

# Tao Wu

## List of Publications by Year in Descending Order

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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	Licorice extract ameliorates hyperglycemia through reshaping gut microbiota structure and inhibiting TLR4/NF-B signaling pathway in type 2 diabetic mice.. <i>Food Research International</i> , <b>2022</b> , 153, 110945	7	5
79	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
78	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
77	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
76	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
75	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
74	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
73	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
72	Carboxymethylation of (1→6)-D-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
71	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
70	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
69	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
68	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
67	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
66	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
65	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
64	<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

63	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
62	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
61	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
60	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
59	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
58	Potential correlation between carbohydrate-active enzyme family 48 expressed by gut microbiota and the expression of intestinal epithelial AMP-activated protein kinase $\square$ <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13123	3.3	2
57	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
56	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
55	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
54	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
53	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
52	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
51	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
50	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
49	Steam explosion modification on tea waste to enhance bioactive compounds Textractability and antioxidant capacity of extracts. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 51-59	6	21
48	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
47	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
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	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
44	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
43	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
42	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
41	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
40	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
39	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
38	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
37	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
36	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
35	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
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	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
32	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
31	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
30	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
29	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
28	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

27	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
26	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
25	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
24	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
23	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
22	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
21	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
20	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
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> , <b>2016</b> , 67, 257-64	3.7	43
18	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
17	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
16	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
15	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
14	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
13	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
12	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
11	Detoxification of mycotoxin patulin by the yeast <i>Rhodospiridium paludigenum</i> . <i>Food Chemistry</i> , <b>2015</b> , 179, 1-5	8.5	85
10	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

9	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
8	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
7	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
6	Blueberry and mulberry juice prevent obesity development in C57BL/6 mice. <i>PLoS ONE</i> , <b>2013</b> , 8, e77585	3.7	88
5	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
4	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
3	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
2	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
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> , <b>2008</b> , 43, 1195-1201	3.8	158