

# Long Yu

## List of Publications by Year in descending order

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218  
papers

12,750  
citations

24809

57  
h-index

28909

105  
g-index

225  
all docs

225  
docs citations

225  
times ranked

14521  
citing authors

#	ARTICLE	IF	CITATIONS
1	Polymer blends and composites from renewable resources. <i>Progress in Polymer Science</i> , 2006, 31, 576-602.	26.2	1,702
2	Thermal processing of starch-based polymers. <i>Progress in Polymer Science</i> , 2009, 34, 1348-1368.	26.2	665
3	An overview of degradable and biodegradable polyolefins. <i>Progress in Polymer Science</i> , 2011, 36, 1015-1049.	26.2	426
4	Preparation and characterization of slow-release fertilizer encapsulated by starch-based superabsorbent polymer. <i>Carbohydrate Polymers</i> , 2016, 147, 146-154.	10.5	319
5	Gelatinization of cornstarch with different amylose/amylopectin content. <i>Carbohydrate Polymers</i> , 2006, 65, 357-363.	10.5	271
6	Starch-based biodegradable materials: Challenges and opportunities. <i>Advanced Industrial and Engineering Polymer Research</i> , 2020, 3, 8-18.	4.9	270
7	Thermal degradation and stability of starch under different processing conditions. <i>Starch/Staerke</i> , 2013, 65, 48-60.	2.2	251
8	Rheological properties of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , 2009, 49, 371-377.	3.7	220
9	Preparation and characterization of melt-extruded thermoplastic starch/clay nanocomposites. <i>Composites Science and Technology</i> , 2007, 67, 413-421.	8.0	201
10	Extrusion processing and characterization of edible starch films with different amylose contents. <i>Journal of Food Engineering</i> , 2011, 106, 95-101.	5.3	189
11	Development of self-reinforced polymer composites. <i>Progress in Polymer Science</i> , 2012, 37, 767-780.	26.2	187
12	Antibacterial activity and mechanism of chitosan with ultra high molecular weight. <i>Carbohydrate Polymers</i> , 2016, 148, 200-205.	10.5	186
13	Crystalline structure and thermal property characterization of chitin from Antarctic krill ( <i>Euphausia superba</i> ). <i>Carbohydrate Polymers</i> , 2013, 92, 90-97.	10.5	175
14	EPILEPSIAE – A European epilepsy database. <i>Computer Methods and Programs in Biomedicine</i> , 2012, 106, 127-138.	4.9	167
15	One-step method to prepare starch-based superabsorbent polymer for slow release of fertilizer. <i>Chemical Engineering Journal</i> , 2017, 309, 607-616.	13.0	167
16	Starch-based antimicrobial films functionalized by pomegranate peel. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 1120-1126.	7.7	164
17	Effects of amylose/amylopectin ratio on starch-based superabsorbent polymers. <i>Carbohydrate Polymers</i> , 2012, 87, 1583-1588.	10.5	159
18	Effect of Matrix-Particle Interfacial Adhesion on the Mechanical Properties of Poly(lactic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td	5.0	157

