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	One-step programmable electrofabrication of chitosan asymmetric hydrogels with 3D shape deformation. Carbohydrate Polymers, 2022, 277, 118888.	5.1	4
2	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
3	Noncompressible Hemostasis and Bone Regeneration Induced by an Absorbable Bioadhesive Selfâ€Healing Hydrogel. Advanced Functional Materials, 2021, 31, 2009189.	7.8	133
4	Effect of ultrasound-assisted alkaline treatment on functional property modifications of faba bean protein. Food Chemistry, 2021, 354, 129494.	4.2	95
5	Soluble Pea Protein Aggregates Form Strong Gels in the Presence of Îº-Carrageenan. ACS Food Science & Technology, 2021, 1, 1605-1614.	1.3	15
6	Biodegradable and re-usable sponge materials made from chitin for efficient removal of microplastics. Journal of Hazardous Materials, 2021, 420, 126599.	6.5	77
7	Applications of Plant Polymer-Based Solid Foams: Current Trends in the Food Industry. Applied Sciences (Switzerland), 2021, 11, 9605.	1.3	11
8	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
9	Stretchable, tough, self-recoverable, and cytocompatible chitosan/cellulose nanocrystals/polyacrylamide hybrid hydrogels. Carbohydrate Polymers, 2019, 222, 114977.	5.1	44
10	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
11	Effects of enzymatic hydrolysis and ultrafiltration on physicochemical and functional properties of faba bean protein. Cereal Chemistry, 2019, 96, 725-741.	1.1	78
12	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
13	Injectable, Self-Healing Hydrogel with Tunable Optical, Mechanical, and Antimicrobial Properties. Chemistry of Materials, 2019, 31, 2366-2376.	3.2	86
14	Mechanically Strong Chitin Fibers with Nanofibril Structure, Biocompatibility, and Biodegradability. Chemistry of Materials, 2019, 31, 2078-2087.	3.2	66
15	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
16	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
17	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
18	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

#	Article	IF	Citations
19	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
20	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
21	Injectable Self-Healing Hydrogel with Antimicrobial and Antifouling Properties. ACS Applied Materials & Interfaces, 2017, 9, 9221-9225.	4.0	145
22	Enhanced emulsifying properties of wood-based cellulose nanocrystals as Pickering emulsion stabilizer. Carbohydrate Polymers, 2017, 169, 295-303.	5.1	75
23	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
24	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
25	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
26	Strong and Rapidly Selfâ€Healing Hydrogels: Potential Hemostatic Materials. Advanced Healthcare Materials, 2016, 5, 2813-2822.	3.9	138
27	Rapid dissolution of spruce cellulose in H2SO4 aqueous solution at low temperature. Cellulose, 2016, 23, 3463-3473.	2.4	29
28	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
29	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
30	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
31	Controlled production of spruce cellulose gels using an environmentally â€œgreenâ€• system. Cellulose, 2014, 21, 1667-1678.	2.4	23
32	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
33	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
34	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
35	Metal solubility enhancing peptides derived from barley protein. Food Chemistry, 2014, 159, 498-506.	4.2	40
36	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

#	Article	IF	Citations
37	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
38	Nano-encapsulations liberated from barley protein microparticles for oral delivery of bioactive compounds. International Journal of Pharmaceutics, 2011, 406, 153-162.	2.6	78
39	Impacts of nanowhisker on formation kinetics and properties of all-cellulose composite gels. Carbohydrate Polymers, 2011, 83, 1937-1946.	5.1	123
40	Functionality of Barley Proteins Extracted and Fractionated by Alkaline and Alcohol Methods. Cereal Chemistry, 2010, 87, 597-606.	1.1	97
41	Synthesis and pH sensitivity of carboxymethyl chitosan-based polyampholyte hydrogels for protein carrier matrices. Biomaterials, 2004, 25, 3725-3732.	5.7	281