Alireza Abbaspourrad

List of Publications by Year in Descending Order

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

#	Paper	IF	Citations
183	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	3.4	1
182	Granulation and encapsulation of N-Acetylcysteine (NAC) by internal phase separation. *Food Hydrocolloids*, **2022**, 107699	10.6	0
181	Physicochemical interactions between mucin and low-calorie sweeteners: Real-time characterization and rheological analyses. *LWT - Food Science and Technology*, **2022**, 159, 113252	5.4	
180	pH-responsive delivery of rebaudioside a sweetener via mucoadhesive whey protein isolate core-shell nanocapsules. *Food Hydrocolloids*, **2022**, 129, 107657	10.6	0
179	Improvement of lactoferrin thermal stability by complex coacervation using soy soluble polysaccharides. *Food Hydrocolloids*, **2022**, 107736	10.6	4
178	Impact of protein/peptide templates on metallic nanoparticle synthesis and applications. *Nano Structures Nano Objects*, **2022**, 30, 100864	5.6	0
177	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	5.6	0
176	Peptide-directed Pd-decorated Au and PdAu nanocatalysts for degradation of nitrite in water.. *RSC Advances*, **2021**, 11, 32615-32621	3.7	2
175	Bioactives in bovine milk: chemistry, technology, and applications. *Nutrition Reviews*, **2021**, 79, 48-69	6.4	4
174	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
173	Nutritional and Bioactive Components of Pomegranate Waste Used in Food and Cosmetic Applications: A Review. *Foods*, **2021**, 10,	4.9	15
172	Diffusion-Convection Hybrid Microfluidic Platform for Rapid Antibiotic Susceptibility Testing. *Analytical Chemistry*, **2021**, 93, 5789-5796	7.8	2
171	Biological small-molecule assays using gradient-based microfluidics. *Biosensors and Bioelectronics*, **2021**, 178, 113038	11.8	4
170	Gradient-Based Microfluidic Platform for One Single Rapid Antimicrobial Susceptibility Testing. *ACS Sensors*, **2021**, 6, 1560-1571	9.2	1
169	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
168	Elucidating the Interaction Mechanism of Folic Acid with Ovalbumin by Multispectroscopic and Molecular Simulation Methods. *ACS Food Science & Technology*, **2021**, 1, 660-668		2
167	Engineered Microbial Routes for Human Milk Oligosaccharides Synthesis. *ACS Synthetic Biology*, **2021**, 10, 923-938	5.7	5

166	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
165	Electrolytic transesterification of waste frying oil using Na/zeolite-chitosan biocomposite for biodiesel production. *Waste Management*, **2021**, 127, 48-62	8.6	12
164	Improved photostability of folic acid by the radical-scavenging effect of tannic acid. *LWT - Food Science and Technology*, **2021**, 142, 111050	5.4	0
163	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	8.3	1
162	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
161	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
160	O-124 Contact-free oocyte denudation in a chip-scale ultrasonic microfluidic device. *Human Reproduction*, **2021**, 36,	5.7	1
159	Improvement of the storage stability of C-phycocyanin in beverages by high-pressure processing. *Food Hydrocolloids*, **2021**, 110, 106055	10.6	17
158	Application of granular cold-water-swelling starch as a clean-label oil structurant. *Food Hydrocolloids*, **2021**, 112, 106311	10.6	1
157	Improvement of vitamin C stability in vitamin gummies by encapsulation in casein gel. *Food Hydrocolloids*, **2021**, 113, 106414	10.6	22
156	Whey protein improves the stability of C-phycocyanin in acidified conditions during light storage. *Food Chemistry*, **2021**, 344, 128642	8.5	6
155	Dihydronicotinamide riboside: synthesis from nicotinamide riboside chloride, purification and stability studies.. *RSC Advances*, **2021**, 11, 21036-21047	3.7	0
154	Progressive bovine sperm separation using parallelized microchamber-based microfluidics. *Lab on A Chip*, **2021**, 21, 2791-2804	7.2	0
153	Nature-Derived Amphiphilic Polymers Crosslinked by Calcium Ions for Microencapsulation Applications. *ACS Applied Polymer Materials*, **2021**, 3, 1415-1425	4.3	1
152	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
151	Development and characterization of probiotic mucilage based edible films for the preservation of fruits and vegetables. *Scientific Reports*, **2021**, 11, 16608	4.9	1
150	Rolling controls sperm navigation in response to the dynamic rheological properties of the environment. *ELife*, **2021**, 10,	8.9	2
149	Synthesis of arylhydrazone-based molecular switches using aryldiazonium silica sulfate nanocomposites and analysis of their isomerization. *Dyes and Pigments*, **2021**, 194, 109544	4.6	0

