Shilin Liu

List of Publications by Year in Descending Order

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	Nanocellulose from bamboo shoots as perfect Pickering stabilizer: Effect of the emulsification process on the interfacial and emulsifying properties. *Food Bioscience*, **2022**, 46, 101596	4.9	1
102	Effects of the interaction between bacterial cellulose and soy protein isolate on the oil-water interface on the digestion of the Pickering emulsions. *Food Hydrocolloids*, **2022**, 126, 107480	10.6	3
101	Edible oil powders based on spray-dried Pickering emulsion stabilized by soy protein/cellulose nanofibrils. *LWT - Food Science and Technology*, **2022**, 154, 112605	5.4	2
100	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. *Carbohydrate Polymers*, **2022**, 276, 118806	10.3	0
99	Structural modification of whey protein isolate by cinnamaldehyde and stabilization effect on □-carotene-loaded emulsions and emulsion gels. *Food Chemistry*, **2022**, 366, 130602	8.5	3
98	Distinct cellulose nanofibrils generated for improved Pickering emulsions and lignocellulose-degradation enzyme secretion coupled with high bioethanol production in natural rice mutants. *Green Chemistry*, **2022**, 24, 2975-2987	10	1
97	Fabrication of chitosan-cinnamaldehyde-glycerol monolaurate bigels with dual gelling effects and application as cream analogs.. *Food Chemistry*, **2022**, 384, 132589	8.5	1
96	Properties and stability of water-in-water emulsions stabilized by microfibrillated bacterial cellulose. *Food Hydrocolloids*, **2022**, 130, 107698	10.6	0
95	Effects of Lactobacillus plantarum C7 and Staphylococcus warneri S6 on flavor quality and bacterial diversity of fermented meat rice, a traditional Chinese food. *Food Research International*, **2021**, 150, 110745	7	1
94	Chlorine Rechargeable Halamine Biocidal Alginate/Polyacrylamide Hydrogel Beads for Improved Sanitization of Fresh Produce. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 13323-13330	5.7	2
93	Chitin nanofibers improve the stability and functional performance of Pickering emulsions formed from colloidal zein. *Journal of Colloid and Interface Science*, **2021**, 589, 388-400	9.3	16
92	Coalescence behavior of eco-friendly Pickering-MIPES and HIPEs stabilized by using bacterial cellulose nanofibrils. *Food Chemistry*, **2021**, 349, 129163	8.5	8
91	Beeswax: A potential self-emulsifying agent for the construction of thermal-sensitive food W/O emulsion. *Food Chemistry*, **2021**, 349, 129203	8.5	9
90	Growing Pd NPs on cellulose microspheres via in-situ reduction for catalytic decolorization of methylene blue. *International Journal of Biological Macromolecules*, **2021**, 166, 1419-1428	7.9	3
89	Functionalized phosphorylated cellulose microspheres: Design, characterization and ciprofloxacin loading and releasing properties. *Carbohydrate Polymers*, **2021**, 254, 117421	10.3	8
88	pH-Responsive Cellulose-Based Microspheres Designed as an Effective Oral Delivery System for Insulin. *ACS Omega*, **2021**, 6, 2734-2741	3.9	2
87	Effect of bagasse content on low frequency acoustic performance of soy oil-based biodegradable foams filled with bagasse and regulation mechanism analysis. *Journal of Applied Polymer Science*, **2021**, 138, 51457	2.9	1

86	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. *Food Structure*, **2021**, 30, 100217	4.3	1
85	Novel stable pickering emulsion based solid foams efficiently stabilized by microcrystalline cellulose/chitosan complex particles. *Food Hydrocolloids*, **2020**, 108, 106044	10.6	15
