

Wanfeng Hu

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

9

papers

168

citations

8

h-index

12

g-index

12

ext. papers

238

ext. citations

4.3

avg, IF

2.77

L-index

#	Paper	IF	Citations
9	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	3.5	36
8	Characterization of germin-like protein with polyphenol oxidase activity from Satsuma mandarin. <i>Biochemical and Biophysical Research Communications</i> , 2014 , 449, 313-8	3.4	31
7	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>makuwa</i> Makino). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1326-1334	4.3	24
6	Enzymatic, Phyto-, and Physicochemical Evaluation of Apple Juice under High-Pressure Carbon Dioxide and Thermal Processing. <i>Foods</i> , 2020 , 9,	4.9	19
5	Aggregation and Conformational Changes in Native and Thermally Treated Polyphenol Oxidase From Apple Juice (). <i>Frontiers in Chemistry</i> , 2018 , 6, 203	5	19
4	Ultrasonic Processing Induced Activity and Structural Changes of Polyphenol Oxidase in Orange (Osbeck). <i>Molecules</i> , 2019 , 24,	4.8	16
3	Inactivation and structural changes of polyphenol oxidase in quince (<i>Cydonia oblonga</i> Miller) juice subjected to ultrasonic treatment. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2065-2073	4.3	12
2	Catalytic and Structural Characterization of a Browning-Related Protein in Oriental Sweet Melon (var. Makino). <i>Frontiers in Chemistry</i> , 2018 , 6, 354	5	9
1	Eugenol treatment delays the flesh browning of fresh-cut water chestnut () through regulating the metabolisms of phenolics and reactive oxygen species.. <i>Food Chemistry: X</i> , 2022 , 14, 100307	4.7	0