148	Improved thermal stability of phycocyanin under acidic conditions by forming soluble complexes with polysaccharides. *Food Hydrocolloids*, **2021**, 119, 106852	10.6	2
147	Monitoring the heme iron state in horseradish peroxidase to detect ultratrace amounts of hydrogen peroxide in alcohols.. *RSC Advances*, **2021**, 11, 9901-9910	3.7	1
146	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	4.5	0
145	Mitigating the Astringency of Acidified Whey Protein in Proteinaceous High Internal Phase Emulsions.. *ACS Applied Bio Materials*, **2020**, 3, 8438-8445	4.1	3
144	Photo-crosslinked gelatin–polyvinyl alcohol composite films: UV–riboflavin treatment for improving functional properties. *Journal of Food Processing and Preservation*, **2020**, 44, e14550	2.1	1
143	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
142	Core-Shell Nanohydrogels with Programmable Swelling for Conformance Control in Porous Media. *ACS Applied Materials & Interfaces*, **2020**, 12, 34217-34225	9.5	6
141	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
140	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
139	A Spiderweb-Like Metal-Organic Framework Multifunctional Foam. *Angewandte Chemie - International Edition*, **2020**, 59, 9506-9513	16.4	20
138	A Spiderweb-Like Metal–Organic Framework Multifunctional Foam. *Angewandte Chemie*, **2020**, 132, 9593-9600	3.6	2
137	Improvement of the colloidal stability of phycocyanin in acidified conditions using whey protein-phycocyanin interactions. *Food Hydrocolloids*, **2020**, 105, 105747	10.6	14
136	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
135	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
134	Structural Chemistry Enables Fluorescence of Amino Acids in the Crystalline Solid State. *Crystal Growth and Design*, **2020**, 20, 1673-1680	3.5	9
133	Synthesis of Cross-Linked Spherical Polycationic Adsorbents for Enhanced Heparin Recovery. *ACS Biomaterials Science and Engineering*, **2020**, 6, 2822-2831	5.5	3
132	Exceptional colloidal stability of acidified whey protein beverages stabilized by soybean soluble polysaccharide. *Journal of Food Science*, **2020**, 85, 989-997	3.4	5
131	Instantaneous interaction of mucin with pectin- and carrageenan-coated nanoemulsions. *Food Chemistry*, **2020**, 309, 125795	8.5	3

130	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
129	Development and Characterization of Salvia macrosiphon/Chitosan Edible Films. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 1487-1496	8.3	19
128	Fabrication of chitosan/agarose scaffolds containing extracellular matrix for tissue engineering applications. *International Journal of Biological Macromolecules*, **2020**, 143, 533-545	7.9	51
127	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
126	A digital imaging method for evaluating the kinetics of vapochromic response. *Talanta*, **2020**, 209, 120520	6.2	6
125	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
124	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
123	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
122	The molecular mechanism of the photocatalytic oxidation reactions by horseradish peroxidase in the presence of histidine. *Green Chemistry*, **2020**, 22, 6105-6114	10	3
121	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
120	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
119	Ultrasonic encapsulation of cinnamon flavor to impart heat stability for baking applications. *Food Hydrocolloids*, **2020**, 99, 105316	10.6	18
118	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
117	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
116	l-Histidine Crystals as Efficient Vehicles to Deliver Hydrophobic Molecules. *ACS Applied Materials & Interfaces*, **2019**, 11, 39376-39384	9.5	4
115	Starch-based Janus particles: Proof-of-concept heterogeneous design via a spin-coating spray approach. *Food Hydrocolloids*, **2019**, 91, 301-310	10.6	8
114	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
113	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