84	Influence of pH on property and lipolysis behavior of cinnamaldehyde conjugated chitosan-stabilized emulsions. *International Journal of Biological Macromolecules*, **2020**, 161, 587-595	7.9	7
83	Edible coating based on beeswax-in-water Pickering emulsion stabilized by cellulose nanofibrils and carboxymethyl chitosan. *Food Chemistry*, **2020**, 331, 127108	8.5	23
82	Shewanella oneidensis MR-1 impregnated Ca-alginate capsule for efficient Cr(VI) reduction and Cr(III) adsorption. *Environmental Science and Pollution Research*, **2020**, 27, 16745-16753	5.1	7
81	An easy and unique design strategy for insoluble humic acid/cellulose nanocomposite beads with highly enhanced adsorption performance of low concentration ciprofloxacin in water. *Bioresource Technology*, **2020**, 302, 122812	11	10
80	One-Step Dynamic Imine Chemistry for Preparation of Chitosan-Stabilized Emulsions Using a Natural Aldehyde: Acid Trigger Mechanism and Regulation and Gastric Delivery. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 5412-5425	5.7	19
79	Concentrated O/W Pickering emulsions stabilized by soy protein/cellulose nanofibrils: Influence of pH on the emulsification performance. *Food Hydrocolloids*, **2020**, 108, 106025	10.6	25
78	Water-insoluble dietary-fibers from Flammulina velutiper used as edible stabilizers for oil-in-water Pickering emulsions. *Food Hydrocolloids*, **2020**, 101, 105519	10.6	21
77	Edible foam based on pickering effect of bacterial cellulose nanofibrils and soy protein isolates featuring interfacial network stabilization. *Food Hydrocolloids*, **2020**, 100, 105440	10.6	28
76	Highly efficient removal of amoxicillin from water by Mg-Al layered double hydroxide/cellulose nanocomposite beads synthesized through in-situ coprecipitation method. *International Journal of Biological Macromolecules*, **2020**, 149, 93-100	7.9	34
75	Water-insoluble dietary fibers from bamboo shoot used as plant food particles for the stabilization of O/W Pickering emulsion. *Food Chemistry*, **2020**, 310, 125925	8.5	29
74	A simple strategy to design 3-layered Au-TiO dual nanoparticles immobilized cellulose membranes with enhanced photocatalytic activity. *Carbohydrate Polymers*, **2020**, 231, 115694	10.3	18
73	Structure and Rheological Properties of Glycerol Monolaurate-Induced Organogels: Influence of Hydrocolloids with Different Surface Charge. *Molecules*, **2020**, 25,	4.8	1
72	Oleogel Films Through the Pickering Effect of Bacterial Cellulose Nanofibrils Featuring Interfacial Network Stabilization. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 9150-9157	5.7	6
71	Construction of cellulose-based Pickering stabilizer as a novel interfacial antioxidant: A bioinspired oxygen protection strategy. *Carbohydrate Polymers*, **2020**, 229, 115395	10.3	14
70	Coagulation mechanism of cellulose/metal nanohybrids through a simple one-step process and their interaction with Cr (VI). *International Journal of Biological Macromolecules*, **2020**, 142, 404-411	7.9	9
69	Bagasse as functional fillers to improve and control biodegradability of soy oil-based rigid polyurethane foams. *Korean Journal of Chemical Engineering*, **2019**, 36, 1740-1745	2.8	8

68	Cellulose-based peptidopolysaccharides as cationic antimicrobial package films. *International Journal of Biological Macromolecules*, **2019**, 128, 673-680	7.9	32
67	Hydrophobic modification of regenerated cellulose microparticles with enhanced emulsifying capacity for O/W Pickering emulsion. *Cellulose*, **2019**, 26, 6215-6228	5.5	13
66	Surface modification of microcrystalline cellulose: Physicochemical characterization and applications in the Stabilization of Pickering emulsions. *International Journal of Biological Macromolecules*, **2019**, 132, 1176-1184	7.9	35
