Wenhang Wang

List of Publications by Citations

83 papers	1,290 citations	20 h-index	33 g-index
87 ext. papers	1,858 ext. citations	6.1 avg, IF	4.98 L-index

#	Paper	IF	Citations
83	Transglutaminase-induced crosslinking of gelatin-calcium carbonate composite films. *Food Chemistry*, **2015**, 166, 414-422	8.5	101
82	Preparation of cellulose nanocrystals from asparagus (Asparagus officinalis L.) and their applications to palm oil/water Pickering emulsion. *Carbohydrate Polymers*, **2016**, 151, 1-8	10.3	81
81	Mechanical properties and solubility in water of corn starch-collagen composite films: Effect of starch type and concentrations. *Food Chemistry*, **2017**, 216, 209-16	8.5	79
80	Improved thermal-stability and mechanical properties of type I collagen by crosslinking with casein, keratin and soy protein isolate using transglutaminase. *International Journal of Biological Macromolecules*, **2017**, 98, 292-301	7.9	65
79	Performance of high amylose starch-composited gelatin films influenced by gelatinization and concentration. *International Journal of Biological Macromolecules*, **2017**, 94, 258-265	7.9	61
78	Mechanical reinforcement of gelatin hydrogel with nanofiber cellulose as a function of percolation concentration. *International Journal of Biological Macromolecules*, **2017**, 103, 226-233	7.9	49
77	Cross-linking and film-forming properties of transglutaminase-modified collagen fibers tailored by denaturation temperature. *Food Chemistry*, **2019**, 271, 527-535	8.5	47
76	Improved mechanical properties and thermal-stability of collagen fiber based film by crosslinking with casein, keratin or SPI: Effect of crosslinking process and concentrations of proteins. *International Journal of Biological Macromolecules*, **2018**, 109, 1319-1328	7.9	47
75	Using Cellulose Nanofibers and Its Palm Oil Pickering Emulsion as Fat Substitutes in Emulsified Sausage. *Journal of Food Science*, **2018**, 83, 1740-1747	3.4	44
74	Impact of melting point of palm oil on mechanical and water barrier properties of gelatin-palm oil emulsion film. *Food Hydrocolloids*, **2016**, 60, 243-251	10.6	41
73	Physical crosslinkings of edible collagen casing. *International Journal of Biological Macromolecules*, **2015**, 81, 920-5	7.9	39
72	Identification and characterization of a hepcidin from half-smooth tongue sole Cynoglossus semilaevis. *Fish and Shellfish Immunology*, **2012**, 33, 213-9	4.3	37
71	Mechanical and barrier properties of maize starch-gelatin composite films: effects of amylose content. *Journal of the Science of Food and Agriculture*, **2017**, 97, 3613-3622	4.3	30
70	Using cellulose nanofibers to reinforce polysaccharide films: Blending vs layer-by-layer casting. *Carbohydrate Polymers*, **2020**, 227, 115264	10.3	30
69	Tunable physical and mechanical properties of gelatin hydrogel after transglutaminase crosslinking on two gelatin types. *International Journal of Biological Macromolecules*, **2020**, 162, 405-413	7.9	29
68	Effects of Cellulose Nanofibers Filling and Palmitic Acid Emulsions Coating on the Physical Properties of Fish Gelatin Films. *Food Biophysics*, **2017**, 12, 23-32	3.2	26
67	Characteristics and Rheological Properties of Polysaccharide Nanoparticles from Edible Mushrooms (Flammulina velutipes). *Journal of Food Science*, **2017**, 82, 687-693	3.4	25