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19	Kinetics and mechanism of thermal decomposition of cornstarches with different amylose/amylopectin ratios. <i>Starch/Staerke</i> , 2010, 62, 139-146.	2.2	150
20	Glass transition temperature of starch studied by a high-speed DSC. <i>Carbohydrate Polymers</i> , 2009, 77, 250-253.	10.5	141
21	Key interactions in biodegradable thermoplastic starch/poly(vinyl alcohol)/montmorillonite micro- and nanocomposites. <i>Composites Science and Technology</i> , 2008, 68, 1453-1462.	8.0	137
22	Development and preparation of active starch films carrying tea polyphenol. <i>Carbohydrate Polymers</i> , 2018, 196, 162-167.	10.5	128
23	Microstructure and mechanical properties of orientated thermoplastic starches. <i>Journal of Materials Science</i> , 2005, 40, 111-116.	3.7	122
24	Effect of annealing and orientation on microstructures and mechanical properties of polylactic acid. <i>Polymer Engineering and Science</i> , 2008, 48, 634-641.	3.1	116
25	Effect of endoxylanase and $\beta$ -l-arabinofuranosidase supplementation on the enzymatic hydrolysis of steam exploded wheat straw. <i>Bioresource Technology</i> , 2011, 102, 4552-4558.	9.7	114
26	Starch Modification Using Reactive Extrusion. <i>Starch/Staerke</i> , 2006, 58, 131-139.	2.2	113
27	Biodegradation and thermal decomposition of poly(lactic acid)-based materials reinforced by hydrophilic fillers. <i>Polymer Degradation and Stability</i> , 2010, 95, 1704-1707.	6.0	113
28	Preparation and characterization of starch-based composite films reinforced by polysaccharide-based crystals. <i>Composites Part B: Engineering</i> , 2018, 133, 122-128.	12.1	113
29	In situ thermal decomposition of starch with constant moisture in a sealed system. <i>Polymer Degradation and Stability</i> , 2008, 93, 260-262.	6.0	111
30	Internal structures and phase-transitions of starch granules during gelatinization. <i>Carbohydrate Polymers</i> , 2011, 83, 1975-1983.	10.5	107
31	Intercountry Adoption: A Review of the Evidence. <i>Journal of Child Psychology and Psychiatry and Allied Disciplines</i> , 1991, 32, 743-756.	6.2	101
32	Developing hydroxypropyl methylcellulose/hydroxypropyl starch blends for use as capsule materials. <i>Carbohydrate Polymers</i> , 2013, 98, 73-79.	10.5	99
33	An Oral Colon-Targeting Controlled Release System Based on Resistant Starch Acetate: Synthesis, Characterization, and Preparation of Film-Coating Pellets. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5738-5745.	5.3	94
34	Multi-layer mucilage of <i>Plantago ovata</i> seeds: Rheological differences arise from variations in arabinoxylan side chains. <i>Carbohydrate Polymers</i> , 2017, 165, 132-141.	10.5	94
35	Morphologies and microstructures of cornstarches with different amylose/amylopectin ratios studied by confocal laser scanning microscope. <i>Journal of Cereal Science</i> , 2009, 50, 241-247.	3.7	92
36	Thermal Decomposition of Corn Starch with Different Amylose/Amylopectin Ratios in Open and Sealed Systems. <i>Cereal Chemistry</i> , 2009, 86, 383-385.	2.2	90

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37	Class transition temperature of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , 2010, 51, 388-391.	3.7	90
38	Development and characterization of biodegradable antimicrobial packaging films based on polycaprolactone, starch and pomegranate rind hybrids. <i>Food Packaging and Shelf Life</i> , 2018, 18, 71-79.	7.7	90
39	Phase composition and interface of starch-gelatin blends studied by synchrotron FTIR micro-spectroscopy. <i>Carbohydrate Polymers</i> , 2013, 95, 649-653.	10.5	88
40	Cold crystallization and postmelting crystallization of PLA plasticized by compressed carbon dioxide. <i>Journal of Polymer Science, Part B: Polymer Physics</i> , 2008, 46, 2630-2636.	2.4	87
41	Structure elucidation of fucoidan composed of a novel tetrafucose repeating unit from sea cucumber <i>Thelenota ananas</i> . <i>Food Chemistry</i> , 2014, 146, 113-119.	8.4	87
42	Phase transition of starch granules observed by microscope under shearless and shear conditions. <i>Carbohydrate Polymers</i> , 2007, 68, 495-501.	10.5	83
43	Developing gelatin-starch blends for use as capsule materials. <i>Carbohydrate Polymers</i> , 2013, 92, 455-461.	10.5	83
44	Retrogradation of corn starch after thermal treatment at different temperatures. <i>Carbohydrate Polymers</i> , 2007, 69, 756-762.	10.5	79
45	Superhydrophobic Modification on Starch Film Using PDMS and Ball-Milled MMT Coating. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 10423-10430.	6.9	78
46	Effects of annealing on gelatinization and microstructures of corn starches with different amylose/amylopectin ratios. <i>Carbohydrate Polymers</i> , 2009, 77, 662-669.	10.5	77
47	The genomic origins of the Bronze Age Tarim Basin mummies. <i>Nature</i> , 2021, 599, 256-261.	36.2	77
48	Phase transitions of maize starches with different amylose contents in glycerol-water systems. <i>Carbohydrate Polymers</i> , 2011, 85, 180-187.	10.5	76
49	Structural study of fucoidan from sea cucumber <i>Acaudina molpadioides</i> : A fucoidan containing novel tetrafucose repeating unit. <i>Food Chemistry</i> , 2014, 142, 197-200.	8.4	76
50	Dietary fucoidan of <i>Acaudina molpadioides</i> and its enzymatically degraded fragments could prevent intestinal mucositis induced by chemotherapy in mice. <i>Food and Function</i> , 2015, 6, 415-422.	4.6	76
51	Primary structure and chain conformation of fucoidan extracted from sea cucumber <i>Holothuria tubulosa</i> . <i>Carbohydrate Polymers</i> , 2016, 136, 1091-1097.	10.5	76
52	The properties of antimicrobial films derived from poly(lactic acid)/starch/chitosan blended matrix. <i>Carbohydrate Polymers</i> , 2013, 98, 959-966.	10.5	72
53	Rheological properties and phase transition of starch under shear stress. <i>Food Hydrocolloids</i> , 2008, 22, 973-978.	10.9	69
54	How water acting as both blowing agent and plasticizer affect on starch-based foam. <i>Industrial Crops and Products</i> , 2019, 134, 43-49.	5.4	69

