

Long Bai

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

61
papers

2,343
citations

26
h-index

48
g-index

65
ext. papers

3,050
ext. citations

9.5
avg, IF

5.93
L-index

#	Paper	IF	Citations
61	Engineered Latex Particles Using CoreShell Emulsion Polymerization: From a Strawberry-like Surface Pattern to a Shape-Memory Film. <i>ACS Applied Polymer Materials</i> , 2022 , 4, 1276-1285	4.3	2
60	An aqueous polyisocyanate adhesive with excellent bond durability for engineered wood composites enhanced by polyamidoamine-epichlorohydrin co-crosslinking and montmorillonite hybridization. <i>International Journal of Adhesion and Adhesives</i> , 2022 , 112, 103022	3.4	2
59	Prevents kudzu starch from agglomeration during rapid pasting with hot water by a non-destructive superheated steam treatment.. <i>Food Chemistry</i> , 2022 , 386, 132819	8.5	0
58	Nanostructured superior oil-adsorbent nanofiber composites using one-step electrospinning of polyvinylidene fluoride/nanocellulose. <i>Composites Science and Technology</i> , 2022 , 224, 109490	8.6	1
57	Electrospun hierarchically channeled polyacrylonitrile nanofibrous membrane for wastewater recovery. <i>Journal of Cleaner Production</i> , 2022 , 132167	10.3	2
56	Plant Nanomaterials and Inspiration from Nature: Water Interactions and Hierarchically Structured Hydrogels. <i>Advanced Materials</i> , 2021 , 33, e2001085	24	60
55	Associative structures formed from cellulose nanofibrils and nanochitins are pH-responsive and exhibit tunable rheology. <i>Journal of Colloid and Interface Science</i> , 2021 , 588, 232-241	9.3	9
54	Recent Innovations in Emulsion Science and Technology for Food Applications. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 8944-8963	5.7	13
53	Plant-Derived Hydrogels: Plant Nanomaterials and Inspiration from Nature: Water Interactions and Hierarchically Structured Hydrogels (Adv. Mater. 28/2021). <i>Advanced Materials</i> , 2021 , 33, 2170218	24	0
52	The gastrointestinal fate of inorganic and organic nanoparticles in vitamin D-fortified plant-based milks. <i>Food Hydrocolloids</i> , 2021 , 112, 106310	10.6	17
51	Development of food-grade Pickering emulsions stabilized by a mixture of cellulose nanofibrils and nanochitin. <i>Food Hydrocolloids</i> , 2021 , 113, 106451	10.6	25
50	Chitin nanocrystals reduce lipid digestion and β -carotene bioaccessibility: An in-vitro INFOGEST gastrointestinal study. <i>Food Hydrocolloids</i> , 2021 , 113, 106494	10.6	13
49	Recent Advances in Food Emulsions and Engineering Foodstuffs Using Plant-Based Nanocelluloses. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 383-406	14.7	18
48	Pickering Emulsions Interfacial Nanoparticle Complexation of Oppositely Charged Nanopolysaccharides. <i>ACS Applied Materials & Interfaces</i> , 2021 , 13, 12581-12593	9.5	11
47	Recent development in food emulsion stabilized by plant-based cellulose nanoparticles. <i>Current Opinion in Colloid and Interface Science</i> , 2021 , 101512	7.6	6
46	Water-dispersible isocyanate modified using plant-based castor oil: Synthesis and application as crosslinking agent. <i>Industrial Crops and Products</i> , 2021 , 171, 113845	5.9	1
45	Chirality from Cryo-Electron Tomograms of Nanocrystals Obtained by Lateral Disassembly and Surface Etching of Never-Dried Chitin. <i>ACS Nano</i> , 2020 , 14, 6921-6930	16.7	17