112	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
111	Catalyzed Oxidation of Carotenoids by Lactoperoxidase in the Presence of Ethanol. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 1742-1748	5.7	1
110	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	4.3	1
109	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
108	Water-Triggered Rapid Release of Biocide with Enhanced Antimicrobial Activity in Biodiesel. *Macromolecular Materials and Engineering*, **2019**, 304, 1900156	3.9	3
107	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
106	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
105	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
104	Carbon dioxide absorption in water/nanofluid by a symmetric amine-based nanodendritic adsorbent. *Applied Energy*, **2019**, 242, 1562-1572	10.7	35
103	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
102	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
101	Quantitative comparison of adsorption and desorption of commonly used sweeteners in the oral cavity. *Food Chemistry*, **2019**, 271, 577-580	8.5	3
100	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
99	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
98	Strictures of a microchannel impose fierce competition to select for highly motile sperm. *Science Advances*, **2019**, 5, eaav2111	14.3	26
97	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
96	Synthesis of lactose lauryl ester in organic solvents using aluminosilicate zeolite as a catalyst. *Food Chemistry*, **2019**, 279, 401-407	8.5	7
95	Solvent-mediated pressure-treated bixin-casein complexation for targeted color delivery. *Food Chemistry*, **2019**, 278, 434-442	8.5	4

94	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
93	The Influence of Water Composition on Flavor and Nutrient Extraction in Green and Black Tea. *Nutrients*, **2019**, 11,	6.7	14
92	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
91	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
90	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
89	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
88	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
87	Copigment-polyelectrolyte complexes (PECs) composite systems for anthocyanin stabilization. *Food Hydrocolloids*, **2018**, 81, 371-379	10.6	23
86	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
85	Multi-porous quaternized chitosan/polystyrene microbeads for scalable, efficient heparin recovery. *Chemical Engineering Journal*, **2018**, 348, 399-408	14.7	21
84	Multiple Emulsions **2018**, 69-103		2
83	Shape-controlled fabrication of TiO2 hollow shells toward photocatalytic application. *Applied Catalysis B: Environmental*, **2018**, 227, 519-529	21.8	33
82	Annatto-entrapped casein-chitosan complexes improve whey color quality after acid coagulation of milk. *Food Chemistry*, **2018**, 255, 268-274	8.5	21
81	Tailoring Delivery System Functionality Using Microfluidics. *Annual Review of Food Science and Technology*, **2018**, 9, 481-501	14.7	13
80	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
79	Controlling the Release from Enzyme-Responsive Microcapsules with a Smart Natural Shell. *ACS Applied Materials & Interfaces*, **2018**, 10, 6046-6053	9.5	19
78	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
77	A novel paper based colorimetric assay for the detection of TiO2 nanoparticles. *Analytical Methods*, **2018**, 10, 275-280	3.2	5