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55	Effects of hydrophilic fillers on the thermal degradation of poly(lactic acid). <i>Thermochimica Acta</i> , 2010, 509, 147-151.	2.7	68
56	Starch gelatinization under pressure studied by high pressure DSC. <i>Carbohydrate Polymers</i> , 2009, 75, 395-400.	10.5	67
57	Developing acrylated epoxidized soybean oil coating for improving moisture sensitivity and permeability of starch-based film. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 370-375.	7.7	64
58	A new study of starch gelatinization under shear stress using dynamic mechanical analysis. <i>Carbohydrate Polymers</i> , 2008, 72, 229-234.	10.5	61
59	Enzymatic preparation and structural determination of oligosaccharides derived from sea cucumber ( <i>Acaudina molpadioides</i> ) fucoidan. <i>Food Chemistry</i> , 2013, 139, 702-709.	8.4	60
60	Structure and rheological characteristics of fucoidan from sea cucumber <i>Apostichopus japonicus</i> . <i>Food Chemistry</i> , 2015, 180, 71-76.	8.4	60
61	Morphology and Microstructure of Maize Starches with Different Amylose/Amylopectin Content. <i>Starch/Staerke</i> , 2006, 58, 611-615.	2.2	58
62	Preparation and characterization of starch-based composite films reinforced by corn and wheat hulls. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45159.	2.7	57
63	Effect of compatibilizer distribution on the blends of starch/biodegradable polyesters. <i>Journal of Applied Polymer Science</i> , 2007, 103, 812-818.	2.7	55
64	Shear degradation of corn starches with different amylose contents. <i>Food Hydrocolloids</i> , 2017, 66, 199-205.	10.9	55
65	Melt Strength and Rheological Properties of Biodegradable Poly(Lactic Acid) Modified via Alkyl Radical-Based Reactive Extrusion Processes. <i>Journal of Polymers and the Environment</i> , 2012, 20, 741-747.	5.0	54
66	Electroacupuncture stimulation at sub-specific acupoint and non-acupoint induced distinct brain glucose metabolism change in migraineurs: a PET-CT study. <i>Journal of Translational Medicine</i> , 2014, 12, 351.	4.5	51
67	Effect of pressure with shear stress on gelatinization of starches with different amylose/amylopectin ratios. <i>Food Hydrocolloids</i> , 2017, 72, 331-337.	10.9	51
68	Accelerating the degradation of polyolefins through additives and blending. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.7	48
69	Substance use in individuals at clinical high risk of psychosis. <i>Psychological Medicine</i> , 2015, 45, 2275-2284.	5.2	47
70	Insights into the hierarchical structure and digestion rate of alkali-modulated starches with different amylose contents. <i>Carbohydrate Polymers</i> , 2016, 144, 271-281.	10.5	46
71	Gelatinized starch/biodegradable polyester blends: Processing, morphology, and properties. <i>Journal of Applied Polymer Science</i> , 2007, 103, 802-811.	2.7	45
72	Design, Preparation and Characterization of Self-Reinforced Starch Films through Chemical Modification. <i>Macromolecular Materials and Engineering</i> , 2010, 295, 1025-1030.	3.8	45

