Lingyun Chen

List of Publications by Year
in descending order

41 papers	3,362 citations	126708 33 h-index	276539 41 g-index
41 all docs	41 docs citations	41 times ranked	3948 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.	4.0	351
2	Synthesis and pH sensitivity of carboxymethyl chitosan-based polyampholyte hydrogels for protein carrier matrices. Biomaterials, 2004, 25, 3725-3732.	5.7	281
3	Effects of high pressure homogenization on faba bean protein aggregation in relation to solubility and interfacial properties. Food Hydrocolloids, 2018, 83, 275-286.	5.6	192
4	Injectable Self-Healing Hydrogel with Antimicrobial and Antifouling Properties. ACS Applied Materials & Interfaces, 2017, 9, 9221-9225.	4.0	145
5	Fabrication of robust and compressive chitin and graphene oxide sponges for removal of microplastics with different functional groups. Chemical Engineering Journal, 2020, 393, 124796.	6.6	140
6	Strong and Rapidly Selfâ€Healing Hydrogels: Potential Hemostatic Materials. Advanced Healthcare Materials, 2016, 5, 2813-2822.	3.9	138
7	Highly Porous, Hydrophobic, and Compressible Cellulose Nanocrystals/Poly(vinyl alcohol) Aerogels as Recyclable Absorbents for Oilâ€“Water Separation. ACS Sustainable Chemistry and Engineering, 2019, 7, 11118-11128.	3.2	136
8	Noncompressible Hemostasis and Bone Regeneration Induced by an Absorbable Bioadhesive Selfâ€Healing Hydrogel. Advanced Functional Materials, 2021, 31, 2009189.	7.8	133
9	Impacts of nanowhisker on formation kinetics and properties of all-cellulose composite gels. Carbohydrate Polymers, 2011, 83, 1937-1946.	5.1	123
10	Functionality of Barley Proteins Extracted and Fractionated by Alkaline and Alcohol Methods. Cereal Chemistry, 2010, 87, 597-606.	1.1	97
11	Effect of ultrasound-assisted alkaline treatment on functional property modifications of faba bean protein. Food Chemistry, 2021, 354, 129494.	4.2	95
12	Injectable, Self-Healing Hydrogel with Tunable Optical, Mechanical, and Antimicrobial Properties. Chemistry of Materials, 2019, 31, 2366-2376.	3.2	86
13	Cellulose Nanowhiskers and Fiber Alignment Greatly Improve Mechanical Properties of Electrospun Prolamin Protein Fibers. ACS Applied Materials & Interfaces, 2014, 6, 1709-1718.	4.0	79
14	Development of Self-Cross-Linked Soy Adhesive by Enzyme Complex from <i>Aspergillus niger</i> for Production of All-Biomass Composite Materials. ACS Sustainable Chemistry and Engineering, 2019, 7, 3909-3916.	3.2	79
15	Nano-encapsulations liberated from barley protein microparticles for oral delivery of bioactive compounds. International Journal of Pharmaceutics, 2011, 406, 153-162.	2.6	78
16	Effects of enzymatic hydrolysis and ultrafiltration on physicochemical and functional properties of faba bean protein. Cereal Chemistry, 2019, 96, 725-741.	1.1	78
17	Biodegradable and re-usable sponge materials made from chitin for efficient removal of microplastics. Journal of Hazardous Materials, 2021, 420, 126599.	6.5	77
18	Enhanced emulsifying properties of wood-based cellulose nanocrystals as Pickering emulsion stabilizer. Carbohydrate Polymers, 2017, 169, 295-303.	5.1	75