44	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. <i>International Journal of Adhesion and Adhesives</i> , 2020 , 99, 102571	3.4	2
43	High Internal Phase Oil-in-Water Pickering Emulsions Stabilized by Chitin Nanofibrils: 3D Structuring and Solid Foam . <i>ACS Applied Materials & Interfaces</i> , 2020 , 12, 11240-11251	9.5	54
42	Structural Arrest and Phase Transition in Glassy Nanocellulose Colloids. <i>Langmuir</i> , 2020 , 36, 979-985	4	7
41	Nanochitin-stabilized pickering emulsions: Influence of nanochitin on lipid digestibility and vitamin bioaccessibility. <i>Food Hydrocolloids</i> , 2020 , 106, 105878	10.6	46
40	Modulation of Physicochemical Characteristics of Pickering Emulsions: Utilization of Nanocellulose- and Nanochitin-Coated Lipid Droplet Blends. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 603-617	5.7	30
39	Design and fabrication of PVAc-based inverted core/shell (ICS) structured adhesives for improved water-resistant wood bonding performance: I. Influence of chemical grafting. <i>International Journal of Adhesion and Adhesives</i> , 2020 , 98, 102522	3.4	0
38	Nanochitins of Varying Aspect Ratio and Properties of Microfibers Produced by Interfacial Complexation with Seaweed Alginate. <i>ACS Sustainable Chemistry and Engineering</i> , 2020 , 8, 1137-1145	8.3	15
37	All-Aqueous Liquid Crystal Nanocellulose Emulsions with Permeable Interfacial Assembly. <i>ACS Nano</i> , 2020 , 14, 13380-13390	16.7	20
36	Exploring Large Ductility in Cellulose Nanopaper Combining High Toughness and Strength. <i>ACS Nano</i> , 2020 , 14, 11150-11159	16.7	19
35	How Cellulose Nanofibrils Affect Bulk, Surface, and Foam Properties of Anionic Surfactant Solutions. <i>Biomacromolecules</i> , 2019 , 20, 4361-4369	6.9	18
34	High Axial Ratio Nanochitins for Ultrastrong and Shape-Recoverable Hydrogels and Cryogels via Ice Templating. <i>ACS Nano</i> , 2019 , 13, 2927-2935	16.7	41
33	Oil-in-water Pickering emulsions via microfluidization with cellulose nanocrystals: 2. In vitro lipid digestion. <i>Food Hydrocolloids</i> , 2019 , 96, 709-716	10.6	58
32	Measuring the Interfacial Behavior of Sugar-Based Surfactants to Link Molecular Structure and Uses 2019 , 387-412		
31	Oil-in-water Pickering emulsions via microfluidization with cellulose nanocrystals: 1. Formation and stability. <i>Food Hydrocolloids</i> , 2019 , 96, 699-708	10.6	108
30	Self-Assembled Networks of Short and Long Chitin Nanoparticles for Oil/Water Interfacial Superstabilization. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 6497-6511	8.3	61
29	Adsorption and Assembly of Cellulosic and Lignin Colloids at Oil/Water Interfaces. <i>Langmuir</i> , 2019 , 35, 571-588	4	73
28	Two-Phase Emulgels for Direct Ink Writing of Skin-Bearing Architectures. <i>Advanced Functional Materials</i> , 2019 , 29, 1902990	15.6	37
27	Low Solids Emulsion Gels Based on Nanocellulose for 3D-Printing. <i>Biomacromolecules</i> , 2019 , 20, 635-644	6.9	45

