Wentao Liu

List of Publications by Year in descending order

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304368 288905 1,645 46 22 40 citations h-index g-index papers 47 47 47 1688 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Isolation and partial characterization of pepsin-soluble collagen from the skin of grass carp (Ctenopharyngodon idella). Food Chemistry, 2007, 103, 906-912.	4.2	209
2	Isolation and characterisation of collagens from the skin of largefin longbarbel catfish (Mystus) Tj ETQq0 0 0 rgBT	/Qyerlock	10 Jf 50 70
3	Highly Sensitive and Robust Polysaccharide-Based Composite Hydrogel Sensor Integrated with Underwater Repeatable Self-Adhesion and Rapid Self-Healing for Human Motion Detection. ACS Applied Materials & Samp; Interfaces, 2022, 14, 24741-24754.	4.0	114
4	High Performance Piezoelectric Nanogenerators Based on Electrospun ZnO Nanorods/Poly(vinylidene) Tj ETQq0 0	0 rgBT /O	verlock 10 T
5	Tough, Repeatedly Adhesive, Cyclic Compression-Stable, and Conductive Dual-Network Hydrogel Sensors for Human Health Monitoring. Industrial & Engineering Chemistry Research, 2021, 60, 18373-18383.	1.8	87
6	The microstructure and stability of collagen hydrogel cross-linked by glutaraldehyde. Polymer Degradation and Stability, 2016, 130, 264-270.	2.7	84
7	Metal-Free Three-Component Oxyazidation of Alkenes with Trimethylsilyl Azide and <i>N</i> -Hydroxyphthalimide. Journal of Organic Chemistry, 2015, 80, 290-295.	1.7	83
8	Novel magnetic lignin composite sorbent for chromium(<scp>vi</scp>) adsorption. RSC Advances, 2015, 5, 13028-13035.	1.7	65
9	Two-dimensional infrared spectroscopic study on the thermally induced structural changes of glutaraldehyde-crosslinked collagen. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 140, 356-363.	2.0	44
10	The aggregation behavior of native collagen in dilute solution studied by intrinsic fluorescence and external probing. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2013, 102, 186-193.	2.0	41
11	PREPARATION AND CHARACTERIZATION OF PEPSIN-SOLUBILIZED TYPE I COLLAGEN FROM THE SCALES OF SNAKEHEAD (<i>OPHIOCEPHALUS ARGUS</i>). Journal of Food Biochemistry, 2009, 33, 20-37.	1.2	39
12	Non-isothermal kinetic analysis of the thermal denaturation of type I collagen in solution using isoconversional and multivariate non-linear regression methods. Polymer Degradation and Stability, 2010, 95, 2233-2240.	2.7	33
13	Thermal denaturation of fish collagen in solution: A calorimetric and kinetic analysis. Thermochimica Acta, 2014, 581, 32-40.	1.2	33
14	The influence of chondroitin 4-sulfate on the reconstitution of collagen fibrils in vitro. Colloids and Surfaces B: Biointerfaces, 2013, 105, 259-266.	2.5	31
15	ROMP and MCP as Versatile and Forceful Tools to Fabricate Dendronized Polymers for Functional Applications. Polymer Reviews, 2021, 61, 1-53.	5.3	31
16	Structure and composition of teleost scales from snakehead <i>Channa argus</i> (Cantor) (Perciformes: Channidae). Journal of Fish Biology, 2008, 72, 1055-1067.	0.7	30
17	The rheological and structural properties of fish collagen cross-linked by N-hydroxysuccinimide activated adipic acid. Food Hydrocolloids, 2013, 30, 504-511.	5.6	30
18	Extraction and characterization of pepsin-solubilized collagen from snakehead (Channa argus) skin: Effects of hydrogen peroxide pretreatments and pepsin hydrolysis strategies. Process Biochemistry, 2019, 76, 194-202.	1.8	30

