

Wei Wu

List of Publications by Year in descending order

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18
papers

701
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687363

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times ranked

525
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | 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 |
| 7 | 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 |
| 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 | 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 |
| 11 | 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 |
| 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 | 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 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | Structural modification of soy protein by 13-hydroperoxyoctadecadienoic acid. <i>European Food Research and Technology</i> , 2009, 229, 771-778. | 3.3 | 23 |
| 18 | Oxidative modification of soy protein by peroxy radicals. <i>Food Chemistry</i> , 2009, 116, 295-301. | 8.2 | 124 |