

# Tao Wu

## List of Publications by Citations

**Source:** <https://exaly.com/author-pdf/2696215/tao-wu-publications-by-citations.pdf>

**Version:** 2024-04-25

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

80  
papers

2,129  
citations

26  
h-index

44  
g-index

89  
ext. papers

2,785  
ext. citations

5.7  
avg, IF

5.26  
L-index

#	Paper	IF	Citations
80	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> , <b>2008</b> , 43, 1195-1201	3.8	158
79	Extrusion process improves the functionality of soluble dietary fiber in oat bran. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 98-103	3.8	141
78	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> , <b>2013</b> , 141, 482-7	8.5	129
77	The anti-obesity effect of green tea polysaccharides, polyphenols and caffeine in rats fed with a high-fat diet. <i>Food and Function</i> , <b>2015</b> , 6, 297-304	6.1	111
76	Blueberry and mulberry juice prevent obesity development in C57BL/6 mice. <i>PLoS ONE</i> , <b>2013</b> , 8, e77585	3.7	88
75	Detoxification of mycotoxin patulin by the yeast <i>Rhodosporidium paludigenum</i> . <i>Food Chemistry</i> , <b>2015</b> , 179, 1-5	8.5	85
74	Adsorption properties of macroporous adsorbent resins for separation of anthocyanins from mulberry. <i>Food Chemistry</i> , <b>2016</b> , 194, 712-22	8.5	81
73	Effects of superfine grinding and microparticulation on the surface hydrophobicity of whey protein concentrate and its relation to emulsions stability. <i>Food Hydrocolloids</i> , <b>2015</b> , 51, 512-518	10.6	72
72	Honeysuckle anthocyanin supplementation prevents diet-induced obesity in C57BL/6 mice. <i>Food and Function</i> , <b>2013</b> , 4, 1654-61	6.1	65
71	Mulberry and cherry anthocyanin consumption prevents oxidative stress and inflammation in diet-induced obese mice. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 687-94	5.9	59
70	Inhibitory effects of sweet cherry anthocyanins on the obesity development in C57BL/6 mice. <i>International Journal of Food Sciences and Nutrition</i> , <b>2014</b> , 65, 351-9	3.7	58
69	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> , <b>2019</b> , 10, 333-343	6.1	57
68	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , <b>2017</b> , 221, 2010-2017	8.5	48
67	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> , <b>2016</b> , 7, 2469-78	6.1	45
66	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> , <b>2016</b> , 67, 257-64	3.7	43
65	Effect of wheat bran modification by steam explosion on structural characteristics and rheological properties of wheat flour dough. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 571-580	10.6	40
64	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> , <b>2018</b> , 2018, 4051232	6.7	37

63	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. <i>Food Research International</i> , <b>2018</b> , 108, 151-160	7	36
62	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> , <b>2016</b> , 64, 8735-8744	5.7	36
61	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> , <b>2017</b> , 8, 3178-3186	6.1	35
60	Fabricating soy protein hydrolysate/xanthan gum as fat replacer in ice cream by combined enzymatic and heat-shearing treatment. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 39-47	10.6	34
59	Raspberry anthocyanin consumption prevents diet-induced obesity by alleviating oxidative stress and modulating hepatic lipid metabolism. <i>Food and Function</i> , <b>2018</b> , 9, 2112-2120	6.1	33
58	Identification of pepsinogens and pepsins from the stomach of European eel ( <i>Anguilla anguilla</i> ). <i>Food Chemistry</i> , <b>2009</b> , 115, 137-142	8.5	33
57	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-Regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1700473	5.9	31
56	Interactions between soluble dietary fibers and wheat gluten in dough studied by confocal laser scanning microscopy. <i>Food Research International</i> , <b>2017</b> , 95, 19-27	7	29
55	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> , <b>2016</b> , 186, 69-76	6	29
54	Dietary sweet cherry anthocyanins attenuates diet-induced hepatic steatosis by improving hepatic lipid metabolism in mice. <i>Nutrition</i> , <b>2016</b> , 32, 827-33	4.8	26
53	A study revealing the key aroma compounds of steamed bread made by Chinese traditional sourdough. <i>Journal of Zhejiang University: Science B</i> , <b>2016</b> , 17, 787-797	4.5	24
52	Altered short chain fatty acid profiles induced by dietary fiber intervention regulate AMPK levels and intestinal homeostasis. <i>Food and Function</i> , <b>2019</b> , 10, 7174-7187	6.1	24
51	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> , <b>2020</b> , 128, 108774	7	24
50	Hot water extraction and artificial simulated gastrointestinal digestion of wheat germ polysaccharide. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 174-181	7.9	23
49	Structural Variation and Microrheological Properties of a Homogeneous Polysaccharide from Wheat Germ. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 2977-2987	5.7	22
48	Steam explosion modification on tea waste to enhance bioactive compounds extractability and antioxidant capacity of extracts. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 51-59	6	21
47	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> , <b>2012</b> , 11, 991-7	1.1	20
46	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> , <b>2019</b> , 67, 7832-7843	5.7	19

