Hu Hou

List of Publications by Year
in descending order

63	2,264	185998 28	223531 46
papers	citations	h-index	g-index

63	63	63	2134
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Physical properties and antioxidant activity of gelatin-sodium alginate edible films with tea polyphenols. International Journal of Biological Macromolecules, 2018, 118, 1377-1383.	3.6	241
2	Characterization of acid- and pepsin-soluble collagen extracted from the skin of Nile tilapia () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	3.6	123
3	Preparation, isolation and identification of iron-chelating peptides derived from Alaska pollock skin. Process Biochemistry, 2013, 48, 988-993.	1.8	97
4	The effect of pacific cod (Gadus macrocephalus) skin gelatin polypeptides on UV radiation-induced skin photoaging in ICR mice. Food Chemistry, 2009, 115, 945-950.	4.2	89
5	Effect of calcium-binding peptide from Pacific cod (Gadus macrocephalus) bone on calcium bioavailability in rats. Food Chemistry, 2017, 221, 373-378.	4.2	87
6	A novel calcium-binding peptide from Antarctic krill protein hydrolysates and identification of binding sites of calcium-peptide complex. Food Chemistry, 2018, 243, 389-395.	4.2	87
7	Protective effect of gelatin peptides from pacific cod skin against photoaging by inhibiting the expression of MMPs via MAPK signaling pathway. Journal of Photochemistry and Photobiology B: Biology, 2016, 165, 34-41.	1.7	84
8	Moisture absorption and retention properties, and activity in alleviating skin photodamage of collagen polypeptide from marine fish skin. Food Chemistry, 2012, 135, 1432-1439.	4.2	83
9	Fractionation and identification of Alaska pollock skin collagen-derived mineral chelating peptides. Food Chemistry, 2015, 173, 536-542.	4.2	81
10	Antioxidant and melanogenesisâ€inhibitory activities of collagen peptide from jellyfish (<i>Rhopilema) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.7	80
11	Purification and identification of immunomodulating peptides from enzymatic hydrolysates of Alaska pollock frame. Food Chemistry, 2012, 134, 821-828.	4.2	77
12	Physicochemical and Biocompatibility Properties of Type I Collagen from the Skin of Nile Tilapia (Oreochromis Niloticus) for Biomedical Applications. Marine Drugs, 2019, 17, 137.	2.2	68
13	Protective effect of gelatin polypeptides from Pacific cod (Gadus macrocephalus) against UV irradiation-induced damages by inhibiting inflammation and improving transforming growth factor-Î²/Smad signaling pathway. Journal of Photochemistry and Photobiology B: Biology, 2016, 162, 633-640.	1.7	64
14	Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. Food and Function, 2017, 8, 1144-1151.	2.1	47
15	Identification of MMP-1 inhibitory peptides from cod skin gelatin hydrolysates and the inhibition mechanism by MAPK signaling pathway. Journal of Functional Foods, 2017, 33, 251-260.	1.6	47
16	Nile tilapia skin collagen sponge modified with chemical cross-linkers as a biomedical hemostatic material. Colloids and Surfaces B: Biointerfaces, 2017, 159, 89-96.	2.5	44
17	Functional Calcium Binding Peptides from Pacific Cod (Gadus macrocephalus) Bone: Calcium Bioavailability Enhancing Activity and Anti-Osteoporosis Effects in the Ovariectomy-Induced Osteoporosis Rat Model. Nutrients, 2018, 10, 1325.	1.7	44
18	Structural feature and self-assembly properties of type II collagens from the cartilages of skate and sturgeon. Food Chemistry, 2020, 331, 127340.	4.2	43

