Wenbiao Wu

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4311228/publications.pdf

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22	123	1307594 7	1372567 10
papers	citations	h-index	g-index

22	22	22	121
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Toxicological studies on plant proteins: a review. Journal of Applied Toxicology, 2012, 32, 377-386.	2.8	20
2	A method of producing edible oils with high quality by water. Journal of Food Processing and Preservation, 2017, 41, e13280.	2.0	17
3	An advanced aqueous method of extracting rapeseed oil with high quality. Journal of Food Process Engineering, 2019, 42, e12957.	2.9	11
4	Dietary safety evaluation of water hyacinth leaf protein concentrate. Human and Experimental Toxicology, 2011, 30, 1514-1520.	2.2	10
5	Angiotensin-converting enzyme inhibiting ability of ethanol extracts, steviol glycosides and protein hydrolysates from stevia leaves. Food and Function, 2019, 10, 7967-7972.	4.6	10
6	Estimation of Cr(III) in Water with the Presence of Cr(VI) by Chlorophosphonazo I Color Reaction Spectrophotometry. Analytical Sciences, 2018, 34, 305-309.	1.6	8
7	Optimization of conditions for producing highâ€quality oil and deâ€oiled meal from almond seeds by water. Journal of Food Processing and Preservation, 2019, 43, e14050.	2.0	7
8	Bamboo Wine: Its Production Technology and Potential as a Sustainable Health Beverage. Food Reviews International, 2022, 38, 1368-1388.	8.4	6
9	Artificial neural network for determining the hedonic score of texture of and distinguishing different grades of ham sausages. Food Science and Technology, 2020, 40, 46-54.	1.7	6
10	Evaluation of acute toxicity potential of water hyacinth leaves. Toxicology and Industrial Health, 2014, 30, 426-431.	1.4	4
11	A silica/polyvinyl alcohol membrane suitable for separating proteins. Journal of Porous Materials, 2017, 24, 469-476.	2.6	4
12	Critical functional properties of defatted peanut meal produced by aqueous extraction and conventional methods. Journal of Food Science and Technology, 2019, 56, 4722-4731.	2.8	4
13	Simultaneous Recovery of High Quality Black Sesame Oil and Defatted Meal by a New Aqueous Method: Optimization and Comparison with Other Methods. Journal of Oleo Science, 2021, 70, 1211-1223.	1.4	4
14	Concentration of selenium by precipitating proteins from potato juice. International Journal of Food Science and Technology, 2011, 46, 402-405.	2.7	3
15	Correlation of Dispersibility of Proteins with that of Selenium in Teas. Biological Trace Element Research, 2011, 142, 137-142.	3.5	3
16	Decontamination of Aquatic Vegetable Leaves by Removing Trace Toxic Metals during Pickling Process with Acetic Acid Solution. Ecology of Food and Nutrition, 2011, 50, 368-374.	1.6	1
17	Natural food resources bank in the form of forestry and grassland: Scenarios to ensure sustainable food security. Natural Resources Forum, 2014, 38, 109-117.	3.6	1
18	Simultaneous Production of Leaf Protein Concentrates and Antioxidants by Aqueous Ethanol Extraction. Journal of Food Process Engineering, 2017, 40, e12307.	2.9	1

#	Article	IF	Citations
19	Effect of defatted soy and peanut flour obtained by new aqueous method on quality of glutenâ€free cookies. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
20	Optimization of hydration method for efficiently separating highâ€quality oils from macadamia seed kernels. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1
21	Optimization and Evaluation of Hydration Method for Cold Recovery of Oils and Defatted Meal from <i>Pinus armandi</i> Seed Kernels. Journal of Oleo Science, 2022, , .	1.4	1
22	A good method of preparing ternary glutaraldehyde/polyvinyl alcohol/silicate microfiltration membrane applicable to removal of spores. Journal of Porous Materials, 0, , 1.	2.6	0