Hui Wu

List of Publications by Year in Descending Order

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	Heat-induced gel properties and gastrointestinal digestive properties of egg white produced by hens fed with selenium-enriched yeast. *Food Chemistry*, **2022**, 366, 130712	8.5	1
45	Polysaccharide Alleviates Intestinal Inflammation by Promoting Small Extracellular Vesicle Packaging of miR-433-3p. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 13510-13523	5.7	2
44	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	8.5	11
43	Selenium accumulation in protein fractions of Tenebrio molitor larvae and the antioxidant and immunoregulatory activity of protein hydrolysates. *Food Chemistry*, **2021**, 334, 127475	8.5	11
42	Selenium accumulation, speciation, and its effect on nutritive value of Flammulina velutipes (Golden needle mushroom). *Food Chemistry*, **2021**, 350, 128667	8.5	10
41	Purification and characterization of immunomodulatory peptides from enzymatic hydrolysates of duck egg ovalbumin. *Food and Function*, **2021**, 12, 668-681	6.1	7
40	Highly efficient whole-cell biosynthesis and cytotoxicity of esculin esters. *Journal of Biotechnology*, **2021**, 337, 46-56	3.7	2
39	Effects of enzymatic hydrolysis on physicochemical property and antioxidant activity of mulberry (Roxb.) leaf protein. *Food Science and Nutrition*, **2021**, 9, 5379-5390	3.2	0
38	Purification and comparative study of bioactivities of a natural selenized polysaccharide from Ganoderma Lucidum mycelia. *International Journal of Biological Macromolecules*, **2021**, 190, 101-112	7.9	1
37	Debittering effect of partially purified proteases from soybean seedlings on soybean protein isolate hydrolysate produced by alcalase. *Food Chemistry*, **2021**, 362, 130190	8.5	3
36	Structural characterization of polysaccharides with potential antioxidant and immunomodulatory activities from Chinese water chestnut peels. *Carbohydrate Polymers*, **2020**, 246, 116551	10.3	35
35	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	7.9	24
34	Structural characterization and immunomodulatory activity of a novel polysaccharide from Pueraria lobata (Willd.) Ohwi root. *International Journal of Biological Macromolecules*, **2020**, 154, 1556-1564	7.9	26
33	Whole-Cell-Catalyzed Synthesis of Phenolic Glycoside Esters, and Their Antioxidant and Antimelanogenic Properties. *Industrial & Engineering Chemistry Research*, **2020**, 59, 16591-16602	3.9	5
32	Novel Antioxidant Peptides Purified from Mulberry (Roxb.) Leaf Protein Hydrolysates with Hemolysis Inhibition Ability and Cellular Antioxidant Activity. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7650-7659	5.7	25
31	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	6.1	5
30	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	10.3	32

29	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	3.8	7
28	Structural Characterization and Immunomodulatory Activity of a Polysaccharide from Eurycoma longifolia. *Journal of Natural Products*, **2019**, 82, 169-176	4.9	14
27	Health-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	3.8	8
26	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	2.1	6
25	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	3.8	3
24	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	2.1	7
23	Artificial simulation of salivary and gastrointestinal digestion, and fermentation by human fecal microbiota, of polysaccharides from .. *RSC Advances*, **2018**, 8, 13954-13963	3.7	15
22	Structural characterisation and immunomodulatory effects of polysaccharides isolated from Dendrobium aphyllum. *International Journal of Food Science and Technology*, **2018**, 53, 1185-1194	3.8	23
21	Chemical and cellular antioxidant activity of flavone extracts of before and after gastrointestinal digestion.. *RSC Advances*, **2018**, 8, 12116-12126	3.7	6
20	Highly efficient synthesis of arbutin esters catalyzed by whole cells of .. *RSC Advances*, **2018**, 8, 10081-10088	3.7	9
19	Artificial simulated gastrointestinal digestion of four carbohydrates containing beta-d-1 -4 linkages and new GC-TQ/MS-MS method for characterising released monosaccharides. *International Journal of Food Science and Technology*, **2018**, 53, 1992-2005	3.8	12
18	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 Dendrobium aphyllum. *International Journal of Food Science and Technology*, **2018**, 53, 2027-2036	3.8	12
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	10.3	16
16	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	3.8	11
15	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	3.8	20
14	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	3	14
13	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	5.7	67
12	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	5.7	18

11	Detoxifying effects of ultrafiltration fractions of Dendrobium aphyllum peptides on chemical and AAPH-induced oxidative stress. *RSC Advances*, **2017**, 7, 48913-48924	3.7	21
10	Characterization and Immunomodulatory Activity of a Novel Peptide, ECFSTA, from Wheat Germ Globulin. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 5561-5569	5.7	27
9	Immunomodulatory activities of non-prolamin proteins in wheat germ and gluten. *Journal of Cereal Science*, **2017**, 76, 206-214	3.8	9
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	8.5	40
7	Enzymatic preparation of immunomodulatory hydrolysates from defatted wheat germ (Triticum Vulgare) globulin. *International Journal of Food Science and Technology*, **2016**, 51, 2556-2566	3.8	29
6	Structural Characterization and Immunomodulatory Activity of a Novel Polysaccharide from Lepidium meyenii. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1921-31	5.7	131
5	Betaine Inhibits Hepatitis B Virus with an Advantage of Decreasing Resistance to Lamivudine and Interferon □*Journal of Agricultural and Food Chemistry*, **2016**, 64, 4068-77	5.7	16
4	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	3.5	15
3	Antioxidant Mechanism of Betaine without Free Radical Scavenging Ability. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 7921-7930	5.7	63
2	Purification and characterization of high antioxidant peptides from duck egg white protein hydrolysates. *Biochemical and Biophysical Research Communications*, **2014**, 452, 888-94	3.4	45
1	Influence of organic solvents on catalytic behaviors and cell morphology of whole-cell biocatalysts for synthesis of 5'-arabinocytosine laurate. *PLoS ONE*, **2014**, 9, e104847	3.7	6