Long Bai

List of Publications by Citations

61	2,343	26	48
papers	citations	h-index	g-index
65	3,050	9.5	5.93
ext. papers	ext. citations	avg, IF	L-index

#	Paper	IF	Citations
61	Recent Advances in the Utilization of Natural Emulsifiers to Form and Stabilize Emulsions. *Annual Review of Food Science and Technology*, **2017**, 8, 205-236	14.7	247
60	Comparison of emulsifying properties of food-grade polysaccharides in oil-in-water emulsions: Gum arabic, beet pectin, and corn fiber gum. *Food Hydrocolloids*, **2017**, 66, 144-153	10.6	171
59	Fabrication of oil-in-water nanoemulsions by dual-channel microfluidization using natural emulsifiers: Saponins, phospholipids, proteins, and polysaccharides. *Food Hydrocolloids*, **2016**, 61, 703-711	10.6	164
58	Pickering emulsions by combining cellulose nanofibrils and nanocrystals: phase behavior and depletion stabilization. *Green Chemistry*, **2018**, 20, 1571-1582	10	161
57	Formation and stabilization of nanoemulsions using biosurfactants: Rhamnolipids. *Journal of Colloid and Interface Science*, **2016**, 479, 71-79	9.3	136
56	Oil-in-water Pickering emulsions via microfluidization with cellulose nanocrystals: 1. Formation and stability. *Food Hydrocolloids*, **2019**, 96, 699-708	10.6	108
55	Adsorption and Assembly of Cellulosic and Lignin Colloids at Oil/Water Interfaces. *Langmuir*, **2019**, 35, 571-588	4	73
54	Development of microfluidization methods for efficient production of concentrated nanoemulsions: Comparison of single- and dual-channel microfluidizers. *Journal of Colloid and Interface Science*, **2016**, 466, 206-12	9.3	72
53	Fabrication of β-carotene nanoemulsion-based delivery systems using dual-channel microfluidization: Physical and chemical stability. *Journal of Colloid and Interface Science*, **2017**, 490, 328-335	9.3	67
52	Electrospun Poly(lactic acid)-Based Fibrous Nanocomposite Reinforced by Cellulose Nanocrystals: Impact of Fiber Uniaxial Alignment on Microstructure and Mechanical Properties. *Biomacromolecules*, **2018**, 19, 1037-1046	6.9	62
51	Self-Assembled Networks of Short and Long Chitin Nanoparticles for Oil/Water Interfacial Superstabilization. *ACS Sustainable Chemistry and Engineering*, **2019**, 7, 6497-6511	8.3	61
50	Plant Nanomaterials and Inspiration from Nature: Water Interactions and Hierarchically Structured Hydrogels. *Advanced Materials*, **2021**, 33, e2001085	24	60
49	Impact of polysaccharide molecular characteristics on viscosity enhancement and depletion flocculation. *Journal of Food Engineering*, **2017**, 207, 35-45	6	59
48	Oil-in-water Pickering emulsions via microfluidization with cellulose nanocrystals: 2. In vitro lipid digestion. *Food Hydrocolloids*, **2019**, 96, 709-716	10.6	58
47	Formulation and Stabilization of Concentrated Edible Oil-in-Water Emulsions Based on Electrostatic Complexes of a Food-Grade Cationic Surfactant (Ethyl Lauroyl Arginate) and Cellulose Nanocrystals. *Biomacromolecules*, **2018**, 19, 1674-1685	6.9	57
46	Manufacture of electrospun all-aqueous poly(vinyl alcohol)/cellulose nanocrystal composite nanofibrous mats with enhanced properties through controlling fibers arrangement and microstructure. *Polymer*, **2016**, 92, 25-35	3.9	55
45	High Internal Phase Oil-in-Water Pickering Emulsions Stabilized by Chitin Nanofibrils: 3D Structuring and Solid Foam . *ACS Applied Materials & Interfaces*, **2020**, 12, 11240-11251	9.5	54

