBR membrane of novel poly (butylene succinate-co-glycolate) co-polyester co-polymer for periodontal application. *Scientific Reports*, **2018**, 8, 7513 | 4.9 | 18 |
| 101 | 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 | 10 | 17 |
| 100 | Improvement of the storage stability of C-phycocyanin in beverages by high-pressure processing. *Food Hydrocolloids*, **2021**, 110, 106055 | 10.6 | 17 |
| 99 | Enhanced compatibility of starch with poly(lactic acid) and poly(e-caprolactone) by incorporation of POSS nanoparticles: Study on thermal properties. *International Journal of Biological Macromolecules* , **2019**, 141, 578-584 | 7.9 | 16 |
| 98 | Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO3 templates. *Food Hydrocolloids*, **2018**, 84, 200-209 | 10.6 | 16 |
| 97 | A supported dendrimer with terminal symmetric primary amine sites for adsorption of salicylic acid. *Journal of Colloid and Interface Science*, **2019**, 540, 501-514 | 9.3 | 15 |
| 96 | Thermoresponsive, water-dispersible microcapsules with a lipid-polysaccharide shell to protect heat-sensitive colorants. *Food Hydrocolloids*, **2018**, 81, 419-428 | 10.6 | 15 |
| 95 | Nutritional and Bioactive Components of Pomegranate Waste Used in Food and Cosmetic Applications: A Review. *Foods*, **2021**, 10, | 4.9 | 15 |

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| 94 | 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 | 10 | 15 |
| 93 | 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 | 8.3 | 15 |
| 92 | 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 | 10.6 | 14 |
| 91 | Improvement of the colloidal stability of phycocyanin in acidified conditions using whey protein-phycocyanin interactions. *Food Hydrocolloids*, **2020**, 105, 105747 | 10.6 | 14 |
| 90 | The Influence of Water Composition on Flavor and Nutrient Extraction in Green and Black Tea. *Nutrients*, **2019**, 11, | 6.7 | 14 |
| 89 | Oleogel-structured composite for the stabilization of □ fatty acids in fish oil. *Food and Function*, **2018**, 9, 5598-5606 | 6.1 | 14 |
| 88 | 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 | 1.9 | 13 |
| 87 | Tailoring Delivery System Functionality Using Microfluidics. *Annual Review of Food Science and Technology*, **2018**, 9, 481-501 | 14.7 | 13 |
| 86 | Dispersing hydrophobic natural colourant □carotene in shellac particles for enhanced stability and tunable colour. *Royal Society Open Science*, **2017**, 4, 170919 | 3.3 | 13 |
| 85 | Investigation of the Interaction between -Acetyl-l-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 | 5.7 | 12 |
| 84 | Electrolytic transesterification of waste frying oil using Na/zeolite-chitosan biocomposite for biodiesel production. *Waste Management*, **2021**, 127, 48-62 | 8.6 | 12 |
| 83 | Generation of liposomes using a supercritical carbon dioxide eductor vacuum system: Optimization of process variables. *Journal of CO2 Utilization*, **2019**, 29, 163-171 | 7.6 | 12 |
| 82 | Magnetic Dendritic Halloysite Nanotube for Highly Selective Recovery of Heparin Digested from Porcine Intestinal Mucosa. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 14561-14573 | 8.3 | 12 |
| 81 | Combination of copigmentation and encapsulation strategies for the synergistic stabilization of anthocyanins. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 3164-3191 | 16.4 | 11 |
| 80 | Preparation of microparticles through co-flowing of partially miscible liquids. *Chemical Engineering Journal*, **2017**, 320, 144-150 | 14.7 | 10 |
| 79 | Glass surface modification via Cu(0)-mediated living radical polymerization of fluorinated and non-fluorinated acrylates. *Polymer Chemistry*, **2017**, 8, 7457-7468 | 4.9 | 10 |
| 78 | 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 | 5.1 | 10 |
| 77 | A Microfluidic-Based Model for Spatially Constrained Culture of Intestinal Microbiota. *Advanced Functional Materials*, **2018**, 28, 1805568 | 15.6 | 10 |

