

# 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	Thermal treatment of alkali lignin to eliminate its inhibition of pancreatic proteases in vitro. Food Chemistry, 2024, 442, 138412.	8.4	0
2	Antimicrobial packaging materials of PLA/starch composites functionalized by pomegranate peel. Journal of the Taiwan Institute of Chemical Engineers, 2024, 156, 105371.	5.3	4
3	Application of various polysaccharide gums to improve gelation and rheological properties of hydroxypropyl starch hydrocolloids. Food Hydrocolloids, 2024, 154, 110043.	10.9	0
4	Thermal degradation and combustion properties of most popular synthetic biodegradable polymers. Waste Management and Research, 2023, 41, 431-441.	4.1	11
5	Developing slow release fertilizer through in-situ radiation-synthesis of urea-embedded starch-based hydrogels. Industrial Crops and Products, 2023, 191, 115971.	5.4	20
6	Fabrication, evaluation methodologies and models of slow-release fertilizers: A review. Industrial Crops and Products, 2023, 192, 116075.	5.4	43
7	Perceived Adequacy of Material Support Systems Available to the Childless Older Adults in Southeastern Nigeria: Implications for Social Workers. Ageing International, 2023, 48, 1028-1048.	1.3	1
8	Renin-Angiotensin System Modulation With Synthetic Angiotensin (1-7) and Angiotensin II Type 1 Receptor Biased Ligand in Adults With COVID-19. JAMA - Journal of the American Medical Association, 2023, 329, 1170.	7.0	18
9	Improving water resistance property of starch straw by synergistic effects of chemical crosslinking, physical barrier, and surface modifications. Journal of Applied Polymer Science, 2023, 140, .	2.7	1
10	Preparation and characterization of nanofibrillar cellulose obtained from okara via synergizing chemical and physical functions. Industrial Crops and Products, 2023, 203, 117095.	5.4	2
11	Effects of polyvinyl alcohol content and hydrolysis degree on the structure and properties of extruded starch-based foams. Chemical Engineering Journal, 2023, 472, 144959.	13.0	13
12	Study on hydroxypropyl corn starch/alkyl ketene dimer composite film with enhanced water resistance and mechanical properties. International Journal of Biological Macromolecules, 2023, 253, 126613.	7.7	18
13	How APTMS Acts as a Bridge to Enhance the Compatibility of the Interface between the Hydrophilic Poly(vinyl alcohol) Film and the Hydrophobic Stearic Acid Coating. ACS Applied Materials & Interfaces, 2023, 15, 45322-45335.	8.3	3
14	Enhancing water resistance of interface between starch films and acrylated epoxidized soybean oil coating. Progress in Organic Coatings, 2022, 163, 106646.	4.1	9
15	Morphology and Rheology of a Cool-Gel (Protein) Blended with a Thermo-Gel (Hydroxypropyl) Tj ETQq1 1 0.784314 rgBT / Overlock 10	4.8	10
16	Designing and application of reactive extrusion with twice initiations for graft copolymerization of acrylamide on starch. European Polymer Journal, 2022, 165, 111008.	5.6	11
17	Starch-Based Foams Nucleated and Reinforced by Polysaccharide-Based Crystals. ACS Sustainable Chemistry and Engineering, 2022, 10, 2169-2179.	6.9	24
18	Closely Packed Conductive Droplets with Polygon-Like Patterns Confined at the Interface in Ternary Polymer Blends. Langmuir, 2022, 38, 3189-3201.	3.7	0

