

Kao Wu

List of Publications by Year in descending order

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46
papers

1,595
citations

331670

21
h-index

302126

39
g-index

46
all docs

46
docs citations

46
times ranked

1625
citing authors

#	ARTICLE	IF	CITATIONS
1	Bioactive compounds and bioactivities of germinated edible seeds and sprouts: An updated review. <i>Trends in Food Science and Technology</i> , 2017, 59, 1-14.	15.1	238
2	Antioxidant activity and nutritional quality of traditional red-grained rice varieties containing proanthocyanidins. <i>Food Chemistry</i> , 2013, 138, 1153-1161.	8.2	177
3	Structural characterization and properties of konjac glucomannan and zein blend films. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1096-1104.	7.5	131
4	Thermal conductivity, structure and mechanical properties of konjac glucomannan/starch based aerogel strengthened by wheat straw. <i>Carbohydrate Polymers</i> , 2018, 197, 284-291.	10.2	100
5	The control of ice crystal growth and effect on porous structure of konjac glucomannan-based aerogels. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 1130-1135.	7.5	70
6	Dynamic changes in phytochemical composition and antioxidant capacity in green and black mung bean (<i>Vigna radiata</i>) sprouts. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2090-2098.	2.7	64
7	Controllable hydrophilicity-hydrophobicity and related properties of konjac glucomannan and ethyl cellulose composite films. <i>Food Hydrocolloids</i> , 2018, 79, 301-309.	10.7	64
8	Investigation on curdlan dissociation by heating in water. <i>Food Hydrocolloids</i> , 2017, 70, 57-64.	10.7	49
9	Fabrication and characterization of a novel konjac glucomannan-based air filtration aerogels strengthened by wheat straw and okara. <i>Carbohydrate Polymers</i> , 2019, 224, 115129.	10.2	43
10	Stability, microstructure and rheological behavior of konjac glucomannan-zein mixed systems. <i>Carbohydrate Polymers</i> , 2018, 188, 260-267.	10.2	42
11	Preparation of konjac glucomannan based films reinforced with nanoparticles and its effect on cherry tomatoes preservation. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100701.	7.5	39
12	Effect of zein-based microencapsules on the release and oxidation of loaded limonene. <i>Food Hydrocolloids</i> , 2018, 84, 330-336.	10.7	37
13	Separation, Identification, and Bioactivities of the Main Gallotannins of Red Sword Bean (<i>Canavalia</i>) Tj ETQq1 1 0.784314 rgBT/Overl 3.6 32		
14	Thermal and Rheological Properties of Mung Bean Starch Blends with Potato, Sweet Potato, Rice, and Sorghum Starches. <i>Food and Bioprocess Technology</i> , 2016, 9, 1408-1421.	4.7	29
15	pH-Sensitive drug delivery system based on hydrophobic modified konjac glucomannan. <i>Carbohydrate Polymers</i> , 2017, 171, 9-17.	10.2	29
16	Buckwheat and Millet Affect Thermal, Rheological, and Gelling Properties of Wheat Flour. <i>Journal of Food Science</i> , 2016, 81, E627-36.	3.1	27
17	The use of cellulose fiber from office waste paper to improve the thermal insulation-related property of konjac glucomannan/starch aerogel. <i>Industrial Crops and Products</i> , 2022, 177, 114424.	5.2	27
18	Effect of drying temperature on structural and thermomechanical properties of konjac glucomannan-zein blend films. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 135-143.	7.5	26

