

Wei Zhao

List of Publications by Year in descending order

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Version: 2024-02-01

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	The effect of subcritical water treatment on the physicochemical properties and α-glucosidase inhibitory activity of <i>Sargassum fusiforme</i> polysaccharides. <i>International Journal of Food Science and Technology</i> , 2023, 58, 3958-3968.	1.3	2
2	A novel α-glucosidase inhibitor polysaccharide from <i>Sargassum fusiforme</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 67-77.	1.3	6
3	Recent Developments in the Preservation of Raw Fresh Food by Pulsed Electric Field. <i>Food Reviews International</i> , 2022, 38, 247-265.	4.3	24
4	Radio frequency treatment improved the slowly digestive characteristics of rice flour. <i>LWT - Food Science and Technology</i> , 2022, 154, 112862.	2.5	16
5	Biosynthesis and biotechnological production of salidroside from <i>Rhodiola</i> genus plants. <i>Phytochemistry Reviews</i> , 2022, 21, 1605-1626.	3.1	4
6	High effective proteinaceous α-amylase inhibitors from grains and control release. <i>LWT - Food Science and Technology</i> , 2022, 157, 113098.	2.5	6
7	Physicochemical properties and antibacterial application of silver nanoparticles stabilized by whey protein isolate. <i>Food Bioscience</i> , 2022, 46, 101569.	2.0	6
8	Radio frequency as an innovative method to produce low-fat French fries. <i>Journal of the Science of Food and Agriculture</i> , 2022, , .	1.7	2
9	Radio frequency energy regulates the multi-scale structure, digestive and physicochemical properties of rice starch. <i>Food Bioscience</i> , 2022, 47, 101616.	2.0	23
10	Reversible AIE-active fluorescent probe with a large emission peak shift for ratiometric detection of food freshness indicator H ₂ S. <i>Food Chemistry</i> , 2022, 386, 132768.	4.2	28
11	Maximizing the peroxidase-like activity of Pd@Pt _x /Ru ₄ nanocubes by precisely controlling the shell thickness and their application in colorimetric biosensors. <i>Nanoscale</i> , 2022, 14, 7596-7606.	2.8	2
12	Application of iTRAQ Technology to Identify Differentially Expressed Proteins of Sauce Lamb Tripe with Different Secondary Pasteurization Treatments. <i>Foods</i> , 2022, 11, 1166.	1.9	0
13	Preparation of a novel and stable iron fortifier: self-assembled iron-whey protein isolate fibrils nanocomposites. <i>International Journal of Food Science and Technology</i> , 2022, 57, 4296-4306.	1.3	1
14	A Novel Bone Gelatin Prepared by Enzymatic Catalysis with High Crosslinking Activity of MTGase for Gelatinization Properties of Minced Pork. <i>Processes</i> , 2022, 10, 1061.	1.3	2
15	Inactivation of Endogenous Pectin Methylsterases by Radio Frequency Heating during the Fermentation of Fruit Wines. <i>Fermentation</i> , 2022, 8, 265.	1.4	2
16	Microstructure, Digestibility and Physicochemical Properties of Rice Grains after Radio Frequency Treatment. <i>Foods</i> , 2022, 11, 1723.	1.9	5
17	Highly effective inactivation of anti-nutritional factors (lipoxygenase, urease and trypsin inhibitor) in soybean by radio frequency treatment. <i>International Journal of Food Science and Technology</i> , 2021, 56, 93-102.	1.3	18
18	The application of the lytic domain of endolysin from <i>Staphylococcus aureus</i> bacteriophage in milk. <i>Journal of Dairy Science</i> , 2021, 104, 2641-2653.	1.4	10

