

# Lili Ren

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8137177/publications.pdf>

Version: 2024-02-01

42  
papers

1,327  
citations

430874

18  
h-index

361022

35  
g-index

42  
all docs

42  
docs citations

42  
times ranked

1534  
citing authors

#	ARTICLE	IF	CITATIONS
1	Influence of chitosan concentration on mechanical and barrier properties of corn starch/chitosan films. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1636-1643.	7.5	271
2	Preparation and characterization of porous chitosan microspheres and adsorption performance for hexavalent chromium. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 898-906.	7.5	96
3	Hydrophobic starch nanocrystals preparations through crosslinking modification using citric acid. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 1186-1193.	7.5	91
4	High efficiency and low cost preparation of size controlled starch nanoparticles through ultrasonic treatment and precipitation. <i>Food Chemistry</i> , 2017, 227, 369-375.	8.2	80
5	A method for improving dispersion of starch nanocrystals in water through crosslinking modification with sodium hexametaphosphate. <i>Carbohydrate Polymers</i> , 2012, 87, 1874-1876.	10.2	75
6	Fabrication and characterization of chitin nanofibers through esterification and ultrasound treatment. <i>Carbohydrate Polymers</i> , 2018, 180, 81-87.	10.2	67
7	Surface esterification of corn starch films: Reaction with dodecyl succinic anhydride. <i>Carbohydrate Polymers</i> , 2009, 78, 888-893.	10.2	57
8	Dual modification of starch nanocrystals via crosslinking and esterification for enhancing their hydrophobicity. <i>Food Research International</i> , 2016, 87, 180-188.	6.2	52
9	Effects of non-solvent and starch solution on formation of starch nanoparticles by nanoprecipitation. <i>Starch/Staerke</i> , 2016, 68, 258-263.	2.1	50
10	Physicochemical properties of catechin/ $\beta$ -cyclodextrin inclusion complex obtained via co-precipitation. <i>CYTA - Journal of Food</i> , 2019, 17, 544-551.	1.9	49
11	Simultaneous Analysis of Tocopherols, Phytosterols, and Squalene in Vegetable Oils by High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2017, 10, 3716-3722.	2.6	45
12	Production of Pork Sausages Using <i>Pleurotus eryngii</i> with Different Treatments as Replacements for Pork Back Fat. <i>Journal of Food Science</i> , 2019, 84, 3091-3098.	3.1	32
13	Hydrophobization of starch nanocrystals through esterification in green media. <i>Industrial Crops and Products</i> , 2014, 59, 115-118.	5.2	31
14	Influence of ultrasonic treatment on formation of amylose nanoparticles prepared by nanoprecipitation. <i>Carbohydrate Polymers</i> , 2017, 157, 1413-1418.	10.2	31
15	Effect of surface esterification with octenyl succinic anhydride on hydrophilicity of corn starch films. <i>Journal of Applied Polymer Science</i> , 2009, 114, 940-947.	2.6	28
16	Preparation and Characterization of Functional Films Based on Chitosan and Corn Starch Incorporated Tea Polyphenols. <i>Coatings</i> , 2021, 11, 817.	2.6	26
17	Preparation and characterization of chitosan/polyvinyl porous alcohol aerogel microspheres with stable physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 614-623.	7.5	25
18	Purification of Tea saponins and Evaluation of its Effect on Alcohol Dehydrogenase Activity. <i>Open Life Sciences</i> , 2018, 13, 56-63.	1.4	21