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19	Aminated Polyacrylonitrile Nanofiber Membranes for the Removal of Organic Dyes. ACS Applied Nano Materials, 2022, 5, 1131-1140.	2.4	30
20	Properties of alkali-solubilized collagen solution crosslinked by N-hydroxysuccinimide activated adipic acid. Korea Australia Rheology Journal, 2011, 23, 41-48.	0.7	27
21	Antimicrobial AgNPs composites of gelatin hydrogels crosslinked by ferrocene-containing tetrablock terpolymer. Polymer, 2019, 169, 80-94.	1.8	27
22	Changes in aggregation behavior of collagen molecules in solution with varying concentrations of acetic acid. International Journal of Biological Macromolecules, 2016, 92, 581-586.	3.6	26
23	Physicochemical Properties of Succinylated Calfskin Pepsin-Solubilized Collagen. Bioscience, Biotechnology and Biochemistry, 2007, 71, 2057-2060.	0.6	23
24	Investigation on the behavior of collagen self-assembly in vitro via adding sodium silicate. International Journal of Biological Macromolecules, 2018, 115, 635-642.	3.6	22
25	Properties of collagen gels cross-linked by N-hydroxysuccinimide activated adipic acid deriviate. International Journal of Biological Macromolecules, 2014, 69, 482-488.	3. 6	20
26	Effect of organic solvent and BrÃ, nsted acid on 5-hydroxymethylfurfural preparation from glucose over CrCl ₃ . RSC Advances, 2015, 5, 27805-27813.	1.7	20
27	The effect of glycerol and 2-propanol on the molecular aggregation of collagen in solution. International Journal of Biological Macromolecules, 2015, 72, 1097-1103.	3. 6	20
28	Structural properties of pepsin-solubilized collagen acylated by lauroyl chloride along with succinic anhydride. Materials Science and Engineering C, 2015, 55, 327-334.	3.8	19
29	ROMP synthesis of gallol-containing polymer hydrogels for in situ fabrication of AuNPs and AgNPs composites as recyclable catalysts for the degradation of 4-nitrophenol. Polymer, 2021, 219, 123539.	1.8	18
30	AuNPs composites of gelatin hydrogels crosslinked by ferroceneâ€containing polymer as recyclable supported catalysts. Journal of Applied Polymer Science, 2020, 137, 48653.	1.3	17
31	Influence on the physicochemical properties of fish collagen gels using self-assembly and simultaneous cross-linking with the $\langle i \rangle N \langle i \rangle$ -hydroxysuccinimide adipic acid derivative. Connective Tissue Research, 2015, 56, 244-252.	1.1	16
32	The Effect of Cooling Rate on the Microstructure and Macroscopic Properties of Rice Bran Wax Oleogels. Journal of Oleo Science, 2021, 70, 135-143.	0.6	16
33	Polyethylene Glycol-400-Functionalized Dicationic Acidic Ionic Liquids for Highly Efficient Conversion of Fructose into 5-Hydroxymethylfurfural. Catalysis Letters, 2015, 145, 1080-1088.	1.4	15
34	Catalytic dehydration of fructose to 5-hydroxymethylfurfural over a mesoscopically assembled sulfated zirconia nanoparticle catalyst inÂorganic solvent. RSC Advances, 2014, 4, 57164-57172.	1.7	13
35	Influences of cutting fluid conditions and cutting parameters on surface integrity of Inconel 718 under highâ€pressure jet–assisted machining (HPJAM). Lubrication Science, 2018, 30, 269-284.	0.9	12
36	Effect of Different Ionic Liquids on 5â€Hydroxymethylfurfural Preparation from Glucose in DMA over AlCl ₃ : Experimental and Theoretical Study. Chinese Journal of Chemistry, 2015, 33, 583-588.	2.6	11

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37	Rheological behavior of acylated pepsin-solubilized collagen solutions: Effects of concentration. Korea Australia Rheology Journal, 2015, 27, 287-295.	0.7	9
38	Ferrocenyl amphiphilic Janus dendrimers as redoxâ€responsive micellar carriers. Applied Organometallic Chemistry, 2019, 33, e4908.	1.7	8
39	Surface activity of pepsinâ€solubilized collagen acylated by lauroyl chloride along with succinic anhydride. Journal of Applied Polymer Science, 2014, 131, .	1.3	7
40	Investigation on the interaction of collagen molecules in solution with different acetic acid concentrations. Journal of Applied Polymer Science, 2017, 134, 45255.	1.3	7
41	Construction of collagen gel with high viscoelasticity and thermal stability via combining crossâ€linking and dehydration. Journal of Biomedical Materials Research - Part A, 2020, 108, 1934-1943.	2.1	7
42	Glutamic acid concentration dependent collagen mineralization in aqueous solution. Colloids and Surfaces B: Biointerfaces, 2020, 190, 110892.	2.5	6
43	Zeaxanthin in Soybean Oil: Impact of Oxidative Stability, Degradation Pattern, and Product Analysis. Journal of Agricultural and Food Chemistry, 2020, 68, 4981-4990.	2.4	5
44	Effects of Low-melting-point Fractions of Cocoa Butter on Rice Bran Wax-corn Oil Mixtures: Thermal, Crystallization and Rheological Properties. Journal of Oleo Science, 2021, 70, 491-502.	0.6	4
45	Effect of tempered procedures on the crystallization behavior of different positions of cocoa butter products. Food Chemistry, 2022, 370, 131002.	4.2	4
46	A Human Action Recognition Model Inspired by Multiple Scale Temporal Segments Model Fusion. , 2019, , .		1