

Dongfeng Wang

List of Publications by Year in descending order

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71
papers

1,715
citations

236612

25
h-index

315357

38
g-index

71
all docs

71
docs citations

71
times ranked

2088
citing authors

#	ARTICLE	IF	CITATIONS
1	Adsorption of heavy metal ions, dyes and proteins by chitosan composites and derivatives "A review. Journal of Ocean University of China, 2013, 12, 500-508.	0.6	100
2	Fabrication and characterization of zein nanoparticles by dextran sulfate coating as vehicles for delivery of curcumin. International Journal of Biological Macromolecules, 2020, 151, 1074-1083.	3.6	81
3	Fabrication of stable zein nanoparticles by chondroitin sulfate deposition based on antisolvent precipitation method. International Journal of Biological Macromolecules, 2019, 139, 30-39.	3.6	74
4	Fabrication and Characterization of Lutein-Loaded Nanoparticles Based on Zein and Sophorolipid: Enhancement of Water Solubility, Stability, and Bioaccessibility. Journal of Agricultural and Food Chemistry, 2019, 67, 11977-11985.	2.4	74
5	Design of Astaxanthin-Loaded Core-Shell Nanoparticles Consisting of Chitosan Oligosaccharides and Poly(lactic-co-glycolic acid): Enhancement of Water Solubility, Stability, and Bioavailability. Journal of Agricultural and Food Chemistry, 2019, 67, 5113-5121.	2.4	72
6	Modulation of Gut Microbiota by Fucoxanthin During Alleviation of Obesity in High-Fat Diet-Fed Mice. Journal of Agricultural and Food Chemistry, 2020, 68, 5118-5128.	2.4	72
7	Biosorption of lead from aqueous solutions by ion-imprinted tetraethylenepentamine modified chitosan beads. International Journal of Biological Macromolecules, 2016, 86, 562-569.	3.6	57
8	Formation, characterization, and application of chitosan/pectin-stabilized multilayer emulsions as astaxanthin delivery systems. International Journal of Biological Macromolecules, 2019, 140, 985-997.	3.6	54
9	Selective, highly efficient extraction of Cr(III), Pb(II) and Fe(III) from complex water environment with a tea residue derived porous gel adsorbent. Bioresource Technology, 2020, 311, 123520.	4.8	53
10	Development of pH-driven zein/tea saponin composite nanoparticles for encapsulation and oral delivery of curcumin. Food Chemistry, 2021, 364, 130401.	4.2	50
11	Adsorption properties of Cd(II)-imprinted chitosan resin. Journal of Materials Science, 2011, 46, 1535-1541.	1.7	49
12	Preparation, characterization, bioavailability in vitro and in vivo of tea polysaccharides-iron complex. European Food Research and Technology, 2013, 236, 341-350.	1.6	49
13	Fabrication and Characterization of β -Lactoglobulin-Based Nanocomplexes Composed of Chitosan Oligosaccharides as Vehicles for Delivery of Astaxanthin. Journal of Agricultural and Food Chemistry, 2018, 66, 6717-6726.	2.4	48
14	Optimization of the Antibacterial Activity of Half-Fin Anchovy (<i>Setipinna taty</i>) Hydrolysates. Food and Bioprocess Technology, 2012, 5, 1979-1989.	2.6	45
15	Bioaccumulation of cadmium by growing <i>Zygosaccharomyces rouxii</i> and <i>Saccharomyces cerevisiae</i> . Bioresource Technology, 2014, 155, 116-121.	4.8	43
16	The stability and bioaccessibility of fucoxanthin in spray-dried microcapsules based on various biopolymers. RSC Advances, 2018, 8, 35139-35149.	1.7	41
17	Comparison of La ³⁺ and mixed rare earths-loaded magnetic chitosan beads for fluoride adsorption. International Journal of Biological Macromolecules, 2018, 111, 255-263.	3.6	40
18	Self-assembled composite nanoparticles based on zein as delivery vehicles of curcumin: role of chondroitin sulfate. Food and Function, 2020, 11, 5377-5388.	2.1	38

