Hui Wu

List of Publications by Year
in descending order

47	1,561	304368 22	315357 38
papers	citations	h-index	g-index

47	47	47	1553
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Structural Characterization and Immunomodulatory Activity of a Novel Polysaccharide from Lepidium meyenii. Journal of Agricultural and Food Chemistry, 2016, 64, 1921-1931.	2.4	181
2	Antioxidant Mechanism of Betaine without Free Radical Scavenging Ability. Journal of Agricultural and Food Chemistry, 2016, 64, 7921-7930.	2.4	99
3	Structural Characterization of a Novel Polysaccharide from Lepidium meyenii (Maca) and Analysis of Its Regulatory Function in Macrophage Polarization in Vitro. Journal of Agricultural and Food Chemistry, 2017, 65, 1146-1157.	2.4	96
4	Structural characterization of polysaccharides with potential antioxidant and immunomodulatory activities from Chinese water chestnut peels. Carbohydrate Polymers, 2020, 246, 116551.	5.1	79
5	Structural Elucidation of a Novel Pectin-Polysaccharide from the Petal of Saussurea laniceps and the Mechanism of its Anti-HBV Activity. Carbohydrate Polymers, 2019, 223, 115077.	5.1	74
6	Structural characterization and immunomodulatory activity of a novel polysaccharide from Pueraria lobata (Willd.) Ohwi root. International Journal of Biological Macromolecules, 2020, 154, 1556-1564.	3.6	71
7	Structural characterization and immunomodulatory activity of a novel acid polysaccharide isolated from the pulp of Rosa laevigata Michx fruit. International Journal of Biological Macromolecules, 2020, 145, 1080-1090.	3.6	62
8	Enrichment of caffeic acid in peanut sprouts and evaluation of its in vitro effectiveness against oxidative stress-induced erythrocyte hemolysis. Food Chemistry, 2017, 217, 332-341.	4.2	56
9	Purification and characterization of high antioxidant peptides from duck egg white protein hydrolysates. Biochemical and Biophysical Research Communications, 2014, 452, 888-894.	1.0	52
10	Novel Antioxidant Peptides Purified from Mulberry (Morus atropurpurea Roxb.) Leaf Protein Hydrolysates with Hemolysis Inhibition Ability and Cellular Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2019, 67, 7650-7659.	2.4	50
11	Characterization and Immunomodulatory Activity of a Novel Peptide, ECFSTA, from Wheat Germ Globulin. Journal of Agricultural and Food Chemistry, 2017, 65, 5561-5569.	2.4	49
12	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	48
13	Comparison of releasing bound phenolic acids from wheat bran by fermentation of three Aspergillus species. International Journal of Food Science and Technology, 2018, 53, 1120-1130.	1.3	34
14	Cellular Transport of Esculin and Its Acylated Derivatives in Caco-2 Cell Monolayers and Their Antioxidant Properties in Vitro. Journal of Agricultural and Food Chemistry, 2017, 65, 7424-7432.	2.4	32
15	Selenium accumulation, speciation, and its effect on nutritive value of Flammulina velutipes (Golden) Tj ETQq1 1 0.784314 rgBT /Ove	4.2	32
16	Physicochemical, functional properties, and antioxidant activities of protein fractions obtained from mulberry (morus atropurpurea roxb.) leaf. International Journal of Food Properties, 2017, 20, S3311-S3325.	1.3	30
17	Two novel polysaccharides from the torus of Saussurea laniceps protect against AAPH-induced oxidative damage in human erythrocytes. Carbohydrate Polymers, 2018, 200, 446-455.	5.1	30
18	Detoxifying effects of ultrafiltration fractions of Dendrobium aphyllum peptides on chemical and AAPH-induced oxidative stress. RSC Advances, 2017, 7, 48913-48924.	1.7	29