45	Ameliorative effect of black rice anthocyanin on senescent mice induced by D-galactose. <i>Food and Function</i> , <b>2014</b> , 5, 2892-7	6.1	19
44	Dietary supplementation with purified wheat germ glycoprotein improve immunostimulatory activity in cyclophosphamide induced Balb/c mice. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 1267-1275	7.9	16
43	Bioaccessibility and biotransformation of anthocyanin monomers following in vitro simulated gastric-intestinal digestion and in vivo metabolism in rats. <i>Food and Function</i> , <b>2019</b> , 10, 6052-6061	6.1	16
42	The art of signal transforming: electrodes and their smart applications in electrochemical sensing. <i>Analytical Methods</i> , <b>2015</b> , 7, 9732-9743	3.2	14
41	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> , <b>2020</b> , 11, 9585-9598	6.1	14
40	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 378-386	5.1	14
39	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> , <b>2020</b> , 11, 1572-1584	6.1	14
38	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> , <b>2017</b> , 7, 47848-47853	3.7	13
37	Development and characterization of novel bigels based on monoglyceride-beeswax oleogel and high acyl gellan gum hydrogel for lycopene delivery. <i>Food Chemistry</i> , <b>2021</b> , 365, 130419	8.5	12
36	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> , <b>2019</b> , 60, 103437	5.1	11
35	Structural characterization of a novel glycoprotein in wheat germ and its physicochemical properties. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 1058-1065	7.9	11
34	Oolong tea polysaccharide and polyphenols prevent obesity development in Sprague-Dawley rats. <i>Food and Nutrition Research</i> , <b>2018</b> , 62,	3.1	10
33	Evaluation on the physicochemical and digestive properties of melanoidin from black garlic and their antioxidant activities in vitro. <i>Food Chemistry</i> , <b>2021</b> , 340, 127934	8.5	10
32	Effect of Degree of Konjac Glucomannan Enzymatic Hydrolysis on the Physicochemical Characteristic of Gluten and Dough. <i>ACS Omega</i> , <b>2019</b> , 4, 9654-9663	3.9	9
31	subsp. Remodeled and Phosphatidylserine Levels and Ameliorated Intestinal Disorders and liver Metabolic Abnormalities Induced by High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 4632-4640	5.7	9
30	Potential Correlation between Dietary Fiber-Suppressed Microbial Conversion of Choline to Trimethylamine and Formation of Methylglyoxal. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 13247-13257	5.7	9
29	The influences of purple sweet potato anthocyanin on the growth characteristics of human retinal pigment epithelial cells. <i>Food and Nutrition Research</i> , <b>2015</b> , 59, 27830	3.1	9
28	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> , <b>2011</b> , 37, 543-52	2.7	9

