Weijuan Huang

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6537320/publications.pdf

Version: 2024-02-01

18	1,283	567281 15	839539 18
papers	citations	h-index	g-index

18	18	18	1638
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	On-Demand Dissolvable Self-Healing Hydrogel Based on Carboxymethyl Chitosan and Cellulose Nanocrystal for Deep Partial Thickness Burn Wound Healing. ACS Applied Materials & Interfaces, 2018, 10, 41076-41088.	8.0	351
2	Injectable Self-Healing Hydrogel with Antimicrobial and Antifouling Properties. ACS Applied Materials & Interfaces, 2017, 9, 9221-9225.	8.0	145
3	Strong and Rapidly Selfâ€Healing Hydrogels: Potential Hemostatic Materials. Advanced Healthcare Materials, 2016, 5, 2813-2822.	7.6	138
4	Noncompressible Hemostasis and Bone Regeneration Induced by an Absorbable Bioadhesive Selfâ€Healing Hydrogel. Advanced Functional Materials, 2021, 31, 2009189.	14.9	133
5	Injectable and Self-Healing Nanocomposite Hydrogels with Ultrasensitive pH-Responsiveness and Tunable Mechanical Properties: Implications for Controlled Drug Delivery. Biomacromolecules, 2020, 21, 2409-2420.	5.4	107
6	Injectable, Self-Healing Hydrogel with Tunable Optical, Mechanical, and Antimicrobial Properties. Chemistry of Materials, 2019, 31, 2366-2376.	6.7	86
7	Quality characteristics of angel food cake and muffin using lentil protein as egg/milk replacer. International Journal of Food Science and Technology, 2017, 52, 1604-1613.	2.7	57
8	Stretchable, tough, self-recoverable, and cytocompatible chitosan/cellulose nanocrystals/polyacrylamide hybrid hydrogels. Carbohydrate Polymers, 2019, 222, 114977.	10.2	44
9	Strong and elastic pea protein hydrogels formed through pH-shifting method. Food Hydrocolloids, 2021, 117, 106705.	10.7	42
10	Rapid dissolution of spruce cellulose in H2SO4 aqueous solution at low temperature. Cellulose, 2016, 23, 3463-3473.	4.9	29
11	Pre-treatment by combining atmospheric cold plasma and pH-shifting to prepare pea protein concentrate powders with improved gelling properties. Food Research International, 2022, 154, 111028.	6.2	29
12	Fabrication and characterization of lentil protein gels from fibrillar aggregates and the gelling mechanism study. Food and Function, 2020, 11, 10114-10125.	4.6	28
13	Develop and characterize thermally reversible transparent gels from pea protein isolate and study the gel formation mechanisms. Food Hydrocolloids, 2022, 125, 107373.	10.7	26
14	Concentrated sulfuric acid aqueous solution enables rapid recycling of cellulose from waste paper into antimicrobial packaging. Carbohydrate Polymers, 2020, 241, 116256.	10.2	21
15	Untargeted metabolomics by liquid chromatographyâ€mass spectrometry for food authentication: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2455-2488.	11.7	20
16	Soluble Pea Protein Aggregates Form Strong Gels in the Presence of Î¹-Carrageenan. ACS Food Science & Technology, 2021, 1, 1605-1614.	2.7	15
17	Single-emission dual-enzyme magnetosensor for multiplex immunofluorometric assay of adulterated colorants in chili seasoning. Food Chemistry, 2022, 366, 130594.	8.2	8
18	One-step programmable electrofabrication of chitosan asymmetric hydrogels with 3D shape deformation. Carbohydrate Polymers, 2022, 277, 118888.	10.2	4