

# Kaiyang Lim

## List of Publications by Year in descending order

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Version: 2024-02-01

16  
papers

678  
citations

933447

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h-index

996975

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16  
docs citations

16  
times ranked

1377  
citing authors

#	ARTICLE	IF	CITATIONS
1	Simple surface engineering of polydimethylsiloxane with polydopamine for stabilized mesenchymal stem cell adhesion and multipotency. Scientific Reports, 2016, 5, 18162.	3.3	200
2	Development of a catheter functionalized by a polydopamine peptide coating with antimicrobial and antibiofilm properties. Acta Biomaterialia, 2015, 15, 127-138.	8.3	168
3	Immobilization Studies of an Engineered Arginine-Tryptophan-Rich Peptide on a Silicone Surface with Antimicrobial and Antibiofilm Activity. ACS Applied Materials & Interfaces, 2013, 5, 6412-6422.	8.0	93
4	Design of short membrane selective antimicrobial peptides containing tryptophan and arginine residues for improved activity, salt-resistance, and biocompatibility. Biotechnology and Bioengineering, 2014, 111, 37-49.	3.3	84
5	Lasioglossin-III: antimicrobial characterization and feasibility study for immobilization applications. RSC Advances, 2013, 3, 9534.	3.6	34
6	Anhydrous polymer-based coating with sustainable controlled release functionality for facile, efficacious impregnation, and delivery of antimicrobial peptides. Biotechnology and Bioengineering, 2018, 115, 2000-2012.	3.3	20
7	Rheological characterization of a physically-modified waxy potato starch: Investigation of its shear-thickening mechanism. Food Hydrocolloids, 2021, 120, 106908.	10.7	17
8	An in-vitro urinary catheterization model that approximates clinical conditions for evaluation of innovations to prevent catheter-associated urinary tract infections. Journal of Hospital Infection, 2017, 97, 66-73.	2.9	12
9	Molecular and physico-chemical characterization of de-structured waxy potato starch. Food Hydrocolloids, 2021, 117, 106667.	10.7	10
10	Control Release Coating for Urinary Catheters with Enhanced Released Profile for Sustained Antimicrobial Protection. ACS Applied Materials & Interfaces, 2021, 13, 59263-59274.	8.0	10
11	Effects of Spray-Drying Inlet Temperature on the Production of High-Quality Native Rice Starch. Processes, 2021, 9, 1557.	2.8	8
12	Continuous low-temperature spray drying approach for efficient production of high quality native rice starch. Drying Technology, 2022, 40, 1758-1773.	3.1	6
13	High-Protein Foods for Dysphagia: Manipulation of Mechanical and Microstructural Properties of Whey Protein Gels Using De-Structured Starch and Salts. Gels, 2022, 8, 399.	4.5	6
14	Effects of Xanthan Gum, Lambda-Carrageenan and Psyllium Husk on the Physical Characteristics and Glycaemic Potency of White Bread. Foods, 2022, 11, 1513.	4.3	4
15	Antimicrobial Coating Development Based on Antimicrobial Peptides. , 2018, , 509-532.		3
16	Characterisation of de-structured starch and its shear-thickening mechanism. Food Hydrocolloids, 2022, 132, 107864.	10.7	3