

Long Yu

List of Publications by Year in Descending Order

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Version: 2024-04-23

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

162
papers

8,330
citations

50
h-index

89
g-index

173
ext. papers

9,544
ext. citations

6.9
avg, IF

6.15
L-index

#	Paper	IF	Citations
162	Designing and application of reactive extrusion with twice initiations for graft copolymerization of acrylamide on starch. <i>European Polymer Journal</i> , 2022 , 165, 111008	5.2	0
161	Enhancing water resistance of interface between starch films and acrylated epoxidized soybean oil coating. <i>Progress in Organic Coatings</i> , 2022 , 163, 106646	4.8	1
160	Alkali-washing facilitates thermal-processed lignin to slow the hydrolysis of pancreatic α -amylase in starchy foods.. <i>Carbohydrate Polymers</i> , 2022 , 290, 119502	10.3	0
159	Auxin Treatment Enhances Anthocyanin Production in the Non-Climacteric Sweet Cherry (L.). <i>International Journal of Molecular Sciences</i> , 2021 , 22,	6.3	1
158	Starch-Based Packaging Materials 2021 , 1-26		
157	Influence of Moisture Content on Starch Esterification by Solvent-Free Method. <i>Starch/Staerke</i> , 2021 , 73, 2100009	2.3	1
156	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	10.6	6
155	De-glycosylation and enhanced bioactivity of flavonoids from apple pomace during extraction with deep eutectic solvents. <i>Green Chemistry</i> , 2021 , 23, 7199-7209	10	2
154	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	8.3	5
153	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	10.3	2
152	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	5.4	0
151	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	10.3	2
150	Thermomechanically processed chitosan:gelatin films being transparent, mechanically robust and less hygroscopic. <i>Carbohydrate Polymers</i> , 2021 , 272, 118522	10.3	4
149	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	10.3	2
148	Superhydrophobic Modification on Starch Film Using PDMS and Ball-Milled MMT Coating. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 10423-10430	8.3	30
147	Preparation and characterization of starch/enteromorpha/nano-clay hybrid composites. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 16-22	7.9	8
146	Chemical mapping analysis of compatibility in gelatin and hydroxypropyl methylcellulose blend films. <i>Food Hydrocolloids</i> , 2020 , 104, 105734	10.6	8

145	pH controlled gelation behavior and morphology of gelatin/hydroxypropylmethylcellulose blend in aqueous solution. <i>Food Hydrocolloids</i> , 2020 , 104, 105733	10.6	6
144	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	4.5	7
143	Starch-based biodegradable materials: Challenges and opportunities. <i>Advanced Industrial and Engineering Polymer Research</i> , 2020 , 3, 8-18	7.3	124
142	Effect of starch microstructure on microwave-assisted esterification. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2550-2557	7.9	9
141	Effect of annealing on morphologies and performances of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Journal of Applied Polymer Science</i> , 2020 , 137, 49535	2.9	1
140	Preparation, microstructure and performance of poly (lactic acid)-Poly (butylene succinate-co-butylene adipate)-starch hybrid composites. <i>Composites Part B: Engineering</i> , 2019 , 177, 107384	10.3	11
139	Preparation and characterization of starch-based composite films reinforced by apricot and walnut shells. <i>Journal of Applied Polymer Science</i> , 2019 , 136, 47978	2.9	12
138	How rheological behaviors of concentrated starch affect graft copolymerization of acrylamide and resultant hydrogel. <i>Carbohydrate Polymers</i> , 2019 , 219, 395-404	10.3	16
137	Improvement of Interfacial Interaction between Hydrophilic Starch Film and Hydrophobic Biodegradable Coating. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 9506-9514	8.3	22
136	How water acting as both blowing agent and plasticizer affect on starch-based foam. <i>Industrial Crops and Products</i> , 2019 , 134, 43-49	5.9	32
135	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	7.9	15
134	Preparation and characterization of edible starch film reinforced by laver. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 944-951	7.9	20
133	Starch-based antimicrobial films functionalized by pomegranate peel. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 1120-1126	7.9	83
132	Natural Biopolymer Alloys with Superior Mechanical Properties. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 2792-2802	8.3	26
131	One-Step Extrusion to Minimize Thermal Decomposition for Processing PLA-Based Composites. <i>Journal of Polymers and the Environment</i> , 2019 , 27, 158-164	4.5	8
130	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	10.3	16
129	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	7.9	30
128	Rheological and structural properties of complex arabinoxylans from <i>Plantago ovata</i> seed mucilage under non-gelled conditions. <i>Carbohydrate Polymers</i> , 2018 , 193, 179-188	10.3	19