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19	Alkali-washing facilitates thermal-processed lignin to slow the hydrolysis of pancreatic $\alpha$ -amylase in starchy foods. <i>Carbohydrate Polymers</i> , 2022, 290, 119502.	10.5	5
20	Flexible Poly(ether-block-amide)/Carbon Nanotube Composites for Electromagnetic Interference Shielding. <i>ACS Applied Nano Materials</i> , 2022, 5, 7598-7608.	5.2	9
21	Investigation of Microplastics in Digestion System: Effect on Surface Microstructures and Probiotics. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2022, 109, 882-892.	2.8	6
22	Fabrication of soybean protein-based meat with two phases. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6646-6653.	2.7	3
23	Synergizing Multi-Plasticizers for a Starch-Based Edible Film. <i>Foods</i> , 2022, 11, 3254.	4.3	5
24	<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
25	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
26	Starch-Based Packaging Materials. , 2021, , 1-26.		0
27	Influence of Moisture Content on Starch Esterification by Solvent-Free Method. <i>Starch/Staerke</i> , 2021, 73, 2100009.	2.2	11
28	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
29	Preparation and Characterization of Instant Casein Phosphopeptide by Supercritical Fluid Assisted Atomization. <i>Foods</i> , 2021, 10, 1555.	4.3	1
30	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
31	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
32	Designing and developing biodegradable intelligent package used for monitoring spoilage seafood using aggregation-induced emission indicator. <i>LWT - Food Science and Technology</i> , 2021, 151, 112135.	5.3	11
33	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
34	Thermomechanically processed chitosan:gelatin films being transparent, mechanically robust and less hygroscopic. <i>Carbohydrate Polymers</i> , 2021, 272, 118522.	10.5	32
35	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
36	Auxin Treatment Enhances Anthocyanin Production in the Non-Climacteric Sweet Cherry ( <i>Prunus</i> )	4.2	21

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37	The genomic origins of the Bronze Age Tarim Basin mummies. <i>Nature</i> , 2021, 599, 256-261.	36.2	77
38	Developing Edible Starch Film Used for Packaging Seasonings in Instant Noodles. <i>Foods</i> , 2021, 10, 3105.	4.3	10
39	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
40	Starch-based biodegradable materials: Challenges and opportunities. <i>Advanced Industrial and Engineering Polymer Research</i> , 2020, 3, 8-18.	4.9	270
41	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
42	Effect of starch microstructure on microwave-assisted esterification. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2550-2557.	7.7	30
43	ASIAN PACIFIC SOCIETY OF NEPHROLOGY CLINICAL PRACTICE GUIDELINE ON DIABETIC KIDNEY DISEASE “EXECUTIVE SUMMARY. <i>Nephrology</i> , 2020, 25, 3-11.	1.6	11
44	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
45	Effect of annealing on morphologies and performances of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49535.	2.7	7
46	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
47	Wireless Measuring System for Monitoring the Condition of Devices Designed to Protect Line Structures. <i>Sensors</i> , 2020, 20, 2512.	4.0	6
48	Study of Inheritance and Linkage of Virulence Genes in a Selfing Population of a Pakistani Dominant Race of <i>Puccinia striiformis</i> f. sp. <i>tritici</i> . <i>International Journal of Molecular Sciences</i> , 2020, 21, 1685.	4.2	9
49	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
50	Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 16-22.	7.7	23
51	Chemical mapping analysis of compatibility in gelatin and hydroxypropyl methylcellulose blend films. <i>Food Hydrocolloids</i> , 2020, 104, 105734.	10.9	20
52	pH controlled gelation behavior and morphology of gelatin/hydroxypropylmethylcellulose blend in aqueous solution. <i>Food Hydrocolloids</i> , 2020, 104, 105733.	10.9	18
53	Review of Global Near Real Time PM2.5 Estimates and Model Forecasts. , 2020, , .		2
54	Faust’s Study [I]. , 2020, , 43-54.		0