65	Preparation of Polyanionic Cellulosic Microparticles with Antioxidant Capacity by Introducing Sulphurous Acid Groups onto Cellulose. *Advances in Polymer Technology*, **2019**, 2019, 1-8	1.9	2
64	Encapsulation of Lactobacillus plantarum in cellulose based microgel with controlled release behavior and increased long-term storage stability. *Carbohydrate Polymers*, **2019**, 223, 115065	10.3	30
63	Cellulose nanofibrils from Miscanthus floridulus straw as green particle emulsifier for O/W Pickering emulsion. *Food Hydrocolloids*, **2019**, 97, 105214	10.6	38
62	Regenerable bagasse-based carbon activated by in situ formation of zero-valent zinc microparticles for high-performance degradation of amoxicillin in water. *Environmental Science and Pollution Research*, **2019**, 26, 27677-27686	5.1	4
61	Surface modification of cellulose nanofibrils with protein nanoparticles for enhancing the stabilization of O/W pickering emulsions. *Food Hydrocolloids*, **2019**, 97, 105180	10.6	44
60	Cellulose-Based Strips Designed Based on a Sensitive Enzyme Colorimetric Assay for the Low Concentration of Glucose Detection. *Analytical Chemistry*, **2019**, 91, 15461-15468	7.8	43
59	Porous structured cellulose microsphere acts as biosensor for glucose detection with "signal-and-color" output. *Carbohydrate Polymers*, **2019**, 205, 295-301	10.3	13
58	Controllable Viscoelastic Properties of Whey Protein-Based Emulsion Gels by Combined Cross-Linking with Calcium Ions and Cinnamaldehyde.. *ACS Applied Bio Materials*, **2019**, 2, 311-320	4.1	9
57	O/W Pickering Emulsion Templated Organo-hydrogels with Enhanced Mechanical Strength and Energy Storage Capacity.. *ACS Applied Bio Materials*, **2019**, 2, 480-487	4.1	19
56	Flexible cellulose nanofibrils as novel pickering stabilizers: The emulsifying property and packing behavior. *Food Hydrocolloids*, **2019**, 88, 180-189	10.6	72
55	Space Charge Characteristics of Polypropylene Modified by Rare Earth Nucleating Agent for Crystallization. *Materials*, **2018**, 12,	3.5	6
54	Superhydrophobic modification of cellulose film through light curing polyfluoro resin in situ. *Cellulose*, **2018**, 25, 1617-1623	5.5	10
53	Hypolipidemic activities of partially deacetylated □chitin nanofibers/nanowhiskers in mice. *Food and Nutrition Research*, **2018**, 62,	3.1	8
52	Enhancement of physicochemical properties of whey protein-stabilized nanoemulsions by interfacial cross-linking using cinnamaldehyde. *Food Hydrocolloids*, **2018**, 77, 976-985	10.6	36
51	Development of poly (lactic acid) microspheres and their potential application in Pickering emulsions stabilization. *International Journal of Biological Macromolecules*, **2018**, 108, 105-111	7.9	6

50	Ethyl cellulose aqueous dispersions: A fascinating supporter for increasing the solubility and sustained-release of cinnamaldehyde. *Journal of Food Processing and Preservation*, **2018**, 42, e13696	2.1	1
49	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. *ACS Sustainable Chemistry and Engineering*, **2017**, 5, 6539-6547	8.3	54
48	Ethyl cellulose nanodispersions as stabilizers for oil in water Pickering emulsions. *Scientific Reports*, **2017**, 7, 12079	4.9	16
47	Magnetic Bionanocomposites **2017**, 205-234		
46	In Situ Interfacial Conjugation of Chitosan with Cinnamaldehyde during Homogenization Improves the Formation and Stability of Chitosan-Stabilized Emulsions. *Langmuir*, **2017**, 33, 14608-14617	4	38
45	Cellulose gel dispersions: fascinating green particles for the stabilization of oil/water Pickering emulsion. *Cellulose*, **2017**, 24, 207-217	5.5	29
