

Yang Hu

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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.

30
papers

570
citations

11
h-index

23
g-index

30
ext. papers

812
ext. citations

7
avg, IF

4.15
L-index

#	Paper	IF	Citations
30	Modification of collagen with a natural derived cross-linker, alginate dialdehyde. <i>Carbohydrate Polymers</i> , 2014 , 102, 324-32	10.3	114
29	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
28	Effect of CaCl ₂ on denaturation and aggregation of silver carp myosin during setting. <i>Food Chemistry</i> , 2015 , 185, 212-8	8.5	68
27	Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. <i>Food Hydrocolloids</i> , 2019 , 89, 512-522	10.6	52
26	Enhanced properties of silver carp surimi-based edible films incorporated with pomegranate peel and grape seed extracts under acidic condition. <i>Food Packaging and Shelf Life</i> , 2019 , 19, 114-120	8.2	36
25	In vitro pepsin digestion of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels after cross-linking by Microbial Transglutaminase (MTGase). <i>Food Hydrocolloids</i> , 2019 , 95, 152-160	10.6	23
24	Effects of nanosized okara dietary fiber on gelation properties of silver carp surimi. <i>LWT - Food Science and Technology</i> , 2019 , 111, 111-116	5.4	22
23	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
22	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
21	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
20	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. <i>Food Chemistry</i> , 2021 , 345, 128655	8.5	14
19	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
18	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
17	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
16	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
15	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	5.7	8
14	Study of the thermodynamics and conformational changes of collagen molecules upon self-assembly. <i>Food Hydrocolloids</i> , 2021 , 114, 106576	10.6	6

13	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
12	Multi-level collagen aggregates and their applications in biomedical applications. <i>International Journal of Polymer Analysis and Characterization</i> , 2019 , 24, 667-683	1.7	4
11	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
10	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
9	Interaction of myofibrillar proteins and epigallocatechin gallate in the presence of transglutaminase in solutions. <i>Food and Function</i> , 2020 , 11, 9560-9572	6.1	3
8	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 925-933	7.9	3
7	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
6	Effects of filleting methods on composition, gelling properties and aroma profile of grass carp surimi. <i>Food Science and Human Wellness</i> , 2021 , 10, 308-315	8.3	2
5	Proteomic profiling and oxidation site analysis of gaseous ozone oxidized myosin from silver carp (<i>Hypophthalmichthys molitrix</i>) with different oxidation degrees. <i>Food Chemistry</i> , 2021 , 363, 130307	8.5	2
4	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
3	In vivo digestion and absorption characteristics of surimi gels with different degrees of cross-linking induced by transglutaminase (TGase). <i>Food Hydrocolloids</i> , 2021 , 121, 107007	10.6	2
2	Effects of different calcium salts on the physicochemical properties of silver carp myosin. <i>Food Bioscience</i> , 2022 , 47, 101518	4.9	1
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	