

Hu Hou

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60
papers

1,387
citations

21
h-index

36
g-index

63
ext. papers

1,812
ext. citations

5.6
avg, IF

4.9
L-index

#	Paper	IF	Citations
60	Physical properties and antioxidant activity of gelatin-sodium alginate edible films with tea polyphenols. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 1377-1383	7.9	129
59	Characterization of acid- and pepsin-soluble collagen extracted from the skin of Nile tilapia (<i>Oreochromis niloticus</i>). <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 8-14	7.9	79
58	The effect of pacific cod (<i>Gadus macrocephalus</i>) skin gelatin polypeptides on UV radiation-induced skin photoaging in ICR mice. <i>Food Chemistry</i> , 2009 , 115, 945-950	8.5	78
57	Preparation, isolation and identification of iron-chelating peptides derived from Alaska pollock skin. <i>Process Biochemistry</i> , 2013 , 48, 988-993	4.8	76
56	Moisture absorption and retention properties, and activity in alleviating skin photodamage of collagen polypeptide from marine fish skin. <i>Food Chemistry</i> , 2012 , 135, 1432-9	8.5	67
55	Antioxidant and melanogenesis-inhibitory activities of collagen peptide from jellyfish (<i>Rhopilema esculentum</i>). <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1722-1727	4.3	66
54	Effect of calcium-binding peptide from Pacific cod (<i>Gadus macrocephalus</i>) bone on calcium bioavailability in rats. <i>Food Chemistry</i> , 2017 , 221, 373-378	8.5	60
53	Purification and identification of immunomodulating peptides from enzymatic hydrolysates of Alaska pollock frame. <i>Food Chemistry</i> , 2012 , 134, 821-8	8.5	58
52	Fractionation and identification of Alaska pollock skin collagen-derived mineral chelating peptides. <i>Food Chemistry</i> , 2015 , 173, 536-42	8.5	52
51	A novel calcium-binding peptide from Antarctic krill protein hydrolysates and identification of binding sites of calcium-peptide complex. <i>Food Chemistry</i> , 2018 , 243, 389-395	8.5	51
50	Protective effect of gelatin peptides from pacific cod skin against photoaging by inhibiting the expression of MMPs via MAPK signaling pathway. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016 , 165, 34-41	6.7	51
49	Protective effect of gelatin polypeptides from Pacific cod (<i>Gadus macrocephalus</i>) against UV irradiation-induced damages by inhibiting inflammation and improving transforming growth factor- β /Smad signaling pathway. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016 , 162, 633-640	6.7	44
48	Physicochemical and Biocompatibility Properties of Type I Collagen from the Skin of Nile Tilapia () for Biomedical Applications. <i>Marine Drugs</i> , 2019 , 17,	6	37
47	Collagen peptides ameliorate intestinal epithelial barrier dysfunction in immunostimulatory Caco-2 cell monolayers via enhancing tight junctions. <i>Food and Function</i> , 2017 , 8, 1144-1151	6.1	36
46	Nile tilapia skin collagen sponge modified with chemical cross-linkers as a biomedical hemostatic material. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017 , 159, 89-96	6	32
45	The chelating peptide (GPAGPHGPPG) derived from Alaska pollock skin enhances calcium, zinc and iron transport in Caco-2 cells. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1283-1290	3.8	30
44	Identification of MMP-1 inhibitory peptides from cod skin gelatin hydrolysates and the inhibition mechanism by MAPK signaling pathway. <i>Journal of Functional Foods</i> , 2017 , 33, 251-260	5.1	27

