Jinling Li

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2484726/publications.pdf

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		1478505	1474206	
9	169	6	9	
papers	citations	h-index	g-index	
9	9	9	140	
all docs	docs citations	times ranked	citing authors	

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