

Yi-Shen Zhu

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

677
citations

840776

11
h-index

713466

21
g-index

22
all docs

22
docs citations

22
times ranked

973
citing authors

#	ARTICLE	IF	CITATIONS
1	Tumor Oxygenation and Hypoxia Inducible Factor-1 Functional Inhibition <i>via</i> a Reactive Oxygen Species Responsive Nanoplatform for Enhancing Radiation Therapy and Abscopal Effects. ACS Nano, 2018, 12, 8308-8322.	14.6	213
2	Mung bean proteins and peptides: nutritional, functional and bioactive properties. Food and Nutrition Research, 2018, 62, .	2.6	122
3	3D Molecularly Functionalized Cell-Free Biomimetic Scaffolds for Osteochondral Regeneration. Advanced Functional Materials, 2019, 29, 1807356.	14.9	75
4	Peptide-drug conjugate-based novel molecular drug delivery system in cancer. Trends in Pharmacological Sciences, 2021, 42, 857-869.	8.7	64
5	Facile Deposition of Manganese Dioxide to Albumin-Bound Paclitaxel Nanoparticles for Modulation of Hypoxic Tumor Microenvironment To Improve Chemoradiation Therapy. Molecular Pharmaceutics, 2018, 15, 447-457.	4.6	53
6	Bifunctional liposomes reduce the chemotherapy resistance of doxorubicin induced by reactive oxygen species. Biomaterials Science, 2019, 7, 4782-4789.	5.4	28
7	Membrane fractionation of a β -lactoglobulin tryptic digest: Effect of the pH. Journal of Food Engineering, 2013, 114, 83-89.	5.2	23
8	Direct nanoHPLC-ESI-QTOF MS/MS analysis of tryptic caseinophosphopeptides. Food Chemistry, 2010, 123, 753-759.	8.2	22
9	Substrate specificity of glutamyl endopeptidase (GE): Hydrolysis studies with a bovine β -casein preparation. Food Chemistry, 2013, 136, 501-512.	8.2	20
10	Membrane fractionation of a β -lactoglobulin tryptic digest: effect of the membrane characteristics. Journal of Chemical Technology and Biotechnology, 2014, 89, 508-515.	3.2	17
11	Investigation of the Substrate Specificity of Glutamyl Endopeptidase Using Purified Bovine β -Casein and Synthetic Peptides. Journal of Agricultural and Food Chemistry, 2013, 61, 3193-3204.	5.2	11
12	Caseinophosphopeptide enrichment and identification. International Journal of Food Science and Technology, 2012, 47, 2235-2242.	2.7	5
13	Rheological and Mechanical Analyses of Felbinac Cataplasms by Using Box-Behnken Design. Pharmaceutics, 2018, 10, 88.	4.5	5
14	A self-assembled peptide hydrogel for wound repair. Journal of Materials Science, 2022, 57, 1345-1361.	3.7	5
15	Preparation and characterisation of bifunctional surface-modified silicone catheter in lumen. Journal of Global Antimicrobial Resistance, 2020, 23, 46-54.	2.2	3
16	self-assembled peptide hydrogels facilitate primary hepatocytes culture and pharmacokinetics screening. Journal of Biomedical Materials Research - Part B Applied Biomaterials, 2022, 110, 2015-2027.	3.4	3
17	Solubilisation of calcium and magnesium from the marine red algae <i>Lithothamnion calcareum</i> . International Journal of Food Science and Technology, 2014, 49, 1600-1606.	2.7	2
18	Relative quantitation analysis of the substrate specificity of glutamyl endopeptidase with bovine β -caseins. Food Chemistry, 2015, 167, 463-467.	8.2	2

#	ARTICLE	IF	CITATIONS
19	Biomimetic Scaffolds: 3D Molecularly Functionalized Cellâ€Free Biomimetic Scaffolds for Osteochondral Regeneration (Adv. Funct. Mater. 6/2019). Advanced Functional Materials, 2019, 29, 1970036.	14.9	2
20	Quantitative analysis of bovine β -casein hydrolysates obtained using glutamyl endopeptidase. LWT - Food Science and Technology, 2015, 63, 1334-1338.	5.2	1
21	Data-independent acquisition-based proteomics analysis correlating type 2 diabetes mellitus with osteoarthritis in total knee arthroplasty patients. Medicine (United States), 2022, 101, e28738.	1.0	1
22	Qualitative and Quantitative LC-MS Analysis in Food Proteins and Peptides. Applications of Modern Mass Spectrometry, 2020, , 24-60.	0.2	0