

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

28 papers	639 citations	12 h-index	25 g-index
29 ext. papers	829 ext. citations	6.2 avg, IF	4.01 L-index

#	Paper	IF	Citations
28	Modification of collagen with a natural derived cross-linker, alginate dialdehyde. <i>Carbohydrate Polymers</i> , 2014 , 102, 324-32	10.3	114
27	Self-assembly of collagen-based biomaterials: preparation, characterizations and biomedical applications. <i>Journal of Materials Chemistry B</i> , 2018 , 6, 2650-2676	7.3	101
26	Development of collagen/polydopamine complexed matrix as mechanically enhanced and highly biocompatible semi-natural tissue engineering scaffold. <i>Acta Biomaterialia</i> , 2017 , 47, 135-148	10.8	79
25	Evaluation of 1-ethyl-3-methylimidazolium acetate based ionic liquid systems as a suitable solvent for collagen. <i>Journal of Applied Polymer Science</i> , 2013 , 130, 2245-2256	2.9	55
24	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Myosin. <i>Food and Bioprocess Technology</i> , 2017 , 10, 370-378	5.1	39
23	Synergistic effect of carbodiimide and dehydrothermal crosslinking on acellular dermal matrix. <i>International Journal of Biological Macromolecules</i> , 2013 , 55, 221-30	7.9	36
22	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Food Chemistry</i> , 2018 , 245, 557-563	8.5	25
21	Fabrication of a novel bio-inspired collagen-polydopamine hydrogel and insights into the formation mechanism for biomedical applications. <i>RSC Advances</i> , 2016 , 6, 66180-66190	3.7	20
20	Structural and biochemical properties of silver carp surimi as affected by comminution method. <i>Food Chemistry</i> , 2019 , 287, 85-92	8.5	19
19	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	8.3	16
18	The gastric digestion kinetics of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels induced by transglutaminase. <i>Food Chemistry</i> , 2019 , 283, 148-154	8.5	15
17	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp (<i>Ctenopharyngodon idellus</i>) during chilled storage. <i>Food and Bioprocess Technology</i> , 2019 , 12, 2050-2061	5.1	14
16	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp (<i>Hypophthalmichthys molitrix</i>) during Frozen Storage. <i>Journal of Food Quality</i> , 2017 , 2017, 1-9	2.7	12
15	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. <i>Macromolecular Materials and Engineering</i> , 2019 , 304, 1800755	3.9	11
14	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , 2020 , 332, 127401	8.5	11
13	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,	2.9	10
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>). <i>Materials Science and Engineering C</i> , 2019 , 96, 446-457	8.3	10

11	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. <i>International Journal of Biological Macromolecules</i> , 2020 , 160, 642-651	7.9	9
10	Pepsin Digestion Characteristics of Silver Carp () 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	5.7	8
9	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. <i>Food Chemistry</i> , 2021 , 360, 130068	8.5	8
8	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,	3.6	7
7	The effect of cross-linking degree on physicochemical properties of surimi gel as affected by MTGase. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6228-6238	4.3	5
6	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	4.3	4
5	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,	4.5	4
4	Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic AnhydrideLinked Starch and Maltodextrin. <i>Food and Bioprocess Technology</i> , 2019 , 12, 1887-1894	5.1	3
3	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. <i>Food Chemistry</i> , 2021 , 375, 131913	8.5	2
2	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	8.5	2
1	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	2.9	