44	Electrospun nanofibrous composites of polystyrene and cellulose nanocrystals: manufacture and characterization. *RSC Advances*, **2015**, 5, 50756-50766	3.7	46
43	Nanochitin-stabilized pickering emulsions: Influence of nanochitin on lipid digestibility and vitamin bioaccessibility. *Food Hydrocolloids*, **2020**, 106, 105878	10.6	46
42	Production of highly concentrated oil-in-water emulsions using dual-channel microfluidization: Use of individual and mixed natural emulsifiers (saponin and lecithin). *Food Research International*, **2017**, 96, 103-112	7	45
41	Low Solids Emulsion Gels Based on Nanocellulose for 3D-Printing. *Biomacromolecules*, **2019**, 20, 635-644	6.9	45
40	Fabrication of Concentrated Fish Oil Emulsions Using Dual-Channel Microfluidization: Impact of Droplet Concentration on Physical Properties and Lipid Oxidation. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 9532-9541	5.7	43
39	High Axial Ratio Nanochitins for Ultrastrong and Shape-Recoverable Hydrogels and Cryogels via Ice Templating. *ACS Nano*, **2019**, 13, 2927-2935	16.7	41
38	Two-Phase Emulgels for Direct Ink Writing of Skin-Bearing Architectures. *Advanced Functional Materials*, **2019**, 29, 1902990	15.6	37
37	Formulation and Composition Effects in Phase Transitions of Emulsions Costabilized by Cellulose Nanofibrils and an Ionic Surfactant. *Biomacromolecules*, **2017**, 18, 4393-4404	6.9	31
36	Modulation of Physicochemical Characteristics of Pickering Emulsions: Utilization of Nanocellulose- and Nanochitin-Coated Lipid Droplet Blends. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 603-611	5.7	30
35	Development of food-grade Pickering emulsions stabilized by a mixture of cellulose nanofibrils and nanochitin. *Food Hydrocolloids*, **2021**, 113, 106451	10.6	25
34	Aqueous poly(vinyl acetate)-based core/shell emulsion: synthesis, morphology, properties and application. *RSC Advances*, **2014**, 4, 27363	3.7	20
33	All-Aqueous Liquid Crystal Nanocellulose Emulsions with Permeable Interfacial Assembly. *ACS Nano* , **2020**, 14, 13380-13390	16.7	20
32	Exploring Large Ductility in Cellulose Nanopaper Combining High Toughness and Strength. *ACS Nano*, **2020**, 14, 11150-11159	16.7	19
31	How Cellulose Nanofibrils Affect Bulk, Surface, and Foam Properties of Anionic Surfactant Solutions. *Biomacromolecules*, **2019**, 20, 4361-4369	6.9	18
30	Recent Advances in Food Emulsions and Engineering Foodstuffs Using Plant-Based Nanocelluloses. *Annual Review of Food Science and Technology*, **2021**, 12, 383-406	14.7	18
29	Chirality from Cryo-Electron Tomograms of Nanocrystals Obtained by Lateral Disassembly and Surface Etching of Never-Dried Chitin. *ACS Nano*, **2020**, 14, 6921-6930	16.7	17
28	The gastrointestinal fate of inorganic and organic nanoparticles in vitamin D-fortified plant-based milks. *Food Hydrocolloids*, **2021**, 112, 106310	10.6	17
27	Nanochitins of Varying Aspect Ratio and Properties of Microfibers Produced by Interfacial Complexation with Seaweed Alginate. *ACS Sustainable Chemistry and Engineering*, **2020**, 8, 1137-1145	8.3	15