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55	Preparation, microstructure and performance of poly (lactic acid)-Poly (butylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 747 T (107384.	12.1	29
56	Preparation and characterization of starch-based composite films reinforced by apricot and walnut shells. Journal of Applied Polymer Science, 2019, 136, 47978.	2.7	38
57	How rheological behaviors of concentrated starch affect graft copolymerization of acrylamide and resultant hydrogel. Carbohydrate Polymers, 2019, 219, 395-404.	10.5	35
58	The activation of RAW264.7 murine macrophage and natural killer cells by glucomannogalactan polysaccharides from Tornabea scutellifera. Carbohydrate Polymers, 2019, 219, 368-377.	10.5	22
59	Improvement of Interfacial Interaction between Hydrophilic Starch Film and Hydrophobic Biodegradable Coating. ACS Sustainable Chemistry and Engineering, 2019, 7, 9506-9514.	6.9	45
60	How water acting as both blowing agent and plasticizer affect on starch-based foam. Industrial Crops and Products, 2019, 134, 43-49.	5.4	69
61	Excimer Disaggregation Enhanced Emission: A Fluorescence "Turn-On" Approach to Oxoanion Recognition. Journal of the American Chemical Society, 2019, 141, 4597-4612.	14.6	41
62	Influence of crosslinker amount on the microstructure and properties of starch-based superabsorbent polymers by one-step preparation at high starch concentration. International Journal of Biological Macromolecules, 2019, 129, 679-685.	7.7	35
63	Preparation and characterization of edible starch film reinforced by laver. International Journal of Biological Macromolecules, 2019, 129, 944-951.	7.7	38
64	Starch-based antimicrobial films functionalized by pomegranate peel. International Journal of Biological Macromolecules, 2019, 129, 1120-1126.	7.7	164
65	Natural Biopolymer Alloys with Superior Mechanical Properties. ACS Sustainable Chemistry and Engineering, 2019, 7, 2792-2802.	6.9	39
66	One-Step Extrusion to Minimize Thermal Decomposition for Processing PLA-Based Composites. Journal of Polymers and the Environment, 2019, 27, 158-164.	5.0	10
67	Multi-scale assembly of hydrogels formed by highly branched arabinoxylans from Plantago ovata seed mucilage studied by USANS/SANS and rheology. Carbohydrate Polymers, 2019, 207, 333-342.	10.5	26
68	Regulation of Aldosterone Signaling by MicroRNAs. Vitamins and Hormones, 2019, 109, 69-103.	2.7	9
69	Developing acrylated epoxidized soybean oil coating for improving moisture sensitivity and permeability of starch-based film. International Journal of Biological Macromolecules, 2019, 125, 370-375.	7.7	64
70	Effect of alkanol surface grafting on the hydrophobicity of starch-based films. International Journal of Biological Macromolecules, 2018, 112, 761-766.	7.7	26
71	Rheokinetics of graft copolymerization of acrylamide in concentrated starch and rheological behaviors and microstructures of reaction products. Carbohydrate Polymers, 2018, 192, 1-9.	10.5	26
72	Preparation and characterization of starch-based composite films reinforced by polysaccharide-based crystals. Composites Part B: Engineering, 2018, 133, 122-128.	12.1	113

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73	Ecotropic Viral Integration Site 5 (EVI5) expression analysis in multiple sclerosis patients. <i>Human Antibodies</i> , 2018, 26, 113-119.	1.6	1
74	Spectral-Spatial Graph-Based Semi-supervised Hyperspectral Image Classification. , 2018, , .		1
75	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
76	Development and preparation of active starch films carrying tea polyphenol. <i>Carbohydrate Polymers</i> , 2018, 196, 162-167.	10.5	128
77	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
78	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
79	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
80	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
81	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
82	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
83	Shear degradation of corn starches with different amylose contents. <i>Food Hydrocolloids</i> , 2017, 66, 199-205.	10.9	55
84	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
85	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
86	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
87	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
88	Elastomeric foam prepared by supercritical carbon dioxide. <i>Journal of Applied Polymer Science</i> , 2017, 134, .	2.7	7
89	Biodegradable composites of poly(butylene succinate- <i>co</i> -butylene adipate) reinforced by poly(lactic acid) fibers. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.7	7
90	A precise measurement of the $B^0 B^0$ meson oscillation frequency. <i>European Physical Journal C</i> , 2016, 76, 412.	4.0	24

