

Tao Wu

List of Publications by Year in descending order

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Version: 2024-02-01

50
papers

1,375
citations

304368

22
h-index

344852

36
g-index

50
all docs

50
docs citations

50
times ranked

1852
citing authors

#	ARTICLE	IF	CITATIONS
1	Further characterization of cellulose nanocrystal (CNC) preparation from sulfuric acid hydrolysis of cotton fibers. <i>Cellulose</i> , 2016, 23, 439-450.	2.4	96
2	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. <i>Food Research International</i> , 2018, 108, 151-160.	2.9	83
3	Mulberry and cherry anthocyanin consumption prevents oxidative stress and inflammation in diet-induced obese mice. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 687-694.	1.5	78
4	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , 2017, 221, 2010-2017.	4.2	74
5	Black tea polyphenols and polysaccharides improve body composition, increase fecal fatty acid, and regulate fat metabolism in high-fat diet-induced obese rats. <i>Food and Function</i> , 2016, 7, 2469-2478.	2.1	62
6	Anti-obesity effects of artificial planting blueberry (<i>Vaccinium ashei</i>) anthocyanin in high-fat diet-treated mice. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 257-264.	1.3	61
7	Blackberry and Blueberry Anthocyanin Supplementation Counteract High-Fat-Diet-Induced Obesity by Alleviating Oxidative Stress and Inflammation and Accelerating Energy Expenditure. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-9.	1.9	59
8	Anthocyanins in black rice, soybean and purple corn increase fecal butyric acid and prevent liver inflammation in high fat diet-induced obese mice. <i>Food and Function</i> , 2017, 8, 3178-3186.	2.1	55
9	Soluble Dietary Fiber Reduces Trimethylamine Metabolism via Gut Microbiota and Co-regulates Host AMPK Pathways. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1700473.	1.5	51
10	Soluble Dietary Fiber Fractions in Wheat Bran and Their Interactions with Wheat Gluten Have Impacts on Dough Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8735-8744.	2.4	47
11	Interactions between soluble dietary fibers and wheat gluten in dough studied by confocal laser scanning microscopy. <i>Food Research International</i> , 2017, 95, 19-27.	2.9	44
12	Protective effects of L-arabinose in high-carbohydrate, high-fat diet-induced metabolic syndrome in rats. <i>Food and Nutrition Research</i> , 2015, 59, 28886.	1.2	43
13	Using soy protein SiOx nanocomposite film coating to extend the shelf life of apple fruit. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2018-2030.	1.3	43
14	Effect of superfine grinding on the structural and physicochemical properties of whey protein and applications for microparticulated proteins. <i>Food Science and Biotechnology</i> , 2015, 24, 1637-1643.	1.2	42
15	Supermolecule Cucurbituril Subnanoporous Carbon Supercapacitor (SCSCS). <i>Nano Letters</i> , 2021, 21, 2156-2164.	4.5	40
16	Composition of <i>Lycium barbarum</i> polysaccharides and their apoptosis-inducing effect on human hepatoma SMMC-7721 cells. <i>Food and Nutrition Research</i> , 2015, 59, 28696.	1.2	39
17	Structural Variation and Microrheological Properties of a Homogeneous Polysaccharide from Wheat Germ. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2977-2987.	2.4	33
18	Flow deflectors to release the negative defect of natural wind on large scale dry cooling tower. <i>International Journal of Heat and Mass Transfer</i> , 2019, 128, 248-269.	2.5	31