76	Production of galacto-oligosaccharides from whey permeate using β-galactosidase immobilized on functionalized glass beads. *Food Chemistry*, **2018**, 251, 115-124	8.5	58
75	Polyelectrolyte Complex Inclusive Biohybrid Microgels for Tailoring Delivery of Copigmented Anthocyanins. *Biomacromolecules*, **2018**, 19, 1517-1527	6.9	23
74	Thermoresponsive, water-dispersible microcapsules with a lipid-polysaccharide shell to protect heat-sensitive colorants. *Food Hydrocolloids*, **2018**, 81, 419-428	10.6	15
73	Modulation of whey protein-kappa carrageenan hydrogel properties via enzymatic protein modification. *Food and Function*, **2018**, 9, 2313-2319	6.1	7
72	Bioactive whey peptide particles: An emerging class of nutraceutical carriers. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1468-1477	11.5	22
71	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
70	In situ H2O2 generation for de-emulsification of fine stable bilge water emulsions. *Chemical Engineering Journal*, **2018**, 335, 434-442	14.7	21
69	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
68	Anthocyanin stabilization by chitosan-chondroitin sulfate polyelectrolyte complexation integrating catechin co-pigmentation. *Carbohydrate Polymers*, **2018**, 181, 124-131	10.3	49
67	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
66	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
65	Synthesis of Highly Monodispersed, Stable, and Spherical NZVI of 20−30 nm on Filter Paper for the Removal of Phosphate from Wastewater: Batch and Column Study. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 11662-11676	8.3	25
64	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
63	A Biocompatible Nanodendrimer for Efficient Adsorption and Reduction of Hg(II). *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 13332-13348	8.3	21
62	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
61	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
60	Improvement of physicochemical properties of encapsulated echium oil using nanostructured lipid carriers. *Food Chemistry*, **2018**, 246, 448-456	8.5	41
59	Enhancing the physicochemical stability of β-carotene solid lipid nanoparticle (SLNP) using whey protein isolate. *Food Research International*, **2018**, 105, 962-969	7	66

58	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
57	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
56	Oleogel-structured composite for the stabilization of □ fatty acids in fish oil. *Food and Function*, **2018**, 9, 5598-5606	6.1	14
55	Nanoliter-Sized Microchamber/Microarray Microfluidic Platform for Antibiotic Susceptibility Testing. *Analytical Chemistry*, **2018**, 90, 14137-14144	7.8	26
54	Microbiome-within-a-Membrane: A Microfluidic-Based Model for Spatially Constrained Culture of Intestinal Microbiota (Adv. Funct. Mater. 48/2018). *Advanced Functional Materials*, **2018**, 28, 1870339	15.6	
53	A Microfluidic-Based Model for Spatially Constrained Culture of Intestinal Microbiota. *Advanced Functional Materials*, **2018**, 28, 1805568	15.6	10
52	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
51	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
50	Sonochemically Synthesized Ultrastable High Internal Phase Emulsions via a Permanent Interfacial Layer. *ACS Sustainable Chemistry and Engineering*, **2018**, 6, 14374-14382	8.3	24
49	Cu(0)-mediated reversible-deactivation radical polymerization of n-butyl acrylate in suspension. *Polymer*, **2018**, 153, 464-473	3.9	1
48	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
47	GBR membrane of novel poly (butylene succinate-co-glycolate) co-polyester co-polymer for periodontal application. *Scientific Reports*, **2018**, 8, 7513	4.9	18
46	Encapsulation of copigmented anthocyanins within polysaccharide microcapsules built upon removable CaCO3 templates. *Food Hydrocolloids*, **2018**, 84, 200-209	10.6	16
45	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
44	How Much Bean Hemagglutinin Is Safe for Human Consumption?. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 6937-6939	5.7	
43	Microfluidic Fabrication of Colloidal Nanomaterials-Encapsulated Microcapsules for Biomolecular Sensing. *Nano Letters*, **2017**, 17, 2015-2020	11.5	60
42	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
41	Osmotic Pressure Triggered Rapid Release of Encapsulated Enzymes with Enhanced Activity. *Advanced Functional Materials*, **2017**, 27, 1700975	15.6	19