26	Electrospun Poly(lactic acid)-Based Fibrous Nanocomposite Reinforced by Cellulose Nanocrystals: Impact of Fiber Uniaxial Alignment on Microstructure and Mechanical Properties. <i>Biomacromolecules</i> , 2018 , 19, 1037-1046	6.9	62
25	Pickering emulsions by combining cellulose nanofibrils and nanocrystals: phase behavior and depletion stabilization. <i>Green Chemistry</i> , 2018 , 20, 1571-1582	10	161
24	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. <i>Biomacromolecules</i> , 2018 , 19, 1674-1685	6.9	57
23	Effect of Shell Growth on the Morphology of Polyvinyl Acetate/Polystyrene Inverted Core-Shell Latex Fabricated by Acrylonitrile Grafting. <i>Materials</i> , 2018 , 11,	3.5	3
22	Diversity and characteristics of colonization of root-associated fungi of <i>Vaccinium uliginosum</i> . <i>Scientific Reports</i> , 2018 , 8, 15283	4.9	10
21	Recent Advances in the Utilization of Natural Emulsifiers to Form and Stabilize Emulsions. <i>Annual Review of Food Science and Technology</i> , 2017 , 8, 205-236	14.7	247
20	Impact of polysaccharide molecular characteristics on viscosity enhancement and depletion flocculation. <i>Journal of Food Engineering</i> , 2017 , 207, 35-45	6	59
19	Production of highly concentrated oil-in-water emulsions using dual-channel microfluidization: Use of individual and mixed natural emulsifiers (saponin and lecithin). <i>Food Research International</i> , 2017 , 96, 103-112	7	45
18	Rational design and synthesis of transition layer-mediated structured latex particles with poly(vinyl acetate) cores and poly(styrene) shells. <i>Colloid and Polymer Science</i> , 2017 , 295, 353-362	2.4	5
17	Comparison of emulsifying properties of food-grade polysaccharides in oil-in-water emulsions: Gum arabic, beet pectin, and corn fiber gum. <i>Food Hydrocolloids</i> , 2017 , 66, 144-153	10.6	171
16	Formulation and Composition Effects in Phase Transitions of Emulsions Costabilized by Cellulose Nanofibrils and an Ionic Surfactant. <i>Biomacromolecules</i> , 2017 , 18, 4393-4404	6.9	31
15	Fabrication of β -carotene nanoemulsion-based delivery systems using dual-channel microfluidization: Physical and chemical stability. <i>Journal of Colloid and Interface Science</i> , 2017 , 490, 328-335	9.3	67
14	Nitrogen- and oxygen-containing mesoporous carbon microspheres derived from m-aminophenol formaldehyde resin for supercapacitors with high rate performance. <i>RSC Advances</i> , 2016 , 6, 89744-89756	3.7	12
13	Fabrication and morphological evolution of inverse core/shell structural latex particles of poly(vinyl acetate)/polystyrene by maleic anhydride grafting. <i>Colloid and Polymer Science</i> , 2016 , 294, 1117-1128	2.4	5
12	Formation and stabilization of nanoemulsions using biosurfactants: Rhamnolipids. <i>Journal of Colloid and Interface Science</i> , 2016 , 479, 71-79	9.3	136
11	Development of microfluidization methods for efficient production of concentrated nanoemulsions: Comparison of single- and dual-channel microfluidizers. <i>Journal of Colloid and Interface Science</i> , 2016 , 466, 206-12	9.3	72
10	Extending Emulsion Functionality: Post-Homogenization Modification of Droplet Properties. <i>Processes</i> , 2016 , 4, 17	2.9	9
9	Fabrication of oil-in-water nanoemulsions by dual-channel microfluidization using natural emulsifiers: Saponins, phospholipids, proteins, and polysaccharides. <i>Food Hydrocolloids</i> , 2016 , 61, 703-711	10.6	164

8	Fabrication of Concentrated Fish Oil Emulsions Using Dual-Channel Microfluidization: Impact of Droplet Concentration on Physical Properties and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 9532-9541	5.7	43
7	Manufacture of electrospun all-aqueous poly(vinyl alcohol)/cellulose nanocrystal composite nanofibrous mats with enhanced properties through controlling fibers arrangement and microstructure. <i>Polymer</i> , 2016 , 92, 25-35	3.9	55
6	Fabrication and evaluation of one-component core/shell structured latex adhesives containing poly(styrene) cores and poly(acrylate) shells. <i>International Journal of Adhesion and Adhesives</i> , 2016 , 70, 152-159	3.4	11
5	Electrospun nanofibrous composites of polystyrene and cellulose nanocrystals: manufacture and characterization. <i>RSC Advances</i> , 2015 , 5, 50756-50766	3.7	46
4	Research on the Blocking Reaction Kinetics and Mechanism of Aqueous Polyurethane Micelles Blocked by 2,4,6-Trichlorophenol. <i>Journal of Macromolecular Science - Pure and Applied Chemistry</i> , 2015 , 52, 847-855	2.2	5
3	Aqueous poly(vinyl acetate)-based core/shell emulsion: synthesis, morphology, properties and application. <i>RSC Advances</i> , 2014 , 4, 27363	3.7	20
2	Low-value wood for sustainable high-performance structural materials. <i>Nature Sustainability</i> ,	22.1	7
1	Nanochitin: Chemistry, Structure, Assembly, and Applications. <i>Chemical Reviews</i> ,	68.1	4