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19	Adsorption of fluoride on Mg/Fe layered double hydroxides material prepared via hydrothermal process. <i>RSC Advances</i> , 2015, 5, 23246-23254.	1.7	28
20	Entransy analysis optimization of cooling water flow distribution in a dry cooling tower of power plant under summer crosswinds. <i>Energy</i> , 2019, 166, 1229-1240.	4.5	28
21	Aggregation and rheological behavior of soluble dietary fibers from wheat bran. <i>Food Research International</i> , 2017, 102, 291-302.	2.9	27
22	Dietary supplementation with purified wheat germ glycoprotein improve immunostimulatory activity in cyclophosphamide induced Balb/c mice. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 1267-1275.	3.6	24
23	Modeling the performance of the indirect dry cooling system in a thermal power generating unit under variable ambient conditions. <i>Energy</i> , 2019, 169, 625-636.	4.5	24
24	Cooling water mass flow optimization for indirect dry cooling system of thermal power unit under variable output load. <i>International Journal of Heat and Mass Transfer</i> , 2019, 133, 1-10.	2.5	23
25	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. <i>Food and Bioprocess Technology</i> , 2016, 9, 378-386.	2.6	20
26	Rationally engineered Co and N co-doped WS ₂ as bifunctional catalysts for pH-universal hydrogen evolution and oxidative dehydrogenation reactions. <i>Nano Research</i> , 2022, 15, 1993-2002.	5.8	20
27	Biomass-assisted approach for large-scale construction of multi-functional isolated single-atom site catalysts. <i>Nano Research</i> , 2022, 15, 3980-3990.	5.8	20
28	Template-Free Synthesis of Porous Fluorescent Carbon Nanomaterials with Gluten for Intracellular Imaging and Drug Delivery. <i>ACS Applied Materials & Interfaces</i> , 2022, 14, 21310-21318.	4.0	20
29	Structural characterization of a novel glycoprotein in wheat germ and its physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 1058-1065.	3.6	17
30	Anthocyanins from black wolfberry (<i>Lycium ruthenicum</i> Murr.) prevent inflammation and increase fecal fatty acid in diet-induced obese rats. <i>RSC Advances</i> , 2017, 7, 47848-47853.	1.7	16
31	Succinylated Soy Protein Film Coating Extended the Shelf Life of Apple Fruit. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13024.	0.9	16
32	A NDIR Mid-Infrared Methane Sensor with a Compact Pentahedron Gas-Cell. <i>Sensors</i> , 2020, 20, 5461.	2.1	15
33	Flow and Heat Transfer Performances of Liquid Metal Based Microchannel Heat Sinks under High Temperature Conditions. <i>Micromachines</i> , 2022, 13, 95.	1.4	12
34	Effect of Extrusion, Steam Explosion and Enzymatic Hydrolysis on Functional Properties of Wheat Bran. <i>Food Science and Technology Research</i> , 2018, 24, 591-598.	0.3	10
35	Dietary Supplementation with Trihexanoin Enhances Intestinal Function of Weaned Piglets. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3277.	1.8	10
36	Physicochemical and Antioxidative Properties of Superfine-ground Oat Bran Polysaccharides. <i>Food Science and Technology Research</i> , 2016, 22, 101-109.	0.3	9

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37	Self-assembled multifunctional Fe ₃ O ₄ hierarchical microspheres: high-efficiency lithium-ion battery materials and hydrogenation catalysts. <i>Science China Materials</i> , 2021, 64, 1058-1070.	3.5	9
38	Iterative Alanine Scanning Mutagenesis Confers Aromatic Ketone Specificity and Activity of L-Aspartate Aminohydroxylases. <i>ChemCatChem</i> , 2021, 13, 5243-5253.	1.8	9
39	A LabVIEW-based TDLAS methane detection system using a wavelet denoising method. <i>Microwave and Optical Technology Letters</i> , 2023, 65, 1031-1036.	0.9	8
40	Transient behavior of the cold end system in an indirect dry cooling thermal power plant under varying operating conditions. <i>Energy</i> , 2019, 181, 1202-1212.	4.5	6
41	Trilactic glyceride regulates lipid metabolism and improves gut function in piglets. <i>Frontiers in Bioscience - Landmark</i> , 2020, 25, 1324-1336.	3.0	5
42	Optimization for Circulating Cooling Water Distribution of Indirect Dry Cooling System in a Thermal Power Plant under Crosswind Condition with Evolution Strategies Algorithm. <i>Energies</i> , 2021, 14, 1167.	1.6	4
43	Phase-Controllable Synthesis of Multifunctional 1T-MoSe ₂ Nanostructures: Applications in Lithium-Ion Batteries, Electrocatalytic Hydrogen Evolution, and the Hydrogenation Reaction. <i>ChemElectroChem</i> , 2021, 8, 4148-4155.	1.7	4
44	Investigating the chemical constituent and the suppressive effects of alliin hydrolysate on E.coli. <i>Natural Product Research</i> , 2017, 31, 2814-2817.	1.0	3
45	Establishment of friction model and calculation of size factor in micro/meso forming processes. <i>International Journal of Advanced Manufacturing Technology</i> , 2018, 98, 3061-3069.	1.5	2
46	Glass transition temperature, rheological, and gelatinization properties of high amylose corn starch and waxy cassava starch blends. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14682.	0.9	2
47	A self-adjusting and probabilistic decision-making classifier based on the constructive covering algorithm in neural networks. , 0, , .		1
48	Effects of Extrusion on Physicochemical Properties of Oat Polysaccharides and Its Improvement in Flour Dough Extensibility and Gumminess. <i>Food Science and Technology Research</i> , 2018, 24, 145-150.	0.3	1
49	The novel entropy measurements of Z+-numbers and their application on multi-attribute decision making problem. <i>Journal of Intelligent and Fuzzy Systems</i> , 2021, 40, 131-148.	0.8	1
50	Atomistic Simulation of Microstructural Evolution of Ni _{50.8} Ti Wires during Torsion Deformation. <i>Materials</i> , 2022, 15, 92.	1.3	0