

Shilin Liu

List of Publications by Citations

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103
papers

3,043
citations

33
h-index

52
g-index

106
ext. papers

3,697
ext. citations

6.6
avg, IF

5.61
L-index

#	Paper	IF	Citations
103	TiO ₂ Immobilized in Cellulose Matrix for Photocatalytic Degradation of Phenol under Weak UV Light Irradiation. <i>Journal of Physical Chemistry C</i> , 2010 , 114, 7806-7811	3.8	190
102	In situ synthesis of Fe ₃ O ₄ /cellulose microspheres with magnetic-induced protein delivery. <i>Journal of Materials Chemistry</i> , 2009 , 19, 3538		189
101	An effective and recyclable adsorbent for the removal of heavy metal ions from aqueous system: Magnetic chitosan/cellulose microspheres. <i>Bioresource Technology</i> , 2015 , 194, 403-6	11	179
100	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. <i>Food Hydrocolloids</i> , 2016 , 61, 662-671	10.6	150
99	CdS/Regenerated Cellulose Nanocomposite Films for Highly Efficient Photocatalytic H ₂ Production under Visible Light Irradiation. <i>Journal of Physical Chemistry C</i> , 2009 , 113, 16021-16026	3.8	128
98	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. <i>RSC Advances</i> , 2015 , 5, 13891-13900	3.7	118
97	Effects of polymer concentration and coagulation temperature on the properties of regenerated cellulose films prepared from LiOH/urea solution. <i>Cellulose</i> , 2009 , 16, 189-198	5.5	76
96	Flexible cellulose nanofibrils as novel pickering stabilizers: The emulsifying property and packing behavior. <i>Food Hydrocolloids</i> , 2019 , 88, 180-189	10.6	72
95	Highly flexible magnetic composite aerogels prepared by using cellulose nanofibril networks as templates. <i>Carbohydrate Polymers</i> , 2012 , 89, 551-7	10.3	68
94	Electrodeposition of Ag nanoparticles on conductive polyaniline/cellulose aerogels with increased synergistic effect for energy storage. <i>Carbohydrate Polymers</i> , 2017 , 156, 19-25	10.3	64
93	The preparation, characterization and evaluation of regenerated cellulose/collagen composite hydrogel films. <i>Carbohydrate Polymers</i> , 2014 , 107, 57-64	10.3	60
92	Green and biodegradable composite films with novel antimicrobial performance based on cellulose. <i>Food Chemistry</i> , 2016 , 197, 250-6	8.5	58
91	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 126, 459-66	6	56
90	Interfacial Solid-Phase Chemical Modification with Mannich Reaction and Fe(III) Chelation for Designing Lignin-Based Spherical Nanoparticle Adsorbents for Highly Efficient Removal of Low Concentration Phosphate from Water. <i>ACS Sustainable Chemistry and Engineering</i> , 2017 , 5, 6539-6547	8.3	54
89	Reduction of the water wettability of cellulose film through controlled heterogeneous modification. <i>ACS Applied Materials & Interfaces</i> , 2014 , 6, 5726-34	9.5	53
88	Structure and magnetic properties of regenerated cellulose/Fe ₃ O ₄ nanocomposite films. <i>Journal of Applied Polymer Science</i> , 2009 , 111, 2477-2484	2.9	53
87	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. <i>ACS Biomaterials Science and Engineering</i> , 2016 , 2, 317-325	5.5	51