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19	Physical, structural, and water barrier properties of emulsified blend film based on konjac glucomannan/agar/gum Arabic incorporating virgin coconut oil. <i>LWT - Food Science and Technology</i> , 2022, 154, 112683.	5.2	25
20	Diversity analysis of starch physicochemical properties in 95 proso millet (<i>Panicum miliaceum</i> L.) accessions. <i>Food Chemistry</i> , 2020, 324, 126863.	8.2	24
21	Physical stability and rheological properties of konjac glucomannan-ethyl cellulose mixed emulsions. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 423-430.	7.5	23
22	Properties of film-forming emulsions and films based on corn starch/sodium alginate/gum Arabic as affected by virgin coconut oil content. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100819.	7.5	23
23	Improving konjac glucomannan-based aerogels filtration properties by combining aerogel pieces in series with different pore size distributions. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1499-1507.	7.5	22
24	Impact of heating and drying temperatures on the properties of konjac glucomannan/curdlan blend films. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1544-1551.	7.5	22
25	Changes in microstructure and rheological properties of konjac glucomannan/zein blend film-forming solution during drying. <i>Carbohydrate Polymers</i> , 2020, 250, 116840.	10.2	21
26	Diversity in Antioxidant Capacity, Phenolic Contents, and Flavonoid Contents of 42 Edible Beans from China. <i>Cereal Chemistry</i> , 2017, 94, 291-297.	2.2	19
27	Relationships Between Cooking Properties and Physicochemical Properties in Brown and White Rice. <i>Starch/Staerke</i> , 2018, 70, 1700167.	2.1	19
28	Trivalent iron induced gelation in <i>Artemisia sphaerocephala</i> Krasch. polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020, 144, 690-697.	7.5	18
29	<i>Enterococcus faecalis</i> Pheromone-Responding Plasmid pAD1 Gives Rise to an Aggregation (Clumping) Response When Cells Are Exposed to Subinhibitory Concentrations of Chloramphenicol, Erythromycin, or Tetracycline. <i>Plasmid</i> , 1999, 41, 82-88.	1.4	17
30	Physicochemical Properties of Mung Bean Starches Isolated From Four Varieties Grown in Sri Lanka. <i>Starch/Staerke</i> , 2018, 70, 1700129.	2.1	13
31	The advances of characterization and evaluation methods for the compatibility and assembly structure stability of food soft matter. <i>Trends in Food Science and Technology</i> , 2021, 112, 753-763.	15.1	13
32	Adhesion, Cohesion, and Friction Estimated from Combining Cutting and Peeling Test Results for Thin Noodle Sheets. <i>Journal of Food Science</i> , 2015, 80, E370-6.	3.1	12
33	Brief introduction of current technologies in isolation of broadly neutralizing HIV-1 antibodies. <i>Virus Research</i> , 2018, 243, 75-82.	2.2	12
34	Regular Film Property Changes of Konjac Glucomannan/Mung Bean Starch Blend Films. <i>Starch/Staerke</i> , 2020, 72, 1900149.	2.1	12
35	Physicochemical and functional properties of <i>Caryota urens</i> flour as compared to wheat flour. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2647-2653.	2.7	11
36	Characterization of morphology and physicochemical properties of native starches isolated from 12 <i>Lycoris</i> species. <i>Food Chemistry</i> , 2020, 316, 126263.	8.2	11

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37	Microstructure, Thermal Conductivity, and Flame Retardancy of Konjac Glucomannan Based Aerogels. <i>Polymers</i> , 2021, 13, 258.	4.5	11
38	Thermal treatments affect the polyphenol profile and increase antioxidant capacity in five varieties of edible bean milks. <i>International Journal of Food Science and Technology</i> , 2016, 51, 954-961.	2.7	7
39	Preparation and stability of nano-scaled gel beads of Î»-carrageenan bound with ferric ions. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2523-2529.	7.5	7
40	Iron encapsulated microstructured gel beads using an emulsification-gelation technique for an alginate-caseinate matrix. <i>Food and Function</i> , 2020, 11, 3811-3822.	4.6	7
41	Physicochemical properties, digestibility and expected glycaemic index of high amylose rice differing in length-width ratio in Sri Lanka. <i>International Journal of Food Science and Technology</i> , 2020, 55, 74-81.	2.7	6
42	Air filtration improvement of konjac glucomannan-based aerogel air filters through physical structure design. <i>International Journal of Low-Carbon Technologies</i> , 2021, 16, 867-872.	2.6	6
43	A Novel and Accurate Method for Moisture Adsorption Isotherm Determination of Sultana Raisins. <i>Food Analytical Methods</i> , 2019, 12, 2491-2499.	2.6	4
44	Indentation as a potential mechanical test for textural noodle quality. <i>Journal of Food Engineering</i> , 2016, 177, 42-49.	5.2	3
45	Impact of Curdlan Addition on the Properties of Konjac Glucomannan/Ethyl Cellulose Composite Films. <i>Starch/Staerke</i> , 2022, 74, 2100194.	2.1	2
46	Microwave Treatment. , 2018, , 97-117.		1