40	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
39	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. *RSC Advances*, **2017**, 7, 28951-28964	3.7	110
38	Preparation of microparticles through co-flowing of partially miscible liquids. *Chemical Engineering Journal*, **2017**, 320, 144-150	14.7	10
37	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
36	Nano- and micromotors for cleaning polluted waters: focused review on pollutant removal mechanisms. *Nanoscale*, **2017**, 9, 13850-13863	7.7	56
35	Light-harvesting synthetic nano- and micromotors: a review. *Nanoscale*, **2017**, 9, 12218-12230	7.7	51
34	Dispersing hydrophobic natural colourant β-carotene in shellac particles for enhanced stability and tunable colour. *Royal Society Open Science*, **2017**, 4, 170919	3.3	13
33	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
32	Encapsulation and Enhanced Retention of Fragrance in Polymer Microcapsules. *ACS Applied Materials & Interfaces*, **2016**, 8, 4007-13	9.5	101
31	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
30	Droplet microfluidics: A tool for biology, chemistry and nanotechnology. *TrAC - Trends in Analytical Chemistry*, **2016**, 82, 118-125	14.6	206
29	Engineered emulsions for obesity treatment. *Trends in Food Science and Technology*, **2016**, 52, 90-97	15.3	22
28	Fluorocarbon Oil Reinforced Triple Emulsion Drops. *Advanced Materials*, **2016**, 28, 8425-8430	24	29
27	Microcapsules for Enhanced Cargo Retention and Diversity. *Small*, **2015**, 11, 2903-9	11	33
26	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
25	Label-free single-cell protein quantification using a drop-based mix-and-read system. *Scientific Reports*, **2015**, 5, 12756	4.9	22
24	Fabrication of shape controllable Janus alginate/pNIPAAm microgels via microfluidics technique and off-chip ionic cross-linking. *Langmuir*, **2015**, 31, 1885-91	4	34
23	Expansion and rupture of charged microcapsules. *Materials Horizons*, **2014**, 1, 92-95	14.4	4

22	Nonspherical double emulsions with multiple distinct cores enveloped by ultrathin shells. *ACS Applied Materials & Interfaces*, **2014**, 6, 1294-300	9.5	36
21	Fabrication of solid lipid microcapsules containing ascorbic acid using a microfluidic technique. *Food Chemistry*, **2014**, 152, 271-5	8.5	60
20	Perforated Microcapsules with Selective Permeability Created by Confined Phase Separation of Polymer Blends. *Chemistry of Materials*, **2014**, 26, 7166-7171	9.6	33
19	25th anniversary article: double emulsion templated solid microcapsules: mechanics and controlled release. *Advanced Materials*, **2014**, 26, 2205-18	24	180
18	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
17	Microfluidic fabrication of stable gas-filled microcapsules for acoustic contrast enhancement. *Langmuir*, **2013**, 29, 12352-7	4	33
16	Controlling release from pH-responsive microcapsules. *Langmuir*, **2013**, 29, 12697-702	4	102
15	Polymer microcapsules with programmable active release. *Journal of the American Chemical Society*, **2013**, 135, 7744-50	16.4	132
14	Surface functionalized hydrophobic porous particles toward water treatment application. *Advanced Materials*, **2013**, 25, 3215-21	24	41
13	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
12	Microfluidic synthesis of monodisperse porous microspheres with size-tunable pores. *Soft Matter*, **2012**, 8, 10636	3.6	52
11	Delayed buckling and guided folding of inhomogeneous capsules. *Physical Review Letters*, **2012**, 109, 134302	7.4	112
10	Monodisperse gas-filled microparticles from reactions in double emulsions. *Langmuir*, **2012**, 28, 6742-5	4	33
9	Protein Expression, Aggregation, and Triggered Release from Polymersomes as Artificial Cell-like Structures. *Angewandte Chemie*, **2012**, 124, 6522-6526	3.6	22
8	Protein expression, aggregation, and triggered release from polymersomes as artificial cell-like structures. *Angewandte Chemie - International Edition*, **2012**, 51, 6416-20	16.4	145
7	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
6	Amphiphilic crescent-moon-shaped microparticles formed by selective adsorption of colloids. *Journal of the American Chemical Society*, **2011**, 133, 5516-24	16.4	135
5	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

4	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
3	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
2	Effect of flagellar beating pattern on sperm rheotaxis and boundary-dependent navigation		2
1	Progressive Sperm Separation Using Parallelized, High-Throughput, Microchamber-based Microfluidics		1