

# Hongjie Dai

## List of Publications by Year in descending order

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Version: 2024-02-01

64  
papers

3,013  
citations

185998

28  
h-index

168136

53  
g-index

65  
all docs

65  
docs citations

65  
times ranked

2399  
citing authors

#	ARTICLE	IF	CITATIONS
1	A green extraction method for gelatin and its molecular mechanism. <i>Food Hydrocolloids</i> , 2022, 124, 107344.	5.6	16
2	Recent progress in preventive effect of collagen peptides on photoaging skin and action mechanism. <i>Food Science and Human Wellness</i> , 2022, 11, 218-229.	2.2	46
3	Effect of different dehydration methods on the properties of gelatin films. <i>Food Chemistry</i> , 2022, 374, 131814.	4.2	15
4	Construction of dual-compartmental micro-droplet via shrimp ferritin nanocages stabilized Pickering emulsions for co-encapsulation of hydrophobic/hydrophilic bioactive compounds. <i>Food Hydrocolloids</i> , 2022, 126, 107443.	5.6	19
5	Regulation mechanism of myofibrillar protein emulsification mode by adding psyllium ( <i>Plantago</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 13	4.2	13
6	Advances in Rational Protein Engineering toward Functional Architectures and Their Applications in Food Science. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4522-4533.	2.4	6
7	Exploration of Dipeptidyl Peptidase-IV (DPP-IV) Inhibitory Peptides from Silkworm Pupae ( <i>Bombyx</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 26 and <i>Food Chemistry</i> , 2022, 70, 3862-3871.	2.4	26
8	Dominating roles of protein conformation and water migration in fish muscle quality: The effect of freshness and heating process. <i>Food Chemistry</i> , 2022, 388, 132881.	4.2	17
9	Compartmentalized chito oligosaccharide/ferritin particles for controlled co-encapsulation of curcumin and rutin. <i>Carbohydrate Polymers</i> , 2022, 290, 119484.	5.1	10
10	Gelatin microgel-stabilized high internal phase emulsion for easy industrialization: Preparation, interfacial behavior and physical stability. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 78, 103011.	2.7	24
11	Improved properties of gelatin films involving transglutaminase cross-linking and ethanol dehydration: The self-assembly role of chitosan and montmorillonite. <i>Food Hydrocolloids</i> , 2022, 132, 107870.	5.6	15
12	The construction of self-protective ferritin nanocage to cross dynamic gastrointestinal barriers with improved delivery efficiency. <i>Food Chemistry</i> , 2022, 397, 133680.	4.2	4
13	Regulation mechanism of nanocellulose with different morphologies on the properties of low-oil gelatin emulsions: Interfacial adsorption or network formation?. <i>Food Hydrocolloids</i> , 2022, 133, 107960.	5.6	23
14	Facile isolation of cellulose nanofibrils from agro-processing residues and its improved stabilization effect on gelatin emulsion. <i>International Journal of Biological Macromolecules</i> , 2022, 216, 272-281.	3.6	10
15	Transglutaminase modified type A gelatin gel: The influence of intra-molecular and inter-molecular cross-linking on structure-properties. <i>Food Chemistry</i> , 2022, 395, 133578.	4.2	15
16	Adjusting the interfacial property and emulsifying property of cellulose nanofibrils by ultrasonic treatment combined with gelatin addition. <i>Food Hydrocolloids</i> , 2022, 133, 107905.	5.6	28
17	Effect and mechanism of psyllium husk ( <i>Plantago ovata</i> ) on myofibrillar protein gelation. <i>LWT - Food Science and Technology</i> , 2021, 138, 110651.	2.5	28
18	Preparation of high thermal stability gelatin emulsion and its application in 3D printing. <i>Food Hydrocolloids</i> , 2021, 113, 106536.	5.6	111