127	Effect of alkanol surface grafting on the hydrophobicity of starch-based films. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 761-766	7.9	16
126	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	10.3	20
125	Preparation and characterization of starch-based composite films reinforced by polysaccharide-based crystals. <i>Composites Part B: Engineering</i> , 2018 , 133, 122-128	10	73
124	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	7.9	16
123	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	5.9	12
122	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	8.2	55
121	Development and preparation of active starch films carrying tea polyphenol. <i>Carbohydrate Polymers</i> , 2018 , 196, 162-167	10.3	65
120	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	10.3	60
119	Preparation and characterization of starch-based composite films reinforced by corn and wheat hulls. <i>Journal of Applied Polymer Science</i> , 2017 , 134, 45159	2.9	34
118	Effect of pressure with shear stress on gelatinization of starches with different amylose/amylopectin ratios. <i>Food Hydrocolloids</i> , 2017 , 72, 331-337	10.6	30
117	Effect of processing conditions on microstructures and properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Food Hydrocolloids</i> , 2017 , 70, 251-259	10.6	14
116	Shear degradation of corn starches with different amylose contents. <i>Food Hydrocolloids</i> , 2017 , 66, 199-205.6	10.6	36
115	An improved approach for evaluating the semicrystalline lamellae of starch granules by synchrotron SAXS. <i>Carbohydrate Polymers</i> , 2017 , 158, 29-36	10.3	24
114	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	2.9	15
113	Understanding the microstructure and absorption rate of starch-based superabsorbent polymers prepared under high starch concentration. <i>Carbohydrate Polymers</i> , 2017 , 175, 141-148	10.3	23
112	One-step method to prepare starch-based superabsorbent polymer for slow release of fertilizer. <i>Chemical Engineering Journal</i> , 2017 , 309, 607-616	14.7	109
111	Elastomeric foam prepared by supercritical carbon dioxide. <i>Journal of Applied Polymer Science</i> , 2017 , 134,	2.9	5
110	Primary structure and chain conformation of fucoidan extracted from sea cucumber <i>Holothuria tubulosa</i> . <i>Carbohydrate Polymers</i> , 2016 , 136, 1091-7	10.3	41

109	Biodegradable composites of poly(butylene succinate-co-butylene adipate) reinforced by poly(lactic acid) fibers. <i>Journal of Applied Polymer Science</i> , 2016 , 133,	2.9	3
108	Insights into the hierarchical structure and digestion rate of alkali-modulated starches with different amylose contents. <i>Carbohydrate Polymers</i> , 2016 , 144, 271-81	10.3	37
107	Preparation and characterization of slow-release fertilizer encapsulated by starch-based superabsorbent polymer. <i>Carbohydrate Polymers</i> , 2016 , 147, 146-154	10.3	193
106	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	1.9	4
105	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	10	16
104	Relationship between morphologies and mechanical properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Carbohydrate Polymers</i> , 2016 , 153, 329-335	10.3	14
103	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	3.8	9
102	Preparation and characterization of uniaxial poly(lactic acid)-based self-reinforced composites. <i>Composites Science and Technology</i> , 2015 , 117, 392-397	8.6	27
101	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, 304-12	7.9	15
100	Rheological and gel properties of hydroxypropyl methylcellulose/hydroxypropyl starch blends. <i>Colloid and Polymer Science</i> , 2015 , 293, 229-237	2.4	26
99	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, 415-22	6.1	51
98	Structure and rheological characteristics of fucoidan from sea cucumber <i>Apostichopus japonicus</i> . <i>Food Chemistry</i> , 2015 , 180, 71-76	8.5	42
97	Structure elucidation of fucoidan composed of a novel tetrafucose repeating unit from sea cucumber <i>Thelenota ananas</i> . <i>Food Chemistry</i> , 2014 , 146, 113-9	8.5	61
96	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	3.5	9
95	Accelerating the degradation of polyolefins through additives and blending. <i>Journal of Applied Polymer Science</i> , 2014 , 131, n/a-n/a	2.9	21
94	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	8.5	55
93	Thermal-oxidative degradation of high-amylose corn starch. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 115, 659-665	4.1	26
92	Morphology and phase composition of gelatin-starch blends. <i>Chinese Journal of Polymer Science (English Edition)</i> , 2014 , 32, 108-114	3.5	17

