Di Wu

List of Publications by Year
in descending order

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46 papers	1,325 citations	279798 23 h-index	361022 35 g-index
46 all docs	46 docs citations	46 times ranked	1105 citing authors

#	Article	IF	Citations
1	In-vitro binding analysis and inhibitory effect of capsaicin on lipase. LWT - Food Science and Technology, 2022, 154, 112674.	5.2	20
2	Injectable thermosensitive lipo-hydrogels loaded with ropivacaine for prolonging local anesthesia. International Journal of Pharmaceutics, 2022, 611, 121291.	5.2	10
3	Optimizing organic amendment applications to enhance carbon sequestration and economic benefits in an infertile sandy soil. Journal of Environmental Management, 2022, 303, 114129.	7.8	10
4	Comparative analysis of the interaction between azobenzene di-maleimide and human serum albumin/lysozyme. Journal of Molecular Structure, 2022, 1252, 132179.	3.6	7
5	Two birds with one stone: Copper metal-organic framework as a carrier of disulfiram prodrug for cancer therapy. International Journal of Pharmaceutics, 2022, 612, 121351.	5.2	23
6	Quantitative N-glycoproteome analysis of bovine milk and yogurt. Current Research in Food Science, 2022, 5, 182-190.	5.8	7
7	Delivery of hyperoside by using a soybean protein isolated-soy soluble polysaccharide nanocomplex: Fabrication, characterization, and in vitro release properties. Food Chemistry, 2022, 386, 132837.	8.2	40
8	Effects of microsize on the biocompatibility of UiO67 from protein-adsorption behavior, hemocompatibility, and histological toxicity. Journal of Hazardous Materials, 2022, 435, 129042.	12.4	5
9	Simulation-guided relationships and interaction characteristics of human CtBP1 in complex with protocatechualdehyde. Journal of Molecular Liquids, 2022, 360, 119507.	4.9	2
10	Binding mechanism and antioxidant activity of piperine to hemoglobin. Food Chemistry, 2022, 394, 133558.	8.2	24
11	Quantitative N-glycoproteomic analyses provide insights into the effects of thermal processes on egg white functional properties. Food Chemistry, 2021, 342, 128252.	8.2	57
12	Tandem mass tag-labeled quantitative proteomic analysis of tenderloins between Tibetan and Yorkshire pigs. Meat Science, 2021, 172, 108343.	5.5	40
13	Interaction mechanisms and structure-affinity relationships between hyperoside and soybean Î²-conglycinin and glycinin. Food Chemistry, 2021, 347, 129052.	8.2	53
14	Binding mechanism and functional evaluation of quercetin 3-rhamnoside on lipase. Food Chemistry, 2021, 359, 129960.	8.2	39
15	Effects of high-intensity ultrasonic (HIU) treatment on the functional properties and assemblage structure of egg yolk. Ultrasonics Sonochemistry, 2020, 60, 104767.	8.2	90
16	Binding properties of sodium glucose co-transporter-2 inhibitor empagliflozin to human serum albumin: spectroscopic methods and computer simulations. Journal of Biomolecular Structure and Dynamics, 2020, 38, 3178-3187.	3.5	7
17	How black tea pigment theaflavin dyes chicken eggs: Binding affinity study of theaflavin with ovalbumin. Food Chemistry, 2020, 303, 125407.	8.2	53
18	Interaction of novel Aurora kinase inhibitor MK-0457 with human serum albumin: Insights into the dynamic behavior, binding mechanism, conformation and esterase activity of human serum albumin. Journal of Pharmaceutical and Biomedical Analysis, 2020, 178, 112962.	2.8	25

