

# Hui Wang

## List of Publications by Year in descending order

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54  
papers

1,645  
citations

257101

24  
h-index

315357

38  
g-index

55  
all docs

55  
docs citations

55  
times ranked

1035  
citing authors

#	ARTICLE	IF	CITATIONS
1	Insight into the mechanism of d-allose in reducing the allergenicity and digestibility of ultrasound-pretreated $\beta$ -lactalbumin by high-resolution mass spectrometry. <i>Food Chemistry</i> , 2022, 374, 131616.	4.2	9
2	Effects of Superheated Steam Treatment on the Allergenicity and Structure of Chicken Egg Ovomucoid. <i>Foods</i> , 2022, 11, 238.	1.9	13
3	Mechanism of viscosity reduction of okra pectic polysaccharide by ascorbic acid. <i>Carbohydrate Polymers</i> , 2022, 284, 119196.	5.1	7
4	Analysis of the Structure and Antigenicity in Ovalbumin Modified with Six Disaccharides Through Liquid Chromatography-High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3096-3108.	2.4	6
5	Isolation and allergenicity evaluation of glycosylated $\beta$ -lactalbumin digestive products and identification of allergenic peptides. <i>Food Chemistry</i> , 2022, 390, 133185.	4.2	4
6	Investigation of the effect of oxidation on the structure of $\beta$ -lactoglobulin by high resolution mass spectrometry. <i>Food Chemistry</i> , 2021, 339, 127939.	4.2	9
7	Investigation of the mechanism underlying the influence of mild glycation on the digestibility and IgG/IgE-binding abilities of $\beta$ -lactoglobulin and its digests through LC orbitrap MS/MS. <i>LWT - Food Science and Technology</i> , 2021, 139, 110506.	2.5	8
8	Insight into the mechanism of urea inhibit ovalbumin-glucose glycation by conventional spectrometry and liquid chromatography-high resolution mass spectrometry. <i>Food Chemistry</i> , 2021, 342, 128340.	4.2	5
9	The IgE/IgG binding capacity and structural changes of Alaska Pollock parvalbumin glycosylated with different reducing sugars. <i>Journal of Food Biochemistry</i> , 2021, 45, e13539.	1.2	13
10	Mechanism of the Reduced IgG/IgE Binding Abilities of Glycosylated $\beta$ -Lactoglobulin and Its Digests through High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3741-3750.	2.4	22
11	Mechanism on the Allergenicity Changes of $\beta$ -Lactalbumin Treated by Sonication-Assisted Glycation during <i>In Vitro</i> Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 6850-6859.	2.4	12
12	Investigation on the Anaphylaxis and Anti-Digestive Stable Peptides Identification of Ultrasound-Treated $\beta$ -Lactalbumin during <i>In-Vitro</i> Gastrointestinal Digestion. <i>Foods</i> , 2021, 10, 2760.	1.9	4
13	Glycosylated fish gelatin emulsion: Rheological, tribological properties and its application as model coffee creamers. <i>Food Hydrocolloids</i> , 2020, 102, 105552.	5.6	68
14	Structural Properties, Bioactivities, and Applications of Polysaccharides from Okra [ <i>Abelmoschus esculentus</i> (L.) Moench]: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14091-14103.	2.4	39
15	Mechanism of Selenium Nanoparticles Inhibiting Advanced Glycation End Products. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10586-10595.	2.4	8
16	Enzymolysis Reaction Kinetics and Liquid Chromatography High-Resolution Mass Spectrometry Analysis of Ovalbumin Glycosylated with Microwave Radiation. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10596-10608.	2.4	7
17	Insight into the Mechanism of Reduced IgG/IgE Binding Capacity in Ovalbumin as Induced by Glycation with Monose Epimers through Liquid Chromatography and High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6065-6075.	2.4	28
18	The reduction in the immunoglobulin G and immunoglobulin E binding capacity of $\beta$ -lactoglobulin via spray-drying technology. <i>Journal of Dairy Science</i> , 2020, 103, 2993-3001.	1.4	8