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19	Structural characterisation and immunomodulatory effects of polysaccharides isolated from Dendrobium aphyllum. International Journal of Food Science and Technology, 2018, 53, 1185-1194.	1.3	28
20	Selenium accumulation in protein fractions of Tenebrio molitor larvae and the antioxidant and immunoregulatory activity of protein hydrolysates. Food Chemistry, 2021, 334, 127475.	4.2	27
21	Purification and characterization of immunomodulatory peptides from enzymatic hydrolysates of duck egg ovalbumin. Food and Function, 2021, 12, 668-681.	2.1	27
22	Identification and characterization of novel anticoagulant peptide with thrombolytic effect and nutrient oligopeptides with high branched chain amino acid from Whitmania pigra protein. Amino Acids, 2016, 48, 2657-2670.	1.2	26
23	Artificial simulation of salivary and gastrointestinal digestion, and fermentation by human fecal microbiota, of polysaccharides fromDendrobium aphyllum. RSC Advances, 2018, 8, 13954-13963.	1.7	25
24	Effect of boiling and frying on the selenium content, speciation, and in vitro bioaccessibility of selenium-biofortified potato (Solanum tuberosum L.). Food Chemistry, 2021, 348, 129150.	4.2	24
25	Effects of simulated gastrointestinal digestion on the physicochemical properties, erythrocyte haemolysis inhibitory ability and chemical antioxidant activity of mulberry leaf protein and its hydrolysates. International Journal of Food Science and Technology, 2018, 53, 282-295.	1.3	23
26	Structural Characterization and Immunomodulatory Activity of a Polysaccharide from Eurycoma longifolia. Journal of Natural Products, 2019, 82, 169-176.	1.5	22
27	Dendrobium officinale Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. Journal of Agricultural and Food Chemistry, 2021, 69, 13510-13523.	2.4	21
28	Antioxidant activity in HepG2 cells, immunomodulatory effects in <scp>RAW</scp> 264.7 cells and absorption characteristics in Caco€2 cells of the peptide fraction isolated from Dendrobium aphyllum. International Journal of Food Science and Technology, 2018, 53, 2027-2036.	1.3	20
29	Betaine Inhibits Hepatitis B Virus with an Advantage of Decreasing Resistance to Lamivudine and Interferon Î±. Journal of Agricultural and Food Chemistry, 2016, 64, 4068-4077.	2.4	18
30	Artificial simulated gastrointestinal digestion of four carbohydrates containing beta€<scp>d</scp>€1 â†' 4 linkages and new <scp>GC</scp>€<scp>TQ</scp>/<scp>MS</scp>€<scp>MS</scp> method for characterising released monosaccharides. International Journal of Food Science and Technology, 2018, 53, 1992-2005.	1.3	18
31	Isolation, Identification, and Immunomodulatory Mechanism of Peptides from Lepidium meyenii (Maca) Protein Hydrolysate. Journal of Agricultural and Food Chemistry, 2022, 70, 4328-4341.	2.4	18
32	Immunomodulatory activities of non-prolamin proteins in wheat germ and gluten. Journal of Cereal Science, 2017, 76, 206-214.	1.8	17
33	Purification and comparative study of bioactivities of a natural selenized polysaccharide from Ganoderma Lucidum mycelia. International Journal of Biological Macromolecules, 2021, 190, 101-112.	3.6	16
34	Highly efficient synthesis of arbutin esters catalyzed by whole cells ofCandida parapsilosis. RSC Advances, 2018, 8, 10081-10088.	1.7	15
35	Effects of enzymatic hydrolysis on physicochemical property and antioxidant activity of mulberry (Morus atropurpurea Roxb.) leaf protein. Food Science and Nutrition, 2021, 9, 5379-5390.	1.5	15
36	Heat-induced gel properties and gastrointestinal digestive properties of egg white produced by hens fed with selenium-enriched yeast. Food Chemistry, 2022, 366, 130712.	4.2	11

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37	Chemical and cellular antioxidant activity of flavone extracts of Labisia pumila before and after in vitro gastrointestinal digestion. RSC Advances, 2018, 8, 12116-12126.	1.7	10
38	The effect of ultraviolet modification of Acetobacter xylinum (CGMCC No. 7431) and the use of coconut milk on the yield and quality of bacterial cellulose. International Journal of Food Science and Technology, 2019, 54, 3099-3108.	1.3	10
39	Physicochemical and functional properties of a protein isolate from maca (Lepidium meyenii) and the secondary structure and immunomodulatory activity of its major protein component. Food and Function, 2019, 10, 2894-2905.	2.1	10
40	Healthâ€promoting effects of dietary polysaccharide extracted from Dendrobium aphyllum on mice colon, including microbiota and immune modulation. International Journal of Food Science and Technology, 2019, 54, 1684-1696.	1.3	10
41	Debittering effect of partially purified proteases from soybean seedlings on soybean protein isolate hydrolysate produced by alcalase. Food Chemistry, 2021, 362, 130190.	4.2	10
42	Characteristic Analysis of Peptide Fraction Extracted from Dendrobium aphyllum After In Vitro Gastrointestinal Digestion and Fermentation by Human Fecal Microbiota. International Journal of Peptide Research and Therapeutics, 2019, 25, 573-582.	0.9	8
43	The Variations, Including Structures and Attenuation to Hemolysis, of Peptide Purified from Dendrobium aphyllum During In Vitro Gastro-Intestinal Digestion and Caco-2 Uptake and Transportation. International Journal of Peptide Research and Therapeutics, 2019, 25, 1319-1331.	0.9	7
44	Whole-Cell-Catalyzed Synthesis of Phenolic Glycoside Esters, and Their Antioxidant and Antimelanogenic Properties. Industrial & Engineering Chemistry Research, 2020, 59, 16591-16602.	1.8	6
45	Influence of Organic Solvents on Catalytic Behaviors and Cell Morphology of Whole-Cell Biocatalysts for Synthesis of 5â€²-Arabinocytosine Laurate. PLoS ONE, 2014, 9, e104847.	1.1	6
46	Cellular antioxidant activity and Caco‐2 cell uptake characteristics of flavone extracts from Labisia pumila. International Journal of Food Science and Technology, 2019, 54, 536-549.	1.3	5
47	Highly efficient whole-cell biosynthesis and cytotoxicity of esculin esters. Journal of Biotechnology, 2021, 337, 46-56.	1.9	4