

# Hui Wu

## List of Publications by Citations

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46  
papers

872  
citations

16  
h-index

27  
g-index

47  
ext. papers

1,209  
ext. citations

5.3  
avg, IF

4.71  
L-index

#	Paper	IF	Citations
46	Structural Characterization and Immunomodulatory Activity of a Novel Polysaccharide from <i>Lepidium meyenii</i> . <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 1921-31	5.7	131
45	Structural Characterization of a Novel Polysaccharide from <i>Lepidium meyenii</i> (Maca) and Analysis of Its Regulatory Function in Macrophage Polarization in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 1146-1157	5.7	67
44	Antioxidant Mechanism of Betaine without Free Radical Scavenging Ability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 7921-7930	5.7	63
43	Purification and characterization of high antioxidant peptides from duck egg white protein hydrolysates. <i>Biochemical and Biophysical Research Communications</i> , <b>2014</b> , 452, 888-94	3.4	45
42	Enrichment of caffeic acid in peanut sprouts and evaluation of its in vitro effectiveness against oxidative stress-induced erythrocyte hemolysis. <i>Food Chemistry</i> , <b>2017</b> , 217, 332-341	8.5	40
41	Structural characterization of polysaccharides with potential antioxidant and immunomodulatory activities from Chinese water chestnut peels. <i>Carbohydrate Polymers</i> , <b>2020</b> , 246, 116551	10.3	35
40	Structural Elucidation of a Novel Pectin-Polysaccharide from the Petal of <i>Saussurea laniceps</i> and the Mechanism of its Anti-HBV Activity. <i>Carbohydrate Polymers</i> , <b>2019</b> , 223, 115077	10.3	32
39	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ ( <i>Triticum Vulgare</i> ) globulin. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2556-2566	3.8	29
38	Characterization and Immunomodulatory Activity of a Novel Peptide, ECFSTA, from Wheat Germ Globulin. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 5561-5569	5.7	27
37	Structural characterization and immunomodulatory activity of a novel polysaccharide from <i>Pueraria lobata</i> (Willd.) Ohwi root. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 154, 1556-1564	7.9	26
36	Novel Antioxidant Peptides Purified from Mulberry (Roxb.) Leaf Protein Hydrolysates with Hemolysis Inhibition Ability and Cellular Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 7650-7659	5.7	25
35	Structural characterization and immunomodulatory activity of a novel acid polysaccharide isolated from the pulp of <i>Rosa laevigata</i> Michx fruit. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 1080-1090	7.9	24
34	Structural characterisation and immunomodulatory effects of polysaccharides isolated from <i>Dendrobium aphyllum</i> . <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1185-1194	3.8	23
33	Detoxifying effects of ultrafiltration fractions of <i>Dendrobium aphyllum</i> peptides on chemical and AAPH-induced oxidative stress. <i>RSC Advances</i> , <b>2017</b> , 7, 48913-48924	3.7	21
32	Comparison of releasing bound phenolic acids from wheat bran by fermentation of three <i>Aspergillus</i> species. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1120-1130	3.8	20
31	Cellular Transport of Esculin and Its Acylated Derivatives in Caco-2 Cell Monolayers and Their Antioxidant Properties in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7424-7432	5.7	18
30	Two novel polysaccharides from the torus of <i>Saussurea laniceps</i> protect against AAPH-induced oxidative damage in human erythrocytes. <i>Carbohydrate Polymers</i> , <b>2018</b> , 200, 446-455	10.3	16