66	Characterisation of microemulsion nanofilms based on Tilapia fish skin gelatine and ZnO nanoparticles incorporated with ginger essential oil: meat packaging application. *International Journal of Food Science and Technology*, **2017**, 52, 1670-1679	3.8	23
65	A top-down approach to improve collagen film's performance: The comparisons of macro, micro and nano sized fibers. *Food Chemistry*, **2020**, 309, 125624	8.5	21
64	Hollow molecularly imprinted polymer based quartz crystal microbalance sensor for rapid detection of methimazole in food samples. *Food Chemistry*, **2020**, 309, 125787	8.5	20
63	Alcohol exposure leads to unrecoverable cardiovascular defects along with edema and motor function changes in developing zebrafish larvae. *Biology Open*, **2016**, 5, 1128-33	2.2	18
62	Using carboxylated cellulose nanofibers to enhance mechanical and barrier properties of collagen fiber film by electrostatic interaction. *Journal of the Science of Food and Agriculture*, **2018**, 98, 3089-3097	4.3	16
61	Effect of in situ apatite on performance of collagen fiber film for food packaging applications. *Journal of Applied Polymer Science*, **2016**, 133,	2.9	14
60	Neutrophil extracellular traps promote cadmium chloride-induced lung injury in mice. *Environmental Pollution*, **2019**, 254, 113021	9.3	14
59	Improved mechanical and thermal properties of gelatin films using a nano inorganic filler. *Journal of Food Process Engineering*, **2017**, 40, e12469	2.4	14
58	Incorporation of gelatin improves toughness of collagen films with a homo-hierarchical structure. *Food Chemistry*, **2021**, 345, 128802	8.5	13
57	Self-assembled all-polysaccharide hydrogel film for versatile paper-based food packaging. *Carbohydrate Polymers*, **2021**, 271, 118425	10.3	13
56	Two fluorescence quenching immunochromatographic assays based on carbon dots and quantum dots as donor probes for the determination of enrofloxacin. *Analytical Methods*, **2019**, 11, 2378-2384	3.2	11
55	A novel biodegradable film from edible mushroom (F . velutipes) by product: Microstructure, mechanical and barrier properties associated with the fiber morphology. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 153-160	6.8	11
54	Metal ions increase mechanical strength and barrier properties of collagen-sodium polyacrylate composite films. *International Journal of Biological Macromolecules*, **2018**, 119, 15-22	7.9	11
53	Fabrication and evaluation of a label-free piezoelectric immunosensor for sensitive and selective detection of amantadine in foods of animal origin. *Analytical and Bioanalytical Chemistry*, **2019**, 411, 5745-5753	4.4	11
52	Fabrication and characterization of acid soluble collagen stabilized Pickering emulsions. *Food Hydrocolloids*, **2020**, 106, 105875	10.6	10
51	Enzymatic hydrolysis combined with high-pressure homogenisation for the preparation of polysaccharide-based nanoparticles from the by-product of Flammulina velutipes. *International Journal of Food Science and Technology*, **2018**, 53, 2422-2429	3.8	10
50	Effects of Bacillus subtilis transglutaminase treatment on the functional properties of whey protein. *LWT - Food Science and Technology*, **2019**, 116, 108559	5.4	10
49	Producing a novel edible film from mushrooms (L. edodes and F. velutipes) byproducts with a two-stage treatment namely grinding and bleaching. *Journal of Food Engineering*, **2020**, 275, 109862	6	10