26	Recent Innovations in Emulsion Science and Technology for Food Applications. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 8944-8963	5.7	13
25	Chitin nanocrystals reduce lipid digestion and β-carotene bioaccessibility: An in-vitro INFOGEST gastrointestinal study. *Food Hydrocolloids*, **2021**, 113, 106494	10.6	13
24	Nitrogen- and oxygen-containing microporous-mesoporous carbon microspheres derived from m-aminophenol formaldehyde resin for supercapacitors with high rate performance. *RSC Advances*, **2016**, 6, 89744-89756	3.7	12
23	Fabrication and evaluation of one-component core/shell structured latex adhesives containing poly(styrene) cores and poly(acrylate) shells. *International Journal of Adhesion and Adhesives*, **2016**, 70, 152-159	3.4	11
22	Pickering Emulsions Interfacial Nanoparticle Complexation of Oppositely Charged Nanopolysaccharides. *ACS Applied Materials & Interfaces*, **2021**, 13, 12581-12593	9.5	11
21	Diversity and characteristics of colonization of root-associated fungi of Vaccinium uliginosum. *Scientific Reports*, **2018**, 8, 15283	4.9	10
20	Associative structures formed from cellulose nanofibrils and nanochitins are pH-responsive and exhibit tunable rheology. *Journal of Colloid and Interface Science*, **2021**, 588, 232-241	9.3	9
19	Extending Emulsion Functionality: Post-Homogenization Modification of Droplet Properties. *Processes*, **2016**, 4, 17	2.9	9
18	Structural Arrest and Phase Transition in Glassy Nanocellulose Colloids. *Langmuir*, **2020**, 36, 979-985	4	7
17	Low-value wood for sustainable high-performance structural materials. *Nature Sustainability*,	22.1	7
16	Recent development in food emulsion stabilized by plant-based cellulose nanoparticles. *Current Opinion in Colloid and Interface Science*, **2021**, 101512	7.6	6
15	Rational design and synthesis of transition layer-mediated structured latex particles with poly(vinyl acetate) cores and poly(styrene) shells. *Colloid and Polymer Science*, **2017**, 295, 353-362	2.4	5
14	Research on the Blocking Reaction Kinetics and Mechanism of Aqueous Polyurethane Micelles Blocked by 2,4,6-Trichlorophenol. *Journal of Macromolecular Science - Pure and Applied Chemistry*, **2015**, 52, 847-855	2.2	5
13	Fabrication and morphological evolution of inverse core/shell structural latex particles of poly(vinyl acetate)/polystyrene by maleic anhydride grafting. *Colloid and Polymer Science*, **2016**, 294, 1117-1128	2.4	5
12	Nanochitin: Chemistry, Structure, Assembly, and Applications. *Chemical Reviews*,	68.1	4
11	Effect of Shell Growth on the Morphology of Polyvinyl Acetate/Polystyrene Inverted Core-Shell Latex Fabricated by Acrylonitrile Grafting. *Materials*, **2018**, 11,	3.5	3
10	Design and fabrication of PVAc-based inverted core/shell (ICS) structured adhesives for improved water-resistant wood bonding performance: II. Influence of copolymerizing-grafting sequential reaction. *International Journal of Adhesion and Adhesives*, **2020**, 99, 102571	3.4	2
9	Engineered Latex Particles Using Core–Shell Emulsion Polymerization: From a Strawberry-like Surface Pattern to a Shape-Memory Film. *ACS Applied Polymer Materials*, **2022**, 4, 1276-1285	4.3	2

List of Publications

8	An aqueous polyisocyanate adhesive with excellent bond durability for engineered wood composites enhanced by polyamidoamine-epichlorohydrin co-crosslinking and montmorillonite hybridization. *International Journal of Adhesion and Adhesives*, **2022**, 112, 103022	3.4	2
7	Electrospun hierarchically channeled polyacrylonitrile nanofibrous membrane for wastewater recovery. *Journal of Cleaner Production*, **2022**, 132167	10.3	2
6	Water-dispersible isocyanate modified using plant-based castor oil: Synthesis and application as crosslinking agent. *Industrial Crops and Products*, **2021**, 171, 113845	5.9	1
5	Nanostructured superior oil-adsorbent nanofiber composites using one-step electrospinning of polyvinylidene fluoride/nanocellulose. *Composites Science and Technology*, **2022**, 224, 109490	8.6	1
4	Design and fabrication of PVAc-based inverted core/shell (ICS) structured adhesives for improved water-resistant wood bonding performance: I. Influence of chemical grafting. *International Journal of Adhesion and Adhesives*, **2020**, 98, 102522	3.4	0
3	Plant-Derived Hydrogels: Plant Nanomaterials and Inspiration from Nature: Water Interactions and Hierarchically Structured Hydrogels (Adv. Mater. 28/2021). *Advanced Materials*, **2021**, 33, 2170218	24	0
2	Prevents kudzu starch from agglomeration during rapid pasting with hot water by a non-destructive superheated steam treatment.. *Food Chemistry*, **2022**, 386, 132819	8.5	0
1	Measuring the Interfacial Behavior of Sugar-Based Surfactants to Link Molecular Structure and Uses **2019**, 387-412		