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91	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
92	Antibacterial activity and mechanism of chitosan with ultra high molecular weight. <i>Carbohydrate Polymers</i> , 2016, 148, 200-205.	10.5	186
93	Preparation and characterization of slow-release fertilizer encapsulated by starch-based superabsorbent polymer. <i>Carbohydrate Polymers</i> , 2016, 147, 146-154.	10.5	319
94	Preparation of Cross-Linked High Amylose Corn-Starch and Its Effects on Self-Reinforced Starch Films. <i>International Journal of Food Engineering</i> , 2016, 12, 673-680.	1.6	8
95	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
96	Geographical disparities in access to cancer management and treatment services in England. <i>Health and Place</i> , 2016, 42, 11-18.	3.4	35
97	Internal model-based tracking of a servo gantry system with frequency-varying references. <i>IFAC-PapersOnLine</i> , 2016, 49, 39-44.	1.0	0
98	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
99	Relationship between morphologies and mechanical properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Carbohydrate Polymers</i> , 2016, 153, 329-335.	10.5	21
100	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
101	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
102	In vitro metabolic engineering for the salvage synthesis of NAD. <i>Metabolic Engineering</i> , 2016, 35, 114-120.	7.1	40
103	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
104	Substance use in individuals at clinical high risk of psychosis. <i>Psychological Medicine</i> , 2015, 45, 2275-2284.	5.2	47
105	INTERFEROMETRY OF $\mu$ ALRIGAE: CHARACTERIZATION OF THE ASYMMETRIC ECLIPSING DISK. <i>Astrophysical Journal, Supplement Series</i> , 2015, 220, 14.	8.1	22
106	Structure and rheological characteristics of fucoidan from sea cucumber <i>Apostichopus japonicus</i> . <i>Food Chemistry</i> , 2015, 180, 71-76.	8.4	60
107	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
108	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

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109	Rheological and gel properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Colloid and Polymer Science</i> , 2015, 293, 229-237.	2.1	33
110	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
111	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
112	Thermal-oxidative degradation of high-amylose corn starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014, 115, 659-665.	3.6	36
113	Morphology and phase composition of gelatin-starch blends. <i>Chinese Journal of Polymer Science (English Edition)</i> , 2014, 32, 108-114.	3.9	27
114	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
115	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
116	Accelerating the degradation of polyolefins through additives and blending. <i>Journal of Applied Polymer Science</i> , 2014, 131, .	2.7	48
117	Cardiac Tamponade may be the First Symptom of Leukemia. <i>Pediatric Hematology and Oncology</i> , 2014, 31, 157-159.	0.9	2
118	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
119	Enhancement of proâ€œdegradant performance in polyethylene/starch blends as a function of distribution. <i>Journal of Applied Polymer Science</i> , 2013, 128, 591-596.	2.7	10
120	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
121	New evidences of accelerating degradation of polyethylene by starch. <i>Journal of Applied Polymer Science</i> , 2013, 130, 2282-2287.	2.7	16
122	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
123	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
124	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
125	Thermal degradation and stability of starch under different processing conditions. <i>Starch/Staerke</i> , 2013, 65, 48-60.	2.2	251
126	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