48	Nanomaterial-based strategies in antimicrobial applications: Progress and perspectives. *Nano Research*,1	10	10
47	O/W Pickering emulsions stabilized by Flammulina velutipes polysaccharide nanoparticles as a fat substitute: the effects of phase separation on emulsified sausage's techno-functional and sensory quality. *Journal of the Science of Food and Agriculture*, **2020**, 100, 268-276	4.3	10
46	Isolation and hypoglycemic effects of water extracts from mulberry leaves in Northeast China. *Food and Function*, **2020**, 11, 3112-3125	6.1	9
45	Dual effects of the novel ingenol derivatives on the acute and latent HIV-1 infections. *Antiviral Research*, **2019**, 169, 104555	10.8	9
44	Moderate laccase-crosslinking improves the mechanical and thermal properties of acid-swollen collagen-based films modified by gallotannins. *Food Hydrocolloids*, **2020**, 106, 105917	10.6	9
43	Effect of photochemical UV/riboflavin-mediated cross-links on different properties of fish gelatin films. *Journal of Food Process Engineering*, **2017**, 40, e12536	2.4	8
42	Comparison of physicochemical and rheology properties of Shiitake stipes-derived chitin nanocrystals and nanofibers. *Carbohydrate Polymers*, **2020**, 244, 116468	10.3	8
41	Dealing with MDR bacteria and biofilm in the post-antibiotic era: Application of antimicrobial peptides-based nano-formulation. *Materials Science and Engineering C*, **2021**, 128, 112318	8.3	8
40	Impact of pork collagen superfine powder on rheological and texture properties of Harbin red sausage. *Journal of Texture Studies*, **2018**, 49, 300-308	3.6	7
39	Identification of two major histocompatibility (MH) class II A genes and their association to Vibrio anguillarum infection in half-smooth tongue sole (Cynoglossus semilaevis). *Journal of Ocean University of China*, **2012**, 11, 32-44	1	7
38	PEBP1 suppresses HIV transcription and induces latency by inactivating MAPK/NF-B signaling. *EMBO Reports*, **2020**, 21, e49305	6.5	7
37	Chemokine Receptor CCR2b Enhanced Anti-tumor Function of Chimeric Antigen Receptor T Cells Targeting Mesothelin in a Non-small-cell Lung Carcinoma Model. *Frontiers in Immunology*, **2021**, 12, 628906	8.4	7
36	A Novel Recommendation Algorithm Incorporating Temporal Dynamics, Reviews and Item Correlation. *IEICE Transactions on Information and Systems*, **2018**, E101.D, 2027-2034	0.6	7
35	Physicochemical and Antimicrobial Properties of Hydroxypropyl Methylcellulose-Cinnamon Essential Oil Emulsion: Effects of Micro- and Nanodroplets. *International Journal of Food Engineering*, **2019**, 15,	1.9	6
34	Recent advances of nanomedicine-based strategies in diabetes and complications management: Diagnostics, monitoring, and therapeutics. *Journal of Controlled Release*, **2021**, 330, 618-640	11.7	6
33	Astragalus extract inhibits proliferation but enhances apoptosis in gastric cancer. *Pakistan Journal of Pharmaceutical Sciences*, **2016**, 29, 1473-1482	0.4	6
32	Fabrication of acid-swollen collagen fiber-based composite films: Effect of nano-hydroxyapatite on packaging related properties. *International Journal of Food Properties*, **2017**, 20, 968-978	3	5
31	Study on changes and mechanisms of cytokines for alloxan-induced hepatic injury by Cr3+-treatment in mice. *Molecular and Cellular Toxicology*, **2016**, 12, 209-216	1.6	5