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73	Improvement of Interfacial Interaction between Hydrophilic Starch Film and Hydrophobic Biodegradable Coating. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 9506-9514.	6.9	45
74	Study of different effects on foaming process of biodegradable PLA/starch composites in supercritical/compressed carbon dioxide. <i>Journal of Applied Polymer Science</i> , 2008, 109, 2679-2686.	2.7	44
75	Rheological properties and phase transition of cornstarches with different amylose/amylopectin ratios under shear stress. <i>Starch/Staerke</i> , 2010, 62, 667-675.	2.2	43
76	Block and Lock HIV Cure Strategies to Control the Latent Reservoir. <i>Frontiers in Cellular and Infection Microbiology</i> , 2020, 10, 424.	4.0	43
77	Fabrication, evaluation methodologies and models of slow-release fertilizers: A review. <i>Industrial Crops and Products</i> , 2023, 192, 116075.	5.4	43
78	Excimer Disaggregation Enhanced Emission: A Fluorescence "Turn-On" Approach to Oxanion Recognition. <i>Journal of the American Chemical Society</i> , 2019, 141, 4597-4612.	14.6	41
79	Thermal behaviour of poly(lactic acid) in contact with compressed carbon dioxide. <i>Polymer International</i> , 2009, 58, 368-372.	3.2	40
80	In vitro metabolic engineering for the salvage synthesis of NAD. <i>Metabolic Engineering</i> , 2016, 35, 114-120.	7.1	40
81	An improved approach for evaluating the semicrystalline lamellae of starch granules by synchrotron SAXS. <i>Carbohydrate Polymers</i> , 2017, 158, 29-36.	10.5	40
82	Effect of annealing and pressure on microstructure of cornstarches with different amylose/amylopectin ratios. <i>Carbohydrate Research</i> , 2009, 344, 350-354.	2.4	39
83	Synthesis and Characterization of Biodegradable Starch-Polyacrylamide Graft Copolymers Using Starches with Different Microstructures. <i>Journal of Polymers and the Environment</i> , 2013, 21, 359-365.	5.0	39
84	Natural Biopolymer Alloys with Superior Mechanical Properties. <i>ACS Sustainable Chemistry and Engineering</i> , 2019, 7, 2792-2802.	6.9	39
85	Preparation and characterization of starch-based composite films reinforced by apricot and walnut shells. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47978.	2.7	38
86	Preparation and characterization of edible starch film reinforced by laver. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 944-951.	7.7	38
87	Understanding the microstructure and absorption rate of starch-based superabsorbent polymers prepared under high starch concentration. <i>Carbohydrate Polymers</i> , 2017, 175, 141-148.	10.5	37
88	Thermal-oxidative degradation of high-amylose corn starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 659-665.	3.6	36
89	Geographical disparities in access to cancer management and treatment services in England. <i>Health and Place</i> , 2016, 42, 11-18.	3.4	35
90	How rheological behaviors of concentrated starch affect graft copolymerization of acrylamide and resultant hydrogel. <i>Carbohydrate Polymers</i> , 2019, 219, 395-404.	10.5	35

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91	Influence of crosslinker amount on the microstructure and properties of starch-based superabsorbent polymers by one-step preparation at high starch concentration. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 679-685.	7.7	35
92	Enhancing compatibilizer function by controlled distribution in hydrophobic polylactic acid/hydrophilic starch blends. <i>Journal of Applied Polymer Science</i> , 2011, 119, 2189-2195.	2.7	34
93	Foaming behaviour and cell structure of poly(lactic acid) after various modifications. <i>Polymer International</i> , 2013, 62, 759-765.	3.2	34
94	Rheological and gel properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Colloid and Polymer Science</i> , 2015, 293, 229-237.	2.1	33
95	On the investigation of thermal/cooling-gel biphasic systems based on hydroxypropyl methylcellulose and hydroxypropyl starch. <i>Industrial Crops and Products</i> , 2018, 124, 418-428.	5.4	33
96	Preparation and characterization of uniaxial poly(lactic acid)-based self-reinforced composites. <i>Composites Science and Technology</i> , 2015, 117, 392-397.	8.0	32
97	Thermomechanically processed chitosan:gelatin films being transparent, mechanically robust and less hygroscopic. <i>Carbohydrate Polymers</i> , 2021, 272, 118522.	10.5	32
98	Effect of starch microstructure on microwave-assisted esterification. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2550-2557.	7.7	30
99	Clinical Characteristics and Outcomes of 421 Patients With Coronavirus Disease 2019 Treated in a Mobile Cabin Hospital. <i>Chest</i> , 2020, 158, 939-946.	0.9	30
100	Starch Gelatinization under Shearless and Shear Conditions. <i>International Journal of Food Engineering</i> , 2007, 2, .	1.6	29
101	Morphology and properties of thermal/cooling-gel bi-phasic systems based on hydroxypropyl methylcellulose and hydroxypropyl starch. <i>Composites Part B: Engineering</i> , 2016, 101, 46-52.	12.1	29
102	Preparation, microstructure and performance of poly (lactic acid)-Poly (butylene) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 307 Td (succinat 107384.	12.1	29
103	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.	10.5	29
104	<i>Polymeric Materials from Renewable Resources.</i> , 2008, , 1-15.		27
105	Morphology and phase composition of gelatin-starch blends. <i>Chinese Journal of Polymer Science (English Edition)</i> , 2014, 32, 108-114.	3.9	27
106	Extrusion Processing of Starch Film. <i>International Journal of Food Engineering</i> , 2009, 5, .	1.6	26
107	Effect of alkanol surface grafting on the hydrophobicity of starch-based films. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 761-766.	7.7	26
108	Rheokinetics of graft copolymerization of acrylamide in concentrated starch and rheological behaviors and microstructures of reaction products. <i>Carbohydrate Polymers</i> , 2018, 192, 1-9.	10.5	26

