

# Wei Wu

## List of Publications by Year in descending order

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18  
papers

701  
citations

687363

13  
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839539

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18  
docs citations

18  
times ranked

525  
citing authors

#	ARTICLE	IF	CITATIONS
1	Oxidative modification of soy protein by peroxy radicals. <i>Food Chemistry</i> , 2009, 116, 295-301.	8.2	124
2	Structural modification of soy protein by the lipid peroxidation product acrolein. <i>LWT - Food Science and Technology</i> , 2010, 43, 133-140.	5.2	98
3	Structural modification of soy protein by the lipid peroxidation product malondialdehyde. <i>Journal of the Science of Food and Agriculture</i> , 2009, 89, 1416-1423.	3.5	77
4	Elaboration of curcumin-loaded rice bran albumin nanoparticles formulation with increased in vitro bioactivity and in vivo bioavailability. <i>Food Hydrocolloids</i> , 2018, 77, 834-842.	10.7	66
5	Effects of rice bran rancidity on the oxidation and structural characteristics of rice bran protein. <i>LWT - Food Science and Technology</i> , 2020, 120, 108943.	5.2	63
6	Effects of oxidative modification on thermal aggregation and gel properties of soy protein by peroxy radicals. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1891-1897.	2.7	49
7	Effects of rice bran rancidity on oxidation, structural characteristics and interfacial properties of rice bran globulin. <i>Food Hydrocolloids</i> , 2021, 110, 106123.	10.7	42
8	Effect of rice bran rancidity on the emulsion stability of rice bran protein and structural characteristics of interface protein. <i>Food Hydrocolloids</i> , 2021, 121, 107006.	10.7	36
9	Effects of oxidative modification by malondialdehyde on the in vitro digestion properties of rice bran protein. <i>Journal of Cereal Science</i> , 2021, 97, 103158.	3.7	31
10	Structural modification of soy protein by 13-hydroperoxyoctadecadienoic acid. <i>European Food Research and Technology</i> , 2009, 229, 771-778.	3.3	23
11	Effects of malondialdehyde-induced protein oxidation on the structural characteristics of rice protein. <i>International Journal of Food Science and Technology</i> , 2020, 55, 760-768.	2.7	21
12	Effects of oxidative modification by 13-hydroperoxyoctadecadienoic acid on the structure and functional properties of rice protein. <i>Food Research International</i> , 2020, 132, 109096.	6.2	21
13	Effects of protein oxidation induced by rice bran rancidity on the structure and functionality of rice bran glutelin. <i>LWT - Food Science and Technology</i> , 2021, 149, 111874.	5.2	19
14	Rancidity-induced protein oxidation affects the interfacial dynamic properties and the emulsion rheological behavior of rice bran protein. <i>Food Hydrocolloids</i> , 2022, 131, 107794.	10.7	13
15	Rice bran protein oxidation induced by rancidity alters the gut microbiota and intestinal permeability in mice. <i>Food and Function</i> , 2022, 13, 5430-5441.	4.6	6
16	Effect of rice bran rancidity on the structure and antioxidant properties of rice bran soluble dietary fiber. <i>Journal of Cereal Science</i> , 2022, 105, 103469.	3.7	5
17	Rancidity-induced rice bran protein oxidation causes kidney injury in mice via oxidative stress and inflammatory response. <i>Journal of Cereal Science</i> , 2022, 104, 103424.	3.7	4
18	Effects of oxidized rice bran protein induced by rancidity on the hepatic function in mice. <i>Food and Function</i> , 2022, 13, 6089-6102.	4.6	3