86	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 136, 1224-33	6	44
85	Surface modification of cellulose nanofibrils with protein nanoparticles for enhancing the stabilization of O/W pickering emulsions. <i>Food Hydrocolloids</i> , 2019 , 97, 105180	10.6	44
84	In situ synthesis of plate-like Fe ₂ O ₃ nanoparticles in porous cellulose films with obvious magnetic anisotropy. <i>Cellulose</i> , 2011 , 18, 663-673	5.5	44
83	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. <i>Food Research International</i> , 2015 , 75, 98-105	7	43
82	Cellulose-Based Strips Designed Based on a Sensitive Enzyme Colorimetric Assay for the Low Concentration of Glucose Detection. <i>Analytical Chemistry</i> , 2019 , 91, 15461-15468	7.8	43
81	Construction of inorganic nanoparticles by micro-nano-porous structure of cellulose matrix. <i>Cellulose</i> , 2011 , 18, 945-956	5.5	43
80	Synthesis and Alignment of Iron Oxide Nanoparticles in a Regenerated Cellulose Film. <i>Macromolecular Rapid Communications</i> , 2006 , 27, 2084-2089	4.8	40
79	Cellulose nanofibrils from Miscanthus floridulus straw as green particle emulsifier for O/W Pickering emulsion. <i>Food Hydrocolloids</i> , 2019 , 97, 105214	10.6	38
78	In Situ Interfacial Conjugation of Chitosan with Cinnamaldehyde during Homogenization Improves the Formation and Stability of Chitosan-Stabilized Emulsions. <i>Langmuir</i> , 2017 , 33, 14608-14617	4	38
77	Fabrication of chitin microspheres and their multipurpose application as catalyst support and adsorbent. <i>Carbohydrate Polymers</i> , 2015 , 120, 53-9	10.3	38
76	Microfiltration performance of regenerated cellulose membrane prepared at low temperature for wastewater treatment. <i>Cellulose</i> , 2010 , 17, 1159-1169	5.5	38
75	Effects of Crystalline Phase and Particle Size on the Properties of Plate-Like Fe ₂ O ₃ Nanoparticles during β to α Phase Transformation. <i>Journal of Physical Chemistry C</i> , 2011 , 115, 3602-3611	3.8	36
74	Enhancement of physicochemical properties of whey protein-stabilized nanoemulsions by interfacial cross-linking using cinnamaldehyde. <i>Food Hydrocolloids</i> , 2018 , 77, 976-985	10.6	36
73	Surface modification of microcrystalline cellulose: Physicochemical characterization and applications in the Stabilization of Pickering emulsions. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 1176-1184	7.9	35
72	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. <i>RSC Advances</i> , 2016 , 6, 31374-31385	3.7	35
71	Highly efficient removal of amoxicillin from water by Mg-Al layered double hydroxide/cellulose nanocomposite beads synthesized through in-situ coprecipitation method. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 93-100	7.9	34
70	Surface modification of cellulose scaffold with polypyrrole for the fabrication of flexible supercapacitor electrode with enhanced capacitance. <i>RSC Advances</i> , 2015 , 5, 87266-87276	3.7	33
69	Cellulose-based peptidopolysaccharides as cationic antimicrobial package films. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 673-680	7.9	32