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109	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.	7.7	26
110	Multi-scale assembly of hydrogels formed by highly branched arabinoxylans from <i>Plantago ovata</i> seed mucilage studied by USANS/SANS and rheology. <i>Carbohydrate Polymers</i> , 2019, 207, 333-342.	10.5	26
111	Poly(lactic acid)/starch composites: Effect of microstructure and morphology of starch granules on performance. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45504.	2.7	25
112	Rheological Properties of Starch-Based Materials and Starch/Poly(lactic acid) Blends. <i>Macromolecular Symposia</i> , 2007, 249-250, 529-534.	0.7	24
113	A precise measurement of the $B^0$ meson oscillation frequency. <i>European Physical Journal C</i> , 2016, 76, 412.	4.0	24
114	Starch-Based Foams Nucleated and Reinforced by Polysaccharide-Based Crystals. <i>ACS Sustainable Chemistry and Engineering</i> , 2022, 10, 2169-2179.	6.9	24
115	Morphologies and Thermal Properties of Hydroxypropylated High Amylose Corn Starch. <i>Cereal Chemistry</i> , 2010, 87, 144-149.	2.2	23
116	Starch modification using a twin-roll mixer as a reactor. <i>Starch/Staerke</i> , 2012, 64, 821-825.	2.2	23
117	Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 16-22.	7.7	23
118	Nanostabilization of thermally processed high amylose hydroxylpropylated starch films. <i>Carbohydrate Polymers</i> , 2011, 86, 652-658.	10.5	22
119	INTERFEROMETRY OF $\mu$ AURIGAE: CHARACTERIZATION OF THE ASYMMETRIC ECLIPSING DISK. <i>Astrophysical Journal, Supplement Series</i> , 2015, 220, 14.	8.1	22
120	The activation of RAW264.7 murine macrophage and natural killer cells by glucomannogalactan polysaccharides from <i>Tornabea scutellifera</i> . <i>Carbohydrate Polymers</i> , 2019, 219, 368-377.	10.5	22
121	<i>IDH1</i> mutation contributes to myeloid dysplasia in mice by disturbing heme biosynthesis and erythropoiesis. <i>Blood</i> , 2021, 137, 945-958.	1.4	22
122	Survival of Elderly Adults Undergoing Incident Home Hemodialysis and Kidney Transplantation. <i>Journal of the American Geriatrics Society</i> , 2016, 64, 2003-2010.	2.9	21
123	Relationship between morphologies and mechanical properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Carbohydrate Polymers</i> , 2016, 153, 329-335.	10.5	21
124	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.	6.9	21
125	Auxin Treatment Enhances Anthocyanin Production in the Non-Climacteric Sweet Cherry ( <i>Prunus Tj ETQq1</i> ) 0.784314 rgBT /Overload	4.2	21
126	Thermal Behaviour of High Amylose Cornstarch Studied by DSC. <i>International Journal of Food Engineering</i> , 2005, 1, .	1.6	20



