Wei Zhao

List of Publications by Year
in descending order

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59 papers	1,596 citations	279701 23 h-index	315616 38 g-index
60 all docs	60 docs citations	60 times ranked	1856 citing authors

#	Article	IF	Citations
1	Bioactive Peptides Derived from Seaweed Protein and Their Health Benefits: Antihypertensive, Antioxidant, and Antidiabetic Properties. Journal of Food Science, 2018, 83, 6-16.	1.5	185
2	Sustainable and practical utilization of feather keratin by an innovative physicochemical pretreatment: high density steam flash-explosion. Green Chemistry, 2012, 14, 3352.	4.6	134
3	Identification of Bioactive Peptides with Î±-Amylase Inhibitory Potential from Enzymatic Protein Hydrolysates of Red Seaweed (Porphyra spp). Journal of Agricultural and Food Chemistry, 2018, 66, 4872-4882.	2.4	105
4	Recent advances in the action of pulsed electric fields on enzymes and food component proteins. Trends in Food Science and Technology, 2012, 27, 83-96.	7.8	88
5	Lethal and sublethal injury and kinetics of Escherichia coli, Listeria monocytogenes and Staphylococcus aureus in milk by pulsed electric fields. Food Control, 2013, 32, 6-12.	2.8	74
6	Bioactive peptides with antidiabetic properties: a review. International Journal of Food Science and Technology, 2019, 54, 1909-1919.	1.3	68
7	Investigation of the Proteinâ^'Protein Aggregation of Egg White Proteins under Pulsed Electric Fields. Journal of Agricultural and Food Chemistry, 2009, 57, 3571-3577.	2.4	65
8	Survival of Salmonella enteric in skim milk powder with different water activity and water mobility. Food Control, 2015, 47, 1-6.	2.8	42
9	Imaging endogenous HClO in atherosclerosis using a novel fast-response fluorescence probe. Chemical Communications, 2020, 56, 2598-2601.	2.2	42
10	Effect of acid deamidation-alcalase hydrolysis induced modification on functional and bitter-masking properties of wheat gluten hydrolysates. Food Chemistry, 2019, 277, 655-663.	4.2	41
11	Construction of a mitochondria-targeted ratiometric fluorescent probe for monitoring hydrazine in soil samples and culture cells. Journal of Hazardous Materials, 2021, 406, 124589.	6.5	41
12	Innovative Nanofibrillated Cellulose from Rice Straw as Dietary Fiber for Enhanced Health Benefits Prepared by a Green and Scale Production Method. ACS Sustainable Chemistry and Engineering, 2018, 6, 3481-3492.	3.2	40
13	Engineering a mitochondria-targeted ratiometric fluorescent probe with a large Stokes shift for H2S-specific assaying in foodstuffs and living cells. Sensors and Actuators B: Chemical, 2021, 343, 130095.	4.0	36
14	Gut microbiome drives individual memory variation in bumblebees. Nature Communications, 2021, 12, 6588.	5.8	34
15	Electrochemical Reaction and Oxidation of Lecithin under Pulsed Electric Fields (PEF) Processing. Journal of Agricultural and Food Chemistry, 2012, 60, 12204-12209.	2.4	32
16	Microencapsulation of tannic acid for oral administration to inhibit carbohydrate digestion in the gastrointestinal tract. Food and Function, 2013, 4, 899.	2.1	32
17	Bioavailability Based on the Gut Microbiota: a New Perspective. Microbiology and Molecular Biology Reviews, 2020, 84, .	2.9	32
18	Cold storage temperature following pulsed electric fields treatment to inactivate sublethally injured microorganisms and extend the shelf life of green tea infusions. International Journal of Food Microbiology, 2009, 129, 204-208.	2.1	30