30	An Attempt of Using β-Sitosterol-Corn Oil Oleogels to Improve Water Barrier Properties of Gelatin Film. *Journal of Food Science*, **2019**, 84, 1447-1455	3.4	4
29	A flexible fixture design method research for similar automotive body parts of different automobiles. *Advances in Mechanical Engineering*, **2018**, 10, 168781401876127	1.2	4
28	Physicochemical characteristics and gelation properties of collagen superfine powder from swine skin: the effects of preheating treatment. *International Journal of Food Science and Technology*, **2016**, 51, 1291-1297	3.8	4
27	Seleno-short-chain chitosan induces apoptosis in human breast cancer cells through mitochondrial apoptosis pathway in vitro. *Cell Cycle*, **2018**, 17, 1579-1590	4.7	4
26	Molecular structural properties of a polysaccharide isolated and purified from Sophora japonica pods and its relationship to their rheology. *International Journal of Food Properties*, **2017**, 20, 2844-2854	3	4
25	Free iron rather than heme iron mainly induces oxidation of lipids and proteins in meat cooking.. *Food Chemistry*, **2022**, 382, 132345	8.5	4
24	Laccase-catalyzed soy protein and gallic acid complexation: Effects on conformational structures and antioxidant activity.. *Food Chemistry*, **2021**, 375, 131865	8.5	4
23	Sustained Release Systems for Delivery of Therapeutic Peptide/Protein. *Biomacromolecules*, **2021**, 22, 2299-2324	6.9	4
22	HIV-1-Specific CAR-T Cells With Cell-Intrinsic PD-1 Checkpoint Blockade Enhance Anti-HIV Efficacy. *Frontiers in Microbiology*, **2021**, 12, 684016	5.7	4
21	Stress and its influencing factors in positive particles of lithium-ion battery during charging. *International Journal of Energy Research*, **2021**, 45, 3913-3928	4.5	4
20	Impact of nano/micron vegetable carbon black on mechanical, barrier and anti-photooxidation properties of fish gelatin film. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2632-2641	4.3	4
19	Effects of Pig Skin and Coconut Powder Mixture on Gelling and Rheological Properties of Composite Gel Prepared with Squid Myofibrillar Protein and Lard. *International Journal of Food Engineering*, **2018**, 14,	1.9	4
18	Evaluation of a novel nano-size collagenous matrix film cross-linked with gallotannins catalyzed by laccase. *Food Chemistry*, **2021**, 351, 129335	8.5	4
17	Using Flammulina velutipes derived chitin-glucan nanofibrils to stabilize palm oil emulsion:A novel food grade Pickering emulsifier. *International Journal of Biological Macromolecules*, **2020**, 164, 4628-4637	7.9	3
16	Recent advancements of nanomaterial-based therapeutic strategies toward sepsis: bacterial eradication, anti-inflammation, and immunomodulation. *Nanoscale*, **2021**, 13, 10726-10747	7.7	3
15	An out of box thinking: the changes of iron-porphyrin during meat processing and gastrointestinal tract and some methods for reducing its potential health hazard. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16	11.5	3
14	Ectopic odorant receptors responding to flavor compounds in skin health and disease: Current insights and future perspectives.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-17	11.5	3
13	Focusing on intramuscular connective tissue: Effect of cooking time and temperature on physical, textual, and structural properties of yak meat. *Meat Science*, **2022**, 184, 108690	6.4	2

12	Production of squid emulsion sausages using pork skin and coconut powder mixture as fat replacers. *International Journal of Food Science and Technology*, **2018**, 53, 747-754	3.8	2
11	Toxicological studies and some functional properties of carboxymethylated cellulose nanofibrils as potential food ingredient. *International Journal of Biological Macromolecules*, **2021**, 190, 887-893	7.9	2
10	Recent development in foodborne nanocellulose: Preparation, properties, and applications in food industry. *Food Bioscience*, **2021**, 44, 101410	4.9	1
9	FKBP3 Induces Human Immunodeficiency Virus Type 1 Latency by Recruiting Histone Deacetylase 1/2 to the Viral Long Terminal Repeat. *MBio*, **2021**, 12, e0079521	7.8	1
8	Understanding the mechanism underlying the anti-diabetic effect of dietary component: a focus on gut microbiota.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-21	11.5	1
7	Property of mud and its application in cosmetic and medical fields: a review.. *Environmental Geochemistry and Health*, **2022**, 1	4.7	1
6	The Advancement of Gas-Generating Nanoplatforms in Biomedical Fields: Current Frontiers and Future Perspectives.. *Small Methods*, **2022**, e2200139	12.8	1
5	Kinetic control of Phytic acid/Lixisenatide/Fe (III) ternary nanoparticles assembly process for sustained peptide release. *International Journal of Pharmaceutics*, **2021**, 611, 121317	6.5	0
4	Application of nanotechnology in acute kidney injury: From diagnosis to therapeutic implications. *Journal of Controlled Release*, **2021**, 336, 233-251	11.7	0
3	Optimal foraging strategies in varying nutrient heterogeneity: responses of a stoloniferous clonal plant to patch pattern, size and quality. *Ecoscience*,1-12	1.1	0
2	High-Efficiency CdS Quantum-Dots-Sensitized Solar Cells with Compressed NanocrystallineTiO2Photoelectrodes. *Journal of Nanomaterials*, **2012**, 2012, 1-5	3.2	
1	Impact of calcium-carboxylate interactions in cellulose nanofiber reinforced alginate based film with triple-decker-like structure. *LWT - Food Science and Technology*, **2021**, 151, 112197	5.4	