43	Preparation of immunomodulatory hydrolysates from Alaska pollock frame. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 3029-38	4.3	27
42	Novel hard capsule prepared by tilapia (<i>Oreochromis niloticus</i>) scale gelatin and konjac glucomannan: Characterization, and in vitro dissolution. <i>Carbohydrate Polymers</i> , 2019 , 206, 254-261	10.3	22
41	Effects of cross-linking on mechanical, biological properties and biodegradation behavior of Nile tilapia skin collagen sponge as a biomedical material. <i>Journal of the Mechanical Behavior of Biomedical Materials</i> , 2018 , 80, 51-58	4.1	21
40	Interactions of quercetin, curcumin, epigallocatechin gallate and folic acid with gelatin. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 124-131	7.9	21
39	Purification and characterization of a novel calcium-binding decapeptide from Pacific cod (<i>Gadus Macrocephalus</i>) bone: Molecular properties and calcium chelating modes. <i>Journal of Functional Foods</i> , 2019 , 52, 670-679	5.1	21
38	Protective effect of gelatin and gelatin hydrolysate from salmon skin on UV irradiation-induced photoaging of mice skin. <i>Journal of Ocean University of China</i> , 2016 , 15, 711-718	1	20
37	Metal Chelating, Inhibitory DNA Damage, and Anti-Inflammatory Activities of Phenolics from Rambutan () Peel and the Quantifications of Geraniin and Corilagin. <i>Molecules</i> , 2018 , 23,	4.8	20
36	Effects of oral administration of peptides with low molecular weight from Alaska Pollock (<i>Theragra chalcogramma</i>) on cutaneous wound healing. <i>Journal of Functional Foods</i> , 2018 , 48, 682-691	5.1	19
35	Comprehensive assessment of Nile tilapia skin collagen sponges as hemostatic dressings. <i>Materials Science and Engineering C</i> , 2020 , 109, 110532	8.3	19
34	Analyzing the flavor compounds in Chinese traditional fermented shrimp pastes by HS-SPME-GC/MS and electronic nose. <i>Journal of Ocean University of China</i> , 2017 , 16, 311-318	1	18
33	Functional Calcium Binding Peptides from Pacific Cod () Bone: Calcium Bioavailability Enhancing Activity and Anti-Osteoporosis Effects in the Ovariectomy-Induced Osteoporosis Rat Model. <i>Nutrients</i> , 2018 , 10,	6.7	17
32	Structural feature and self-assembly properties of type II collagens from the cartilages of skate and sturgeon. <i>Food Chemistry</i> , 2020 , 331, 127340	8.5	16
31	Nonenzymatic Softening Mechanism of Collagen Gel of Sea Cucumber (<i>Apostichopus japonicus</i>). <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2322-2331	2.1	15
30	Enzymatic hydrolysis of defatted mackerel protein with low bitter taste. <i>Journal of Ocean University of China</i> , 2011 , 10, 85-92	1	15
29	Self-Degradation of Sea Cucumber Body Wall Under 4C Storage Condition. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 715-723	2.1	15
28	Characterization of Acid-Soluble Collagen From Bone of Pacific Cod (<i>Gadus macrocephalus</i>). <i>Journal of Aquatic Food Product Technology</i> , 2013 , 22, 407-420	1.6	14
27	Effects of heat treatment on the gel properties of the body wall of sea cucumber (). <i>Journal of Food Science and Technology</i> , 2017 , 54, 707-717	3.3	12
26	Understanding the antimicrobial activity of water soluble Cyclodextrin/alamethicin complex. <i>Colloids and Surfaces B: Biointerfaces</i> , 2018 , 172, 451-458	6	11

