

# Wanfeng Hu

## List of Publications by Year in descending order

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Version: 2024-02-01

12  
papers

293  
citations

932766

10  
h-index

1372195

10  
g-index

12  
all docs

12  
docs citations

12  
times ranked

295  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inactivation, aggregation, secondary and tertiary structural changes of germin-like protein in Satsuma mandarin with high polyphenol oxidase activity induced by ultrasonic processing. <i>Biophysical Chemistry</i> , 2015, 197, 18-24.	1.5	48
2	Characterization of germin-like protein with polyphenol oxidase activity from Satsuma mandarin. <i>Biochemical and Biophysical Research Communications</i> , 2014, 449, 313-318.	1.0	46
3	Effect of ultrasonic processing on the changes in activity, aggregation and the secondary and tertiary structure of polyphenol oxidase in oriental sweet melon ( <i>Cucumis melo</i> var.) <i>Trends in Food Science and Technology</i> , 2015, 26, 10-15.	1.7	10
4	Aggregation and Conformational Changes in Native and Thermally Treated Polyphenol Oxidase From Apple Juice ( <i>Malus domestica</i> ). <i>Frontiers in Chemistry</i> , 2018, 6, 203.	1.8	33
5	Inactivation and structural changes of polyphenol oxidase in quince ( <i>Cydonia</i> ) <i>Journal of Food Science</i> , 2020, 91, 5055-5062.	1.7	26
6	Enzymatic, Phyto-, and Physicochemical Evaluation of Apple Juice under High-Pressure Carbon Dioxide and Thermal Processing. <i>Foods</i> , 2020, 9, 243.	1.9	26
7	Ultrasonic Processing Induced Activity and Structural Changes of Polyphenol Oxidase in Orange ( <i>Citrus sinensis</i> Osbeck). <i>Molecules</i> , 2019, 24, 1922.	1.7	24
8	Eugenol treatment delays the flesh browning of fresh-cut water chestnut ( <i>Eleocharis tuberosa</i> ) through regulating the metabolisms of phenolics and reactive oxygen species. <i>Food Chemistry: X</i> , 2022, 14, 100307.	1.8	20
9	Changes in Browning Degree and Reducibility of Polyphenols during Autoxidation and Enzymatic Oxidation. <i>Antioxidants</i> , 2021, 10, 1809.	2.2	17
10	Catalytic and Structural Characterization of a Browning-Related Protein in Oriental Sweet Melon ( <i>Cucumis Melo</i> var. Makuwa Makino). <i>Frontiers in Chemistry</i> , 2018, 6, 354.	1.8	15
11	Synergistic effect of high-intensity ultrasound and $\beta$ -cyclodextrin treatments on browning control in apple juice. <i>International Journal of Food Science and Technology</i> , 0, , .	1.3	2
12	Effects of sucrose substitutes and hydrocolloids on the texture of low-sugared orange peels as a moist filling for baked products. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1