#	Article	IF	Citations
19	Fabrication, characterization and controlled release properties of oat protein gels with percolating structure induced by cold gelation. Food Hydrocolloids, 2017, 62, 21-34.	5.6	75
20	Biocompatible and Biodegradable Bioplastics Constructed from Chitin via a â€œGreenâ€• Pathway for Bone Repair. ACS Sustainable Chemistry and Engineering, 2017, 5, 9126-9135.	3.2	71
21	Impacts of pH and heating temperature on formation mechanisms and properties of thermally induced canola protein gels. Food Hydrocolloids, 2014, 40, 225-236.	5.6	68
22	Mechanically Strong Chitin Fibers with Nanofibril Structure, Biocompatibility, and Biodegradability. Chemistry of Materials, 2019, 31, 2078-2087.	3.2	66
23	Improved thermal gelation of oat protein with the formation of controlled phase-separated networks using dextrin and carrageenan polysaccharides. Food Research International, 2016, 82, 95-103.	2.9	65
24	Chitin Nanofibrils to Stabilize Long-Life Pickering Foams and Their Application for Lightweight Porous Materials. ACS Sustainable Chemistry and Engineering, 2018, 6, 10552-10561.	3.2	61
25	Electrospinning of Prolamin Proteins in Acetic Acid: The Effects of Protein Conformation and Aggregation in Solution. Macromolecular Materials and Engineering, 2012, 297, 902-913.	1.7	60
26	Fabrication and characterization of novel assembled prolamin protein nanofabrics with improved stability, mechanical property and release profiles. Journal of Materials Chemistry, 2012, 22, 21592.	6.7	59
27	Inulin at low concentrations significantly improves the gelling properties of oat protein â€“ A molecular mechanism study. Food Hydrocolloids, 2015, 50, 116-127.	5.6	55
28	Consequences of heating under alkaline pH alone or in the presence of maltodextrin on solubility, emulsifying and foaming properties of faba bean protein. Food Hydrocolloids, 2021, 112, 106335.	5.6	54
29	Elaboration and characterization of barley protein nanoparticles as an oral delivery system for lipophilic bioactive compounds. Food and Function, 2014, 5, 92-101.	2.1	50
30	One-step synthesis of size-tunable gold nanoparticles immobilized on chitin nanofibrils via green pathway and their potential applications. Chemical Engineering Journal, 2017, 315, 573-582.	6.6	44
31	Stretchable, tough, self-recoverable, and cytocompatible chitosan/cellulose nanocrystals/polyacrylamide hybrid hydrogels. Carbohydrate Polymers, 2019, 222, 114977.	5.1	44
32	Metal solubility enhancing peptides derived from barley protein. Food Chemistry, 2014, 159, 498-506.	4.2	40
33	Facile Preparation of Self-Standing Hierarchical Porous Nitrogen-Doped Carbon Fibers for Supercapacitors from Plant Proteinâ€“Lignin Electrospun Fibers. ACS Omega, 2018, 3, 4647-4656.	1.6	38
34	Rapid dissolution of spruce cellulose in H2SO4 aqueous solution at low temperature. Cellulose, 2016, 23, 3463-3473.	2.4	29
35	Controlled production of spruce cellulose gels using an environmentally â€œgreenâ€• system. Cellulose, 2014, 21, 1667-1678.	2.4	23
36	Convenient Fabrication of Electrospun Prolamin Protein Delivery System with Three-Dimensional Shapeability and Resistance to Fouling. ACS Applied Materials & Interfaces, 2015, 7, 13422-13430.	4.0	16

#	Article	IF	Citations
37	Mechanically Strong and Highly Tough Prolamin Protein Hydrogels Designed from Double-Cross-Linked Assembled Networks. ACS Applied Polymer Materials, 2019, 1, 1272-1279.	2.0	16
38	Transition Metal Ions Enable the Transition from Electrospun Prolamin Protein Fibers to Nitrogen-Doped Freestanding Carbon Films for Flexible Supercapacitors. ACS Applied Materials & Interfaces, 2017, 9, 23731-23740.	4.0	15
39	Soluble Pea Protein Aggregates Form Strong Gels in the Presence of Îº-Carrageenan. ACS Food Science & Technology, 2021, 1, 1605-1614.	1.3	15
40	Applications of Plant Polymer-Based Solid Foams: Current Trends in the Food Industry. Applied Sciences (Switzerland), 2021, 11, 9605.	1.3	11
41	One-step programmable electrofabrication of chitosan asymmetric hydrogels with 3D shape deformation. Carbohydrate Polymers, 2022, 277, 118888.	5.1	4