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19	Preparation and characterization of gelatin films by transglutaminase cross-linking combined with ethanol precipitation or Hofmeister effect. <i>Food Hydrocolloids</i> , 2021, 113, 106421.	5.6	34
20	Encapsulation of $\beta$ -carotene by self-assembly of rapeseed meal-derived peptides: Factor optimization and structural characterization. <i>LWT - Food Science and Technology</i> , 2021, 138, 110456.	2.5	13
21	Improved solubility and interface properties of pigskin gelatin by microwave irradiation. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 1-9.	3.6	16
22	The improvement of gel and physicochemical properties of porcine myosin under low salt concentrations by pulsed ultrasound treatment and its mechanism. <i>Food Research International</i> , 2021, 141, 110056.	2.9	29
23	Effect of phospholipids on the physicochemical properties of myofibrillar proteins solution mediated by NaCl concentration. <i>LWT - Food Science and Technology</i> , 2021, 141, 110895.	2.5	24
24	Construction of hydrogels based on the homogeneous carboxymethylated chitin from <i>Hericium erinaceus</i> residue: Role of carboxymethylation degree. <i>Carbohydrate Polymers</i> , 2021, 262, 117953.	5.1	17
25	Effect of drying methods on the solubility and amphiphilicity of room temperature soluble gelatin extracted by microwave-rapid freezing-thawing coupling. <i>Food Chemistry</i> , 2021, 351, 129226.	4.2	19
26	Comparison of cellulose nanocrystals from pineapple residues and its preliminary application for Pickering emulsions. <i>Nanotechnology</i> , 2021, 32, 495708.	1.3	6
27	Effect of freezing temperature on molecular structure and functional properties of gelatin extracted by microwave-freezing-thawing coupling method. <i>LWT - Food Science and Technology</i> , 2021, 149, 111894.	2.5	5
28	Effect of microwave extraction temperature on the chemical structure and oil-water interface properties of fish skin gelatin. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102835.	2.7	16
29	Fabrication and characterization of myofibrillar microgel particles as novel Pickering stabilizers: Effect of particle size and wettability on emulsifying capacity. <i>LWT - Food Science and Technology</i> , 2021, 151, 112002.	2.5	26
30	Co-stabilization and properties regulation of Pickering emulsions by cellulose nanocrystals and nanofibrils from lemon seeds. <i>Food Hydrocolloids</i> , 2021, 120, 106884.	5.6	45
31	Direct regeneration of hydrogels based on lemon peel and its isolated microcrystalline cellulose: Characterization and application for methylene blue adsorption. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 129-138.	3.6	34
32	The development of natural and designed protein nanocages for encapsulation and delivery of active compounds. <i>Food Hydrocolloids</i> , 2021, 121, 107004.	5.6	29
33	Lignocellulose nanocrystals from pineapple peel: Preparation, characterization and application as efficient Pickering emulsion stabilizers. <i>Food Research International</i> , 2021, 150, 110738.	2.9	26
34	Enhanced Interface Properties and Stability of Lignocellulose Nanocrystals Stabilized Pickering Emulsions: The Leading Role of Tannic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 14650-14661.	2.4	22
35	Degradation of structural proteins and their relationship with the quality of Mandarin fish ( <i>Siniperca chuatsi</i> ) during post-mortem storage and cooking. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1617-1628.	1.3	9
36	Direct fabrication of hierarchically processed pineapple peel hydrogels for efficient Congo red adsorption. <i>Carbohydrate Polymers</i> , 2020, 230, 115599.	5.1	70