#	ARTICLE	IF	CITATIONS
19	Simultaneous HPLC-DAD Analysis of Tocopherols, Phytosterols, and Squalene in Vegetable Oil Deodorizer Distillates. <i>Chromatographia</i> , 2015, 78, 273-278.	1.3	19
20	Characterization of amylose nanoparticles prepared via nanoprecipitation: Influence of chain length distribution. <i>Carbohydrate Polymers</i> , 2018, 194, 154-160.	10.2	17
21	Performance improvement of starch films reinforced with starch nanocrystals (SNCs) modified by crosslinking. <i>Starch/Staerke</i> , 2017, 69, 1600025.	2.1	16
22	Biomimetic hydrophobic surfaces with low or high adhesion based on poly(vinyl alcohol) and SiO <sub>2</sub> nanoparticles. <i>Journal of Bionic Engineering</i> , 2017, 14, 476-485.	5.0	16
23	Reconfigurable Fiber Triboelectric Nanogenerator for Self-Powered Defect Detection. <i>ACS Nano</i> , 2022, 16, 7721-7731.	14.6	15
24	Preparation of Freeze-Dried Porous Chitosan Microspheres for the Removal of Hexavalent Chromium. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4217.	2.5	14
25	Convenient Method for Enhancing Hydrophobicity and Dispersibility of Starch Nanocrystals by Crosslinking Modification with Citric Acid. <i>International Journal of Food Engineering</i> , 2018, 14, .	1.5	11
26	Optimization of corn starch succinylation using response surface methodology. <i>Starch/Staerke</i> , 2014, 66, 508-514.	2.1	9
27	Acid hydrolysis of amylose granules and effect of molecular weight on properties of ethanol precipitated amylose nanoparticles. <i>Carbohydrate Polymers</i> , 2021, 252, 117243.	10.2	8
28	Detection of Volatile Organic Compounds (VOCs) in Livestock Houses Based on Electronic Nose. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2337.	2.5	8
29	Preparation and Physicochemical Properties of Catechin/ $\beta$ -cyclodextrin Inclusion Complex Nanoparticles. <i>Food Biophysics</i> , 2021, 16, 317-324.	3.0	7
30	Machine learning method intervention: Determine proper screening tests for vestibular disorders. <i>Auris Nasus Larynx</i> , 2022, 49, 564-570.	1.2	7
31	Encapsulation of Lutein into Starch Nanoparticles to Improve Its Dispersity in Water and Enhance Stability of Chemical Oxidation. <i>Starch/Staerke</i> , 2019, 71, 1800248.	2.1	6
32	Traditional Sensory Evaluation and Bionic Electronic Nose as Innovative Tools for the Packaging Performance Evaluation of Chitosan Film. <i>Polymers</i> , 2020, 12, 2310.	4.5	6
33	Use of Tremella as Fat Substitute for the Enhancement of Physicochemical and Sensory Profiles of Pork Sausage. <i>Foods</i> , 2021, 10, 2167.	4.3	6
34	Anti-Diabetic Activity of Polysaccharides from <i>Auricularia cornea</i> var. <i>Li.</i> . <i>Foods</i> , 2022, 11, 1464.	4.3	6
35	Synthesis and Characterization of Porous Chitosan/ <i>Saccharomyces</i> Adsorption Microspheres. <i>Polymers</i> , 2022, 14, 2292.	4.5	6
36	Chain Length Distribution of $\alpha$ -amylase Treated Potato Starch and Its Effect on Properties of Starch Nanoparticles Obtained by Nanoprecipitation. <i>Starch/Staerke</i> , 2019, 71, 1800321.	2.1	5

#	ARTICLE	IF	CITATIONS
37	Hydrophobic nanostructures fabricated by ferric nitrate etching method on single crystalline silicon surface. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 583, 123999.	4.7	5
38	Fabrication and characterisation of cellulose nanocrystals from microcrystalline cellulose by esterification and ultrasound treatment. <i>Micro and Nano Letters</i> , 2018, 13, 1574-1579.	1.3	5
39	Effects of Pine Bark Extract on Physicochemical Properties and Biological Activity of Active Chitosan Film by Bionic Structure of Dragonfly Wing. <i>Coatings</i> , 2021, 11, 1077.	2.6	4
40	Cooperation behavior of foreâ€•And hindlimbs during jumping in <i>Rana dybowskii</i> and <i>Xenopus laevis</i> . <i>Ecology and Evolution</i> , 2021, 11, 7569-7578.	1.9	2
41	Effects of <i>Pleurotus ostreatus</i> on Physicochemical Properties and Residual Nitrite of the Pork Sausage. <i>Coatings</i> , 2022, 12, 484.	2.6	2
42	Morphology and mechanical performance between the skin surface of <i>Rana dybowskii</i> and <i>Bufo gargarizans</i> . <i>Biosurface and Biotribology</i> , 2021, 7, 133-141.	1.5	0