44	Electrodeposition of Ag nanoparticles on conductive polyaniline/cellulose aerogels with increased synergistic effect for energy storage. *Carbohydrate Polymers*, **2017**, 156, 19-25	10.3	64
43	Probiotics in cellulose houses: Enhanced viability and targeted delivery of Lactobacillus plantarum. *Food Hydrocolloids*, **2017**, 62, 66-72	10.6	26
42	A Facile Pathway to Modify Cellulose Composite Film by Reducing Wettability and Improving Barrier towards Moisture. *Materials*, **2017**, 10,	3.5	1
41	Preparation, characterization, and properties of chitosan films with cinnamaldehyde nanoemulsions. *Food Hydrocolloids*, **2016**, 61, 662-671	10.6	150
40	Preparation of a magnetic responsive immobilized lipase-cellulose microgel catalyst system: role of the surface properties of the magnetic cellulose microgel. *RSC Advances*, **2016**, 6, 7339-7347	3.7	5
39	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. *ACS Biomaterials Science and Engineering*, **2016**, 2, 317-325	5.5	51
38	Green and biodegradable composite films with novel antimicrobial performance based on cellulose. *Food Chemistry*, **2016**, 197, 250-6	8.5	58
37	pH-Degradable antioxidant nanoparticles based on hydrogen-bonded tannic acid assembly. *RSC Advances*, **2016**, 6, 31374-31385	3.7	35
36	Porous Cellulose Microgel Particle: A Fascinating Host for the Encapsulation, Protection, and Delivery of Lactobacillus plantarum. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 3430-6	5.7	25
35	A facile pathway for the incorporation of silica into cellulose aerogels with increased optical transmittance. *Materials Technology*, **2016**, 31, 549-556	2.1	3
34	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. *RSC Advances*, **2015**, 5, 13891-13900	3.7	118
33	Curcumin encapsulated in the complex of lysozyme/carboxymethylcellulose and implications for the antioxidant activity of curcumin. *Food Research International*, **2015**, 75, 98-105	7	43

32	An effective and recyclable adsorbent for the removal of heavy metal ions from aqueous system: Magnetic chitosan/cellulose microspheres. *Bioresource Technology*, **2015**, 194, 403-6	11	179
31	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. *Colloids and Surfaces B: Biointerfaces*, **2015**, 136, 1224-33	6	44
30	Surface modification of cellulose scaffold with polypyrrole for the fabrication of flexible supercapacitor electrode with enhanced capacitance. *RSC Advances*, **2015**, 5, 87266-87276	3.7	33
29	New photocatalyst based on graphene oxide/chitin for degradation of dyes under sunlight. *International Journal of Biological Macromolecules*, **2015**, 81, 477-82	7.9	26
28	Fabrication of chitin microspheres and their multipurpose application as catalyst support and adsorbent. *Carbohydrate Polymers*, **2015**, 120, 53-9	10.3	38
27	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. *Colloids and Surfaces B: Biointerfaces*, **2015**, 126, 459-66	6	56
26	Highly transparent and flexible silica/cellulose films with a low coefficient of thermal expansion. *RSC Advances*, **2014**, 4, 52349-52356	3.7	4
25	Reduction of the water wettability of cellulose film through controlled heterogeneous modification. *ACS Applied Materials & Interfaces*, **2014**, 6, 5726-34	9.5	53
24	Clarification of GO acted as a barrier against the crack propagation of the cellulose composite films. *Composites Science and Technology*, **2014**, 104, 52-58	8.6	7
23	Tunable self-assembly of nanogels into superstructures with controlled organization. *RSC Advances* , **2014**, 4, 35268-35271	3.7	7
