Tao Wu

List of Publications by Year in descending order

38 papers	2,072 citations	304743 22 h-index	315739 38 g-index
38 all docs	38 docs citations	38 times ranked	2694 citing authors

#	Article	IF	Citations
1	Effects of NaCl on the Freezing-Thawing Induced Gelation of Egg Yolk at pHÂ2.0â€“8.0. Food Biophysics, 2022, 17, 106-113.	3.0	3
2	Potent Time-Dependent Ice Recrystallization Inhibition Activity of Cellulose Nanocrystals in Sucrose Solutions. Biomacromolecules, 2022, 23, 497-504.	5.4	18
3	Preparation and characterization of oleogel-in-water pickering emulsions stabilized by cellulose nanocrystals. Food Hydrocolloids, 2021, 110, 106206.	10.7	57
4	Ice recrystallization inhibition effect of cellulose nanocrystals: Influence of sucrose concentration. Food Hydrocolloids, 2021, 121, 107011.	10.7	19
5	Effects of N-Substituents on the Solution Behavior of Poly(sulfobetaine methacrylate)s in Water: Upper and Lower Critical Solution Temperature Transitions. ACS Applied Polymer Materials, 2021, 3, 867-878.	4.4	17
6	Improving the Solubility of Myofibrillar Proteins (MPs) by Mixing with Sodium Alginate: Effects of pH, Mixing Ratios and Preheating of MPs. Food Biophysics, 2020, 15, 113-121.	3.0	15
7	One-pot preparation of quercetin using natural deep eutectic solvents. Process Biochemistry, 2020, 89, 193-198.	3.7	18
8	Encapsulation of Î²-carotene in oleogel-in-water Pickering emulsion with improved stability and bioaccessibility. International Journal of Biological Macromolecules, 2020, 164, 1432-1442.	7.5	46
9	Electrosterically stabilized cellulose nanocrystals demonstrate ice recrystallization inhibition and cryoprotection activities. International Journal of Biological Macromolecules, 2020, 165, 2378-2386.	7.5	10
10	Microwave-Assisted Extraction of Pectin from â€œSabaâ€•Banana Peel Waste: Optimization, Characterization, and Rheology Study. International Journal of Food Science, 2020, 2020, 1-9.	2.0	22
11	Bovine Milk Exosomes Affect Proliferation and Protect Macrophages against Cisplatin-Induced Cytotoxicity. Immunological Investigations, 2020, 49, 711-725.	2.0	35
12	Carrier-Free Immobilization of Rutin Degrading Enzyme Extracted From Fusarium spp.. Frontiers in Bioengineering and Biotechnology, 2020, 8, 470.	4.1	4
13	Bacillomycin D effectively controls growth of Malassezia globosa by disrupting the cell membrane. Applied Microbiology and Biotechnology, 2020, 104, 3529-3540.	3.6	18
14	Effect of surface charge density on the ice recrystallization inhibition activity of nanocelluloses. Carbohydrate Polymers, 2020, 234, 115863.	10.2	25
15	Effect of Fibril Length on the Ice Recrystallization Inhibition Activity of Nanocelluloses. Carbohydrate Polymers, 2020, 240, 116275.	10.2	22
16	Rheological Behaviour of Purified Banana Peel Pectin from 'Saba' Banana [Musa BBB saba (Musa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 Mechanics and Thermal Sciences, 2020, 72, 93-102.	0.6	4
17	Inhibiting Ice Recrystallization by Nanocelluloses. Biomacromolecules, 2019, 20, 1667-1674.	5.4	63
18	Green and efficient removal of cadmium from rice flour using natural deep eutectic solvents. Food Chemistry, 2018, 244, 260-265.	8.2	54

#	Article	IF	Citations
19	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. Langmuir, 2018, 34, 8848-8856.	3.5	10
20	Cryogelation of alginate improved the freeze-thaw stability of oil-in-water emulsions. Carbohydrate Polymers, 2018, 198, 26-33.	10.2	20
21	Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. Journal of Food Processing and Preservation, 2017, 41, e13237.	2.0	17
22	Green and efficient extraction of rutin from tartary buckwheat hull by using natural deep eutectic solvents. Food Chemistry, 2017, 221, 1400-1405.	8.2	268
23	Physicochemical parameters, bioactive compounds and microbial quality of sonicated pear juice. International Journal of Food Science and Technology, 2016, 51, 1552-1559.	2.7	48
24	Freeze-thaw induced gelation of alginates. Carbohydrate Polymers, 2016, 148, 45-51.	10.2	66
25	Effects of cations on the â€œsalt inâ€•of myofibrillar proteins. Food Hydrocolloids, 2016, 58, 179-183.	10.7	61
26	Phosphoric acid-based preparing of chitin nanofibers and nanospheres. Cellulose, 2016, 23, 477-491.	4.9	21
27	A novel dehydration technique for carrot slices implementing ultrasound and vacuum drying methods. Ultrasonics Sonochemistry, 2016, 30, 28-34.	8.2	112
28	Self-assembled nanostructured cellulose prepared by a dissolution and regeneration process using phosphoric acid as a solvent. Carbohydrate Polymers, 2015, 123, 297-304.	10.2	54
29	Ultrasound-assisted extraction and purification of taurine from the red algae Porphyra yezoensis. Ultrasonics Sonochemistry, 2015, 24, 36-42.	8.2	43
30	Exploring the potential of thermosonication in carrot juice processing. Journal of Food Science and Technology, 2015, 52, 7002-7013.	2.8	69
31	Stabilizing oil-in-water emulsions with regenerated chitin nanofibers. Food Chemistry, 2015, 183, 115-121.	8.2	61
32	Ultrasound-Assisted Extraction of Bioactive Compounds and Antioxidants from Carrot Pomace: A Response Surface Approach. Journal of Food Processing and Preservation, 2015, 39, 1878-1888.	2.0	55
33	Qualitative Assessment of Sonicated Apple Juice during Storage. Journal of Food Processing and Preservation, 2015, 39, 1299-1308.	2.0	29
34	Thermosonication as a potential quality enhancement technique of apple juice. Ultrasonics Sonochemistry, 2014, 21, 984-990.	8.2	172
35	Influence of sonication and high hydrostatic pressure on the quality of carrot juice. International Journal of Food Science and Technology, 2014, 49, 2449-2457.	2.7	42
36	Efficient Reduction of Chitosan Molecular Weight by High-Intensity Ultrasound: Underlying Mechanism and Effect of Process Parameters. Journal of Agricultural and Food Chemistry, 2008, 56, 5112-5119.	5.2	124

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37	Physicochemical Properties and Bioactivity of Fungal Chitin and Chitosan. Journal of Agricultural and Food Chemistry, 2005, 53, 3888-3894.	5.2	212
38	Chitin and ChitosanValue-Added Products from Mushroom Waste. Journal of Agricultural and Food Chemistry, 2004, 52, 7905-7910.	5.2	138