68	Encapsulation of <i>Lactobacillus plantarum</i> in cellulose based microgel with controlled release behavior and increased long-term storage stability. <i>Carbohydrate Polymers</i> , 2019 , 223, 115065	10.3	30
67	Evolution of cellulose into flexible conductive green electronics: a smart strategy to fabricate sustainable electrodes for supercapacitors. <i>RSC Advances</i> , 2014 , 4, 34134-34143	3.7	30
66	Cellulose gel dispersions: fascinating green particles for the stabilization of oil/water Pickering emulsion. <i>Cellulose</i> , 2017 , 24, 207-217	5.5	29
65	Water-insoluble dietary fibers from bamboo shoot used as plant food particles for the stabilization of O/W Pickering emulsion. <i>Food Chemistry</i> , 2020 , 310, 125925	8.5	29
64	Edible foam based on pickering effect of bacterial cellulose nanofibrils and soy protein isolates featuring interfacial network stabilization. <i>Food Hydrocolloids</i> , 2020 , 100, 105440	10.6	28
63	New photocatalyst based on graphene oxide/chitin for degradation of dyes under sunlight. <i>International Journal of Biological Macromolecules</i> , 2015 , 81, 477-82	7.9	26
62	Probiotics in cellulose houses: Enhanced viability and targeted delivery of <i>Lactobacillus plantarum</i> . <i>Food Hydrocolloids</i> , 2017 , 62, 66-72	10.6	26
61	Cellulose-nanowhisker-templated synthesis of titanium dioxide/cellulose nanomaterials with promising photocatalytic abilities. <i>Journal of Applied Polymer Science</i> , 2012 , 126, E282-E290	2.9	26
60	Supramolecular structure and properties of high strength regenerated cellulose films. <i>Macromolecular Bioscience</i> , 2009 , 9, 29-35	5.5	26
59	Concentrated O/W Pickering emulsions stabilized by soy protein/cellulose nanofibrils: Influence of pH on the emulsification performance. <i>Food Hydrocolloids</i> , 2020 , 108, 106025	10.6	25
58	Porous Cellulose Microgel Particle: A Fascinating Host for the Encapsulation, Protection, and Delivery of <i>Lactobacillus plantarum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 3430-6	5.7	25
57	Structure and properties of composite films prepared from cellulose and nanocrystalline titanium dioxide particles. <i>Journal of Applied Polymer Science</i> , 2006 , 101, 3600-3608	2.9	24
56	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. <i>Food Chemistry</i> , 2020 , 331, 127108	8.5	23
55	Water-insoluble dietary-fibers from <i>Flammulina velutiper</i> used as edible stabilizers for oil-in-water Pickering emulsions. <i>Food Hydrocolloids</i> , 2020 , 101, 105519	10.6	21
54	One-Step Dynamic Imine Chemistry for Preparation of Chitosan-Stabilized Emulsions Using a Natural Aldehyde: Acid Trigger Mechanism and Regulation and Gastric Delivery. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 5412-5425	5.7	19
53	O/W Pickering Emulsion Templated Organo-hydrogels with Enhanced Mechanical Strength and Energy Storage Capacity.. <i>ACS Applied Bio Materials</i> , 2019 , 2, 480-487	4.1	19
52	A simple strategy to design 3-layered Au-TiO dual nanoparticles immobilized cellulose membranes with enhanced photocatalytic activity. <i>Carbohydrate Polymers</i> , 2020 , 231, 115694	10.3	18
51	Phase behavior of ovalbumin and carboxymethylcellulose composite system. <i>Carbohydrate Polymers</i> , 2014 , 109, 64-70	10.3	17

