

# Tao Wu

## List of Publications by Year in descending order

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87  
papers

3,477  
citations

126708

33  
h-index

155451

55  
g-index

89  
all docs

89  
docs citations

89  
times ranked

4211  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of hot air-drying and freeze-drying on the physicochemical properties and antioxidant activities of pumpkin ( <i>Cucurbita moschata</i> Duch.) flours. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1195-1201.	1.3	213
2	Extrusion process improves the functionality of soluble dietary fiber in oat bran. <i>Journal of Cereal Science</i> , 2011, 54, 98-103.	1.8	190
3	The anti-obesity effect of green tea polysaccharides, polyphenols and caffeine in rats fed with a high-fat diet. <i>Food and Function</i> , 2015, 6, 296-303.	2.1	162
4	Dietary supplementation with purified mulberry ( <i>Morus australis</i> Poir) anthocyanins suppresses body weight gain in high-fat diet fed C57BL/6 mice. <i>Food Chemistry</i> , 2013, 141, 482-487.	4.2	155
5	Adsorption properties of macroporous adsorbent resins for separation of anthocyanins from mulberry. <i>Food Chemistry</i> , 2016, 194, 712-722.	4.2	117
6	Blueberry and Mulberry Juice Prevent Obesity Development in C57BL/6 Mice. <i>PLoS ONE</i> , 2013, 8, e77585.	1.1	112
7	Detoxification of mycotoxin patulin by the yeast <i>Rhodosporidium paludigenum</i> . <i>Food Chemistry</i> , 2015, 179, 1-5.	4.2	112
8	Bilberry anthocyanin extract promotes intestinal barrier function and inhibits digestive enzyme activity by regulating the gut microbiota in aging rats. <i>Food and Function</i> , 2019, 10, 333-343.	2.1	100
9	Effects of superfine grinding and microparticulation on the surface hydrophobicity of whey protein concentrate and its relation to emulsions stability. <i>Food Hydrocolloids</i> , 2015, 51, 512-518.	5.6	92
10	Effect of wheat bran modification by steam explosion on structural characteristics and rheological properties of wheat flour dough. <i>Food Hydrocolloids</i> , 2018, 84, 571-580.	5.6	88
11	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. <i>Food Research International</i> , 2018, 108, 151-160.	2.9	83
12	Mulberry and cherry anthocyanin consumption prevents oxidative stress and inflammation in diet-induced obese mice. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 687-694.	1.5	78
13	Honeysuckle anthocyanin supplementation prevents diet-induced obesity in C57BL/6 mice. <i>Food and Function</i> , 2013, 4, 1654.	2.1	74
14	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , 2017, 221, 2010-2017.	4.2	74
15	Inhibitory effects of sweet cherry anthocyanins on the obesity development in C57BL/6 mice. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 351-359.	1.3	73
16	Development and characterization of novel bigels based on monoglyceride-beeswax oleogel and high acyl gellan gum hydrogel for lycopene delivery. <i>Food Chemistry</i> , 2021, 365, 130419.	4.2	73
17	Fabricating soy protein hydrolysate/xanthan gum as fat replacer in ice cream by combined enzymatic and heat-shearing treatment. <i>Food Hydrocolloids</i> , 2018, 81, 39-47.	5.6	68
18	Black tea polyphenols and polysaccharides improve body composition, increase fecal fatty acid, and regulate fat metabolism in high-fat diet-induced obese rats. <i>Food and Function</i> , 2016, 7, 2469-2478.	2.1	62