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19	Construction of Fucoxanthin Vector Based on Binding of Whey Protein Isolate and Its Subsequent Complex Coacervation with Lysozyme. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2980-2990.	2.4	36
20	Adsorptive removal of patulin from aqueous solution using thiourea modified chitosan resin. <i>International Journal of Biological Macromolecules</i> , 2015, 80, 520-528.	3.6	32
21	One-step self-assembly of curcumin-loaded zein/sophorolipid nanoparticles: physicochemical stability, redispersibility, solubility and bioaccessibility. <i>Food and Function</i> , 2021, 12, 5719-5730.	2.1	32
22	Effects of metal ions in tea polysaccharides on their in vitro antioxidant activity and hypoglycemic activity. <i>International Journal of Biological Macromolecules</i> , 2018, 113, 418-426.	3.6	29
23	La(III)-loaded bentonite/chitosan beads for defluoridation from aqueous solution. <i>Journal of Rare Earths</i> , 2014, 32, 458-466.	2.5	28
24	Chemical cleavage of fucoxanthin from <i>Undaria pinnatifida</i> and formation of apo-fucoxanthinones and apo-fucoxanthinals identified using LC-DAD-APCI-MS/MS. <i>Food Chemistry</i> , 2016, 211, 365-373.	4.2	28
25	Adsorption behavior of As(III) onto chitosan resin with As(III) as template ions. <i>Journal of Applied Polymer Science</i> , 2012, 125, 246-253.	1.3	26
26	Effects of intrinsic metal ions of lentinan with different molecular weights from <i>Lentinus edodes</i> on the antioxidant capacity and activity against proliferation of cancer cells. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 73-81.	3.6	25
27	Effects of dietary chitosan oligosaccharide complex with rare earth on growth performance and innate immune response of turbot, <i>Scophthalmus maximus</i> . <i>Aquaculture Research</i> , 2013, 44, 683-690.	0.9	24
28	Efficient removal of zinc by multi-stress-tolerant yeast <i>Pichia kudriavzevii</i> A16. <i>Bioresource Technology</i> , 2016, 206, 43-49.	4.8	24
29	Effects of Spraying Rare Earths on Contents of Rare Earth Elements and Effective Components in Tea. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6731-6735.	2.4	21
30	A preliminary study about the influence of high hydrostatic pressure processing on the physicochemical and sensorial properties of a cloudy wheat beer. <i>Journal of the Institute of Brewing</i> , 2016, 122, 462-467.	0.8	21
31	Effect of purity of tea polysaccharides on its antioxidant and hypoglycemic activities. <i>Journal of Food Biochemistry</i> , 2020, 44, e13277.	1.2	21
32	Isolation and characterization of fucoidans from five brown algae and evaluation of their antioxidant activity. <i>Journal of Ocean University of China</i> , 2014, 13, 851-856.	0.6	20
33	Removal of arsenic from <i>Laminaria japonica</i> Aresch juice using As(III)-imprinted chitosan resin. <i>European Food Research and Technology</i> , 2011, 232, 911-917.	1.6	19
34	A rapid quantitative method for polysaccharides in green tea and oolong tea. <i>European Food Research and Technology</i> , 2008, 226, 691-696.	1.6	18
35	pH-driven self-assembly of alcohol-free curcumin-loaded propylene glycol alginate nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 302-308.	3.6	18
36	Isolation and characterization of antitumor polysaccharides from the marine mollusk <i>Ruditapes philippinarum</i> . <i>European Food Research and Technology</i> , 2008, 227, 103-110.	1.6	17

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37	Different effects of sodium chloride preincubation on cadmium tolerance of <i>Pichia kudriavzevii</i> and <i>Saccharomyces cerevisiae</i> . Journal of Basic Microbiology, 2015, 55, 1002-1012.	1.8	17
38	Dietary Recombinant Phycoerythrin Modulates the Gut Microbiota of H22 Tumor-Bearing Mice. Marine Drugs, 2019, 17, 665.	2.2	16
39	Rapid Detection of <i>Enterobacter Sakazakii</i> in milk Powder using amino modified chitosan immunomagnetic beads. International Journal of Biological Macromolecules, 2016, 93, 615-622.	3.6	15
40	Effect of dietary chitosan oligosaccharide complex with Ce (IV) on growth, immunity and disease resistance against <i>Vibrio splendidus</i> of sea cucumber, <i>Apostichopus japonicas</i> . Aquaculture Research, 2017, 48, 1158-1167.	0.9	11
41	Reduction of salt content of fish sauce by ethanol treatment. Journal of Food Science and Technology, 2017, 54, 2956-2964.	1.4	11
42	Synthesis, crystal structure and hydrolysis activity of a novel heterobinuclear cobalt(II) sodium Schiff base complex. Journal of Inorganic Biochemistry, 2017, 171, 37-44.	1.5	10
43	Construction of biopolymer-based nanoencapsulation of functional food ingredients using the pH-driven method: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 5724-5738.	5.4	10
44	Effect of rare earth elements on peroxidase activity in tea shoots. Journal of the Science of Food and Agriculture, 2003, 83, 1109-1113.	1.7	9
45	Degradation of four organophosphorous pesticides catalyzed by chitosan-metal coordination complexes. Environmental Science and Pollution Research, 2015, 22, 15104-15112.	2.7	9
46	Biosorption of cadmium(II) from aqueous solution by chitosan encapsulated <i>Zygosaccharomyces rouxii</i> . Environmental Progress and Sustainable Energy, 2013, 32, 1101-1110.	1.3	8
47	Novel Multifunctional and Edible Film Based on Phenylactic Acid Grafted Chitosan Derivative and Nano Zinc Oxide. Food Biophysics, 2018, 13, 102-111.	1.4	8
48	Oxidized Oligosaccharides Stabilize Rehydrated Sea Cucumbers against High-Temperature Impact. International Journal of Molecular Sciences, 2020, 21, 5204.	1.8	8
49	Mn(II)-Mediated Self-Assembly of Tea Polysaccharide Nanoparticles and Their Functional Role in Mice with Type 2 Diabetes. ACS Applied Materials & Interfaces, 2022, 14, 30607-30617.	4.0	8
50	Chitosan oligosaccharide-Ca complex accelerates the depuration of cadmium from <i>Chlamys ferrari</i> . Journal of Ocean University of China, 2012, 11, 219-226.	0.6	7
51	Synthesis and properties of an insoluble chitosan resin modified by azamacrocycle copper(II) complex for protein hydrolysis. Journal of Applied Polymer Science, 2013, 128, 3280-3288.	1.3	7
52	Synthesis of a chitosan-based functional biopolymer with both catalytic and binding groups for protein and DNA hydrolysis. RSC Advances, 2015, 5, 19541-19551.	1.7	7
53	Development of a propidium monoazide-polymerase chain reaction assay for detection of viable <i>Lactobacillus brevis</i> in beer. Brazilian Journal of Microbiology, 2017, 48, 740-746.	0.8	7
54	Development of a Rapid Method for the Evaluation of DPPH Radical Scavenging Activity of Ginger (<i>Zingiber officinale</i>) Foods Based on Cyclic Voltammetry. Food Analytical Methods, 2017, 10, 1419-1429.	1.3	7