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| 76 | Structural Chemistry Enables Fluorescence of Amino Acids in the Crystalline Solid State. *Crystal Growth and Design*, **2020**, 20, 1673-1680 | 3.5 | 9 |
| 75 | 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 | 10.6 | 9 |
| 74 | Starch-based Janus particles: Proof-of-concept heterogeneous design via a spin-coating spray approach. *Food Hydrocolloids*, **2019**, 91, 301-310 | 10.6 | 8 |
| 73 | 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 | 8 |
| 72 | Covalent polybenzimidazole-based triazine frameworks: A robust carrier for non-steroidal anti-inflammatory drugs. *Materials Science and Engineering C*, **2020**, 108, 110482 | 8.3 | 8 |
| 71 | A mix-and-read drop-based in vitro two-hybrid method for screening high-affinity peptide binders. *Scientific Reports*, **2016**, 6, 22575 | 4.9 | 8 |
| 70 | Generation of ironized and multivitamin-loaded liposomes using venturi-based rapid expansion of a supercritical solution (Vent-RESS). *Green Chemistry*, **2020**, 22, 1618-1629 | 10 | 7 |
| 69 | Modulation of whey protein-kappa carrageenan hydrogel properties via enzymatic protein modification. *Food and Function*, **2018**, 9, 2313-2319 | 6.1 | 7 |
| 68 | 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 | 7 |
| 67 | Synthesis of lactose lauryl ester in organic solvents using aluminosilicate zeolite as a catalyst. *Food Chemistry*, **2019**, 279, 401-407 | 8.5 | 7 |
| 66 | 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 | 8.3 | 7 |
| 65 | Core-Shell Nanohydrogels with Programmable Swelling for Conformance Control in Porous Media. *ACS Applied Materials & Interfaces*, **2020**, 12, 34217-34225 | 9.5 | 6 |
| 64 | 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 | 5.1 | 6 |
| 63 | Highly Selective Vapor-Phase Acylation of Veratrole over H3PO4/TiO2-ZrO2: Using Ethyl Acetate as a Green and Efficient Acylating Agent. *Chinese Journal of Chemistry*, **2010**, 28, 273-284 | 4.9 | 6 |
| 62 | A digital imaging method for evaluating the kinetics of vapochromic response. *Talanta*, **2020**, 209, 120520 | 6.2 | 6 |
| 61 | Nanoperlite effect on thermal, rheological, surface and cellular properties of poly lactic acid/nanoperlite nanocomposites for multipurpose applications. *Polymer Testing*, **2020**, 91, 106779 | 4.5 | 6 |
| 60 | Cationic Covalent Organic Framework as an Ion Exchange Material for Efficient Adsorptive Separation of Biomolecules. *ACS Applied Materials & Interfaces*, **2021**, 13, 35019-35025 | 9.5 | 6 |
| 59 | Whey protein improves the stability of C-phycocyanin in acidified conditions during light storage. *Food Chemistry*, **2021**, 344, 128642 | 8.5 | 6 |

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| 58 | Changes in the Glutinous Rice Grain and Physicochemical Properties of Its Starch upon Moderate Treatment with Pulsed Electric Field. *Foods*, **2021**, 10, | 4.9 | 6 |
| 57 | Facile preparation of superhydrophobic and oleophobic surfaces via the combination of Cu(0)-mediated reversible-deactivation radical polymerization and click chemistry. *Journal of Polymer Science Part A*, **2018**, 56, 1684-1694 | 2.5 | 6 |
| 56 | Exceptional colloidal stability of acidified whey protein beverages stabilized by soybean soluble polysaccharide. *Journal of Food Science*, **2020**, 85, 989-997 | 3.4 | 5 |
| 55 | A novel paper based colorimetric assay for the detection of TiO2 nanoparticles. *Analytical Methods*, **2018**, 10, 275-280 | 3.2 | 5 |
| 54 | 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 | 5 |
| 53 | Engineered Microbial Routes for Human Milk Oligosaccharides Synthesis. *ACS Synthetic Biology*, **2021**, 10, 923-938 | 5.7 | 5 |
| 52 | l-Histidine Crystals as Efficient Vehicles to Deliver Hydrophobic Molecules. *ACS Applied Materials & Interfaces*, **2019**, 11, 39376-39384 | 9.5 | 4 |
| 51 | Expansion and rupture of charged microcapsules. *Materials Horizons*, **2014**, 1, 92-95 | 14.4 | 4 |
