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	Bamboo Wine: Its Production Technology and Potential as a Sustainable Health Beverage. Food Reviews International, 2022, 38, 1368-1388.	8.4	6
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	An advanced aqueous method of extracting rapeseed oil with high quality. Journal of Food Process Engineering, 2019, 42, e12957.	2.9	11
11	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
12	Simultaneous Production of Leaf Protein Concentrates and Antioxidants by Aqueous Ethanol Extraction. Journal of Food Process Engineering, 2017, 40, e12307.	2.9	1
13	A silica/polyvinyl alcohol membrane suitable for separating proteins. Journal of Porous Materials, 2017, 24, 469-476.	2.6	4
14	A method of producing edible oils with high quality by water. Journal of Food Processing and Preservation, 2017, 41, e13280.	2.0	17
15	Evaluation of acute toxicity potential of water hyacinth leaves. Toxicology and Industrial Health, 2014, 30, 426-431.	1.4	4
16	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
17	Toxicological studies on plant proteins: a review. Journal of Applied Toxicology, 2012, 32, 377-386.	2.8	20
18	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

#	Article	IF	Citations
19	Concentration of selenium by precipitating proteins from potato juice. International Journal of Food Science and Technology, 2011, 46, 402-405.	2.7	3
20	Dietary safety evaluation of water hyacinth leaf protein concentrate. Human and Experimental Toxicology, 2011, 30, 1514-1520.	2.2	10
21	Correlation of Dispersibility of Proteins with that of Selenium in Teas. Biological Trace Element Research, 2011, 142, 137-142.	3.5	3
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