

Tao Wu

List of Publications by Year in Descending Order

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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.

47
papers

838
citations

19
h-index

28
g-index

50
ext. papers

1,097
ext. citations

5
avg, IF

4.5
L-index

#	Paper	IF	Citations
47	Flow and Heat Transfer Performances of Liquid Metal Based Microchannel Heat Sinks under High Temperature Conditions.. <i>Micromachines</i> , 2022 , 13,	3.3	1
46	Iterative Alanine Scanning Mutagenesis Confers Aromatic Ketone Specificity and Activity of L-Amine Dehydrogenases. <i>ChemCatChem</i> , 2021 , 13, 5243	5.2	1
45	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	4.3	1
44	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	7.1	2
43	Supramolecule Cucurbituril Subnanoporous Carbon Supercapacitor (SCSCS). <i>Nano Letters</i> , 2021 , 21, 2156-2164	2.4	12
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	3.1	0
41	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	1.6	
40	Trilactic glyceride regulates lipid metabolism and improves gut function in piglets. <i>Frontiers in Bioscience - Landmark</i> , 2020 , 25, 1324-1336	2.8	2
39	A NDIR Mid-Infrared Methane Sensor with a Compact Pentahedron Gas-Cell. <i>Sensors</i> , 2020 , 20,	3.8	1
38	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	2.1	0
37	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	7.9	5
36	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	4.9	19
35	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	7.9	16
34	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	4.9	15
33	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	7.9	21
32	Microparticulated whey protein-pectin complex: A texture-controllable gel for low-fat mayonnaise. <i>Food Research International</i> , 2018 , 108, 151-160	7	36
31	Structural Variation and Microrheological Properties of a Homogeneous Polysaccharide from Wheat Germ. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 2977-2987	5.7	22

30	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	3.2	1
29	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, 4051232	6.7	37
28	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	7.9	16
27	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	0.8	5
26	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	0.8	
25	Dietary Supplementation with Trihexanoin Enhances Intestinal Function of Weaned Piglets. <i>International Journal of Molecular Sciences</i> , 2018 , 19,	6.3	4
24	Structural characterization of a novel glycoprotein in wheat germ and its physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 1058-1065	7.9	11
23	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	7	29
22	Investigating the chemical constituent and the suppressive effects of alliin hydrolysate on E.coli. <i>Natural Product Research</i> , 2017 , 31, 2814-2817	2.3	2
21	Aggregation and rheological behavior of soluble dietary fibers from wheat bran. <i>Food Research International</i> , 2017 , 102, 291-302	7	20
20	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	3.7	13
19	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	5.9	31
18	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	3.8	30
17	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	6.1	35
16	Effects of oligomeric procyanidins on the retrogradation properties of maize starch with different amylose/amylopectin ratios. <i>Food Chemistry</i> , 2017 , 221, 2010-2017	8.5	48
15	Succinylated Soy Protein Film Coating Extended the Shelf Life of Apple Fruit. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13024	2.1	9
14	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	5.7	36
13	Mulberry and cherry anthocyanin consumption prevents oxidative stress and inflammation in diet-induced obese mice. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 687-94	5.9	59

12	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, 257-64	3.7	43
11	Further characterization of cellulose nanocrystal (CNC) preparation from sulfuric acid hydrolysis of cotton fibers. <i>Cellulose</i> , 2016 , 23, 439-450	5.5	67
10	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. <i>Food and Bioprocess Technology</i> , 2016 , 9, 378-386	5.1	14
9	Physicochemical and Antioxidative Properties of Superfine-ground Oat Bran Polysaccharides. <i>Food Science and Technology Research</i> , 2016 , 22, 101-109	0.8	4
8	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, 2469-78	6.1	45
7	Adsorption of fluoride on Mg/Fe layered double hydroxides material prepared via hydrothermal process. <i>RSC Advances</i> , 2015 , 5, 23246-23254	3.7	27
6	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	3	33
5	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	3.1	32
4	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	3.1	30
3	Biomass-assisted approach for large-scale construction of multi-functional isolated single-atom site catalysts. <i>Nano Research</i> , 1	10	0
2	A LabVIEW-based TDLAS methane detection system using a wavelet denoising method. <i>Microwave and Optical Technology Letters</i> ,	1.2	1
1	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> , 1	10	2