

# Defu Li

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/701599/publications.pdf>

Version: 2024-02-01

52  
papers

2,365  
citations

201674

27  
h-index

206112

48  
g-index

52  
all docs

52  
docs citations

52  
times ranked

2615  
citing authors

| #  | ARTICLE  | IF   | CITATIONS |
|----|--|------|-----------|
| 1  | pH-Sensitive nanoparticles based on amphiphilic imidazole/cholesterol modified hydroxyethyl starch for tumor chemotherapy. <i>Carbohydrate Polymers</i> , 2022, 277, 118827.   | 10.2 | 30        |
| 2  | 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         |
| 3  | Functionalization of an Injectable Self-Healing pH-Responsive Hydrogel by Incorporating a Curcumin/Polymerized I <sup>2</sup> -Cyclodextrin Inclusion Complex for Selective Toxicity to Osteosarcoma. <i>ACS Applied Polymer Materials</i> , 2022, 4, 1243-1254. | 4.4  | 10        |
| 4  | 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        |
| 5  | Crosslinking effect of dialdehyde cholesterol modified starch nanoparticles on collagen hydrogel. <i>Carbohydrate Polymers</i> , 2022, 285, 119237.  | 10.2 | 19        |
| 6  | Antibacterial dialdehyde sodium alginate/µ-polylysine microspheres for fruit preservation. <i>Food Chemistry</i> , 2022, 387, 132885.  | 8.2  | 31        |
| 7  | Matrix metalloproteinase-responsive collagen-oxidized hyaluronic acid injectable hydrogels for osteoarthritic therapy. , 2022, 137, 212804.  |      | 13        |
| 8  | 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         |
| 9  | <sup>131</sup> I-Labeled Silk Fibroin Microspheres for Radioembolic Therapy of Rat Hepatocellular Carcinoma. <i>ACS Applied Materials &amp; Interfaces</i> , 2022, 14, 21848-21859.  | 8.0  | 10        |
| 10 | Hydrothermal shrinkage behavior of pigskin. <i>Thermochimica Acta</i> , 2021, 699, 178896.   | 2.7  | 2         |
| 11 | 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        |
| 12 | 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        |
| 13 | 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        |
| 14 | 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        |
| 15 | 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        |
| 16 | Green synthesis of I <sup>125</sup> -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        |
| 17 | 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        |
| 18 | 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        |

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|----|--|------|-----------|
| 19 | 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        |
| 20 | 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        |
| 21 | 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        |
| 22 | Development of Disulfide Bond Crosslinked Gelatin/ $\beta$ -Polylysine Active Edible Film with Antibacterial and Antioxidant Activities. <i>Food and Bioprocess Technology</i> , 2020, 13, 577-588.                      | 4.7  | 41        |
| 23 | Facile Fabrication of Biocompatible Gelatin-Based Self-Healing Hydrogels. <i>ACS Applied Polymer Materials</i> , 2019, 1, 1350-1358.   | 4.4  | 120       |
| 24 | 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        |
| 25 | Emulsion Template Method for the Fabrication of Gelatin-Based Scaffold with a Controllable Pore Structure. <i>ACS Applied Materials &amp; Interfaces</i> , 2019, 11, 269-277.  | 8.0  | 51        |
| 26 | Effects of carboxyl and aldehyde groups on the antibacterial activity of oxidized amylose. <i>Carbohydrate Polymers</i> , 2018, 192, 118-125.  | 10.2 | 52        |
| 27 | One-Pot Approach for the Synthesis of Water-Soluble Anatase TiO <sub>2</sub> Nanoparticle Cluster with Efficient Visible Light Photocatalytic Activity. <i>Journal of Physical Chemistry C</i> , 2018, 122, 26447-26453. | 3.1  | 6         |
| 28 | Fabrication of Antibacterial Collagen-Based Composite Wound Dressing. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 9153-9166.   | 6.7  | 110       |
| 29 | Preparation and characterization of dialdehyde $\beta$ -cyclodextrin with broad-spectrum antibacterial activity. <i>Food Research International</i> , 2018, 111, 237-243.  | 6.2  | 22        |
| 30 | 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       |
| 31 | Comparative study of the physicochemical and photocatalytic properties of water-soluble polymer-capped TiO <sub>2</sub> nanoparticles. <i>Environmental Science and Pollution Research</i> , 2018, 25, 26259-26266.      | 5.3  | 1         |
| 32 | Synthesis of oxidized $\beta$ -cyclodextrin with high aqueous solubility and broad-spectrum antimicrobial activity. <i>Carbohydrate Polymers</i> , 2017, 177, 97-104.  | 10.2 | 33        |
| 33 | Preparation, characterization and antibacterial activity of oxidized $\beta$ -carrageenan. <i>Carbohydrate Polymers</i> , 2017, 174, 1051-1058.  | 10.2 | 89        |
| 34 | Development of Antimicrobial Gelatin-Based Edible Films by Incorporation of Trans-Anethole/ $\beta$ -Cyclodextrin Inclusion Complex. <i>Food and Bioprocess Technology</i> , 2017, 10, 1844-1853.                        | 4.7  | 32        |
| 35 | 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        |
| 36 | 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        |

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|----|---|------|-----------|
| 37 | Short- and long-range crosslinking effects of polygenipin on gelatin-based composite materials. <i>Journal of Biomedical Materials Research - Part A</i> , 2016, 104, 2712-2722.  | 4.0  | 14        |
| 38 | 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        |
| 39 | Molecular weight effects of PEG on the crystal structure and photocatalytic activities of PEG-capped TiO <sub>2</sub> nanoparticles. <i>RSC Advances</i> , 2016, 6, 83366-83372.  | 3.6  | 17        |
| 40 | 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        |
| 41 | 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       |
| 42 | 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        |
| 43 | 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        |
| 44 | Preparation, physicochemical characterization and release behavior of the inclusion complex of trans-anethole and $\beta$ -cyclodextrin. <i>Food Research International</i> , 2015, 74, 55-62.  | 6.2  | 76        |
| 45 | 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       |
| 46 | 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        |
| 47 | 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        |
| 48 | 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        |
| 49 | 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         |
| 50 | Preparation and properties of dialdehyde carboxymethyl cellulose crosslinked gelatin edible films. <i>Food Hydrocolloids</i> , 2012, 27, 22-29.   | 10.7 | 270       |
| 51 | Ultrasonic irradiation in the enzymatic extraction of collagen. <i>Ultrasonics Sonochemistry</i> , 2009, 16, 605-609.   | 8.2  | 85        |
| 52 | Temperature induced denaturation of collagen in acidic solution. <i>Biopolymers</i> , 2007, 86, 282-287.  | 2.4  | 111       |