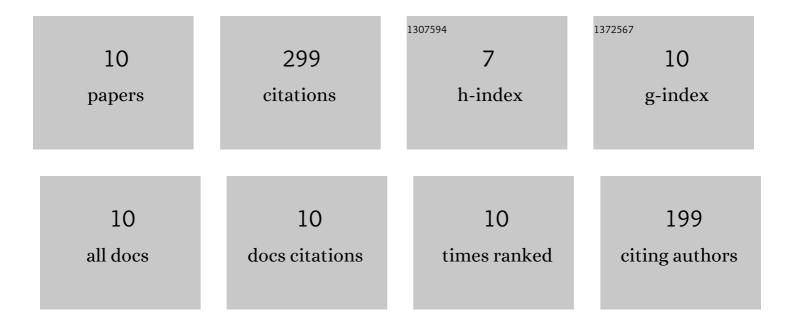
## Shujian Wu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3958807/publications.pdf Version: 2024-02-01



<u> Сницам М/п</u>

#	Article	IF	CITATIONS
1	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
2	Protein hydrolysates from <i>Pleurotus geesteranus</i> obtained by simulated gastrointestinal digestion exhibit neuroprotective effects in H <sub>2</sub> O <sub>2</sub> â€injured PC12 cells. Journal of Food Biochemistry, 2022, 46, e13879.	2.9	5
3	Effect of Dietary Protein and Processing on Gut Microbiota—A Systematic Review. Nutrients, 2022, 14, 453.	4.1	53
4	Whole <i>Agrocybe cylindracea</i> Prevented Obesity Linking with Modification of Gut Microbiota and Associated Fecal Metabolites in Highâ€Fat Dietâ€Fed Mice. Molecular Nutrition and Food Research, 2022, 66, e2100897.	3.3	7
5	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
6	Polysaccharide from Agrocybe cylindracea 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
7	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
	Change Regularity of Taste and the Performance of Endogenous Proteases in Shrimp (Penaens) Ti ETO $_{000}$ 0.0 rgB	T lOverloc	

8 Change Regularity of Taste and the Performance of Endogenous Proteases in Shrimp (Penaens) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46

9	Preparation of Antioxidant Protein Hydrolysates from Pleurotus geesteranus and Their Protective Effects on H2O2 Oxidative Damaged PC12 Cells. Molecules, 2020, 25, 5408.	3.8	24
10	A review on mushroom-derived bioactive peptides: Preparation and biological activities. Food Research International, 2020, 134, 109230.	6.2	67