#	Article	IF	Citations
19	Comprehensive assessment of Nile tilapia skin collagen sponges as hemostatic dressings. Materials Science and Engineering C, 2020, 109, 110532.	3.8	42
20	The chelating peptide (<scp>GPAGPHGPPG</scp>) derived from Alaska pollock skin enhances calcium, zinc and iron transport in Cacoâ€2 cells. International Journal of Food Science and Technology, 2017, 52, 1283-1290.	1.3	41
21	Novel hard capsule prepared by tilapia (Oreochromis niloticus) scale gelatin and konjac glucomannan: Characterization, and in vitro dissolution. Carbohydrate Polymers, 2019, 206, 254-261.	5.1	40
22	Interactions of quercetin, curcumin, epigallocatechin gallate and folic acid with gelatin. International Journal of Biological Macromolecules, 2018, 118, 124-131.	3.6	37
23	Effects of cross-linking on mechanical, biological properties and biodegradation behavior of Nile tilapia skin collagen sponge as a biomedical material. Journal of the Mechanical Behavior of Biomedical Materials, 2018, 80, 51-58.	1.5	36
24	Purification and characterization of a novel calcium-biding decapeptide from Pacific cod (Gadus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5 Foods, 2019, 52, 670-679.	1.6	36
25	Analyzing the flavor compounds in Chinese traditional fermented shrimp pastes by HS-SPME-GC/MS and electronic nose. Journal of Ocean University of China, 2017, 16, 311-318.	0.6	32
26	Protective effect of gelatin and gelatin hydrolysate from salmon skin on UV irradiation-induced photoaging of mice skin. Journal of Ocean University of China, 2016, 15, 711-718.	0.6	31
27	Preparation of immunomodulatory hydrolysates from Alaska pollock frame. Journal of the Science of Food and Agriculture, 2012, 92, 3029-3038.	1.7	30
28	Metal Chelating, Inhibitory DNA Damage, and Anti-Inflammatory Activities of Phenolics from Rambutan (Nephelium lappaceum) Peel and the Quantifications of Geraniin and Corilagin. Molecules, 2018, 23, 2263.	1.7	30
29	Characteristic flavor of Antarctic krill (Euphausia superba) and white shrimp (Penaeus vannamei) induced by thermal treatment. Food Chemistry, 2022, 378, 132074.	4.2	28
30	Effects of oral administration of peptides with low molecular weight from Alaska Pollock (Theragra) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	27
31	Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber (A postichopus) Tj ETQq1 1 0.784314 rgBT /Overloc	0.9	23
32	Self-Degradation of Sea Cucumber Body Wall Under 4C Storage Condition. Journal of Food Processing and Preservation, 2016, 40, 715-723.	0.9	23
33	Identification of three novel antioxidative peptides from Auxenochlorella pyrenoidosa protein hydrolysates based on a peptidomics strategy. Food Chemistry, 2022, 375, 131849.	4.2	21
34	Effects of heat treatment on the gel properties of the body wall of sea cucumber (Apostichopus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1	1.4	20
35	The Protective Effect of Mycosporine-Like Amino Acids (MAAs) from Porphyra yezoensis in a Mouse Model of UV Irradiation-Induced Photoaging. Marine Drugs, 2019, 17, 470.	2.2	20
36	A comprehensive review of calcium and ferrous ions chelating peptides: Preparation, structure and transport pathways. Critical Reviews in Food Science and Nutrition, 2023, 63, 4418-4430.	5.4	19

