

Yijie Chen

List of Publications by Citations

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Version: 2024-04-25

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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.

28

papers

785

citations

13

h-index

28

g-index

33

ext. papers

1,021

ext. citations

6.1

avg, IF

4.02

L-index

#	Paper	IF	Citations
28	Effect of high intensity ultrasound on structure and foaming properties of pea protein isolate. <i>Food Research International</i> , 2018 , 109, 260-267	7	119
27	Fabrication of zein/quaternized chitosan nanoparticles for the encapsulation and protection of curcumin. <i>RSC Advances</i> , 2015 , 5, 13891-13900	3.7	118
26	Quantum dots loaded nanogels for low cytotoxicity, pH-sensitive fluorescence, cell imaging and drug delivery. <i>Carbohydrate Polymers</i> , 2015 , 121, 477-85	10.3	67
25	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, 288-96	6	64
24	Construction of pH-sensitive lysozyme/pectin nanogel for tumor methotrexate delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 126, 459-66	6	56
23	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	5.5	51
22	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	7.3	49
21	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, 107-13	6	46
20	Supramolecular design of coordination bonding architecture on zein nanoparticles for pH-responsive anticancer drug delivery. <i>Colloids and Surfaces B: Biointerfaces</i> , 2015 , 136, 1224-33	6	44
19	Self-assembled lysozyme/carboxymethylcellulose nanogels for delivery of methotrexate. <i>International Journal of Biological Macromolecules</i> , 2015 , 75, 166-72	7.9	35
18	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	6	24
17	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	10.6	22
16	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	6	19
15	Opposing developmental functions of <i>Agrocybe aegerita</i> galectin (AAL) during mycelia differentiation. <i>Fungal Biology</i> , 2010 , 114, 599-608	2.8	13
14	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	10.6	12
13	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	5.4	10
12	Coalescence behavior of eco-friendly Pickering-MIPES and HIPES stabilized by using bacterial cellulose nanofibrils. <i>Food Chemistry</i> , 2021 , 349, 129163	8.5	8

11	Antioxidant activities of chick embryo egg hydrolysates. <i>Food Science and Nutrition</i> , 2014 , 2, 58-64	3.2	6
10	Dissolution behavior of deacetylated konjac glucomannan in aqueous potassium thiocyanate solution at low temperature. <i>RSC Advances</i> , 2014 , 4, 21918	3.7	5
9	Adsorption kinetics and dilatational rheological properties of recombinant Pea Albumin-2 at the oil-water interface. <i>Food Hydrocolloids</i> , 2021 , 120, 106866	10.6	5
8	Fractional Frequency Reuse in mobile WiMAX 2008 ,		3
7	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	8.5	3
6	Highly luminescent film functionalized with CdTe quantum dots by layer-by-layer assembly. <i>Journal of Applied Polymer Science</i> , 2015 , 132,	2.9	2
5	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	3.8	1
4	Role of green tea nanoparticles in process of tea cream formation - A new perspective. <i>Food Chemistry</i> , 2021 , 339, 128112	8.5	1
3	Improvement of O/W emulsion performance by adjusting the interaction between gelatin and bacterial cellulose nanofibrils. <i>Carbohydrate Polymers</i> , 2022 , 276, 118806	10.3	0
2	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	7	0
1	3XSulfo-TF Antigen Determined by GAL3ST2/ST3GAL1 Is Essential for Antitumor Activity of Fungal Galectin AAL/AAGL. <i>ACS Omega</i> , 2021 , 6, 17379-17390	3.9	