

Jinling Li

List of Publications by Year in descending order

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Version: 2024-02-01

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papers

169
citations

1478505

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1474206

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docs citations

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140
citing authors

#	ARTICLE	IF	CITATIONS
1	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. <i>Food Chemistry</i> , 2021, 345, 128655.	8.2	55
2	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 642-651.	7.5	34
3	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. <i>Food Chemistry</i> , 2021, 360, 130068.	8.2	24
4	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. <i>Macromolecular Materials and Engineering</i> , 2019, 304, 1800755.	3.6	20
5	Interaction of myofibrillar proteins and epigallocatechin gallate in the presence of transglutaminase in solutions. <i>Food and Function</i> , 2020, 11, 9560-9572.	4.6	13
6	Mechanism on releasing and solubilizing of fish bone calcium during nano-milling. <i>Journal of Food Process Engineering</i> , 2020, 43, e13354.	2.9	10
7	Synthesis and Structural Characterization of Substituted Salicylate Titanocene Complexes: Three Supramolecular Frameworks Determined by Weak Interactions. <i>Journal of Chemical Crystallography</i> , 2009, 39, 623-631.	1.1	5
8	Crystal structural characterization of three chlorosalicylato titanocene compounds. <i>Structural Chemistry</i> , 2009, 20, 883-890.	2.0	4
9	Structural characteristics and physicochemical properties of fresh-water fish gelatins with different molecular weights and their potential application to food capsule film fabrication. <i>Materials Express</i> , 2020, 10, 419-429.	0.5	4