#	Article	IF	Citations
37	Enzymatic hydrolysis of defatted mackerel protein with low bitter taste. Journal of Ocean University of China, 2011, 10, 85-92.	0.6	18
38	Characterization of Acid-Soluble Collagen From Bone of Pacific Cod (Gadus macrocephalus). Journal of Aquatic Food Product Technology, 2013, 22, 407-420.	0.6	17
39	Rheological properties, thermal stability and conformational changes of collagen from sea cucumber (Apostichopus japonicas). Food Chemistry, 2022, 389, 133033.	4.2	17
40	Cross-linking effects of carbodiimide, oxidized chitosan oligosaccharide and glutaraldehyde on acellular dermal matrix of basa fish (Pangasius bocourti). International Journal of Biological Macromolecules, 2020, 164, 677-686.	3.6	16
41	Understanding the antimicrobial activity of water soluble Î³-cyclodextrin/alamethicin complex. Colloids and Surfaces B: Biointerfaces, 2018, 172, 451-458.	2.5	14
42	INHIBITION OF MELANOGENIC ACTIVITY BY GELATIN AND POLYPEPTIDES FROM PACIFIC COD SKIN IN B16 MELANOMA CELLS. Journal of Food Biochemistry, 2011, 35, 1099-1116.	1.2	13
43	Effect of Peptides from Alaska Pollock on Intestinal Mucosal Immunity Function and Purification of Active Fragments. Nutrients, 2019, 11, 2517.	1.7	13
44	Effects of Rambutan Peel (Nepheliumlappaceum) PhenolicExtract on RANKL-Induced Differentiation of RAW264.7 Cells into Osteoclasts and Retinoic Acid-Induced Osteoporosis in Rats. Nutrients, 2020, 12, 883.	1.7	13
45	Protective Effect of Cod (Gadus macrocephalus) Skin Collagen Peptides on Acetic Acidâ€Induced Gastric Ulcer in Rats. Journal of Food Science, 2016, 81, H1807-15.	1.5	11
46	Characterization of Acid- and Pepsin-Soluble Collagens from the Cuticle of Perinereis nuntia (Savigny). Food Biophysics, 2018, 13, 274-283.	1.4	11
47	The mechanism of molecular cross-linking against nonenzymatic degradation in the body wall of ready-to-eat sea cucumber. Food Chemistry, 2022, 373, 131359.	4.2	11
48	Typical structure, biocompatibility, and cell proliferation bioactivity of collagen from Tilapia and Pacific cod. Colloids and Surfaces B: Biointerfaces, 2022, 210, 112238.	2.5	11
49	Identification of volatile compounds in Antarctic krill (Euphausia superba) using headspace solid-phase microextraction and GC-MS. International Journal of Food Properties, 2017, 20, S820-S829.	1.3	10
50	Identification of volatile compounds in codfish (Gadus) by a combination of two extraction Methods coupled with GC-MS analysis. Journal of Ocean University of China, 2016, 15, 509-514.	0.6	9
51	Antihypertensive Effect in Vivo of QAGLSPVR and Its Transepithelial Transport Through the Caco-2 Cell Monolayer. Marine Drugs, 2019, 17, 288.	2.2	9
52	Cleavage sites and non-enzymatic self-degradation mechanism of ready-to-eat sea cucumber during storage. Food Chemistry, 2022, 375, 131722.	4.2	8
53	Effect of gallic acid and chlorogenic acid on physicochemical, microstructural and thermal degradation properties of ready-to-eat sea cucumber. Food Chemistry, 2022, 380, 132186.	4.2	8
54	Solid-Phase Microextraction Method for the Determination of Volatile Compounds in Hydrolysates of Alaska Pollock Frame. International Journal of Food Properties, 2013, 16, 790-802.	1.3	7

#	Article	IF	Citations
55	Characterization of protease and effects of temperature and salinity on the biochemical changes during fermentation of Antarctic krill. Journal of the Science of Food and Agriculture, 2017, 97, 3546-3551.	1.7	6
56	Effects of type II collagen hydrolysates on osteoarthritis through the NF-Î¹B, Wnt/Î²-catenin and MAPK pathways. Food and Function, 2022, 13, 1192-1205.	2.1	5
57	Intervention mechanism of self-degradation of ready-to-eat sea cucumber by adding green tea extract and gallic acid. Food Research International, 2022, 156, 111282.	2.9	5
58	Structure of type II collagen from sturgeon cartilage and its effect on adjuvant-induced rheumatoid arthritis in rats. Food and Function, 2022, 13, 6152-6165.	2.1	4
59	Contribution of secondary bonds to the storage stability of ready-to-eat sea cucumber. Food Chemistry, 2022, 389, 133061.	4.2	3
60	Screening of extraction methods for glycoproteins from jellyfish (Rhopilema esculentum) oral-arms by high performance liquid chromatography. Journal of Ocean University of China, 2009, 8, 83-88.	0.6	2
61	Proteins characteristics and lipid profiles of silver sillago (sillago sihama). , 2011, , .		1
62	Enzymatic Hydrolysis of Alaska Pollock Proteins Based on Kinetics Model and Lysine Biosensorâ€“Neural Network Model. Journal of Aquatic Food Product Technology, 2017, 26, 267-278.	0.6	0
63	Toxicological evaluation of S. involucrata culture: Acute, 90-day subchronic and genotoxicity studies. Regulatory Toxicology and Pharmacology, 2021, 124, 104980.	1.3	0