

Dehui Lin

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7943244/publications.pdf>

Version: 2024-02-01

23
papers

1,271
citations

430442

18
h-index

642321

23
g-index

23
all docs

23
docs citations

23
times ranked

1318
citing authors

#	ARTICLE	IF	CITATIONS
1	A fluorescent film sensor for high-performance detection of <i>Listeria monocytogenes</i> via vapor sampling. <i>Aggregate</i> , 2023, 4, .	5.2	8
2	Characterization of konjac glucomannan-based active films loaded with thyme essential oil: Effects of loading approaches. <i>Food Hydrocolloids</i> , 2022, 124, 107330.	5.6	21
3	Bacterial cellulose nanofibers improved the emulsifying capacity of soy protein isolate as a stabilizer for pickering high internal-phase emulsions. <i>Food Hydrocolloids</i> , 2021, 112, 106279.	5.6	63
4	Characterization of a novel konjac glucomannan film incorporated with Pickering emulsions: Effect of the emulsion particle sizes. <i>International Journal of Biological Macromolecules</i> , 2021, 179, 377-387.	3.6	53
5	Fabrication of Bacterial Cellulose Nanofibers/Soy Protein Isolate Colloidal Particles for the Stabilization of High Internal Phase Pickering Emulsions by Anti-solvent Precipitation and Their Application in the Delivery of Curcumin. <i>Frontiers in Nutrition</i> , 2021, 8, 734620.	1.6	20
6	Konjac glucomannan-based edible films loaded with thyme essential oil: Physical properties and antioxidant-antibacterial activities. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100700.	3.3	47
7	Characterizations of bacterial cellulose nanofibers reinforced edible films based on konjac glucomannan. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 634-645.	3.6	93
8	<i>Komagataeibacter hansenii</i> CGMCC 3917 alleviates alcohol-induced liver injury by regulating fatty acid metabolism and intestinal microbiota diversity in mice. <i>Food and Function</i> , 2020, 11, 4591-4604.	2.1	7
9	Characterizations of novel konjac glucomannan emulsion films incorporated with high internal phase Pickering emulsions. <i>Food Hydrocolloids</i> , 2020, 109, 106088.	5.6	70
10	Improved characterization of nanofibers from bacterial cellulose and its potential application in fresh-cut apples. <i>International Journal of Biological Macromolecules</i> , 2020, 149, 178-186.	3.6	50
11	Bacterial cellulose in food industry: Current research and future prospects. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 1007-1019.	3.6	129
12	Antioxidant properties of <i>Komagataeibacter hansenii</i> CGMCC 3917 and its ameliorative effects on alcohol-induced liver injury in mice. <i>CYTA - Journal of Food</i> , 2019, 17, 355-364.	0.9	2
13	Bacterial Cellulose Relieves Diphenoxylate-Induced Constipation in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4106-4117.	2.4	52
14	Emulsions stabilized by nanofibers from bacterial cellulose: New potential food-grade Pickering emulsions. <i>Food Research International</i> , 2018, 103, 12-20.	2.9	144
15	Effects of Dietary Fiber Supplementation on Fatty Acid Metabolism and Intestinal Microbiota Diversity in C57BL/6J Mice Fed with a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12706-12718.	2.4	62
16	Enhanced anti-obesity effects of bacterial cellulose combined with konjac glucomannan in high-fat diet-fed C57BL/6J mice. <i>Food and Function</i> , 2018, 9, 5260-5272.	2.1	38
17	Chemical characterization of a novel polysaccharide ASKP-1 from <i>Artemisia sphaerocephala</i> Krasch seed and its macrophage activation via MAPK, PI3k/Akt and NF- κ B signaling pathways in RAW264.7 cells. <i>Food and Function</i> , 2017, 8, 1299-1312.	2.1	64
18	Non-digestible stachyose promotes bioavailability of genistein through inhibiting intestinal degradation and first-pass metabolism of genistein in mice. <i>Food and Nutrition Research</i> , 2017, 61, 1369343.	1.2	17

#	ARTICLE	IF	CITATIONS
19	Interactions of pectins with cellulose during its synthesis in the absence of calcium. Food Hydrocolloids, 2016, 52, 57-68.	5.6	65
20	Binding of arabinan or galactan during cellulose synthesis is extensive and reversible. Carbohydrate Polymers, 2015, 126, 108-121.	5.1	49
21	Physical properties of bacterial cellulose aqueous suspensions treated by high pressure homogenizer. Food Hydrocolloids, 2015, 44, 435-442.	5.6	51
22	Production of bacterial cellulose by <i>Gluconacetobacter hansenii</i> CGMCC 3917 using only waste beer yeast as nutrient source. Bioresource Technology, 2014, 151, 113-119.	4.8	154
23	Analysis of organic acids in Chinese raisin tree (<i>Hovenia dulcis</i>) peduncle and their changes in liquid fermentation process. Food Science and Biotechnology, 2012, 21, 1119-1127.	1.2	12