

Hongsheng Liu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3203416/publications.pdf>

Version: 2024-02-01

27
papers

832
citations

623188

14
h-index

580395

25
g-index

28
all docs

28
docs citations

28
times ranked

854
citing authors

#	ARTICLE	IF	CITATIONS
1	Starch-based antimicrobial films functionalized by pomegranate peel. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 1120-1126.	3.6	147
2	Development and preparation of active starch films carrying tea polyphenol. <i>Carbohydrate Polymers</i> , 2018, 196, 162-167.	5.1	116
3	Thermal Decomposition of Corn Starch with Different Amylose/Amylopectin Ratios in Open and Sealed Systems. <i>Cereal Chemistry</i> , 2009, 86, 383-385.	1.1	84
4	Superhydrophobic Modification on Starch Film Using PDMS and Ball-Milled MMT Coating. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 10423-10430.	3.2	67
5	Development and characterization of a hydroxypropyl starch/zein bilayer edible film. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 1175-1182.	3.6	63
6	Preparation and characterization of starch-based composite films reinforced by corn and wheat hulls. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45159.	1.3	55
7	Insights into the hierarchical structure and digestion rate of alkali-modulated starches with different amylose contents. <i>Carbohydrate Polymers</i> , 2016, 144, 271-281.	5.1	45
8	Preparation and characterization of edible starch film reinforced by laver. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 944-951.	3.6	36
9	Preparation and characterization of starch-based composite films reinforced by apricot and walnut shells. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47978.	1.3	35
10	Effect of plasticizers on microstructure, compatibility and mechanical property of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>International Journal of Biological Macromolecules</i> , 2018, 119, 141-148.	3.6	25
11	Anchor and bridge functions of APTES layer on interface between hydrophilic starch films and hydrophobic soyabean oil coating. <i>Carbohydrate Polymers</i> , 2021, 272, 118450.	5.1	23
12	Starch-Based Foams Nucleated and Reinforced by Polysaccharide-Based Crystals. <i>ACS Sustainable Chemistry and Engineering</i> , 2022, 10, 2169-2179.	3.2	21
13	A study of starch-urea-water mixtures with a combination of molecular dynamics simulation and traditional characterization methods. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 121-128.	3.6	19
14	Morphology and phase transition of waxy cornstarch in solvents of 1-allyl-3-methylimidazolium chloride/water. <i>International Journal of Biological Macromolecules</i> , 2015, 78, 304-312.	3.6	17
15	Plasticization Efficiency and Characteristics of Monosaccharides, Disaccharides, and Low-Molecular-Weight Polysaccharides for Starch-Based Materials. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 11960-11969.	3.2	16
16	Influence of Moisture Content on Starch Esterification by Solvent-Free Method. <i>Starch/Staerke</i> , 2021, 73, 2100009.	1.1	9
17	Developing Edible Starch Film Used for Packaging Seasonings in Instant Noodles. <i>Foods</i> , 2021, 10, 3105.	1.9	9
18	Flexible Poly(ether-block-amide)/Carbon Nanotube Composites for Electromagnetic Interference Shielding. <i>ACS Applied Nano Materials</i> , 2022, 5, 7598-7608.	2.4	9

#	ARTICLE	IF	CITATIONS
19	Quantitative study of starch swelling capacity during gelatinization with an efficient automatic segmentation methodology. <i>Carbohydrate Polymers</i> , 2021, 255, 117372.	5.1	7
20	Morphology and Rheology of a Cool-Gel (Protein) Blended with a Thermo-Gel (Hydroxypropyl) Tj ETQq0 0 0 rgBT /Oygrlock 10 Tf 50 702	1.9	7
21	Effect of annealing on morphologies and performances of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49535.	1.3	6
22	Nitrogen-Doped Graphene Quantum Dots Anchored on Hollow Zeolitic Imidazolate Framework-8 Colloidosomes for Fluorescence Detection of Glucose. <i>ACS Applied Nano Materials</i> , 2022, 5, 5425-5438.	2.4	6
23	A new characterization methodology for starch gelatinization. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 1140-1146.	3.6	4
24	Alkali-washing facilitates thermal-processed lignin to slow the hydrolysis of pancreatic α -amylase in starchy foods. <i>Carbohydrate Polymers</i> , 2022, 290, 119502.	5.1	4
25	Characterization of a novel starch-based foam with a tunable release of oxygen. <i>Food Chemistry</i> , 2022, 389, 133062.	4.2	2
26	Preparation and Characterization of Instant Casein Phosphopeptide by Supercritical Fluid Assisted Atomization. <i>Foods</i> , 2021, 10, 1555.	1.9	0
27	Closely Packed Conductive Droplets with Polygon-Like Patterns Confined at the Interface in Ternary Polymer Blends. <i>Langmuir</i> , 2022, 38, 3189-3201.	1.6	0