91	Enhancement of pro-degradant performance in polyethylene/starch blends as a function of distribution. <i>Journal of Applied Polymer Science</i> , 2013 , 128, 591-596	2.9	8
90	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	4.5	28
89	New evidences of accelerating degradation of polyethylene by starch. <i>Journal of Applied Polymer Science</i> , 2013 , 130, 2282-2287	2.9	12
88	The properties of antimicrobial films derived from poly(lactic acid)/starch/chitosan blended matrix. <i>Carbohydrate Polymers</i> , 2013 , 98, 959-66	10.3	58
87	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	2.3	16
86	Enzymatic preparation and structural determination of oligosaccharides derived from sea cucumber (<i>Acaudina molpadioides</i>) fucoidan. <i>Food Chemistry</i> , 2013 , 139, 702-9	8.5	41
85	Thermal degradation and stability of starch under different processing conditions. <i>Starch/Staerke</i> , 2013 , 65, 48-60	2.3	182
84	Crystalline structure and thermal property characterization of chitin from Antarctic krill (<i>Euphausia superba</i>). <i>Carbohydrate Polymers</i> , 2013 , 92, 90-7	10.3	129
83	Developing hydroxypropyl methylcellulose/hydroxypropyl starch blends for use as capsule materials. <i>Carbohydrate Polymers</i> , 2013 , 98, 73-9	10.3	70
82	Developing gelatin-starch blends for use as capsule materials. <i>Carbohydrate Polymers</i> , 2013 , 92, 455-61	10.3	71
81	Phase composition and interface of starch-gelatin blends studied by synchrotron FTIR micro-spectroscopy. <i>Carbohydrate Polymers</i> , 2013 , 95, 649-53	10.3	69
80	Foaming behaviour and cell structure of poly(lactic acid) after various modifications. <i>Polymer International</i> , 2013 , 62, 759-765	3.3	25
79	Development of self-reinforced polymer composites. <i>Progress in Polymer Science</i> , 2012 , 37, 767-780	29.6	148
78	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	4.5	45
77	Polymer Polymer Composites 2012 , 1		
76	Starch modification using a twin-roll mixer as a reactor. <i>Starch/Staerke</i> , 2012 , 64, 821-825	2.3	15
75	Effects of amylose/amylopectin ratio on starch-based superabsorbent polymers. <i>Carbohydrate Polymers</i> , 2012 , 87, 1583-1588	10.3	118
74	DEVELOPMENT OF CAPSULES FROM NATURAL PLAN POLYMERS. <i>Acta Polymerica Sinica</i> , 2012 , 013, 1-10		11

73	An oral colon-targeting controlled release system based on resistant starch acetate: synthetization, characterization, and preparation of film-coating pellets. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5738-45	5.7	74
72	Enhancing compatibilizer function by controlled distribution in hydrophobic polylactic acid/hydrophilic starch blends. <i>Journal of Applied Polymer Science</i> , 2011 , 119, 2189-2195	2.9	32
71	Internal structures and phase-transitions of starch granules during gelatinization. <i>Carbohydrate Polymers</i> , 2011 , 83, 1975-1983	10.3	77
70	Phase transitions of maize starches with different amylose contents in glycerol/water systems. <i>Carbohydrate Polymers</i> , 2011 , 85, 180-187	10.3	64
69	Nanostabilization of thermally processed high amylose hydroxypropylated starch films. <i>Carbohydrate Polymers</i> , 2011 , 86, 652-658	10.3	19
68	Extrusion processing and characterization of edible starch films with different amylose contents. <i>Journal of Food Engineering</i> , 2011 , 106, 95-101	6	149
67	An overview of degradable and biodegradable polyolefins. <i>Progress in Polymer Science</i> , 2011 , 36, 1015-1049	10.3	292
66	Synthesis and Drug Delivery Property of Calcium Phosphate Cement with Special Crystal Morphology. <i>Journal of the American Ceramic Society</i> , 2010 , 93, 1241	3.8	7
65	Gelatinization and Retrogradation of Hydroxypropylated Cornstarch. <i>International Journal of Food Engineering</i> , 2010 , 6,	1.9	7
64	Poly(Lactic Acid)/Starch Blends 2010 , 217-226		4
63	Effects of hydrophilic fillers on the thermal degradation of poly(lactic acid). <i>Thermochimica Acta</i> , 2010 , 509, 147-151	2.9	59
62	Morphologies and Thermal Properties of Hydroxypropylated High-Amylose Corn Starch. <i>Cereal Chemistry</i> , 2010 , 87, 144-149	2.4	18
61	Glass transition temperature of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , 2010 , 51, 388-391	3.8	64
60	Design, Preparation and Characterization of Self-Reinforced Starch Films through Chemical Modification. <i>Macromolecular Materials and Engineering</i> , 2010 , 295, 1025-1030	3.9	41
59	Biodegradation and thermal decomposition of poly(lactic acid)-based materials reinforced by hydrophilic fillers. <i>Polymer Degradation and Stability</i> , 2010 , 95, 1704-1707	4.7	95
58	Kinetics and mechanism of thermal decomposition of cornstarches with different amylose/amylopectin ratios. <i>Starch/Staerke</i> , 2010 , 62, 139-146	2.3	120
57	Starch thermal transitions comparatively studied by DSC and MTDSC. <i>Starch/Staerke</i> , 2010 , 62, 350-357	2.3	16
56	Retrogradation of waxy cornstarch studied by DSC. <i>Starch/Staerke</i> , 2010 , 62, 524-529	2.3	16

