

Defu Li

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

2,365
citations

201674

27
h-index

206112

48
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52
all docs

52
docs citations

52
times ranked

2615
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and properties of dialdehyde carboxymethyl cellulose crosslinked gelatin edible films. <i>Food Hydrocolloids</i> , 2012, 27, 22-29.	10.7	270
2	Periodate oxidation of xanthan gum and its crosslinking effects on gelatin-based edible films. <i>Food Hydrocolloids</i> , 2014, 39, 243-250.	10.7	184
3	Biological properties of dialdehyde carboxymethyl cellulose crosslinked gelatin-PEG composite hydrogel fibers for wound dressings. <i>Carbohydrate Polymers</i> , 2016, 137, 508-514.	10.2	141
4	Facile Fabrication of Biocompatible Gelatin-Based Self-Healing Hydrogels. <i>ACS Applied Polymer Materials</i> , 2019, 1, 1350-1358.	4.4	120
5	Temperature induced denaturation of collagen in acidic solution. <i>Biopolymers</i> , 2007, 86, 282-287.	2.4	111
6	Fabrication of Antibacterial Collagen-Based Composite Wound Dressing. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 9153-9166.	6.7	110
7	Development of active rosmarinic acid-gelatin biodegradable films with antioxidant and long-term antibacterial activities. <i>Food Hydrocolloids</i> , 2018, 83, 308-316.	10.7	106
8	Preparation, characterization and antibacterial activity of oxidized Î²-carrageenan. <i>Carbohydrate Polymers</i> , 2017, 174, 1051-1058.	10.2	89
9	Ultrasonic irradiation in the enzymatic extraction of collagen. <i>Ultrasonics Sonochemistry</i> , 2009, 16, 605-609.	8.2	85
10	Preparation, physicochemical characterization and release behavior of the inclusion complex of trans -anethole and Î²-cyclodextrin. <i>Food Research International</i> , 2015, 74, 55-62.	6.2	76
11	Development and characterization of dialdehyde xanthan gum crosslinked gelatin based edible films incorporated with amino-functionalized montmorillonite. <i>Food Hydrocolloids</i> , 2015, 51, 129-135.	10.7	62
12	Ring-opening polymerization of genipin and its long-range crosslinking effect on collagen hydrogel. <i>Journal of Biomedical Materials Research - Part A</i> , 2013, 101A, 385-393.	4.0	55
13	pH-Responsive nanoparticles based on cholesterol/imidazole modified oxidized-starch for targeted anticancer drug delivery. <i>Carbohydrate Polymers</i> , 2020, 233, 115858.	10.2	53
14	Effects of carboxyl and aldehyde groups on the antibacterial activity of oxidized amylose. <i>Carbohydrate Polymers</i> , 2018, 192, 118-125.	10.2	52
15	Emulsion Template Method for the Fabrication of Gelatin-Based Scaffold with a Controllable Pore Structure. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 269-277.	8.0	51
16	Fabrication of Polypyrrole-Grafted Gelatin-Based Hydrogel with Conductive, Self-Healing, and Injectable Properties. <i>ACS Applied Polymer Materials</i> , 2020, 2, 3016-3023.	4.4	46
17	Freezing-thawing effects on the properties of dialdehyde carboxymethyl cellulose crosslinked gelatin-MMT composite films. <i>Food Hydrocolloids</i> , 2013, 33, 273-279.	10.7	45
18	Synthesis of silver nanoparticles using oxidized amylose and combination with curcumin for enhanced antibacterial activity. <i>Carbohydrate Polymers</i> , 2020, 230, 115573.	10.2	45

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19	Development of Antimicrobial and Controlled Biodegradable Gelatin-Based Edible Films Containing Nisin and Amino-Functionalized Montmorillonite. <i>Food and Bioprocess Technology</i> , 2017, 10, 1727-1736.	4.7	42
20	Development of Disulfide Bond Crosslinked Gelatin/ β -Polylysine Active Edible Film with Antibacterial and Antioxidant Activities. <i>Food and Bioprocess Technology</i> , 2020, 13, 577-588.	4.7	41
21	Using oxidized amylose as carrier of linalool for the development of antibacterial wound dressing. <i>Carbohydrate Polymers</i> , 2017, 174, 1095-1105.	10.2	35
22	Synthesis of oxidized β -cyclodextrin with high aqueous solubility and broad-spectrum antimicrobial activity. <i>Carbohydrate Polymers</i> , 2017, 177, 97-104.	10.2	33
23	Development of Antimicrobial Gelatin-Based Edible Films by Incorporation of Trans-Anethole/ β -Cyclodextrin Inclusion Complex. <i>Food and Bioprocess Technology</i> , 2017, 10, 1844-1853.	4.7	32
24	Dihydromyricetin-Loaded Pickering Emulsions Stabilized by Dialdehyde Cellulose Nanocrystals for Preparation of Antioxidant Gelatin-Based Edible Films. <i>Food and Bioprocess Technology</i> , 2021, 14, 1648-1661.	4.7	32
25	Oxidized amylose with high carboxyl content: A promising solubilizer and carrier of linalool for antimicrobial activity. <i>Carbohydrate Polymers</i> , 2016, 154, 13-19.	10.2	31
26	Green synthesis of β -carrageenan@Ag submicron-particles with high aqueous stability, robust antibacterial activity and low cytotoxicity. <i>Materials Science and Engineering C</i> , 2020, 106, 110185.	7.3	31
27	Antibacterial dialdehyde sodium alginate/ β -polylysine microspheres for fruit preservation. <i>Food Chemistry</i> , 2022, 387, 132885.	8.2	31
28	pH-Sensitive nanoparticles based on amphiphilic imidazole/cholesterol modified hydroxyethyl starch for tumor chemotherapy. <i>Carbohydrate Polymers</i> , 2022, 277, 118827.	10.2	30
29	Comparative study of the effects of anatase and rutile titanium dioxide nanoparticles on the structure and properties of waterborne polyurethane. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2015, 470, 92-99.	4.7	29
30	Freezing/thawing effects on the exfoliation of montmorillonite in gelatin-based bionanocomposite. <i>Journal of Applied Polymer Science</i> , 2013, 128, 3141-3148.	2.6	25
31	Preparation and characterization of dialdehyde β -cyclodextrin with broad-spectrum antibacterial activity. <i>Food Research International</i> , 2018, 111, 237-243.	6.2	22
32	Development of Microspheres Based on Thiol-Modified Sodium Alginate for Intestinal-Targeted Drug Delivery. <i>ACS Applied Bio Materials</i> , 2019, 2, 5810-5818.	4.6	21
33	Functionalization of an Electroactive Self-Healing Polypyrrole-Grafted Gelatin-Based Hydrogel by Incorporating a Polydopamine@AgNP Nanocomposite. <i>ACS Applied Bio Materials</i> , 2021, 4, 5797-5808.	4.6	19
34	Crosslinking effect of dialdehyde cholesterol modified starch nanoparticles on collagen hydrogel. <i>Carbohydrate Polymers</i> , 2022, 285, 119237.	10.2	19
35	Molecular weight effects of PEG on the crystal structure and photocatalytic activities of PEG-capped TiO ₂ nanoparticles. <i>RSC Advances</i> , 2016, 6, 83366-83372.	3.6	17
36	Effect of oxidation level on the inclusion capacity and solution stability of oxidized amylose in aqueous solution. <i>Carbohydrate Polymers</i> , 2016, 138, 41-48.	10.2	16