50	Ethyl cellulose nanodispersions as stabilizers for oil in water Pickering emulsions. <i>Scientific Reports</i> , 2017 , 7, 12079	4.9	16
49	Chitin nanofibers improve the stability and functional performance of Pickering emulsions formed from colloidal zein. <i>Journal of Colloid and Interface Science</i> , 2021 , 589, 388-400	9.3	16
48	Novel stable pickering emulsion based solid foams efficiently stabilized by microcrystalline cellulose/chitosan complex particles. <i>Food Hydrocolloids</i> , 2020 , 108, 106044	10.6	15
47	Highly flexible, transparent cellulose composite films used in UV imprint lithography. <i>Cellulose</i> , 2013 , 20, 907-918	5.5	14
46	Construction of cellulose-based Pickering stabilizer as a novel interfacial antioxidant: A bioinspired oxygen protection strategy. <i>Carbohydrate Polymers</i> , 2020 , 229, 115395	10.3	14
45	Hydrophobic modification of regenerated cellulose microparticles with enhanced emulsifying capacity for O/W Pickering emulsion. <i>Cellulose</i> , 2019 , 26, 6215-6228	5.5	13
44	Porous structured cellulose microsphere acts as biosensor for glucose detection with "signal-and-color" output. <i>Carbohydrate Polymers</i> , 2019 , 205, 295-301	10.3	13
43	An easy and unique design strategy for insoluble humic acid/cellulose nanocomposite beads with highly enhanced adsorption performance of low concentration ciprofloxacin in water. <i>Bioresource Technology</i> , 2020 , 302, 122812	11	10
42	Superhydrophobic modification of cellulose film through light curing polyfluoro resin in situ. <i>Cellulose</i> , 2018 , 25, 1617-1623	5.5	10
41	Effects of external factors on the arrangement of plate-like FeO nanoparticles in cellulose scaffolds. <i>Carbohydrate Polymers</i> , 2012 , 87, 830-838	10.3	10
40	Beeswax: A potential self-emulsifying agent for the construction of thermal-sensitive food W/O emulsion. <i>Food Chemistry</i> , 2021 , 349, 129203	8.5	9
39	Controllable Viscoelastic Properties of Whey Protein-Based Emulsion Gels by Combined Cross-Linking with Calcium Ions and Cinnamaldehyde.. <i>ACS Applied Bio Materials</i> , 2019 , 2, 311-320	4.1	9
38	Coagulation mechanism of cellulose/metal nanohybrids through a simple one-step process and their interaction with Cr (VI). <i>International Journal of Biological Macromolecules</i> , 2020 , 142, 404-411	7.9	9
37	Bagasse as functional fillers to improve and control biodegradability of soy oil-based rigid polyurethane foams. <i>Korean Journal of Chemical Engineering</i> , 2019 , 36, 1740-1745	2.8	8
36	Hypolipidemic activities of partially deacetylated chitin nanofibers/nanowhiskers in mice. <i>Food and Nutrition Research</i> , 2018 , 62,	3.1	8
35	Coalescence behavior of eco-friendly Pickering-MIPES and HIPES stabilized by using bacterial cellulose nanofibrils. <i>Food Chemistry</i> , 2021 , 349, 129163	8.5	8
34	Functionalized phosphorylated cellulose microspheres: Design, characterization and ciprofloxacin loading and releasing properties. <i>Carbohydrate Polymers</i> , 2021 , 254, 117421	10.3	8
33	Influence of pH on property and lipolysis behavior of cinnamaldehyde conjugated chitosan-stabilized emulsions. <i>International Journal of Biological Macromolecules</i> , 2020 , 161, 587-595	7.9	7

32	Shewanella oneidensis MR-1 impregnated Ca-alginate capsule for efficient Cr(VI) reduction and Cr(III) adsorption. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 16745-16753	5.1	7
31	Clarification of GO acted as a barrier against the crack propagation of the cellulose composite films. <i>Composites Science and Technology</i> , 2014 , 104, 52-58	8.6	7
30	Tunable self-assembly of nanogels into superstructures with controlled organization. <i>RSC Advances</i> , 2014 , 4, 35268-35271	3.7	7
29	Cellulose scaffolds modulated synthesis of Co ₃ O ₄ nanocrystals: preparation, characterization and properties. <i>Cellulose</i> , 2011 , 18, 1273-1283	5.5	7
28	Space Charge Characteristics of Polypropylene Modified by Rare Earth Nucleating Agent for Crystallization. <i>Materials</i> , 2018 , 12,	3.5	6
27	Oleogel Films Through the Pickering Effect of Bacterial Cellulose Nanofibrils Featuring Interfacial Network Stabilization. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 9150-9157	5.7	6
26	Development of poly (lactic acid) microspheres and their potential application in Pickering emulsions stabilization. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 105-111	7.9	6
25	Preparation of a magnetic responsive immobilized lipase/cellulose microgel catalyst system: role of the surface properties of the magnetic cellulose microgel. <i>RSC Advances</i> , 2016 , 6, 7339-7347	3.7	5
24	Regenerable bagasse-based carbon activated by in situ formation of zero-valent zinc microparticles for high-performance degradation of amoxicillin in water. <i>Environmental Science and Pollution Research</i> , 2019 , 26, 27677-27686	5.1	4
23	Highly transparent and flexible silica/cellulose films with a low coefficient of thermal expansion. <i>RSC Advances</i> , 2014 , 4, 52349-52356	3.7	4
22	Completely green synthesis of Ag nanoparticles stabilized by soy protein isolate under UV irradiation. <i>Journal Wuhan University of Technology, Materials Science Edition</i> , 2012 , 27, 852-856	1	4
21	Effects of the interaction between bacterial cellulose and soy protein isolate on the oil-water interface on the digestion of the Pickering emulsions. <i>Food Hydrocolloids</i> , 2022 , 126, 107480	10.6	3
20	A facile pathway for the incorporation of silica into cellulose aerogels with increased optical transmittance. <i>Materials Technology</i> , 2016 , 31, 549-556	2.1	3
19	Growing Pd NPs on cellulose microspheres via in-situ reduction for catalytic decolorization of methylene blue. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 1419-1428	7.9	3
18	Structural modification of whey protein isolate by cinnamaldehyde and stabilization effect on β -carotene-loaded emulsions and emulsion gels. <i>Food Chemistry</i> , 2022 , 366, 130602	8.5	3
17	Preparation of Polyanionic Cellulosic Microparticles with Antioxidant Capacity by Introducing Sulphurous Acid Groups onto Cellulose. <i>Advances in Polymer Technology</i> , 2019 , 2019, 1-8	1.9	2
16	Edible oil powders based on spray-dried Pickering emulsion stabilized by soy protein/cellulose nanofibrils. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112605	5.4	2
15	Chlorine Rechargeable Halamine Biocidal Alginate/Polyacrylamide Hydrogel Beads for Improved Sanitization of Fresh Produce. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 13323-13330	5.7	2