55	Rheological properties and phase transition of cornstarches with different amylose/amylopectin ratios under shear stress. <i>Starch/Staerke</i> , 2010 , 62, 667-675	2.3	36
54	Biocomposites of Natural Fibers and Poly(3-Hydroxybutyrate) and Copolymers: Improved Mechanical Properties Through Compatibilization at the Interface 2009 , 303-347		3
53	Blends and Composites Based on Cellulose and Natural Polymers 2009 , 129-161		4
52	Rheological properties of starches with different amylose/amylopectin ratios. <i>Journal of Cereal Science</i> , 2009 , 49, 371-377	3.8	172
51	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	3.8	77
50	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	2.9	15
49	Glass transition temperature of starch studied by a high-speed DSC. <i>Carbohydrate Polymers</i> , 2009 , 77, 250-253	10.3	112
48	Effect of annealing and pressure on microstructure of cornstarches with different amylose/amylopectin ratios. <i>Carbohydrate Research</i> , 2009 , 344, 350-4	2.9	34
47	Effect of Matrix/Particle Interfacial Adhesion on the Mechanical Properties of Poly(lactic acid)/Wood-Flour Micro-Composites. <i>Journal of Polymers and the Environment</i> , 2009 , 17, 83-94	4.5	131
46	Thermal behaviour of poly(lactic acid) in contact with compressed carbon dioxide. <i>Polymer International</i> , 2009 , 58, 368-372	3.3	33
45	Thermal behaviors of polystyrene plasticized with compressed carbon dioxide in a sealed system. <i>Polymer Engineering and Science</i> , 2009 , 49, 1800-1805	2.3	10
44	Thermal processing of starch-based polymers. <i>Progress in Polymer Science</i> , 2009 , 34, 1348-1368	29.6	538
43	Starch gelatinization under pressure studied by high pressure DSC. <i>Carbohydrate Polymers</i> , 2009 , 75, 395-400	10.3	52
42	Effects of annealing on gelatinization and microstructures of corn starches with different amylose/amylopectin ratios. <i>Carbohydrate Polymers</i> , 2009 , 77, 662-669	10.3	61
41	Extrusion Processing of Starch Film. <i>International Journal of Food Engineering</i> , 2009 , 5,	1.9	20
40	Polyhydroxyalkanoate Blends and Composites 2009 , 191-207		7
39	Thermal Decomposition of Corn Starch with Different Amylose/Amylopectin Ratios in Open and Sealed Systems. <i>Cereal Chemistry</i> , 2009 , 86, 383-385	2.4	67
38	Biodegradable Blends Based on Microbial Poly(3-Hydroxybutyrate) and Natural Chitosan 2009 , 227-237		