27	LRa05 improves lipid accumulation in mice fed with a high fat diet regulating the intestinal microbiota, reducing glucose content and promoting liver carbohydrate metabolism. <i>Food and Function</i> , <b>2020</b> , 11, 9514-9525	6.1	8
26	Microstructure and meltdown properties of low-fat ice cream: Effects of microparticulated soy protein hydrolysate/xanthan gum (MSPH/XG) ratio and freezing time. <i>Journal of Food Engineering</i> , <b>2021</b> , 291, 110291	6	8
25	Influence of Konjac Glucomannan and Frozen Storage on Rheological and Tensile Properties of Frozen Dough. <i>Polymers</i> , <b>2019</b> , 11,	4.5	7
24	Structural Properties of Homogeneous Polysaccharide Fraction Released from Wheat Germ by Hydrothermal Treatment. <i>Carbohydrate Polymers</i> , <b>2020</b> , 240, 116238	10.3	7
23	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> , <b>2021</b> , 69, 8797-8806	5.7	6
22	Antibacterial Effect of (2E,2E)-4,4-Trisulfanediybis(but-2-enoic acid) against <i>Staphylococcus aureus</i> . <i>PLoS ONE</i> , <b>2018</b> , 13, e0197348	3.7	5
21	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> , <b>2022</b> , 153, 110945	7	5
20	LC89 exerts antidiabetic effects through regulating hepatic glucagon response and gut microbiota in type 2 diabetic mice. <i>Food and Function</i> , <b>2021</b> , 12, 8288-8299	6.1	5
19	Effect of Extrusion, Steam Explosion and Enzymatic Hydrolysis on Functional Properties of Wheat Bran. <i>Food Science and Technology Research</i> , <b>2018</b> , 24, 591-598	0.8	5
18	Bilberry anthocyanin improves the serum cholesterol in aging perimenopausal rats via the estrogen receptor signaling pathway. <i>Food and Function</i> , <b>2019</b> , 10, 3430-3438	6.1	4
17	Different Molecular Weight Black Garlic Melanoidins Alleviate High Fat Diet Induced Circadian Intestinal Microbes Dysbiosis. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 3069-3081	5.7	4
16	Regulation of wheat germ polysaccharides in the immune response of mice from newborn to adulthood associated with intestinal microbiota. <i>Food and Function</i> , <b>2020</b> , 11, 9662-9674	6.1	3
15	A novel wheat germ polysaccharide: Structural characterization, potential antioxidant activities and mechanism. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 165, 1978-1987	7.9	3
14	<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> , <b>2020</b> , 11, 6855-6865	6.1	2
13	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> , <b>2020</b> , 8, 4409-4421	3.2	2
12	Characterization of the flavor compounds in wheat bran and biochemical conversion for application in food. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1427-1437	3.4	2
11	Poly(adenine)-mediated DNA-functionalized gold nanoparticles for sensitive detection of mercury ions in aqueous media.. <i>RSC Advances</i> , <b>2019</b> , 9, 18728-18733	3.7	2
10	Sea cucumber peptides inhibit the malignancy of NSCLC by regulating miR-378a-5p targeted TUSC2. <i>Food and Function</i> , <b>2021</b> ,	6.1	2

9	Potential correlation between carbohydrate-active enzyme family 48 expressed by gut microbiota and the expression of intestinal epithelial AMP-activated protein kinase □ <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13123	3.3	2
8	Wheat germ glycoprotein regionally modulates immunosuppressed mouse intestinal immunity function from early life to adulthood. <i>Food and Function</i> , <b>2021</b> , 12, 97-106	6.1	2
7	Mixing Oil-Based Microencapsulation of Garlic Essential Oil: Impact of Incorporating Three Commercial Vegetable Oils on the Stability of Emulsions. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
6	Potential Hydrothermal-Humification of Vegetable Wastes by Steam Explosion and Structural Characteristics of Humified Fractions. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
5	Carboxymethylation of (1→6)-Dextran from <i>Leuconostoc</i> spp.: Effects on microstructural, thermal and antioxidant properties. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 166, 1-8	7.9	1
4	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> , <b>2018</b> , 16, 1102-1108	2.3	1
3	Effect of water sorption on glass transition and microstructural variation of dextran & sugar mixtures.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 290, 119505	10.3	1
2	Multi-fractal structure features of corn stalks and their correlation with pretreatment homogeneity and efficacy.. <i>Bioresource Technology</i> , <b>2021</b> , 346, 126573	11	0
1	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> , <b>2021</b> , 12, 9880-9893	6.1	0