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37	Effect of interaction between sorbitol and gelatin on gelatin properties and its mechanism under different citric acid concentrations. <i>Food Hydrocolloids</i> , 2020, 101, 105557.	5.6	60
38	Properties of Pickering emulsion stabilized by food-grade gelatin nanoparticles: influence of the nanoparticles concentration. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 196, 111294.	2.5	83
39	Recent advances on cellulose nanocrystals for Pickering emulsions: Development and challenge. <i>Trends in Food Science and Technology</i> , 2020, 102, 16-29.	7.8	178
40	The mechanism of improved myosin gel properties by low dose rosmarinic acid addition during gel formation. <i>Food Hydrocolloids</i> , 2020, 106, 105869.	5.6	52
41	A simple mesoporous silica nanoparticle-based fluorescence aptasensor for the detection of zearalenone in grain and cereal products. <i>Analytical and Bioanalytical Chemistry</i> , 2020, 412, 5627-5635.	1.9	32
42	Fabrication of cross-linked $\beta$ -lactoglobulin nanoparticles as effective stabilizers for Pickering high internal phase emulsions. <i>Food Hydrocolloids</i> , 2020, 109, 106151.	5.6	49
43	Solid-phase extraction materials based on molecularly imprinted polymers for recognition of pyrethroids. <i>Journal of Applied Polymer Science</i> , 2020, 137, 48919.	1.3	2
44	Extraction and comparison of cellulose nanocrystals from lemon ( <i>Citrus limon</i> ) seeds using sulfuric acid hydrolysis and oxidation methods. <i>Carbohydrate Polymers</i> , 2020, 238, 116180.	5.1	134
45	Food-Grade Gelatin Nanoparticles: Preparation, Characterization, and Preliminary Application for Stabilizing Pickering Emulsions. <i>Foods</i> , 2019, 8, 479.	1.9	42
46	Oxidative DNA damage and multi-organ pathologies in male mice subchronically treated with aflatoxin B1. <i>Ecotoxicology and Environmental Safety</i> , 2019, 186, 109697.	2.9	13
47	Structure of Hyla rabbit skin gelatin as affected by microwave-assisted extraction. <i>International Journal of Food Properties</i> , 2019, 22, 1594-1607.	1.3	25
48	Green and facile fabrication of pineapple peel cellulose/magnetic diatomite hydrogels in ionic liquid for methylene blue adsorption. <i>Cellulose</i> , 2019, 26, 3825-3844.	2.4	69
49	A novel fluorescence aptasensor based on mesoporous silica nanoparticles for selective and sensitive detection of aflatoxin B1. <i>Analytica Chimica Acta</i> , 2019, 1068, 87-95.	2.6	61
50	Fluorescence Spectroscopic Investigation of Competitive Interactions between Quercetin and Aflatoxin B1 for Binding to Human Serum Albumin. <i>Toxins</i> , 2019, 11, 214.	1.5	24
51	Synthesis and response of pineapple peel carboxymethyl cellulose-g-poly (acrylic) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 182 Tj 86	5.1	86
52	Physico-mechanical and antioxidant properties of gelatin film from rabbit skin incorporated with rosemary acid. <i>Food Packaging and Shelf Life</i> , 2019, 19, 121-130.	3.3	48
53	Green pH/magnetic sensitive hydrogels based on pineapple peel cellulose and polyvinyl alcohol: synthesis, characterization and naringin prolonged release. <i>Carbohydrate Polymers</i> , 2019, 209, 51-61.	5.1	98
54	Utilization of pineapple peel for production of nanocellulose and film application. <i>Cellulose</i> , 2018, 25, 1743-1756.	2.4	151

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55	Eco-friendly polyvinyl alcohol/carboxymethyl cellulose hydrogels reinforced with graphene oxide and bentonite for enhanced adsorption of methylene blue. <i>Carbohydrate Polymers</i> , 2018, 185, 1-11.	5.1	382
56	Enhanced swelling and multiple-responsive properties of gelatin/sodium alginate hydrogels by the addition of carboxymethyl cellulose isolated from pineapple peel. <i>Cellulose</i> , 2018, 25, 593-606.	2.4	61
57	Enhanced performances of polyvinyl alcohol films by introducing tannic acid and pineapple peel-derived cellulose nanocrystals. <i>Cellulose</i> , 2018, 25, 4623-4637.	2.4	48
58	Enhanced Swelling and Responsive Properties of Pineapple Peel Carboxymethyl Cellulose-g-poly(acrylic acid-co-acrylamide) Superabsorbent Hydrogel by the Introduction of Carclazyte. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 565-574.	2.4	138
59	Preparation and characterization of papain embedded in magnetic cellulose hydrogels prepared from tea residue. <i>Journal of Molecular Liquids</i> , 2017, 232, 449-456.	2.3	27
60	Pineapple peel carboxymethyl cellulose/polyvinyl alcohol/mesoporous silica SBA-15 hydrogel composites for papain immobilization. <i>Carbohydrate Polymers</i> , 2017, 169, 504-514.	5.1	93
61	Enhanced properties of tea residue cellulose hydrogels by addition of graphene oxide. <i>Journal of Molecular Liquids</i> , 2017, 244, 110-116.	2.3	31
62	Synthesis, characterization and properties of pineapple peel cellulose-g-acrylic acid hydrogel loaded with kaolin and sepia ink. <i>Cellulose</i> , 2017, 24, 69-84.	2.4	55
63	Extraction Optimization, Preliminary Characterization and Antioxidant Activity of Glycoproteins from the Muscle of <i>Sepia pharaonis</i> . <i>Food Science and Technology Research</i> , 2016, 22, 39-52.	0.3	10
64	Modified pineapple peel cellulose hydrogels embedded with sepia ink for effective removal of methylene blue. <i>Carbohydrate Polymers</i> , 2016, 148, 1-10.	5.1	95