37	Chitosan Properties and Application 2009 , 107-127		1
36	Poly lactide-Based Nanocomposites 2009 , 389-413		
35	Advances in Natural Rubber/Montmorillonite Nanocomposites 2009 , 415-433		3
34	Multilayer Coextrusion of Starch/Biopolyester 2009 , 435-464		
33	Stereocomplexation Between Enantiomeric Poly(lactide)s 2009 , 163-190		4
32	Starch Poly(hydroxyalkanoate) Composites and Blends 2009 , 209-226		4
31	Polymeric Materials from Renewable Resources 2009 , 1-15		13
30	Starch Cellulose Blends 2009 , 17-53		
29	Poly(Lactic Acid)/Cellulosic Fiber Composites 2009 , 287-301		2
28	Starch Cellulose Fiber Composites 2009 , 239-286		3
27	Starch Fiber Composites 2009 , 349-366		1
26	Starch-Based Nanocomposites Using Layered Minerals 2009 , 367-387		
25	Starch Sodium Caseinate Blends 2009 , 55-86		1
24	Novel Plastics and Foams from Starch and Polyurethanes 2009 , 87-105		
23	Application of Atomic Force Microscopy on Studying Micro- and Nano-Structures of Starch. <i>International Journal of Food Engineering</i> , 2008 , 4,	1.9	8
22	In situ thermal decomposition of starch with constant moisture in a sealed system. <i>Polymer Degradation and Stability</i> , 2008 , 93, 260-262	4.7	95
21	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	2.6	72
20	Effect of annealing and orientation on microstructures and mechanical properties of polylactic acid. <i>Polymer Engineering and Science</i> , 2008 , 48, 634-641	2.3	90

19	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	2.9	39
18	Key interactions in biodegradable thermoplastic starch/poly(vinyl alcohol)/montmorillonite micro- and nanocomposites. <i>Composites Science and Technology</i> , 2008 , 68, 1453-1462	8.6	130
17	A new study of starch gelatinization under shear stress using dynamic mechanical analysis. <i>Carbohydrate Polymers</i> , 2008 , 72, 229-234	10.3	50
16	Rheological properties and phase transition of starch under shear stress. <i>Food Hydrocolloids</i> , 2008 , 22, 973-978	10.6	60
15	Gelatinized starch/biodegradable polyester blends: Processing, morphology, and properties. <i>Journal of Applied Polymer Science</i> , 2007 , 103, 802-811	2.9	38
14	Effect of compatibilizer distribution on the blends of starch/biodegradable polyesters. <i>Journal of Applied Polymer Science</i> , 2007 , 103, 812-818	2.9	48
13	Preparation and characterization of melt-extruded thermoplastic starch/clay nanocomposites. <i>Composites Science and Technology</i> , 2007 , 67, 413-421	8.6	187
12	Phase transition of starch granules observed by microscope under shearless and shear conditions. <i>Carbohydrate Polymers</i> , 2007 , 68, 495-501	10.3	76
11	Retrogradation of corn starch after thermal treatment at different temperatures. <i>Carbohydrate Polymers</i> , 2007 , 69, 756-762	10.3	71
10	Starch Gelatinization under Shearless and Shear Conditions. <i>International Journal of Food Engineering</i> , 2007 , 2,	1.9	16
9	Rheological Properties of Starch-Based Materials and Starch/Poly(lactic acid) Blends. <i>Macromolecular Symposia</i> , 2007 , 249-250, 529-534	0.8	20
8	Starch Modification Using Reactive Extrusion. <i>Starch/Staerke</i> , 2006 , 58, 131-139	2.3	97
7	Morphology and Microstructure of Maize Starches with Different Amylose/Amylopectin Content. <i>Starch/Staerke</i> , 2006 , 58, 611-615	2.3	50
6	Gelatinization of cornstarch with different amylose/amylopectin content. <i>Carbohydrate Polymers</i> , 2006 , 65, 357-363	10.3	222
5	Polymer blends and composites from renewable resources. <i>Progress in Polymer Science</i> , 2006 , 31, 576-602	29.6	1445
4	Microstructure and mechanical properties of orientated thermoplastic starches. <i>Journal of Materials Science</i> , 2005 , 40, 111-116	4.3	89
3	Thermal Behaviour of High Amylose Cornstarch Studied by DSC. <i>International Journal of Food Engineering</i> , 2005 , 1,	1.9	16
2	Starch-Based Foams Nucleated and Reinforced by Polysaccharide-Based Crystals. <i>ACS Sustainable Chemistry and Engineering</i> ,	8.3	3

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