Yu Xiaoyue

List of Publications by Year in Descending Order

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	Fabrication and insights into the mechanisms of collagen-based hydrogels with the high cell affinity and antimicrobial activity. *Journal of Applied Polymer Science*, **2022**, 139, 51623	2.9	
27	Recent strategies of collagen-based biomaterials for cartilage repair: from structure cognition to function endowment. *Journal of Leather Science and Engineering*, **2022**, 4,	3.6	7
26	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption.. *Food Chemistry*, **2021**, 375, 131913	8.5	2
25	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	4.3	5
24	Role of epigallocatechin gallate in collagen hydrogels modification based on physicochemical characterization and molecular docking. *Food Chemistry*, **2021**, 360, 130068	8.5	8
23	In vitro trypsin digestion and identification of possible cross-linking sites induced by transglutaminase (TGase) of silver carp (Hypophthalmichthys molitrix) surimi gels with different degrees of cross-linking. *Food Chemistry*, **2021**, 364, 130443	8.5	2
22	The Effect of Acidic and Alkaline pH on the Physico-Mechanical Properties of Surimi-Based Edible Films Incorporated with Green Tea Extract. *Polymers*, **2020**, 12,	4.5	4
21	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. *International Journal of Biological Macromolecules*, **2020**, 160, 642-651	7.9	9
20	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. *Food Chemistry*, **2020**, 332, 127401	8.5	11
19	Pepsin Digestion Characteristics of Silver Carp () Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 8413-8430	5.7	8
18	Gelling properties of silver carp surimi as affected by different comminution methods: blending and shearing. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3926-3932	4.3	4
17	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. *Macromolecular Materials and Engineering*, **2019**, 304, 1800755	3.9	11
16	Structural and biochemical properties of silver carp surimi as affected by comminution method. *Food Chemistry*, **2019**, 287, 85-92	8.5	19
15	Physical Properties of Fish Oil Microcapsules Prepared with Octenyl Succinic Anhydride□linked Starch and Maltodextrin. *Food and Bioprocess Technology*, **2019**, 12, 1887-1894	5.1	3
14	The inhibitory effect of chlorogenic acid on lipid oxidation of grass carp (Ctenopharyngodon idellus) during chilled storage. *Food and Bioprocess Technology*, **2019**, 12, 2050-2061	5.1	14
13	The gastric digestion kinetics of silver carp (Hypophthalmichthys molitrix) surimi gels induced by transglutaminase. *Food Chemistry*, **2019**, 283, 148-154	8.5	15
12	A quantitative comparable study on multi-hierarchy conformation of acid and pepsin-solubilized collagens from the skin of grass carp (Ctenopharyngodon idella). *Materials Science and Engineering C*, **2019**, 96, 446-457	8.3	10

11	Self-assembly of collagen-based biomaterials: preparation, characterizations and biomedical applications. *Journal of Materials Chemistry B*, **2018**, 6, 2650-2676	7.3	101
10	Effects of vacuum chopping on physicochemical and gelation properties of myofibrillar proteins from silver carp (Hypophthalmichthys molitrix). *Food Chemistry*, **2018**, 245, 557-563	8.5	25
9	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. *Materials Science and Engineering C*, **2017**, 78, 727-737	8.3	16
8	Effects of Ozone Treatments on the Physicochemical Changes of Myofibrillar Proteins from Silver Carp (Hypophthalmichthys molitrix) during Frozen Storage. *Journal of Food Quality*, **2017**, 2017, 1-9	2.7	12
7	Development of collagen/polydopamine complexed matrix as mechanically enhanced and highly biocompatible semi-natural tissue engineering scaffold. *Acta Biomaterialia*, **2017**, 47, 135-148	10.8	79
6	Effect of Mild Ozone Oxidation on Structural Changes of Silver Carp (Hypophthalmichthys molitrix) Myosin. *Food and Bioprocess Technology*, **2017**, 10, 370-378	5.1	39
5	Evaluation of alginate dialdehyde as a suitable crosslinker on modifying porcine acellular dermal matrix: The aggregation of collagenous fibers. *Journal of Applied Polymer Science*, **2016**, 133,	2.9	10
4	Fabrication of a novel bio-inspired collagen□polydopamine hydrogel and insights into the formation mechanism for biomedical applications. *RSC Advances*, **2016**, 6, 66180-66190	3.7	20
3	Modification of collagen with a natural derived cross-linker, alginate dialdehyde. *Carbohydrate Polymers*, **2014**, 102, 324-32	10.3	114
2	Evaluation of 1-ethyl-3-methylimidazolium acetate based ionic liquid systems as a suitable solvent for collagen. *Journal of Applied Polymer Science*, **2013**, 130, 2245-2256	2.9	55
1	Synergistic effect of carbodiimide and dehydrothermal crosslinking on acellular dermal matrix. *International Journal of Biological Macromolecules*, **2013**, 55, 221-30	7.9	36