25	Solid-Phase Microextraction Method for the Determination of Volatile Compounds in Hydrolysates of Alaska Pollock Frame. <i>International Journal of Food Properties</i> , 2013 , 16, 790-802	3	7
24	INHIBITION OF MELANOGENIC ACTIVITY BY GELATIN AND POLYPEPTIDES FROM PACIFIC COD SKIN IN B16 MELANOMA CELLS. <i>Journal of Food Biochemistry</i> , 2011 , 35, 1099-1116	3-3	7
23	Protective Effect of Cod (<i>Gadus macrocephalus</i>) Skin Collagen Peptides on Acetic Acid-Induced Gastric Ulcer in Rats. <i>Journal of Food Science</i> , 2016 , 81, H1807-15	3-4	7
22	Identification of volatile compounds in Antarctic krill (<i>Euphausia superba</i>) using headspace solid-phase microextraction and GC-MS. <i>International Journal of Food Properties</i> , 2017 , 20, S820-S829	3	6
21	Identification of volatile compounds in codfish (<i>Gadus</i>) by a combination of two extraction Methods coupled with GC-MS analysis. <i>Journal of Ocean University of China</i> , 2016 , 15, 509-514	1	6
20	The Protective Effect of Mycosporine-Like Amino Acids (MAAs) from s in a Mouse Model of UV Irradiation-Induced Photoaging. <i>Marine Drugs</i> , 2019 , 17,	6	6
19	The mechanism of molecular cross-linking against nonenzymatic degradation in the body wall of ready-to-eat sea cucumber. <i>Food Chemistry</i> , 2021 , 373, 131359	8.5	6
18	Effects of Rambutan Peel () Phenolic Extract on RANKL-Induced Differentiation of RAW264.7 Cells into Osteoclasts and Retinoic Acid-Induced Osteoporosis in Rats. <i>Nutrients</i> , 2020 , 12,	6.7	6
17	Characterization of Acid- and Pepsin-Soluble Collagens from the Cuticle of <i>Perinereis nuntia</i> (Savigny). <i>Food Biophysics</i> , 2018 , 13, 274-283	3.2	6
16	Characterization of protease and effects of temperature and salinity on the biochemical changes during fermentation of Antarctic krill. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 3546-3554	4.3	5
15	Antihypertensive Effect in Vivo of QAGLSPVR and Its Transepithelial Transport Through the Caco-2 Cell Monolayer. <i>Marine Drugs</i> , 2019 , 17,	6	5
14	Effect of Peptides from Alaska Pollock on Intestinal Mucosal Immunity Function and Purification of Active Fragments. <i>Nutrients</i> , 2019 , 11,	6.7	4
13	Typical structure, biocompatibility, and cell proliferation bioactivity of collagen from Tilapia and Pacific cod. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 210, 112238	6	4
12	Rheological properties, thermal stability and conformational changes of collagen from sea cucumber (<i>Apostichopus japonicas</i>).. <i>Food Chemistry</i> , 2022 , 389, 133033	8.5	4
11	Cross-linking effects of carbodiimide, oxidized chitosan oligosaccharide and glutaraldehyde on acellular dermal matrix of basa fish (<i>Pangasius bocourti</i>). <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 677-686	7.9	3
10	Effect of gallic acid and chlorogenic acid on physicochemical, microstructural and thermal degradation properties of ready-to-eat sea cucumber.. <i>Food Chemistry</i> , 2022 , 380, 132186	8.5	2
9	Cleavage sites and non-enzymatic self-degradation mechanism of ready-to-eat sea cucumber during storage.. <i>Food Chemistry</i> , 2021 , 375, 131722	8.5	2
8	Identification of three novel antioxidative peptides from <i>Auxenochlorella pyrenoidosa</i> protein hydrolysates based on a peptidomics strategy.. <i>Food Chemistry</i> , 2021 , 375, 131849	8.5	2

7	Screening of extraction methods for glycoproteins from jellyfish (<i>Rhopilema esculentum</i>) oral-arms by high performance liquid chromatography. <i>Journal of Ocean University of China</i> , 2009 , 8, 83-88	1	1
6	Intervention mechanism of self-degradation of ready-to-eat sea cucumber by adding green tea extract and gallic acid. <i>Food Research International</i> , 2022 , 156, 111282	7	1
5	Characteristic flavor of Antarctic krill (<i>Euphausia superba</i>) and white shrimp (<i>Penaeus vannamei</i>) induced by thermal treatment.. <i>Food Chemistry</i> , 2022 , 378, 132074	8.5	0
4	A comprehensive review of calcium and ferrous ions chelating peptides: Preparation, structure and transport pathways. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-13	11.5	0
3	Enzymatic Hydrolysis of Alaska Pollock Proteins Based on Kinetics Model and Lysine Biosensor-Neural Network Model. <i>Journal of Aquatic Food Product Technology</i> , 2017 , 26, 267-278	1.6	
2	Toxicological evaluation of <i>S. involucrata</i> culture: Acute, 90-day subchronic and genotoxicity studies. <i>Regulatory Toxicology and Pharmacology</i> , 2021 , 124, 104980	3.4	
1	Contribution of secondary bonds to the storage stability of ready-to-eat sea cucumber.. <i>Food Chemistry</i> , 2022 , 389, 133061	8.5	