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19	Inactivation of lipoxygenase in soybean by radio frequency treatment. International Journal of Food Science and Technology, 2018, 53, 2738-2747.	1.3	28
20	Reversible AIE-active fluorescent probe with a large emission peak shift for ratiometric detection of food freshness indicator H2S. Food Chemistry, 2022, 386, 132768.	4.2	28
21	Combined Effects of Heat and PEF on Microbial Inactivation and Quality of Liquid Egg Whites. International Journal of Food Engineering, 2007, 3, .	0.7	27
22	Radio frequency heating as a disinfestation method against Corcyra cephalonica and its effect on properties of milled rice. Journal of Stored Products Research, 2018, 77, 112-121.	1.2	24
23	Combined effect of slightly acidic electrolyzed water and ascorbic acid to improve quality of whole chilled freshwater prawn (Macrobrachium rosenbergii). Food Control, 2020, 108, 106820.	2.8	24
24	Recent Developments in the Preservation of Raw Fresh Food by Pulsed Electric Field. Food Reviews International, 2022, 38, 247-265.	4.3	24
25	Inactivation of apple (Malus domestica Borkh) polyphenol oxidases by radio frequency combined with pulsed electric field treatment. International Journal of Food Science and Technology, 2018, 53, 2054-2063.	1.3	23
26	Radio frequency energy regulates the multi-scale structure, digestive and physicochemical properties of rice starch. Food Bioscience, 2022, 47, 101616.	2.0	23
27	Glycyrrhetic Acid 3â€Oâ€Monoâ€Î²â€<scp>d</scp>â€glucuronide (GAMG): An Innovative Highâ€Potency Sweetener with Improved Biological Activities. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 905-919.	5.9	21
28	A novel hypoglycemic agent: polysaccharides from laver (Porphyra spp.). Food and Function, 2020, 11, 9048-9056.	2.1	21
29	Protective Effect of Sorbitol on Enzymes Exposed to Microsecond Pulsed Electric Field. Journal of Physical Chemistry B, 2008, 112, 14018-14025.	1.2	20
30	Highly effective inactivation of antiâ€nutritional factors (lipoxygenase, urease and trypsin inhibitor) in soybean by radio frequency treatment. International Journal of Food Science and Technology, 2021, 56, 93-102.	1.3	18
31	Radio frequency treatment improved the slowly digestive characteristics of rice flour. LWT - Food Science and Technology, 2022, 154, 112862.	2.5	16
32	Impact of phosphatidylcholine and phosphatidylethanolamine on the oxidative stability of stripped peanut oil and bulk peanut oil. Food Chemistry, 2020, 311, 125962.	4.2	15
33	Effects of pulsed electric fields on cytomembrane lipids and intracellular nucleic acids of Saccharomyces cerevisiae. Food Control, 2014, 39, 204-213.	2.8	14
34	Effect of white kidney bean extracts on estimated glycemic index of different kinds of porridge. LWT - Food Science and Technology, 2018, 96, 576-582.	2.5	14
35	Inactivation of membraneâ€bound and soluble polyphenol oxidases in apple (<scp>Malus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Process Engineering, 2018, 41, e12923.	1.5	13
36	The Effect of Pulsed Electric Fields (PEF) Combined with Temperature and Natural Preservatives on the Quality and Microbiological Shelf-Life of Cantaloupe Juice. Foods, 2021, 10, 2606.	1.9	13