22	Evolution of cellulose into flexible conductive green electronics: a smart strategy to fabricate sustainable electrodes for supercapacitors. *RSC Advances*, **2014**, 4, 34134-34143	3.7	30
21	Phase behavior of ovalbumin and carboxymethylcellulose composite system. *Carbohydrate Polymers*, **2014**, 109, 64-70	10.3	17
20	The preparation, characterization and evaluation of regenerated cellulose/collagen composite hydrogel films. *Carbohydrate Polymers*, **2014**, 107, 57-64	10.3	60
19	Highly flexible, transparent cellulose composite films used in UV imprint lithography. *Cellulose*, **2013**, 20, 907-918	5.5	14
18	Completely green synthesis of Ag nanoparticles stabilized by soy protein isolate under UV irradiation. *Journal Wuhan University of Technology, Materials Science Edition*, **2012**, 27, 852-856	1	4
17	Cellulose-nanowhisker-templated synthesis of titanium dioxide/cellulose nanomaterials with promising photocatalytic abilities. *Journal of Applied Polymer Science*, **2012**, 126, E282-E290	2.9	26
16	Effects of external factors on the arrangement of plate-liked FeO nanoparticles in cellulose scaffolds. *Carbohydrate Polymers*, **2012**, 87, 830-838	10.3	10
15	Highly flexible magnetic composite aerogels prepared by using cellulose nanofibril networks as templates. *Carbohydrate Polymers*, **2012**, 89, 551-7	10.3	68

14	In situ synthesis of plate-like Fe2O3 nanoparticles in porous cellulose films with obvious magnetic anisotropy. *Cellulose*, **2011**, 18, 663-673	5.5	44
13	Construction of inorganic nanoparticles by micro-nano-porous structure of cellulose matrix. *Cellulose*, **2011**, 18, 945-956	5.5	43
12	Cellulose scaffolds modulated synthesis of Co3O4 nanocrystals: preparation, characterization and properties. *Cellulose*, **2011**, 18, 1273-1283	5.5	7
11	Effects of Crystalline Phase and Particle Size on the Properties of Plate-Like Fe2O3 Nanoparticles during □to □Phase Transformation. *Journal of Physical Chemistry C*, **2011**, 115, 3602-3611	3.8	36
10	TiO2 Immobilized in Cellulose Matrix for Photocatalytic Degradation of Phenol under Weak UV Light Irradiation. *Journal of Physical Chemistry C*, **2010**, 114, 7806-7811	3.8	190
9	Microfiltration performance of regenerated cellulose membrane prepared at low temperature for wastewater treatment. *Cellulose*, **2010**, 17, 1159-1169	5.5	38
8	Supramolecular structure and properties of high strength regenerated cellulose films. *Macromolecular Bioscience*, **2009**, 9, 29-35	5.5	26
7	Structure and magnetic properties of regenerated cellulose/Fe3O4 nanocomposite films. *Journal of Applied Polymer Science*, **2009**, 111, 2477-2484	2.9	53
6	Effects of polymer concentration and coagulation temperature on the properties of regenerated cellulose films prepared from LiOH/urea solution. *Cellulose*, **2009**, 16, 189-198	5.5	76
5	CdS/Regenerated Cellulose Nanocomposite Films for Highly Efficient Photocatalytic H2 Production under Visible Light Irradiation. *Journal of Physical Chemistry C*, **2009**, 113, 16021-16026	3.8	128
4	In situ synthesis of Fe3O4/cellulose microspheres with magnetic-induced protein delivery. *Journal of Materials Chemistry*, **2009**, 19, 3538		189
3	Structure and properties of composite films prepared from cellulose and nanocrystalline titanium dioxide particles. *Journal of Applied Polymer Science*, **2006**, 101, 3600-3608	2.9	24
2	Synthesis and Alignment of Iron Oxide Nanoparticles in a Regenerated Cellulose Film. *Macromolecular Rapid Communications*, **2006**, 27, 2084-2089	4.8	40
1	Novel bacterial cellulose-TiO2 stabilized Pickering emulsion for photocatalytic degradation. *Cellulose*,1	5.5	0