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19	Interactions of the cis and trans states of an azobenzene photoswitch with lysozyme induced by red and blue light. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2020, 229, 117965.	3.9	16
20	Molecular aggregation and property changes of egg yolk low-density lipoprotein induced by ethanol and high-density ultrasound. Ultrasonics Sonochemistry, 2020, 63, 104933.	8.2	32
21	Transmission success probability analysis of vehicle users with mobile relays under mobility models. Science China Information Sciences, 2020, 63, 1.	4.3	1
22	Underlying mechanism for the differences in heat-induced gel properties between thick egg whites and thin egg whites: Gel properties, structure and quantitative proteome analysis. Food Hydrocolloids, 2020, 106, 105873.	10.7	85
23	Determination of interactions between human serum albumin and niraparib through multi-spectroscopic and computational methods. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 206, 126-134.	3.9	36
24	Comparative analysis of the interaction of mono-, dis-, and tris-azo food dyes with egg white lysozyme: A combined spectroscopic and computational simulation approach. Food Chemistry, 2019, 284, 180-187.	8.2	30
25	Study on the interaction of ertugliflozin with human serum albumin in vitro by multispectroscopic methods, molecular docking, and molecular dynamics simulation. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 219, 83-90.	3.9	38
26	Determination of the DNA binding properties of a novel PARP inhibitor MK-4827 with calf-thymus DNA by molecular simulations and detailed spectroscopic investigations. New Journal of Chemistry, 2019, 43, 6702-6711.	2.8	10
27	Computational and spectroscopic analysis of interaction between food colorant citrus red 2 and human serum albumin. Scientific Reports, 2019, 9, 1615.	3.3	13
28	Unravelling the binding mechanism of benproperine with human serum albumin: A docking, fluorometric, and thermodynamic approach. European Journal of Medicinal Chemistry, 2018, 146, 245-250.	5.5	47
29	Investigation on the Interaction of Dabrafenib with Human Serum Albumin Using Combined Experiment and Molecular Dynamics Simulation: Exploring the Binding Mechanism, Esterase-like Activity, and Antioxidant Activity. Molecular Pharmaceutics, 2018, 15, 5637-5645.	4.6	21
30	Study of the interaction of broad-spectrum antimicrobial drug sitafloxacin with human serum albumin using spectroscopic methods, molecular docking, and molecular dynamics simulation. Journal of Pharmaceutical and Biomedical Analysis, 2018, 160, 397-403.	2.8	15
31	Dimethyl-Î²-cyclodextrin/salazosulfapyridine inclusion complex-loaded chitosan nanoparticles for sustained release. Carbohydrate Polymers, 2017, 156, 215-222.	10.2	24
32	Interaction of inosine with human serum albumin as determined by NMR relaxation data and fluorescence methodology. Journal of Molecular Liquids, 2016, 219, 547-553.	4.9	25
33	A Redâ€Light Azobenzene Diâ€Maleimide Photoswitch: Pros and Cons. Advanced Optical Materials, 2016, 4, 1402-1409.	7.3	21
34	Comparative analysis of the interaction of capecitabine and gefitinib with human serum albumin using 19 F nuclear magnetic resonance-based approach. Journal of Pharmaceutical and Biomedical Analysis, 2016, 129, 15-20.	2.8	14
35	Posaconazole/hydroxypropyl-Î²-cyclodextrin hostâ€“guest system: Improving dissolution while maintaining antifungal activity. Carbohydrate Polymers, 2016, 142, 16-23.	10.2	43
36	Binding mechanism of the tyrosine-kinase inhibitor nilotinib to human serum albumin determined by 1 H STD NMR, 19 F NMR, and molecular modeling. Journal of Pharmaceutical and Biomedical Analysis, 2016, 124, 1-9.	2.8	15

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37	In vitro investigation of the interaction between the hepatitis C virus drug sofosbuvir and human serum albumin through ¹H NMR, molecular docking, and spectroscopic analyses. New Journal of Chemistry, 2016, 40, 2530-2540.	2.8	33
38	An Investigation into the Polymorphism and Crystallization of Levetiracetam and the Stability of its Solid Form. Journal of Pharmaceutical Sciences, 2015, 104, 4123-4131.	3.3	5
39	Spectral and molecular modeling studies on the influence of Î²-cyclodextrin and its derivatives on aripiprazole-human serum albumin binding. Carbohydrate Polymers, 2015, 131, 65-74.	10.2	21
40	Binding mechanism of tauroursodeoxycholic acid to human serum albumin: insights from NMR relaxation and docking simulations. RSC Advances, 2015, 5, 11036-11042.	3.6	23
41	Interaction of Î±-cyperone with human serum albumin: Determination of the binding site by using Discovery Studio and via spectroscopic methods. Journal of Luminescence, 2015, 164, 81-85.	3.1	90
42	Spectroscopy study and co-administration effect on the interaction of mycophenolic acid and human serum albumin. International Journal of Biological Macromolecules, 2015, 77, 280-286.	7.5	35
43	Binding properties and structureâ€“affinity relationships of food antioxidant butylated hydroxyanisole and its metabolites with lysozyme. Food Chemistry, 2015, 188, 370-376.	8.2	24
44	Two solid forms of tauroursodeoxycholic acid and the effects of milling and storage temperature on solid-state transformations. International Journal of Pharmaceutics, 2015, 486, 185-194.	5.2	15
45	Four solid forms of tauroursodeoxycholic acid and solid-state transformations: effects of temperature and milling. RSC Advances, 2015, 5, 96392-96403.	3.6	3
46	Characterisation of interaction between food colourant allura red AC and human serum albumin: Multispectroscopic analyses and docking simulations. Food Chemistry, 2015, 170, 423-429.	8.2	78