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19	Anti-obesity effects of artificial planting blueberry ( <i>Vaccinium ashei</i> ) anthocyanin in high-fat diet-treated mice. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 257-264.	1.3	61
20	Blackberry and Blueberry Anthocyanin Supplementation Counteract High-Fat-Diet-Induced Obesity by Alleviating Oxidative Stress and Inflammation and Accelerating Energy Expenditure. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-9.	1.9	59
21	Anthocyanins in black rice, soybean and purple corn increase fecal butyric acid and prevent liver inflammation in high fat diet-induced obese mice. <i>Food and Function</i> , 2017, 8, 3178-3186.	2.1	55
22	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700473.	1.5	51
23	Steam explosion modification on tea waste to enhance bioactive compounds' extractability and antioxidant capacity of extracts. <i>Journal of Food Engineering</i> , 2019, 261, 51-59.	2.7	51
24	Raspberry anthocyanin consumption prevents diet-induced obesity by alleviating oxidative stress and modulating hepatic lipid metabolism. <i>Food and Function</i> , 2018, 9, 2112-2120.	2.1	50
25	Soluble Dietary Fiber Fractions in Wheat Bran and Their Interactions with Wheat Gluten Have Impacts on Dough Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8735-8744.	2.4	47
26	Reduction of particle size based on superfine grinding: Effects on structure, rheological and gelling properties of whey protein concentrate. <i>Journal of Food Engineering</i> , 2016, 186, 69-76.	2.7	44
27	Interactions between soluble dietary fibers and wheat gluten in dough studied by confocal laser scanning microscopy. <i>Food Research International</i> , 2017, 95, 19-27.	2.9	44
28	Altered short chain fatty acid profiles induced by dietary fiber intervention regulate AMPK levels and intestinal homeostasis. <i>Food and Function</i> , 2019, 10, 7174-7187.	2.1	43
29	Hot water extraction and artificial simulated gastrointestinal digestion of wheat germ polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 174-181.	3.6	42
30	Identification of pepsinogens and pepsins from the stomach of European eel ( <i>Anguilla anguilla</i> ). <i>Food Chemistry</i> , 2009, 115, 137-142.	4.2	41
31	Capsanthin extract prevents obesity, reduces serum TMAO levels and modulates the gut microbiota composition in high-fat-diet induced obese C57BL/6J mice. <i>Food Research International</i> , 2020, 128, 108774.	2.9	38
32	Reduction of Aging-Induced Oxidative Stress and Activation of Autophagy by Bilberry Anthocyanin Supplementation via the AMPK-mTOR Signaling Pathway in Aged Female Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7832-7843.	2.4	37
33	Bilberry anthocyanins improve neuroinflammation and cognitive dysfunction in APP/PSEN1 mice via the CD33/TREM2/TYROBP signaling pathway in microglia. <i>Food and Function</i> , 2020, 11, 1572-1584.	2.1	37
34	Black garlic melanoidins prevent obesity, reduce serum LPS levels and modulate the gut microbiota composition in high-fat diet-induced obese C57BL/6J mice. <i>Food and Function</i> , 2020, 11, 9585-9598.	2.1	37
35	Bioaccessibility and biotransformation of anthocyanin monomers following <i>in vitro</i> simulated gastric-intestinal digestion and <i>in vivo</i> metabolism in rats. <i>Food and Function</i> , 2019, 10, 6052-6061.	2.1	34
36	Structural Variation and Microrheological Properties of a Homogeneous Polysaccharide from Wheat Germ. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2977-2987.	2.4	33