29	Betaine Inhibits Hepatitis B Virus with an Advantage of Decreasing Resistance to Lamivudine and Interferon $\square$ <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 4068-77	5.7	16
28	Artificial simulation of salivary and gastrointestinal digestion, and fermentation by human fecal microbiota, of polysaccharides from .. <i>RSC Advances</i> , <b>2018</b> , 8, 13954-13963	3.7	15
27	Identification and characterization of novel anticoagulant peptide with thrombolytic effect and nutrient oligopeptides with high branched chain amino acid from <i>Whitmania pigra</i> protein. <i>Amino Acids</i> , <b>2016</b> , 48, 2657-2670	3.5	15
26	Physicochemical, functional properties, and antioxidant activities of protein fractions obtained from mulberry ( <i>Morus atropurpurea</i> roxb.) leaf. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S3311 <sup>3</sup> S3325 <sup>14</sup>		
25	Structural Characterization and Immunomodulatory Activity of a Polysaccharide from <i>Eurycoma longifolia</i> . <i>Journal of Natural Products</i> , <b>2019</b> , 82, 169-176	4.9	14
24	Artificial simulated gastrointestinal digestion of four carbohydrates containing beta-d-1 -w linkages and new GC-TQ/MS-MS method for characterising released monosaccharides. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 1992-2005	3.8	12
23	Antioxidant activity in HepG2 cells, immunomodulatory effects in RAW 264.7 cells and absorption characteristics in Caco-2 cells of the peptide fraction isolated from <i>Dendrobium aphyllum</i> . <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2027-2036	3.8	12
22	Effect of boiling and frying on the selenium content, speciation, and in vitro bioaccessibility of selenium-biofortified potato ( <i>Solanum tuberosum</i> L.). <i>Food Chemistry</i> , <b>2021</b> , 348, 129150	8.5	11
21	Selenium accumulation in protein fractions of <i>Tenebrio molitor</i> larvae and the antioxidant and immunoregulatory activity of protein hydrolysates. <i>Food Chemistry</i> , <b>2021</b> , 334, 127475	8.5	11
20	Effects of simulated gastrointestinal digestion on the physicochemical properties, erythrocyte haemolysis inhibitory ability and chemical antioxidant activity of mulberry leaf protein and its hydrolysates. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 282-295	3.8	11
19	Selenium accumulation, speciation, and its effect on nutritive value of <i>Flammulina velutipes</i> (Golden needle mushroom). <i>Food Chemistry</i> , <b>2021</b> , 350, 128667	8.5	10
18	Highly efficient synthesis of arbutin esters catalyzed by whole cells of .. <i>RSC Advances</i> , <b>2018</b> , 8, 10081-10088	3.8	9
17	Immunomodulatory activities of non-prolamin proteins in wheat germ and gluten. <i>Journal of Cereal Science</i> , <b>2017</b> , 76, 206-214	3.8	9
16	Health-promoting effects of dietary polysaccharide extracted from <i>Dendrobium aphyllum</i> on mice colon, including microbiota and immune modulation. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1684-1696	3.8	8
15	The effect of ultraviolet modification of <i>Acetobacter xylinum</i> (CGMCC No. 7431) and the use of coconut milk on the yield and quality of bacterial cellulose. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 3099-3108	3.8	7
14	Characteristic Analysis of Peptide Fraction Extracted from <i>Dendrobium aphyllum</i> After In Vitro Gastrointestinal Digestion and Fermentation by Human Fecal Microbiota. <i>International Journal of Peptide Research and Therapeutics</i> , <b>2019</b> , 25, 573-582	2.1	7
13	Purification and characterization of immunomodulatory peptides from enzymatic hydrolysates of duck egg ovalbumin. <i>Food and Function</i> , <b>2021</b> , 12, 668-681	6.1	7
12	Chemical and cellular antioxidant activity of flavone extracts of before and after gastrointestinal digestion.. <i>RSC Advances</i> , <b>2018</b> , 8, 12116-12126	3.7	6

11	Influence of organic solvents on catalytic behaviors and cell morphology of whole-cell biocatalysts for synthesis of 5- <i>O</i> -arabinocytosine laurate. <i>PLoS ONE</i> , <b>2014</b> , 9, e104847	3.7	6
10	The Variations, Including Structures and Attenuation to Hemolysis, of Peptide Purified from <i>Dendrobium aphyllum</i> During In Vitro Gastro-Intestinal Digestion and Caco-2 Uptake and Transportation. <i>International Journal of Peptide Research and Therapeutics</i> , <b>2019</b> , 25, 1319-1331	2.1	6
9	Physicochemical and functional properties of a protein isolate from maca ( <i>Lepidium meyenii</i> ) and the secondary structure and immunomodulatory activity of its major protein component. <i>Food and Function</i> , <b>2019</b> , 10, 2894-2905	6.1	5
8	Whole-Cell-Catalyzed Synthesis of Phenolic Glycoside Esters, and Their Antioxidant and Antimelanogenic Properties. <i>Industrial &amp; Engineering Chemistry Research</i> , <b>2020</b> , 59, 16591-16602	3.9	5
7	Cellular antioxidant activity and Caco-2 cell uptake characteristics of flavone extracts from <i>Labisia pumila</i> . <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 536-549	3.8	3
6	Debittering effect of partially purified proteases from soybean seedlings on soybean protein isolate hydrolysate produced by alcalase. <i>Food Chemistry</i> , <b>2021</b> , 362, 130190	8.5	3
5	Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 13510-13523	5.7	2
4	Highly efficient whole-cell biosynthesis and cytotoxicity of esculin esters. <i>Journal of Biotechnology</i> , <b>2021</b> , 337, 46-56	3.7	2
3	Purification and comparative study of bioactivities of a natural selenized polysaccharide from <i>Ganoderma Lucidum</i> mycelia. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 190, 101-112	7.9	1
2	Heat-induced gel properties and gastrointestinal digestive properties of egg white produced by hens fed with selenium-enriched yeast. <i>Food Chemistry</i> , <b>2022</b> , 366, 130712	8.5	1
1	Effects of enzymatic hydrolysis on physicochemical property and antioxidant activity of mulberry ( <i>Roxb.</i> ) leaf protein. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5379-5390	3.2	0