

Hui He

List of Publications by Year in Descending Order

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Version: 2024-04-20

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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.

26
papers

498
citations

14
h-index

22
g-index

28
ext. papers

707
ext. citations

6.1
avg, IF

4.25
L-index

#	Paper	IF	Citations
26	Sources, chemical synthesis, functional improvement and applications of food-derived protein/peptide-saccharide covalent conjugates: a review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-20	11.5	
25	Purification, identification, and computational analysis of xanthine oxidase inhibitory peptides from kidney bean. <i>Journal of Food Science</i> , 2021 , 86, 1081-1088	3.4	4
24	Dietary interventions for better management of osteoporosis: An overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-20	11.5	0
23	Selenium-containing soybean antioxidant peptides: Preparation and comprehensive comparison of different selenium supplements. <i>Food Chemistry</i> , 2021 , 358, 129888	8.5	14
22	Selenium-Containing Proteins/Peptides from Plants: A Review on the Structures and Functions. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 15061-15073	5.7	23
21	Desalted duck egg white peptides promoted osteogenesis via wnt/ β catenin signal pathway. <i>Journal of Food Science</i> , 2020 , 85, 834-842	3.4	11
20	Desalted duck egg white peptides-chitosan oligosaccharide copolymers as calcium delivery systems: Preparation, characterization and calcium release evaluation in vitro and vivo. <i>Food Research International</i> , 2020 , 131, 108974	7	6
19	Purification and characterization of positive allosteric regulatory peptides of calcium sensing receptor (CaSR) from desalted duck egg white. <i>Food Chemistry</i> , 2020 , 325, 126919	8.5	4
18	Two novel calcium delivery systems fabricated by casein phosphopeptides and chitosan oligosaccharides: Preparation, characterization, and bioactive studies. <i>Food Hydrocolloids</i> , 2020 , 102, 105567	10.6	10
17	Hydrogel as a Biomaterial for Bone Tissue Engineering: A Review. <i>Nanomaterials</i> , 2020 , 10,	5.4	52
16	Hypolipidemic effects and mechanisms of Val-Phe-Val-Arg-Asn in C57BL/6J mice and 3T3-L1 cell models. <i>Journal of Functional Foods</i> , 2020 , 73, 104100	5.1	6
15	The hypolipidemic effects of peptides prepared from <i>Cicer arietinum</i> in ovariectomized rats and HepG2 cells. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 576-586	4.3	9
14	TGF- β /Smad7 signaling pathway and cell apoptosis: Two key aspects of Selenium-biofortified soybean peptide attenuating liver fibrosis. <i>Journal of Functional Foods</i> , 2019 , 63, 103583	5.1	4
13	Duck Egg White-Derived Peptide VSEE (Val-Ser-Glu-Glu) Regulates Bone and Lipid Metabolisms by Wnt/ β Catenin Signaling Pathway and Intestinal Microbiota. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1900525	5.9	13
12	A Comprehensive Review of Corn Protein-derived Bioactive Peptides: Production, Characterization, Bioactivities, and Transport Pathways. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 329-345	16.4	34
11	Selenium-biofortified corn peptides: Attenuating concanavalin A-Induced liver injury and structure characterization. <i>Journal of Trace Elements in Medicine and Biology</i> , 2019 , 51, 57-64	4.1	18
10	Effect of duck egg white peptide-ferrous chelate on iron bioavailability in vivo and structure characterization. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 1834-1841	4.3	16

9	Hepatoprotective effects of selenium-biofortified soybean peptides on liver fibrosis induced by tetrachloromethane. <i>Journal of Functional Foods</i> , 2018 , 50, 183-191	5.1	15
8	Desalted Duck Egg White Peptides Promote Calcium Uptake and Modulate Bone Formation in the Retinoic Acid-Induced Bone Loss Rat and Caco-2 Cell Model. <i>Nutrients</i> , 2017 , 9,	6.7	17
7	Collagen Peptides from Crucian Skin Improve Calcium Bioavailability and Structural Characterization by HPLC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 8847-8854	5.7	13
6	Desalted duck egg white peptides promote calcium uptake by counteracting the adverse effects of phytic acid. <i>Food Chemistry</i> , 2017 , 219, 428-435	8.5	40
5	Desalted Duck Egg White Peptides: Promotion of Calcium Uptake and Structure Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8170-6	5.7	47
4	Effects of desalted duck egg white peptides and their products on calcium absorption in rats. <i>Journal of Functional Foods</i> , 2014 , 8, 234-242	5.1	36
3	ULTRAFILTRATION PREPARATION OF POTENT BIOACTIVE CORN PEPTIDE AS ALCOHOL METABOLISM STIMULATOR IN VIVO AND STUDY ON ITS MECHANISM OF ACTION. <i>Journal of Food Biochemistry</i> , 2013 , 37, 161-167	3.3	35
2	HEPATOPROTECTIVE EFFECTS OF CORN PEPTIDES AGAINST CARBON TETRACHLORIDE-INDUCED LIVER INJURY IN MICE. <i>Journal of Food Biochemistry</i> , 2012 , 36, 458-464	3.3	32
1	Flavonols of lotus (<i>Nelumbo nucifera</i> , Gaertn.) seed epicarp and their antioxidant potential. <i>European Food Research and Technology</i> , 2010 , 231, 387-394	3.4	37