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127	Developing hydroxypropyl methylcellulose/hydroxypropyl starch blends for use as capsule materials. Carbohydrate Polymers, 2013, 98, 73-79.	10.5	99
128	Developing gelatin-starch blends for use as capsule materials. Carbohydrate Polymers, 2013, 92, 455-461.	10.5	83
129	Phase composition and interface of starch-gelatin blends studied by synchrotron FTIR micro-spectroscopy. Carbohydrate Polymers, 2013, 95, 649-653.	10.5	88
130	Foaming behaviour and cell structure of poly(lactic acid) after various modifications. Polymer International, 2013, 62, 759-765.	3.2	34
131	Melt Strength and Rheological Properties of Biodegradable Poly(Lactic Acid) Modified via Alkyl Radical-Based Reactive Extrusion Processes. Journal of Polymers and the Environment, 2012, 20, 741-747.	5.0	54
132	Starch modification using a twin-roll mixer as a reactor. Starch/Staerke, 2012, 64, 821-825.	2.2	23
133	Effects of amylose/amylopectin ratio on starch-based superabsorbent polymers. Carbohydrate Polymers, 2012, 87, 1583-1588.	10.5	159
134	EPILEPSIAE - A European epilepsy database. Computer Methods and Programs in Biomedicine, 2012, 106, 127-138.	4.9	167
135	Development of self-reinforced polymer composites. Progress in Polymer Science, 2012, 37, 767-780.	26.2	187
136	DEVELOPMENT OF CAPSULES FROM NATURAL PLAN POLYMERS. Acta Polymerica Sinica, 2012, 013, 1-10.	0.0	18
137	An Oral Colon-Targeting Controlled Release System Based on Resistant Starch Acetate: Synthetization, Characterization, and Preparation of Film-Coating Pellets. Journal of Agricultural and Food Chemistry, 2011, 59, 5738-5745.	5.3	94
138	Enhancing compatibilizer function by controlled distribution in hydrophobic polylactic acid/hydrophilic starch blends. Journal of Applied Polymer Science, 2011, 119, 2189-2195.	2.7	34
139	Effect of endoxylanase and $\beta$ -l-arabinofuranosidase supplementation on the enzymatic hydrolysis of steam exploded wheat straw. Bioresource Technology, 2011, 102, 4552-4558.	9.7	114
140	Internal structures and phase-transitions of starch granules during gelatinization. Carbohydrate Polymers, 2011, 83, 1975-1983.	10.5	107
141	Phase transitions of maize starches with different amylose contents in glycerol-water systems. Carbohydrate Polymers, 2011, 85, 180-187.	10.5	76
142	Nanostabilization of thermally processed high amylose hydroxylpropylated starch films. Carbohydrate Polymers, 2011, 86, 652-658.	10.5	22
143	Extrusion processing and characterization of edible starch films with different amylose contents. Journal of Food Engineering, 2011, 106, 95-101.	5.3	189
144	An overview of degradable and biodegradable polyolefins. Progress in Polymer Science, 2011, 36, 1015-1049.	26.2	426

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145	Morphologies and Thermal Properties of Hydroxypropylated High-Amylose Corn Starch. <i>Cereal Chemistry</i> , 2010, 87, 144-149.	2.2	23
146	Glass transition temperature of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , 2010, 51, 388-391.	3.7	90
147	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
148	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
149	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
150	Kinetics and mechanism of thermal decomposition of cornstarches with different amylose/amylopectin ratios. <i>Starch/Staerke</i> , 2010, 62, 139-146.	2.2	150
151	Starch thermal transitions comparatively studied by DSC and MTDSC. <i>Starch/Staerke</i> , 2010, 62, 350-357.	2.2	20
152	Retrogradation of waxy cornstarch studied by DSC. <i>Starch/Staerke</i> , 2010, 62, 524-529.	2.2	20
153	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
154	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
155	Gelatinization and Retrogradation of Hydroxypropylated Cornstarch. <i>International Journal of Food Engineering</i> , 2010, 6, .	1.6	11
156	Nephrotic syndrome associated with invasive mole: a case report. <i>Nephrology Dialysis Transplantation</i> , 2010, 25, 2023-2026.	0.8	6
157	Poly(Lactic Acid)/Starch Blends. , 2010, , 217-226.		5
158	Effects of hydrophilic fillers on the thermal degradation of poly(lactic acid). <i>Thermochimica Acta</i> , 2010, 509, 147-151.	2.7	68
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