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37	A study revealing the key aroma compounds of steamed bread made by Chinese traditional sourdough. <i>Journal of Zhejiang University: Science B</i> , 2016, 17, 787-797.	1.3	31
38	Dietary sweet cherry anthocyanins attenuates diet-induced hepatic steatosis by improving hepatic lipid metabolism in mice. <i>Nutrition</i> , 2016, 32, 827-833.	1.1	31
39	Licorice extract ameliorates hyperglycemia through reshaping gut microbiota structure and inhibiting TLR4/NF- $\kappa$ B signaling pathway in type 2 diabetic mice. <i>Food Research International</i> , 2022, 153, 110945.	2.9	30
40	<i>Lactobacillus rhamnosus</i> LRa05 Ameliorate Hyperglycemia through a Regulating Glucagon-Mediated Signaling Pathway and Gut Microbiota in Type 2 Diabetic Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8797-8806.	2.4	29
41	Structural Properties of Homogeneous Polysaccharide Fraction Released from Wheat Germ by Hydrothermal Treatment. <i>Carbohydrate Polymers</i> , 2020, 240, 116238.	5.1	27
42	Influence of Konjac Glucomannan and Frozen Storage on Rheological and Tensile Properties of Frozen Dough. <i>Polymers</i> , 2019, 11, 794.	2.0	26
43	<i>Bifidobacterium longum</i> subsp. <i>longum</i> Remodeled Roseburia and Phosphatidylserine Levels and Ameliorated Intestinal Disorders and liver Metabolic Abnormalities Induced by High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 4632-4640.	2.4	26
44	Evaluation on the physicochemical and digestive properties of melanoidin from black garlic and their antioxidant activities in vitro. <i>Food Chemistry</i> , 2021, 340, 127934.	4.2	26
45	Ameliorative effect of black rice anthocyanin on senescent mice induced by D-galactose. <i>Food and Function</i> , 2014, 5, 2892-2897.	2.1	25
46	Dietary supplementation with purified wheat germ glycoprotein improve immunostimulatory activity in cyclophosphamide induced Balb/c mice. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1267-1275.	3.6	24
47	Microstructure and meltdown properties of low-fat ice cream: Effects of microparticulated soy protein hydrolysate/xanthan gum (MSPH/XC) ratio and freezing time. <i>Journal of Food Engineering</i> , 2021, 291, 110291.	2.7	23
48	Effect of Degree of Konjac Glucomannan Enzymatic Hydrolysis on the Physicochemical Characteristic of Gluten and Dough. <i>ACS Omega</i> , 2019, 4, 9654-9663.	1.6	22
49	Phytochemicals, Pharmacological Effects and Molecular Mechanisms of Mulberry. <i>Foods</i> , 2022, 11, 1170.	1.9	22
50	Lycopene, amaranth, and sorghum red pigments counteract obesity and modulate the gut microbiota in high-fat diet fed C57BL/6 mice. <i>Journal of Functional Foods</i> , 2019, 60, 103437.	1.6	21
51	Flavonoid Contents and Free Radical Scavenging Activity of Extracts from Leaves, Stems, Rachis and Roots of <i>Dryopteris erythrosora</i> . <i>Iranian Journal of Pharmaceutical Research</i> , 2012, 11, 991-7.	0.3	21
52	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. <i>Food and Bioprocess Technology</i> , 2016, 9, 378-386.	2.6	20
53	<i>Lactobacillus rhamnosus</i> LRa05 improves lipid accumulation in mice fed with a high fat diet via regulating the intestinal microbiota, reducing glucose content and promoting liver carbohydrate metabolism. <i>Food and Function</i> , 2020, 11, 9514-9525.	2.1	19
54	Potential Hydrothermal-Humification of Vegetable Wastes by Steam Explosion and Structural Characteristics of Humified Fractions. <i>Molecules</i> , 2021, 26, 3841.	1.7	19

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55	<i>Lactobacillus casei</i> LC89 exerts antidiabetic effects through regulating hepatic glucagon response and gut microbiota in type 2 diabetic mice. <i>Food and Function</i> , 2021, 12, 8288-8299.	2.1	18
56	Oolong tea polysaccharide and polyphenols prevent obesity development in Sprague-Dawley rats. <i>Food and Nutrition Research</i> , 2018, 62, .	1.2	18
57	Structural characterization of a novel glycoprotein in wheat germ and its physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1058-1065.	3.6	17
58	Effect of steam explosion on nutritional composition and antioxidative activities of okra seed and its application in gluten-free cookies. <i>Food Science and Nutrition</i> , 2020, 8, 4409-4421.	1.5	17
59	Anthocyanins from black wolfberry ( <i>Lycium ruthenicum</i> Murr.) prevent inflammation and increase fecal fatty acid in diet-induced obese rats. <i>RSC Advances</i> , 2017, 7, 47848-47853.	1.7	16
60	A novel wheat germ polysaccharide: Structural characterization, potential antioxidant activities and mechanism. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1978-1987.	3.6	16
61	The art of signal transforming: electrodes and their smart applications in electrochemical sensing. <i>Analytical Methods</i> , 2015, 7, 9732-9743.	1.3	14
62	Purification and characterization of pepsinogens and pepsins from the stomach of rice field eel ( <i>Monopterus albus</i> Zuiew). <i>Fish Physiology and Biochemistry</i> , 2011, 37, 543-552.	0.9	13
63	Potential Correlation between Dietary Fiber-Suppressed Microbial Conversion of Choline to Trimethylamine and Formation of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13247-13257.	2.4	13
64	The influences of purple sweet potato anthocyanin on the growth characteristics of human retinal pigment epithelial cells. <i>Food and Nutrition Research</i> , 2015, 59, 27830.	1.2	11
65	Effect of Extrusion, Steam Explosion and Enzymatic Hydrolysis on Functional Properties of Wheat Bran. <i>Food Science and Technology Research</i> , 2018, 24, 591-598.	0.3	10
66	<i>Leuconostoc pseudomesenteroides</i> improves microbiota dysbiosis and liver metabolism imbalance and ameliorates the correlation between dihydroceramide and strains of Firmicutes and Proteobacteria in high fat diet obese mice. <i>Food and Function</i> , 2020, 11, 6855-6865.	2.1	10
67	Different Molecular Weight Black Garlic Melanoidins Alleviate High Fat Diet Induced Circadian Intestinal Microbes Dysbiosis. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3069-3081.	2.4	10
68	Combined Modification of Soluble Dietary Fibers from Apple Pomace by Steam Explosion and Enzymatic Hydrolysis to Improve its Structural, Physicochemical and Functional Properties. <i>Waste and Biomass Valorization</i> , 2022, 13, 4869-4879.	1.8	10
69	Regulation of wheat germ polysaccharides in the immune response of mice from newborn to adulthood associated with intestinal microbiota. <i>Food and Function</i> , 2020, 11, 9662-9674.	2.1	9
70	Carboxymethylation of (1 $\rightarrow$ 6)- $\beta$ -D-glucan from <i>Leuconostoc</i> spp.: Effects on microstructural, thermal and antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 1-8.	3.6	9
71	Sea cucumber peptides inhibit the malignancy of NSCLC by regulating miR-378a-5p targeted TUSC2. <i>Food and Function</i> , 2021, 12, 12362-12371.	2.1	9
72	Mixing Oil-Based Microencapsulation of Garlic Essential Oil: Impact of Incorporating Three Commercial Vegetable Oils on the Stability of Emulsions. <i>Foods</i> , 2021, 10, 1637.	1.9	8

