

Yu Xiaoyue

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

1,031
citations

394390

19
h-index

501174

28
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29
all docs

29
docs citations

29
times ranked

1164
citing authors

#	ARTICLE	IF	CITATIONS
1	Modification of collagen with a natural derived cross-linker, alginate dialdehyde. Carbohydrate Polymers, 2014, 102, 324-332.	10.2	144
2	Self-assembly of collagen-based biomaterials: preparation, characterizations and biomedical applications. Journal of Materials Chemistry B, 2018, 6, 2650-2676.	5.8	135
3	Development of collagen/polydopamine complexed matrix as mechanically enhanced and highly biocompatible semi-natural tissue engineering scaffold. Acta Biomaterialia, 2017, 47, 135-148.	8.3	109
4	Evaluation of 1-ethyl-3-(3-dimethylimidazolium acetate) based ionic liquid systems as a suitable solvent for collagen. Journal of Applied Polymer Science, 2013, 130, 2245-2256.	2.6	71
5	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Myosin. Food and Bioprocess Technology, 2017, 10, 370-378.	4.7	58
6	Synergistic effect of carbodiimide and dehydrothermal crosslinking on acellular dermal matrix. International Journal of Biological Macromolecules, 2013, 55, 221-230.	7.5	52
7	Structural and biochemical properties of silver carp surimi as affected by comminution method. Food Chemistry, 2019, 287, 85-92.	8.2	40
8	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (<i>Hypophthalmichthys molitrix</i>). Food Chemistry, 2018, 245, 557-563.	8.2	39
9	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. International Journal of Biological Macromolecules, 2020, 160, 642-651.	7.5	34
10	Fabrication of a novel bio-inspired collagen-polydopamine hydrogel and insights into the formation mechanism for biomedical applications. RSC Advances, 2016, 6, 66180-66190.	3.6	32
11	The gastric digestion kinetics of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels induced by transglutaminase. Food Chemistry, 2019, 283, 148-154.	8.2	28
12	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp (<i>Ctenopharyngodon idella</i>). Materials Science and Engineering C, 2019, 96, 446-457.	7.3	26
13	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by MTGase. Journal of the Science of Food and Agriculture, 2021, 101, 6228-6238.	3.5	26
14	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp (<i>Ctenopharyngodon idellus</i>) during chilled storage. Food and Bioprocess Technology, 2019, 12, 2050-2061.	4.7	25
15	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. Food Chemistry, 2020, 332, 127401.	8.2	25
16	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. Food Chemistry, 2021, 360, 130068.	8.2	24
17	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp (<i>Hypophthalmichthys molitrix</i>) during Frozen Storage. Journal of Food Quality, 2017, 2017, 1-9.	2.6	22
18	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. Macromolecular Materials and Engineering, 2019, 304, 1800755.	3.6	20

#	ARTICLE	IF	CITATIONS
19	Recent strategies of collagen-based biomaterials for cartilage repair: from structure cognition to function endowment. <i>Journal of Leather Science and Engineering</i> , 2022, 4, .	6.0	20
20	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. <i>Materials Science and Engineering C</i> , 2017, 78, 727-737.	7.3	19
21	<i>In Vitro</i> Pepsin Digestion Characteristics of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8413-8430.	5.2	18
22	Evaluation of alginate dialdehyde as a suitable crosslinker on modifying porcine acellular dermal matrix: The aggregation of collagenous fibers. <i>Journal of Applied Polymer Science</i> , 2016, 133, .	2.6	16
23	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels with different degrees of cross-linking. <i>Food Chemistry</i> , 2021, 364, 130443.	8.2	14
24	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption. <i>Food Chemistry</i> , 2022, 375, 131913.	8.2	11
25	The Effect of Acidic and Alkaline pH on the Physico-Mechanical Properties of Surimi-Based Edible Films Incorporated with Green Tea Extract. <i>Polymers</i> , 2020, 12, 2281.	4.5	9
26	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3926-3932.	3.5	8
27	Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic Anhydride-Linked Starch and Maltodextrin. <i>Food and Bioprocess Technology</i> , 2019, 12, 1887-1894.	4.7	4
28	Fabrication and insights into the mechanisms of collagen-based hydrogels with the high cell affinity and antimicrobial activity. <i>Journal of Applied Polymer Science</i> , 2022, 139, 51623.	2.6	2