

# Shujian Wu

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3958807/publications.pdf>

Version: 2024-02-01

10  
papers

299  
citations

1307594

7  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

199  
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on mushroom-derived bioactive peptides: Preparation and biological activities. Food Research International, 2020, 134, 109230.	6.2	67
2	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. Trends in Food Science and Technology, 2021, 108, 164-176.	15.1	66
3	Effect of Dietary Protein and Processing on Gut Microbiota—A Systematic Review. Nutrients, 2022, 14, 453.	4.1	53
4	Polysaccharide from <i>Agrocybe cylindracea</i> prevents diet-induced obesity through inhibiting inflammation mediated by gut microbiota and associated metabolites. International Journal of Biological Macromolecules, 2022, 209, 1430-1438.	7.5	36
5	Preparation of Antioxidant Protein Hydrolysates from <i>Pleurotus geesteranus</i> and Their Protective Effects on H <sub>2</sub> O <sub>2</sub> Oxidative Damaged PC12 Cells. Molecules, 2020, 25, 5408.	3.8	24
6	Novel Selenium Peptides Obtained from Selenium-Enriched <i>Cordyceps militaris</i> Alleviate Neuroinflammation and Gut Microbiota Dysbacteriosis in LPS-Injured Mice. Journal of Agricultural and Food Chemistry, 2022, 70, 3194-3206.	5.2	21
7	Change Regularity of Taste and the Performance of Endogenous Proteases in Shrimp ( <i>Penaens</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 10	4.3	15
8	Whole <i>Agrocybe cylindracea</i> Prevented Obesity Linking with Modification of Gut Microbiota and Associated Fecal Metabolites in High-Fat Diet-Fed Mice. Molecular Nutrition and Food Research, 2022, 66, e2100897.	3.3	7
9	Protein hydrolysates from <i>Pleurotus geesteranus</i> obtained by simulated gastrointestinal digestion exhibit neuroprotective effects in H <sub>2</sub> O <sub>2</sub> -injured PC12 cells. Journal of Food Biochemistry, 2022, 46, e13879.	2.9	5
10	Whole-plant foods and their macromolecules: untapped approaches to modulate neuroinflammation in Alzheimer's disease. Critical Reviews in Food Science and Nutrition, 2023, 63, 2388-2406.	10.3	5