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127	Starch thermal transitions comparatively studied by DSC and MTDSC. <i>Starch/Staerke</i> , 2010, 62, 350-357.	2.2	20
128	Retrogradation of waxy cornstarch studied by DSC. <i>Starch/Staerke</i> , 2010, 62, 524-529.	2.2	20
129	Effect of processing conditions on microstructures and properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Food Hydrocolloids</i> , 2017, 70, 251-259.	10.9	20
130	Chemical mapping analysis of compatibility in gelatin and hydroxypropyl methylcellulose blend films. <i>Food Hydrocolloids</i> , 2020, 104, 105734.	10.9	20
131	Utilizing heterologously overexpressed endo-1,3-fucanase to investigate the structure of sulfated fucan from sea cucumber ( <i>Holothuria hilla</i> ). <i>Carbohydrate Polymers</i> , 2021, 272, 118480.	10.5	20
132	Developing slow release fertilizer through in-situ radiation-synthesis of urea-embedded starch-based hydrogels. <i>Industrial Crops and Products</i> , 2023, 191, 115971.	5.4	20
133	Formation of highly oriented biodegradable polybutylene succinate adipate nanocomposites: Effects of cation structures on morphology, free volume, and properties. <i>Journal of Applied Polymer Science</i> , 2009, 113, 3716-3724.	2.7	19
134	Somatic mosaicism for chromosome X and Y aneuploidies in monozygotic twins heterozygous for sickle cell disease mutation. <i>American Journal of Medical Genetics, Part A</i> , 2010, 152A, 2595-2598.	1.5	19
135	Effects of thermal treatment on the microstructure and thermal and mechanical properties of poly(lactic acid) fibers. <i>Polymer Engineering and Science</i> , 2013, 53, 976-981.	3.1	19
136	Labral Morphology and Number of Preoperative Dislocations Are Associated With Recurrent Instability After Arthroscopic Bankart Repair. <i>Arthroscopy - Journal of Arthroscopic and Related Surgery</i> , 2020, 36, 993-999.	2.1	19
137	De-glycosylation and enhanced bioactivity of flavonoids from apple pomace during extraction with deep eutectic solvents. <i>Green Chemistry</i> , 2021, 23, 7199-7209.	9.4	19
138	Correlation Between Gel Strength of Starch-Based Hydrogel and Slow Release Behavior of Its Embedded Urea. <i>Journal of Polymers and the Environment</i> , 2020, 28, 863-870.	5.0	18
139	pH controlled gelation behavior and morphology of gelatin/hydroxypropylmethylcellulose blend in aqueous solution. <i>Food Hydrocolloids</i> , 2020, 104, 105733.	10.9	18
140	DEVELOPMENT OF CAPSULES FROM NATURAL PLAN POLYMERS. <i>Acta Polymerica Sinica</i> , 2012, 013, 1-10.	0.0	18
141	Renin-Angiotensin System Modulation With Synthetic Angiotensin (1-7) and Angiotensin II Type 1 Receptor Biased Ligand in Adults With COVID-19. <i>JAMA - Journal of the American Medical Association</i> , 2023, 329, 1170.	7.0	18
142	Study on hydroxypropyl corn starch/alkyl ketene dimer composite film with enhanced water resistance and mechanical properties. <i>International Journal of Biological Macromolecules</i> , 2023, 253, 126613.	7.7	18
143	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.	7.7	17
144	New evidences of accelerating degradation of polyethylene by starch. <i>Journal of Applied Polymer Science</i> , 2013, 130, 2282-2287.	2.7	16

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145	Synthesis and Drug Delivery Property of Calcium Phosphate Cement with Special Crystal Morphology. <i>Journal of the American Ceramic Society</i> , 2010, 93, 1241-1244.	3.8	15
146	Hydroxypropyl methylcellulose and hydroxypropyl starch: Rheological and gelation effects on the phase structure of their mixed hydrocolloid system. <i>Food Hydrocolloids</i> , 2021, 115, 106598.	10.9	15
147	Effects of polyvinyl alcohol content and hydrolysis degree on the structure and properties of extruded starch-based foams. <i>Chemical Engineering Journal</i> , 2023, 472, 144959.	13.0	13
148	Preparation of cassava starch-based superabsorbent polymer using a twin-roll mixer as reactor. <i>Chinese Journal of Polymer Science (English Edition)</i> , 2014, 32, 1348-1356.	3.9	12
149	A comparison study on phase transition and structure of cornstarch in dimethyl sulfoxide and ionic liquid systems. <i>Journal of Cereal Science</i> , 2016, 71, 53-60.	3.7	12
150	Viscoelastic behaviour of rapid and slow self-healing hydrogels formed by densely branched arabinoxylans from <i>Plantago ovata</i> seed mucilage. <i>Carbohydrate Polymers</i> , 2021, 269, 118318.	10.5	12
151	Gelatinization and Retrogradation of Hydroxypropylated Cornstarch. <i>International Journal of Food Engineering</i> , 2010, 6, .	1.6	11
152	The effect of gold nanoparticles on the diagnostic polymerase chain reaction technique for equine herpes virus 1 (EHV-1). <i>RSC Advances</i> , 2016, 6, 54898-54903.	3.7	11
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