

# Yang Hu

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/8816472/yang-hu-publications-by-year.pdf>

**Version:** 2024-04-19

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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> , <b>2022</b> , 139, 51623	2.9	
29	Effects of different calcium salts on the physicochemical properties of silver carp myosin. <i>Food Bioscience</i> , <b>2022</b> , 47, 101518	4.9	1
28	Peptidomic analysis of digested products of surimi gels with different degrees of cross-linking: In vitro gastrointestinal digestion and absorption. <i>Food Chemistry</i> , <b>2021</b> , 375, 131913	8.5	2
27	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> , <b>2021</b> , 101, 6228-6238	4.3	5
26	Study of the thermodynamics and conformational changes of collagen molecules upon self-assembly. <i>Food Hydrocolloids</i> , <b>2021</b> , 114, 106576	10.6	6
25	Effects of filleting methods on composition, gelling properties and aroma profile of grass carp surimi. <i>Food Science and Human Wellness</i> , <b>2021</b> , 10, 308-315	8.3	2
24	Double-crosslinked effect of TGase and EGCG on myofibrillar proteins gel based on physicochemical properties and molecular docking. <i>Food Chemistry</i> , <b>2021</b> , 345, 128655	8.5	14
23	Gelling properties of silver carp surimi incorporated with konjac glucomannan: Effects of deacetylation degree. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 191, 925-933	7.9	3
22	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> , <b>2021</b> , 363, 130307	8.5	2
21	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> , <b>2021</b> , 364, 130443	8.5	2
20	In vivo digestion and absorption characteristics of surimi gels with different degrees of cross-linking induced by transglutaminase (TGase). <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 107007	10.6	2
19	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> , <b>2020</b> , 12,	4.5	4
18	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 160, 642-651	7.9	9
17	Effects of nano fish bone on gelling properties of tofu gel coagulated by citric acid. <i>Food Chemistry</i> , <b>2020</b> , 332, 127401	8.5	11
16	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> , <b>2020</b> , 68, 8413-8430	5.7	8
15	Interaction of myofibrillar proteins and epigallocatechin gallate in the presence of transglutaminase in solutions. <i>Food and Function</i> , <b>2020</b> , 11, 9560-9572	6.1	3
14	Multi-level collagen aggregates and their applications in biomedical applications. <i>International Journal of Polymer Analysis and Characterization</i> , <b>2019</b> , 24, 667-683	1.7	4

13	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> , <b>2019</b> , 99, 3926-3932	4.3	4
12	Effects of nanosized okara dietary fiber on gelation properties of silver carp surimi. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 111, 111-116	5.4	22
11	Development of Biocompatible and Antibacterial Collagen Hydrogels via Dialdehyde Polysaccharide Modification and Tetracycline Hydrochloride Loading. <i>Macromolecular Materials and Engineering</i> , <b>2019</b> , 304, 1800755	3.9	11
10	In vitro pepsin digestion of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels after cross-linking by Microbial Transglutaminase (MTGase). <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 152-160	10.6	23
9	Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 512-522	10.6	52
8	The gastric digestion kinetics of silver carp ( <i>Hypophthalmichthys molitrix</i> ) surimi gels induced by transglutaminase. <i>Food Chemistry</i> , <b>2019</b> , 283, 148-154	8.5	15
7	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> , <b>2019</b> , 19, 114-120	8.2	36
6	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> , <b>2019</b> , 96, 446-457	8.3	10
5	Self-assembly of collagen-based biomaterials: preparation, characterizations and biomedical applications. <i>Journal of Materials Chemistry B</i> , <b>2018</b> , 6, 2650-2676	7.3	101
4	Insights into the rheological behaviors evolution of alginate dialdehyde crosslinked collagen solutions evaluated by numerical models. <i>Materials Science and Engineering C</i> , <b>2017</b> , 78, 727-737	8.3	16
3	Fabrication of a novel bio-inspired collagen-polydopamine hydrogel and insights into the formation mechanism for biomedical applications. <i>RSC Advances</i> , <b>2016</b> , 6, 66180-66190	3.7	20
2	Effect of CaCl <sub>2</sub> on denaturation and aggregation of silver carp myosin during setting. <i>Food Chemistry</i> , <b>2015</b> , 185, 212-8	8.5	68
1	Modification of collagen with a natural derived cross-linker, alginate dialdehyde. <i>Carbohydrate Polymers</i> , <b>2014</b> , 102, 324-32	10.3	114