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19	Conformational alteration and the glycated sites in ovalbumin during vacuum freeze-drying induced glycation: A study using conventional spectrometry and liquid chromatographyâ€“high resolution mass spectrometry. <i>Food Chemistry</i> , 2020, 318, 126519.	4.2	19
20	Mechanism of the effect of 2, 2-azobis (2-amidinopropane) dihydrochloride simulated lipid oxidation on the IgG/IgE binding ability of ovalbumin. <i>Food Chemistry</i> , 2020, 327, 127037.	4.2	25
21	Comparison of ovalbumin glycation by microwave irradiation and conventional heating. <i>LWT - Food Science and Technology</i> , 2019, 116, 108560.	2.5	22
22	Investigation of the Mechanism of Conformational Alteration in Ovalbumin as Induced by Glycation with Different Monoses through Conventional Spectrometry and Liquid Chromatography High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3096-3105.	2.4	34
23	Insights into the Mechanism of Quercetin against BSA-Fructose Glycation by Spectroscopy and High-Resolution Mass Spectrometry: Effect on Physicochemical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 236-246.	2.4	39
24	Investigation into allergenicity reduction and glycation sites of glycated Î²-lactoglobulin with ultrasound pretreatment by high-resolution mass spectrometry. <i>Food Chemistry</i> , 2018, 252, 99-107.	4.2	65
25	Investigation of conformation change of glycated ovalbumin obtained by Co-60 gamma-ray irradiation under drying treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 286-291.	2.7	20
26	Nelumbo nucifera leaf extracts inhibit the formation of advanced glycation end-products and mechanism revealed by Nano LC-Orbitrap-MS/MS. <i>Journal of Functional Foods</i> , 2018, 42, 254-261.	1.6	19
27	Glycation of ovalbumin after high-intensity ultrasound pretreatment: effects on conformation, immunoglobulin (Ig)G/IgE binding ability and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3767-3773.	1.7	52
28	Liquid Chromatography High-Resolution Mass Spectrometry Identifies the Glycation Sites of Bovine Serum Albumin Induced by D-Ribose with Ultrasonic Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 563-570.	2.4	26
29	The mechanism of reduced IgG/IgE-binding of Î²-lactoglobulin by pulsed electric field pretreatment combined with glycation revealed by ECD/FTICR-MS. <i>Food and Function</i> , 2018, 9, 417-425.	2.1	27
30	Morphological and structural characteristics of rice amylose by dynamic high-pressure microfluidization modification. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13764.	0.9	12
31	Influence of Ultrasonication Prior to Glycation on the Physicochemical Properties of Bovine Serum Albuminâ€“galactose Conjugates. <i>Food Science and Technology Research</i> , 2018, 24, 35-44.	0.3	10
32	A comparative analysis of the antigenicity and the major components formed from the glucose/ovalbumin model system under microwave irradiation and conventional heating. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13818.	0.9	4
33	The Mechanism of Decreased IgG/IgE-Binding of Ovalbumin by Preheating Treatment Combined with Glycation Identified by Liquid Chromatography and High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10693-10702.	2.4	30
34	Ultrasonic Pretreatment Combined with Dry-State Glycation Reduced the Immunoglobulin E/Immunoglobulin G-Binding Ability of Î±-Lactalbumin Revealed by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 5691-5698.	2.4	34
35	LC-Orbitrap MS analysis of the glycation modification effects of ovalbumin during freeze-drying with three reducing sugar additives. <i>Food Chemistry</i> , 2018, 268, 171-178.	4.2	23
36	Identification of glycated sites in ovalbumin under freeze-drying processing by liquid chromatography high-resolution mass spectrometry. <i>Food Chemistry</i> , 2017, 226, 1-7.	4.2	41

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37	Monitoring of the functional properties and unfolding change of Ovalbumin after DHPM treatment by HDX and FTICR MS. <i>Food Chemistry</i> , 2017, 227, 413-421.	4.2	42
38	The Reduction in the IgE-Binding Ability of $\beta$ -Lactoglobulin by Dynamic High-Pressure Microfluidization Coupled with Glycation Treatment Revealed by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6179-6187.	2.4	22
39	Mechanism of Reduction in IgG and IgE Binding of $\beta$ -Lactoglobulin Induced by Ultrasound Pretreatment Combined with Dry-State Glycation: A Study Using Conventional Spectrometry and High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8018-8027.	2.4	52
40	Improved Antioxidant Activity and Glycation of $\beta$ -Lactalbumin after Ultrasonic Pretreatment Revealed by High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 10317-10324.	2.4	30
41	High-intensity ultrasound enhances the immunoglobulin (Ig)G and $\alpha$ -glucosidase binding of ovalbumin. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2714-2720.	1.7	46
42	Immunogenic and structural properties of ovalbumin treated by pulsed electric fields. <i>International Journal of Food Properties</i> , 2017, 20, S3164-S3176.	1.3	33
43	Glycation of $\beta$ -lactoglobulin under dynamic high pressure microfluidization treatment: Effects on IgE-binding capacity and conformation. <i>Food Research International</i> , 2016, 89, 882-888.	2.9	45
44	Identification and quantification of the phosphorylated ovalbumin by high resolution mass spectrometry under dry-heating treatment. <i>Food Chemistry</i> , 2016, 210, 141-147.	4.2	22
45	Probing the conformational changes of ovalbumin after glycation using HDX-MS. <i>Food Chemistry</i> , 2015, 166, 62-67.	4.2	14
46	Microwave heating enhances antioxidant and emulsifying activities of ovalbumin glycated with glucose in solid-state. <i>Journal of Food Science and Technology</i> , 2015, 52, 1453-1461.	1.4	36
47	Structural changes of ultrasonicated bovine serum albumin revealed by hydrogen-deuterium exchange and mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2014, 406, 7243-7251.	1.9	15
48	Influence of ultrasonic treatment on the structure and emulsifying properties of peanut protein isolate. <i>Food and Bioproducts Processing</i> , 2014, 92, 30-37.	1.8	217
49	Functional properties and structure changes of soybean protein isolate after subcritical water treatment. <i>Journal of Food Science and Technology</i> , 2014, 52, 3412-21.	1.4	23
50	Improved Glycation after Ultrasonic Pretreatment Revealed by High-Performance Liquid Chromatography-Linear Ion Trap/Orbitrap High-Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 2522-2530.	2.4	54
51	Glycation promoted by dynamic high pressure microfluidisation pretreatment revealed by high resolution mass spectrometry. <i>Food Chemistry</i> , 2013, 141, 3250-3259.	4.2	42
52	Comparison of glycation in conventionally and microwave-heated ovalbumin by high resolution mass spectrometry. <i>Food Chemistry</i> , 2013, 141, 985-991.	4.2	38
53	Increase of Ovalbumin Glycation by the Maillard Reaction after Disruption of the Disulfide Bridge Evaluated by Liquid Chromatography and High Resolution Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2253-2262.	2.4	50
54	Characteristics and antioxidant activities of ovalbumin glycated with different saccharides under heat moisture treatment. <i>Food Research International</i> , 2012, 48, 866-872.	2.9	92