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55	Study on the preparation and adsorption thermodynamics of chitosan microsphere resins. <i>Frontiers of Chemistry in China: Selected Publications From Chinese Universities</i> , 2009, 4, 160-167.	0.4	6
56	Chitosan removes toxic heavy metal ions from cigarette mainstream smoke. <i>Journal of Ocean University of China</i> , 2013, 12, 509-514.	0.6	6
57	Novel Antimicrobial and Antioxidant Chitosan Derivatives Prepared by Green Grafting with Phenylactic Acid. <i>Food Biophysics</i> , 2017, 12, 470-478.	1.4	6
58	Preparation and characterization of metal- α -D-glucosidase complexes and their inhibition on α -D-glucosidase. <i>Journal of Food Biochemistry</i> , 2021, 45, e13689.	1.2	6
59	High-efficiency adsorption of various heavy metals by tea residue biochar loaded with nanoscale zero-valent iron. <i>Environmental Progress and Sustainable Energy</i> , 2021, 40, e13706.	1.3	6
60	A review of factors affecting the stability of zein-based nanoparticles loaded with bioactive compounds: from construction to application. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 7529-7545.	5.4	6
61	Preparation and characterization of magnetic resin made from chitosan and cerium. <i>Journal of Ocean University of China</i> , 2010, 9, 185-192.	0.6	4
62	Selection of <i>Zygosaccharomyces rouxii</i> strains resistant to cadmium with improved removal abilities through ultraviolet-diethyl sulfate cooperative mutagenesis. <i>Environmental Science and Pollution Research</i> , 2017, 24, 18630-18639.	2.7	4
63	Construction and Characterization of Phthalocyanine-Loaded Particles of Curdlan and Their Photosensitivity. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3323.	1.8	4
64	Biosorption of citric acid-cadmium complex by imprinted chitosan polymer. <i>Desalination and Water Treatment</i> , 2013, 51, 3754-3761.	1.0	3
65	Comparison study on copper bioaccumulation by growing <i>Pichia kudriavzevii</i> and <i>Saccharomyces cerevisiae</i> . <i>Environmental Progress and Sustainable Energy</i> , 2016, 35, 1353-1360.	1.3	3
66	Improved cadmium resistance and removal capacity in <i>Pichia kudriavzevii</i> A16 by sucrose preincubation. <i>Journal of Basic Microbiology</i> , 2019, 59, 867-878.	1.8	3
67	Enzyme-like activities of algal polysaccharide - cerium complexes. <i>Journal of Ocean University of China</i> , 2005, 4, 29-33.	0.6	2
68	HPLC Method for Determining the Formaldehyde Content of Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2015, 73, 124-129.	0.8	1
69	Synthesis of a novel chitosan-based Ce(IV) complex with proteolytic activity in vitro toward edible biological proteins. <i>Carbohydrate Polymers</i> , 2016, 140, 154-162.	5.1	1
70	Hydrolysis activities of the particle of agarose-Ce ⁴⁺ complex for compounds containing phosphodiester or peptide bonds. <i>Journal of Ocean University of China</i> , 2005, 4, 272-275.	0.6	0
71	Biosorption of Cd(II) from aqueous solution by biomass of salt-tolerant <i>Zygosaccharomyces rouxii</i> . , 2011, , .		0