

Yijie Chen

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2144414/publications.pdf>

Version: 2024-02-01

33
papers

1,287
citations

516215

16
h-index

433756

31
g-index

33
all docs

33
docs citations

33
times ranked

1581
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of high intensity ultrasound on structure and foaming properties of pea protein isolate. <i>Food Research International</i> , 2018, 109, 260-267.	2.9	249
2	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. <i>RSC Advances</i> , 2015, 5, 13891-13900.	1.7	160
3	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 126, 459-466.	2.5	85
4	Green-step assembly of low density lipoprotein/sodium carboxymethyl cellulose nanogels for facile loading and pH-dependent release of doxorubicin. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 126, 288-296.	2.5	76
5	Quantum dots loaded nanogels for low cytotoxicity, pH-sensitive fluorescence, cell imaging and drug delivery. <i>Carbohydrate Polymers</i> , 2015, 121, 477-485.	5.1	71
6	Engineering Multifunctional Films Based on Metal-Phenolic Networks for Rational pH-Responsive Delivery and Cell Imaging. <i>ACS Biomaterials Science and Engineering</i> , 2016, 2, 317-325.	2.6	68
7	Self-assembled zein/sodium carboxymethyl cellulose nanoparticles as an effective drug carrier and transporter. <i>Journal of Materials Chemistry B</i> , 2015, 3, 3242-3253.	2.9	62
8	Towards understanding the interaction of β -lactoglobulin with capsaicin: Multi-spectroscopic, thermodynamic, molecular docking and molecular dynamics simulation approaches. <i>Food Hydrocolloids</i> , 2020, 105, 105767.	5.6	59
9	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015, 136, 1224-1233.	2.5	58
10	Nanogels fabricated from bovine serum albumin and chitosan via self-assembly for delivery of anticancer drug. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 146, 107-113.	2.5	55
11	Effect of freeze-drying on interaction and functional properties of pea protein isolate/soy soluble polysaccharides complexes. <i>Journal of Molecular Liquids</i> , 2019, 285, 658-667.	2.3	46
12	Self-assembled lysozyme/carboxymethylcellulose nanogels for delivery of methotrexate. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 166-172.	3.6	44
13	Identification and quantification of proteins at adsorption layer of emulsion stabilized by pea protein isolates. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018, 171, 1-9.	2.5	40
14	Coalescence behavior of eco-friendly Pickering-MIPES and HIPES stabilized by using bacterial cellulose nanofibrils. <i>Food Chemistry</i> , 2021, 349, 129163.	4.2	28
15	The optimization of production and characterization of antioxidant peptides from protein hydrolysates of <i>Agrocybe aegerita</i> . <i>LWT - Food Science and Technology</i> , 2020, 134, 109987.	2.5	24
16	One step procedure for desalting salty egg white and preparing fat analogue and its application in mayonnaise. <i>Food Hydrocolloids</i> , 2015, 45, 317-326.	5.6	17
17	Structural modification of whey protein isolate by cinnamaldehyde and stabilization effect on β -carotene-loaded emulsions and emulsion gels. <i>Food Chemistry</i> , 2022, 366, 130602.	4.2	17
18	Structural and rheology properties of pea protein isolate-stabilised emulsion gel: Effect of crosslinking with transglutaminase. <i>International Journal of Food Science and Technology</i> , 2022, 57, 974-982.	1.3	17

#	ARTICLE	IF	CITATIONS
19	Opposing developmental functions of <i>Agrocybe aegerita</i> galectin (AAL) during mycelia differentiation. <i>Fungal Biology</i> , 2010, 114, 599-608.	1.1	16
20	Adsorption kinetics and dilatational rheological properties of recombinant Pea Albumin-2 at the oil-water interface. <i>Food Hydrocolloids</i> , 2021, 120, 106866.	5.6	15
21	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2022, 276, 118806.	5.1	14
22	Role of green tea nanoparticles in process of tea cream formation – A new perspective. <i>Food Chemistry</i> , 2021, 339, 128112.	4.2	13
23	Improvement of the solubility and emulsification of rice protein isolate by the pH shift treatment. <i>International Journal of Food Science and Technology</i> , 2023, 58, 355-366.	1.3	9
24	Antioxidant activities of chick embryo egg hydrolysates. <i>Food Science and Nutrition</i> , 2014, 2, 58-64.	1.5	7
25	Immunomodulatory activity of <i>Senegalia macrostachya</i> (Reichenb. ex DC.) Kyal. & Boatwr seed polysaccharide fraction through the activation of the MAPK signaling pathway in RAW264.7 macrophages. <i>Food and Function</i> , 2022, 13, 4664-4677.	2.1	7
26	Fractional Frequency Reuse in mobile WiMAX. , 2008, , .		6
27	Dissolution behavior of deacetylated konjac glucomannan in aqueous potassium thiocyanate solution at low temperature. <i>RSC Advances</i> , 2014, 4, 21918.	1.7	6
28	Traffic model for HTTP video page. , 2008, , .		4
29	Complexation of caffeine and theophylline with epigallocatechin gallate in aqueous solution: Nuclear magnetic resonance, molecular docking and thermodynamics studies. <i>Food Research International</i> , 2021, 148, 110587.	2.9	4
30	Highly luminescent film functionalized with CdTe quantum dots by layer-by-layer assembly. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	1.3	3
31	Significant improvement for the functional properties of konjac glucomannan based on phase separation. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2396-2405.	1.3	3
32	Microencapsulation of astaxanthin based on emulsion solvent evaporation and subsequent spray drying. <i>Journal of Food Science</i> , 2022, 87, 998-1008.	1.5	3
33	3â€™-Sulfo-TF Antigen Determined by GAL3ST2/ST3GAL1 Is Essential for Antitumor Activity of Fungal Galectin AAL/AAGL. <i>ACS Omega</i> , 2021, 6, 17379-17390.	1.6	1