

Tao Wu

List of Publications by Year in descending order

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38
papers

2,072
citations

304743

22
h-index

315739

38
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38
docs citations

38
times ranked

2694
citing authors

#	ARTICLE	IF	CITATIONS
1	Green and efficient extraction of rutin from tartary buckwheat hull by using natural deep eutectic solvents. <i>Food Chemistry</i> , 2017, 221, 1400-1405.	8.2	268
2	Physicochemical Properties and Bioactivity of Fungal Chitin and Chitosan. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3888-3894.	5.2	212
3	Thermosonication as a potential quality enhancement technique of apple juice. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 984-990.	8.2	172
4	Chitin and Chitosan Value-Added Products from Mushroom Waste. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7905-7910.	5.2	138
5	Efficient Reduction of Chitosan Molecular Weight by High-Intensity Ultrasound: Underlying Mechanism and Effect of Process Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5112-5119.	5.2	124
6	A novel dehydration technique for carrot slices implementing ultrasound and vacuum drying methods. <i>Ultrasonics Sonochemistry</i> , 2016, 30, 28-34.	8.2	112
7	Exploring the potential of thermosonication in carrot juice processing. <i>Journal of Food Science and Technology</i> , 2015, 52, 7002-7013.	2.8	69
8	Freeze-thaw induced gelation of alginates. <i>Carbohydrate Polymers</i> , 2016, 148, 45-51.	10.2	66
9	Inhibiting Ice Recrystallization by Nanocelluloses. <i>Biomacromolecules</i> , 2019, 20, 1667-1674.	5.4	63
10	Stabilizing oil-in-water emulsions with regenerated chitin nanofibers. <i>Food Chemistry</i> , 2015, 183, 115-121.	8.2	61
11	Effects of cations on the salt in of myofibrillar proteins. <i>Food Hydrocolloids</i> , 2016, 58, 179-183.	10.7	61
12	Preparation and characterization of oleogel-in-water pickering emulsions stabilized by cellulose nanocrystals. <i>Food Hydrocolloids</i> , 2021, 110, 106206.	10.7	57
13	Ultrasound-Assisted Extraction of Bioactive Compounds and Antioxidants from Carrot Pomace: A Response Surface Approach. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1878-1888.	2.0	55
14	Self-assembled nanostructured cellulose prepared by a dissolution and regeneration process using phosphoric acid as a solvent. <i>Carbohydrate Polymers</i> , 2015, 123, 297-304.	10.2	54
15	Green and efficient removal of cadmium from rice flour using natural deep eutectic solvents. <i>Food Chemistry</i> , 2018, 244, 260-265.	8.2	54
16	Physicochemical parameters, bioactive compounds and microbial quality of sonicated pear juice. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1552-1559.	2.7	48
17	Encapsulation of β -carotene in oleogel-in-water Pickering emulsion with improved stability and bioaccessibility. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1432-1442.	7.5	46
18	Ultrasound-assisted extraction and purification of taurine from the red algae <i>Porphyra yezoensis</i> . <i>Ultrasonics Sonochemistry</i> , 2015, 24, 36-42.	8.2	43

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19	Influence of sonication and high hydrostatic pressure on the quality of carrot juice. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2449-2457.	2.7	42
20	Bovine Milk Exosomes Affect Proliferation and Protect Macrophages against Cisplatin-Induced Cytotoxicity. <i>Immunological Investigations</i> , 2020, 49, 711-725.	2.0	35
21	Qualitative Assessment of Sonicated Apple Juice during Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1299-1308.	2.0	29
22	Effect of surface charge density on the ice recrystallization inhibition activity of nanocelluloses. <i>Carbohydrate Polymers</i> , 2020, 234, 115863.	10.2	25
23	Microwave-Assisted Extraction of Pectin from Saba Banana Peel Waste: Optimization, Characterization, and Rheology Study. <i>International Journal of Food Science</i> , 2020, 2020, 1-9.	2.0	22
24	Effect of Fibril Length on the Ice Recrystallization Inhibition Activity of Nanocelluloses. <i>Carbohydrate Polymers</i> , 2020, 240, 116275.	10.2	22
25	Phosphoric acid-based preparing of chitin nanofibers and nanospheres. <i>Cellulose</i> , 2016, 23, 477-491.	4.9	21
26	Cryogelation of alginate improved the freeze-thaw stability of oil-in-water emulsions. <i>Carbohydrate Polymers</i> , 2018, 198, 26-33.	10.2	20
27	Ice recrystallization inhibition effect of cellulose nanocrystals: Influence of sucrose concentration. <i>Food Hydrocolloids</i> , 2021, 121, 107011.	10.7	19
28	One-pot preparation of quercetin using natural deep eutectic solvents. <i>Process Biochemistry</i> , 2020, 89, 193-198.	3.7	18
29	Bacillomycin D effectively controls growth of <i>Malassezia globosa</i> by disrupting the cell membrane. <i>Applied Microbiology and Biotechnology</i> , 2020, 104, 3529-3540.	3.6	18
30	Potent Time-Dependent Ice Recrystallization Inhibition Activity of Cellulose Nanocrystals in Sucrose Solutions. <i>Biomacromolecules</i> , 2022, 23, 497-504.	5.4	18
31	Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13237.	2.0	17
32	Effects of N-Substituents on the Solution Behavior of Poly(sulfobetaine methacrylate)s in Water: Upper and Lower Critical Solution Temperature Transitions. <i>ACS Applied Polymer Materials</i> , 2021, 3, 867-878.	4.4	17
33	Improving the Solubility of Myofibrillar Proteins (MPs) by Mixing with Sodium Alginate: Effects of pH, Mixing Ratios and Preheating of MPs. <i>Food Biophysics</i> , 2020, 15, 113-121.	3.0	15
34	Inhibition of Heat-Induced Flocculation of Myosin-Based Emulsions through Steric Repulsion by Conformational Adaptation-Enhanced Interfacial Protein with an Alkaline pH-Shifting-Driven Method. <i>Langmuir</i> , 2018, 34, 8848-8856.	3.5	10
35	Electrosterically stabilized cellulose nanocrystals demonstrate ice recrystallization inhibition and cryoprotection activities. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 2378-2386.	7.5	10
36	Carrier-Free Immobilization of Rutin Degrading Enzyme Extracted From <i>Fusarium</i> spp.. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020, 8, 470.	4.1	4

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37	Rheological Behaviour of Purified Banana Peel Pectin from 'Saba' Banana [Musa BBB saba (Musa) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Mechanics and Thermal Sciences, 2020, 72, 93-102.	0.6	4
38	Effects of NaCl on the Freezing-Thawing Induced Gelation of Egg Yolk at pH 2.0-8.0. Food Biophysics, 2022, 17, 106-113.	3.0	3