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37	Assessment of pulsed electric fields induced cellular damage in Saccharomyces cerevisiae: Change in performance of mitochondria and cellular enzymes. LWT - Food Science and Technology, 2014, 58, 55-62.	2.5	10
38	The application of the lytic domain of endolysin from Staphylococcus aureus bacteriophage in milk. Journal of Dairy Science, 2021, 104, 2641-2653.	1.4	10
39	Fate of phospholipids during aqueous extraction processing of peanut and effect of demulsification treatments on oil-phosphorus-content. Food Chemistry, 2020, 331, 127367.	4.2	9
40	Emulsifying capacity of peanut polysaccharide: Improving interfacial property through the co-dissolution of protein during extraction. Carbohydrate Polymers, 2021, 273, 118614.	5.1	9
41	A novel extracellular cold-active esterase of Pseudomonas sp. TB11 from glacier No.1: Differential induction, purification and characterisation. Journal of Molecular Catalysis B: Enzymatic, 2015, 121, 53-63.	1.8	8
42	A novel Î±â€glucosidase inhibitor polysaccharide from Sargassum fusiforme. International Journal of Food Science and Technology, 2022, 57, 67-77.	1.3	6
43	Natural edible materials made of protein-functionalized aerogel particles for postprandial hyperglycemia management. International Journal of Biological Macromolecules, 2021, 167, 279-288.	3.6	6
44	High effective proteinaceous Î±-amylase inhibitors from grains and control release. LWT - Food Science and Technology, 2022, 157, 113098.	2.5	6
45	Physicochemical properties and antibacterial application of silver nanoparticles stabilized by whey protein isolate. Food Bioscience, 2022, 46, 101569.	2.0	6
46	A new nanofibrillated and hydrophobic grafted dietary fibre derived from bamboo leaves: enhanced physicochemical properties and real adsorption capacity of oil. International Journal of Food Science and Technology, 2018, 53, 2394-2404.	1.3	5
47	Optimization of adlay (Coix lacryma-jobi) bran oil extraction: Variability in fatty acids profile and fatty acid synthase inhibitory activities. Biocatalysis and Agricultural Biotechnology, 2020, 28, 101740.	1.5	5
48	Microstructure, Digestibility and Physicochemical Properties of Rice Grains after Radio Frequency Treatment. Foods, 2022, 11, 1723.	1.9	5
49	The strategy of biopreservation of meat product against MRSA using lytic domain of lysin from Staphylococcus aureus bacteriophage. Food Bioscience, 2021, 41, 100967.	2.0	4
50	Comparative transcriptome analysis reveals the underlying mechanism for over-accumulation of menaquinone-7 in Bacillus subtilis natto mutant. Biochemical Engineering Journal, 2021, 174, 108097.	1.8	4
51	Biosynthesis and biotechnological production of salidroside from Rhodiola genus plants. Phytochemistry Reviews, 2022, 21, 1605-1626.	3.1	4
52	Radio frequency as an innovative method to produce lowâ€fat French fries. Journal of the Science of Food and Agriculture, 2022, , .	1.7	2
53	Maximizing the peroxidase-like activity of Pd@Pt_xRu_{4â^'x} nanocubes by precisely controlling the shell thickness and their application in colorimetric biosensors. Nanoscale, 2022, 14, 7596-7606.	2.8	2
54	A Novel Bone Gelatin Prepared by Enzymatic Catalysis with High Crosslinking Activity of MTGase for Gelatinization Properties of Minced Pork. Processes, 2022, 10, 1061.	1.3	2

#	Article	IF	Citations
55	Inactivation of Endogenous Pectin Methylesterases by Radio Frequency Heating during the Fermentation of Fruit Wines. Fermentation, 2022, 8, 265.	1.4	2
56	The effect of subcritical water treatment on the physicochemical properties and Î±â€glucosidase inhibitory activity of Sargassum fusiforme polysaccharides. International Journal of Food Science and Technology, 2023, 58, 3958-3968.	1.3	2
57	The effect of acidâ€deamidated wheat gluten on the sensory profile and consumer acceptance of ice cream. International Journal of Food Science and Technology, 2019, 54, 42-53.	1.3	1
58	Preparation of a novel and stable iron fortifier: selfâ€assembled ironâ€whey protein isolate fibrils nanocomposites. International Journal of Food Science and Technology, 2022, 57, 4296-4306.	1.3	1
59	Application of iTRAQ Technology to Identify Differentially Expressed Proteins of Sauce Lamb Tripe with Different Secondary Pasteurization Treatments. Foods, 2022, 11, 1166.	1.9	0