14	pH-Responsive Cellulose-Based Microspheres Designed as an Effective Oral Delivery System for Insulin. <i>ACS Omega</i> , 2021 , 6, 2734-2741	3.9	2
13	A Facile Pathway to Modify Cellulose Composite Film by Reducing Wettability and Improving Barrier towards Moisture. <i>Materials</i> , 2017 , 10,	3.5	1
12	Nanocellulose from bamboo shoots as perfect Pickering stabilizer: Effect of the emulsification process on the interfacial and emulsifying properties. <i>Food Bioscience</i> , 2022 , 46, 101596	4.9	1
11	Effects of <i>Lactobacillus plantarum</i> C7 and <i>Staphylococcus warneri</i> S6 on flavor quality and bacterial diversity of fermented meat rice, a traditional Chinese food. <i>Food Research International</i> , 2021 , 150, 110745	7.45	1
10	Structure and Rheological Properties of Glycerol Monolaurate-Induced Organogels: Influence of Hydrocolloids with Different Surface Charge. <i>Molecules</i> , 2020 , 25,	4.8	1
9	Ethyl cellulose aqueous dispersions: A fascinating supporter for increasing the solubility and sustained-release of cinnamaldehyde. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13696	2.1	1
8	Effect of bagasse content on low frequency acoustic performance of soy oil-based biodegradable foams filled with bagasse and regulation mechanism analysis. <i>Journal of Applied Polymer Science</i> , 2021 , 138, 51457	2.9	1
7	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. <i>Food Structure</i> , 2021 , 30, 100217	4.3	1
6	Distinct cellulose nanofibrils generated for improved Pickering emulsions and lignocellulose-degradation enzyme secretion coupled with high bioethanol production in natural rice mutants. <i>Green Chemistry</i> , 2022 , 24, 2975-2987	10	1
5	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs. <i>Food Chemistry</i> , 2022 , 384, 132589	8.5	1
4	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2022 , 276, 118806	10.3	0
3	Properties and stability of water-in-water emulsions stabilized by microfibrillated bacterial cellulose. <i>Food Hydrocolloids</i> , 2022 , 130, 107698	10.6	0
2	Novel bacterial cellulose-TiO ₂ stabilized Pickering emulsion for photocatalytic degradation. <i>Cellulose</i> , ¹	5.5	0
1	Magnetic Bionanocomposites 2017 , 205-234		