Hai-bo Wang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Natural collagen peptides-encapsulated gold nanoclusters for the simultaneous detection of multiple antibiotics in milk and molecular logic operations. LWT - Food Science and Technology, 2022, 153, 112416.	2.5	6
2	Monitoring fiber-like aggregation of collagen using gold nanoparticles as probes. Chemical Papers, 2022, 76, 1377-1384.	1.0	0
3	Electro-deposition synthesis of tube-like collagen–chitosan hydrogels and their biological performance. Biomedical Materials (Bristol), 2021, 16, 035019.	1.7	5
4	Refolding Behavior of Urea-Induced Denaturation Collagen. Macromolecular Research, 2021, 29, 402-410.	1.0	6
5	Effect of molecular chirality on the collagen self-assembly. New Journal of Chemistry, 2021, 45, 15863-15868.	1.4	3
6	Structure Restoration of Thermally Denatured Collagen by Ultrahigh Pressure Treatment. Food and Bioprocess Technology, 2020, 13, 367-378.	2.6	14
7	Promising Rice-Husk-Derived Carbon/Ni(OH) ₂ Composite Materials as a High-Performing Supercapacitor Electrode. ACS Omega, 2020, 5, 29896-29902.	1.6	29
8	A quantum dot-based fluorescence sensing platform for the efficient and sensitive monitoring of collagen self-assembly. New Journal of Chemistry, 2020, 44, 11304-11309.	1.4	2
9	Induction of fiber-like aggregation and gelation of collagen by ultraviolet irradiation at low temperature. International Journal of Biological Macromolecules, 2020, 153, 232-239.	3.6	20
10	Effect of pre-shearing treatment on the molecular structure, fibrillogenesis behavior and gel properties of collagen. New Journal of Chemistry, 2020, 44, 6760-6770.	1.4	5
11	A New Method of Gelatin Modified Collagen and Viscoelastic Study of Gelatin-Collagen Composite Hydrogel. Macromolecular Research, 2020, 28, 861-868.	1.0	14
12	Telopeptide-dependent xenogeneic collagen co-assembly. New Journal of Chemistry, 2019, 43, 11679-11683.	1.4	3
13	Insight into the role of grafting density in the self-assembly of acrylic acid-grafted-collagen. International Journal of Biological Macromolecules, 2019, 128, 885-892.	3.6	19
14	Facile preparation of a collagen-graphene oxide composite: A sensitive and robust electrochemical aptasensor for determining dopamine in biological samples. International Journal of Biological Macromolecules, 2019, 135, 400-406.	3.6	33
15	Improved thermostability and cytocompatibility of bacterial cellulose/collagen composite by collagen fibrillogenesis. Cellulose, 2019, 26, 6713-6724.	2.4	19
16	Formation, Stability and Selfâ€Assembly Behaviour of the Collagenâ€Like Triple Helix Confirmation: The Role of Ser, Ala and Arg/Glu. ChemistrySelect, 2019, 4, 13370-13379.	0.7	2
17	Facile microencapsulation of olive oil in porous starch granules: Fabrication, characterization, and oxidative stability. International Journal of Biological Macromolecules, 2018, 111, 755-761.	3.6	59
18	Effect of ultra-high pressure on molecular structure and properties of bullfrog skin collagen. International Journal of Biological Macromolecules, 2018, 111, 200-207.	3.6	32

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19	Graphene-Oxide-Based FRET Platform for Sensing Xenogeneic Collagen Coassembly. Journal of Agricultural and Food Chemistry, 2018, 66, 9080-9086.	2.4	22
20	Robust Construction of Flexible Bacterial Cellulose@Ni(OH) Paper: Toward High 2 Capacitance and Sensitive H2O2 Detection. Engineered Science, 2018, , .	1.2	16
21	Centrifugation-induced fibrous orientation in fish-sourced collagen matrices. Soft Matter, 2017, 13, 9220-9228.	1.2	15
22	In Vitro Fabrication and Physicochemical Properties of a Hybrid Fibril from Xenogeneic Collagens. Food Biophysics, 2017, 12, 422-432.	1.4	13
23	Impact of Telopeptides on Self-Assembly Properties of Snakehead (Channa argus) Skin Collagen. Food Biophysics, 2016, 11, 380-387.	1.4	26
24	Effect of heat treatment on the enzymatic stability of grass carp skin collagen and its ability to form fibrils <i>in vitro</i> . Journal of the Science of Food and Agriculture, 2015, 95, 329-336.	1.7	35
25	Physical-Chemical Properties of Collagens from Skin, Scale, and Bone of Grass Carp (<i>Ctenopharyngodon idellus</i>). Journal of Aquatic Food Product Technology, 2014, 23, 264-277.	0.6	40
26	Biochemical properties of skin collagens isolated from black carp (Mylopharyngodon piceus). Food Science and Biotechnology, 2012, 21, 1585-1592.	1.2	33