| 50 | Bioactives in bovine milk: chemistry, technology, and applications. *Nutrition Reviews*, **2021**, 79, 48-69 | 6.4 | 4 |
| 49 | Green synthesis of pyrano [3,2-b]pyran derivatives using nano SiMgfluorapatite catalyst and the evaluation of their antibacterial and antioxidant properties. *Medicinal Chemistry Research*, **2020**, 29, 1792-1803 | 2.2 | 4 |
| 48 | Biological small-molecule assays using gradient-based microfluidics. *Biosensors and Bioelectronics*, **2021**, 178, 113038 | 11.8 | 4 |
| 47 | Solvent-mediated pressure-treated bixin-casein complexation for targeted color delivery. *Food Chemistry*, **2019**, 278, 434-442 | 8.5 | 4 |
| 46 | Improvement of lactoferrin thermal stability by complex coacervation using soy soluble polysaccharides. *Food Hydrocolloids*, **2022**, 107736 | 10.6 | 4 |
| 45 | Water-Triggered Rapid Release of Biocide with Enhanced Antimicrobial Activity in Biodiesel. *Macromolecular Materials and Engineering*, **2019**, 304, 1900156 | 3.9 | 3 |
| 44 | Mitigating the Astringency of Acidified Whey Protein in Proteinaceous High Internal Phase Emulsions.. *ACS Applied Bio Materials*, **2020**, 3, 8438-8445 | 4.1 | 3 |
| 43 | 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 | 3 |
| 42 | Synthesis of Cross-Linked Spherical Polycationic Adsorbents for Enhanced Heparin Recovery. *ACS Biomaterials Science and Engineering*, **2020**, 6, 2822-2831 | 5.5 | 3 |
| 41 | Quantitative comparison of adsorption and desorption of commonly used sweeteners in the oral cavity. *Food Chemistry*, **2019**, 271, 577-580 | 8.5 | 3 |

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| 40 | Instantaneous interaction of mucin with pectin- and carrageenan-coated nanoemulsions. *Food Chemistry*, **2020**, 309, 125795 | 8.5 | 3 |
| 39 | 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 | 5.1 | 3 |
| 38 | The molecular mechanism of the photocatalytic oxidation reactions by horseradish peroxidase in the presence of histidine. *Green Chemistry*, **2020**, 22, 6105-6114 | 10 | 3 |
| 37 | Flavor components, precursors, formation mechanisms, production and characterization methods: garlic, onion, and chili pepper flavors. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-23 | 11.5 | 3 |
| 36 | Selective Electrochemical Capture and Release of Heparin Based on Amine-Functionalized Carbon/Titanium Dioxide Nanotube Arrays.. *ACS Applied Bio Materials*, **2019**, 2, 2685-2697 | 4.1 | 2 |
| 35 | A Spiderweb-Like Metal□Organic Framework Multifunctional Foam. *Angewandte Chemie*, **2020**, 132, 9593-9600 | 3.6 | 2 |
| 34 | Multiple Emulsions **2018**, 69-103 | | 2 |
| 33 | Effect of surfactant addition on particle properties of whey proteins and their subsequent complexation with salivary proteins. *International Dairy Journal*, **2018**, 87, 107-113 | 3.5 | 2 |
| 32 | Effect of flagellar beating pattern on sperm rheotaxis and boundary-dependent navigation | | 2 |
| 31 | Peptide-directed Pd-decorated Au and PdAu nanocatalysts for degradation of nitrite in water.. *RSC Advances*, **2021**, 11, 32615-32621 | 3.7 | 2 |
| 30 | Diffusion-Convection Hybrid Microfluidic Platform for Rapid Antibiotic Susceptibility Testing. *Analytical Chemistry*, **2021**, 93, 5789-5796 | 7.8 | 2 |
| 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 | 8.5 | 2 |
| 28 | Elucidating the Interaction Mechanism of Folic Acid with Ovalbumin by Multispectroscopic and Molecular Simulation Methods. *ACS Food Science & Technology*, **2021**, 1, 660-668 | | 2 |
| 27 | Rolling controls sperm navigation in response to the dynamic rheological properties of the environment. *ELife*, **2021**, 10, | 8.9 | 2 |
| 26 | Improved thermal stability of phycocyanin under acidic conditions by forming soluble complexes with polysaccharides. *Food Hydrocolloids*, **2021**, 119, 106852 | 10.6 | 2 |
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