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37	Oxidized starch cross-linked porous collagen-based hydrogel for spontaneous agglomeration growth of adipose-derived stem cells. <i>Materials Science and Engineering C</i> , 2020, 116, 111165.	7.3	15
38	Fabrication of oxidized sodium alginate-collagen heterogeneous bilayer barrier membrane with osteogenesis-promoting ability. <i>International Journal of Biological Macromolecules</i> , 2022, 202, 55-67.	7.5	15
39	Short-range and long-range cross-linking effects of polygenipin on gelatin-based composite materials. <i>Journal of Biomedical Materials Research - Part A</i> , 2016, 104, 2712-2722.	4.0	14
40	Controlling the Pore Structure of Collagen Sponge by Adjusting the Cross-Linking Degree for Construction of Heterogeneous Double-Layer Bone Barrier Membranes. <i>ACS Applied Bio Materials</i> , 2020, 3, 2058-2067.	4.6	14
41	Matrix metalloproteinase-responsive collagen-oxidized hyaluronic acid injectable hydrogels for osteoarthritic therapy. , 2022, 137, 212804.		13
42	Acclimation to a broad range of nitrate strength on a euryhaline marine microalga <i>Tetraselmis subcordiformis</i> for photosynthetic nitrate removal and high-quality biomass production. <i>Science of the Total Environment</i> , 2021, 781, 146687.	8.0	12
43	Proteoglycans in the periodontium: A review with emphasis on specific distributions, functions, and potential applications. <i>Journal of Periodontal Research</i> , 2021, 56, 617-632.	2.7	12
44	Stability Enhanced Pickering Emulsions Based on Gelatin and Dialdehyde Starch Nanoparticles as Simple Strategy for Structuring Liquid Oils. <i>Food and Bioprocess Technology</i> , 2021, 14, 1600-1610.	4.7	10
45	Functionalization of an Injectable Self-Healing pH-Responsive Hydrogel by Incorporating a Curcumin/Polymerized β -Cyclodextrin Inclusion Complex for Selective Toxicity to Osteosarcoma. <i>ACS Applied Polymer Materials</i> , 2022, 4, 1243-1254.	4.4	10
46	¹³¹ I-Labeled Silk Fibroin Microspheres for Radioembolic Therapy of Rat Hepatocellular Carcinoma. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 21848-21859.	8.0	10
47	Effects of montmorillonite on the structure and properties of gelatin-polyethylene glycol composite fibers. <i>Journal of Applied Polymer Science</i> , 2013, 129, 773-778.	2.6	9
48	Emulsion Template Fabrication of Antibacterial Gelatin-Based Scaffolds with a Preferred Microstructure for Accelerated Wound Healing. <i>ACS Applied Polymer Materials</i> , 2022, 4, 3885-3895.	4.4	8
49	Mimicking the Composition and Structure of the Osteochondral Tissue to Fabricate a Heterogeneous Three-Layer Scaffold for the Repair of Osteochondral Defects. <i>ACS Applied Bio Materials</i> , 2022, 5, 734-746.	4.6	7
50	One-Pot Approach for the Synthesis of Water-Soluble Anatase TiO ₂ Nanoparticle Cluster with Efficient Visible Light Photocatalytic Activity. <i>Journal of Physical Chemistry C</i> , 2018, 122, 26447-26453.	3.1	6
51	Hydrothermal shrinkage behavior of pigskin. <i>Thermochimica Acta</i> , 2021, 699, 178896.	2.7	2
52	Comparative study of the physicochemical and photocatalytic properties of water-soluble polymer-capped TiO ₂ nanoparticles. <i>Environmental Science and Pollution Research</i> , 2018, 25, 26259-26266.	5.3	1