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19	Construction of a mitochondria-targeted ratiometric fluorescent probe for monitoring hydrazine in soil samples and culture cells. <i>Journal of Hazardous Materials</i> , 2021, 406, 124589.	6.5	41
20	The strategy of biopreservation of meat product against MRSA using lytic domain of lysin from <i>Staphylococcus aureus</i> bacteriophage. <i>Food Bioscience</i> , 2021, 41, 100967.	2.0	4
21	Engineering a mitochondria-targeted ratiometric fluorescent probe with a large Stokes shift for H ₂ S-specific assaying in foodstuffs and living cells. <i>Sensors and Actuators B: Chemical</i> , 2021, 343, 130095.	4.0	36
22	Comparative transcriptome analysis reveals the underlying mechanism for over-accumulation of menaquinone-7 in <i>Bacillus subtilis</i> natto mutant. <i>Biochemical Engineering Journal</i> , 2021, 174, 108097.	1.8	4
23	Emulsifying capacity of peanut polysaccharide: Improving interfacial property through the co-dissolution of protein during extraction. <i>Carbohydrate Polymers</i> , 2021, 273, 118614.	5.1	9
24	Natural edible materials made of protein-functionalized aerogel particles for postprandial hyperglycemia management. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 279-288.	3.6	6
25	The Effect of Pulsed Electric Fields (PEF) Combined with Temperature and Natural Preservatives on the Quality and Microbiological Shelf-Life of Cantaloupe Juice. <i>Foods</i> , 2021, 10, 2606.	1.9	13
26	Gut microbiome drives individual memory variation in bumblebees. <i>Nature Communications</i> , 2021, 12, 6588.	5.8	34
27	Combined effect of slightly acidic electrolyzed water and ascorbic acid to improve quality of whole chilled freshwater prawn (<i>Macrobrachium rosenbergii</i>). <i>Food Control</i> , 2020, 108, 106820.	2.8	24
28	Impact of phosphatidylcholine and phosphatidylethanolamine on the oxidative stability of stripped peanut oil and bulk peanut oil. <i>Food Chemistry</i> , 2020, 311, 125962.	4.2	15
29	Optimization of adlay (<i>Coix lacryma-jobi</i>) bran oil extraction: Variability in fatty acids profile and fatty acid synthase inhibitory activities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 28, 101740.	1.5	5
30	A novel hypoglycemic agent: polysaccharides from laver (<i>Porphyra</i> spp.). <i>Food and Function</i> , 2020, 11, 9048-9056.	2.1	21
31	Bioavailability Based on the Gut Microbiota: a New Perspective. <i>Microbiology and Molecular Biology Reviews</i> , 2020, 84, .	2.9	32
32	Fate of phospholipids during aqueous extraction processing of peanut and effect of demulsification treatments on oil-phosphorus-content. <i>Food Chemistry</i> , 2020, 331, 127367.	4.2	9
33	Imaging endogenous HClO in atherosclerosis using a novel fast-response fluorescence probe. <i>Chemical Communications</i> , 2020, 56, 2598-2601.	2.2	42
34	The effect of acid-deamidated wheat gluten on the sensory profile and consumer acceptance of ice cream. <i>International Journal of Food Science and Technology</i> , 2019, 54, 42-53.	1.3	1
35	Bioactive peptides with antidiabetic properties: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1909-1919.	1.3	68
36	Effect of acid deamidation-alkalase hydrolysis induced modification on functional and bitter-masking properties of wheat gluten hydrolysates. <i>Food Chemistry</i> , 2019, 277, 655-663.	4.2	41

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37	Identification of Bioactive Peptides with α -Amylase Inhibitory Potential from Enzymatic Protein Hydrolysates of Red Seaweed (<i>Porphyra</i> spp). Journal of Agricultural and Food Chemistry, 2018, 66, 4872-4882.	2.4	105
38	Inactivation of apple (<i>Malus domestica</i> 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
39	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
40	Radio frequency heating as a disinfestation method against <i>Corcyra cephalonica</i> and its effect on properties of milled rice. Journal of Stored Products Research, 2018, 77, 112-121.	1.2	24
41	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
42	Inactivation of membrane-bound and soluble polyphenol oxidases in apple (<i>Malus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 547 Process Engineering, 2018, 41, e12923.	1.5	13
43	Glycyrrhetic Acid 3- β -D-Glucuronide (GAMG): An Innovative High-Potency Sweetener with Improved Biological Activities. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 905-919.	5.9	21
44	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
45	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
46	Inactivation of lipoxygenase in soybean by radio frequency treatment. International Journal of Food Science and Technology, 2018, 53, 2738-2747.	1.3	28
47	A novel extracellular cold-active esterase of <i>Pseudomonas</i> sp. TB11 from glacier No.1: Differential induction, purification and characterisation. Journal of Molecular Catalysis B: Enzymatic, 2015, 121, 53-63.	1.8	8
48	Survival of <i>Salmonella</i> enteric in skim milk powder with different water activity and water mobility. Food Control, 2015, 47, 1-6.	2.8	42
49	Assessment of pulsed electric fields induced cellular damage in <i>Saccharomyces cerevisiae</i> : Change in performance of mitochondria and cellular enzymes. LWT - Food Science and Technology, 2014, 58, 55-62.	2.5	10
50	Effects of pulsed electric fields on cytomembrane lipids and intracellular nucleic acids of <i>Saccharomyces cerevisiae</i> . Food Control, 2014, 39, 204-213.	2.8	14
51	Microencapsulation of tannic acid for oral administration to inhibit carbohydrate digestion in the gastrointestinal tract. Food and Function, 2013, 4, 899.	2.1	32
52	Lethal and sublethal injury and kinetics of <i>Escherichia coli</i> , <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in milk by pulsed electric fields. Food Control, 2013, 32, 6-12.	2.8	74
53	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
54	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

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55	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
56	Investigation of the Protein-Protein Aggregation of Egg White Proteins under Pulsed Electric Fields. Journal of Agricultural and Food Chemistry, 2009, 57, 3571-3577.	2.4	65
57	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
58	Protective Effect of Sorbitol on Enzymes Exposed to Microsecond Pulsed Electric Field. Journal of Physical Chemistry B, 2008, 112, 14018-14025.	1.2	20
59	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