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73	Poly(adenine)-mediated DNA-functionalized gold nanoparticles for sensitive detection of mercury ions in aqueous media. <i>RSC Advances</i> , 2019, 9, 18728-18733.	1.7	7
74	Bilberry anthocyanin improves the serum cholesterol in aging perimenopausal rats via the estrogen receptor signaling pathway. <i>Food and Function</i> , 2019, 10, 3430-3438.	2.1	7
75	Characterization of the flavor compounds in wheat bran and biochemical conversion for application in food. <i>Journal of Food Science</i> , 2020, 85, 1427-1437.	1.5	7
76	Wheat germ glycoprotein regionally modulates immunosuppressed mouse intestinal immunity function from early life to adulthood. <i>Food and Function</i> , 2021, 12, 97-106.	2.1	7
77	Isolation and Purification, Structural Characterization and Antioxidant Activities of a Novel Hetero-Polysaccharide from Steam Exploded Wheat Germ. <i>Foods</i> , 2022, 11, 1245.	1.9	7
78	Effect of sea cucumber peptides on the immune response and gut microbiota composition in ovalbumin-induced allergic mice. <i>Food and Function</i> , 2022, 13, 6338-6349.	2.1	6
79	<i>Lactobacillus acidophilus</i> LA85 ameliorates cyclophosphamide-induced immunosuppression by modulating Notch and TLR4/NF- $\kappa$ B signal pathways and remodeling the gut microbiota. <i>Food and Function</i> , 2022, 13, 8107-8118.	2.1	6
80	Effects of thermal-induced konjac glucomannan-protein interaction on structural and rheological properties of wheat dough. <i>Food Structure</i> , 2022, 33, 100288.	2.3	6
81	Antibacterial Effect of (2E,2E)-4,4-Trisulfanediybis(but-2-enoic acid) against <i>Staphylococcus aureus</i> . <i>PLoS ONE</i> , 2018, 13, e0197348.	1.1	5
82	Multi-fractal structure features of corn stalks and their correlation with pretreatment homogeneity and efficacy. <i>Bioresource Technology</i> , 2022, 346, 126573.	4.8	4
83	Effect of water sorption on glass transition and microstructural variation of dextran & sugar mixtures. <i>Carbohydrate Polymers</i> , 2022, 290, 119505.	5.1	4
84	Valorization of Wheat Bran by Three Fungi Solid-State Fermentation: Physicochemical Properties, Antioxidant Activity and Flavor Characteristics. <i>Foods</i> , 2022, 11, 1722.	1.9	4
85	Induction of the glycolysis product methylglyoxal on trimethylamine lyase synthesis in the intestinal microbiota from mice fed with choline and dietary fiber. <i>Food and Function</i> , 2021, 12, 9880-9893.	2.1	3
86	Potential correlation between carbohydrate-active enzyme family 48 expressed by gut microbiota and the expression of intestinal epithelial AMP-activated protein kinase $\beta$ . <i>Journal of Food Biochemistry</i> , 2020, 44, e13123.	1.2	2
87	Effects of incorporation of black garlic on rheological, textural and sensory properties of rye ( <i>Secale cereale</i> L.) flour noodles. <i>CYTA - Journal of Food</i> , 2018, 16, 1102-1108.	0.9	1