Tao Hou

List of Publications by Year
in descending order

43 papers	1,047 citations	361413 20 h-index	434195 31 g-index
44 all docs	44 docs citations	44 times ranked	830 citing authors

#	Article	IF	Citations
1	Hydrogel as a Biomaterial for Bone Tissue Engineering: A Review. Nanomaterials, 2020, 10, 1511.	4.1	129
2	Desalted Duck Egg White Peptides: Promotion of Calcium Uptake and Structure Characterization. Journal of Agricultural and Food Chemistry, 2015, 63, 8170-8176.	5.2	69
3	A Comprehensive Review of Corn Proteinâ€derived Bioactive Peptides: Production, Characterization, Bioactivities, and Transport Pathways. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 329-345.	11.7	66
4	Selenium-Containing Proteins/Peptides from Plants: A Review on the Structures and Functions. Journal of Agricultural and Food Chemistry, 2020, 68, 15061-15073.	5.2	60
5	Desalted duck egg white peptides promote calcium uptake by counteracting the adverse effects of phytic acid. Food Chemistry, 2017, 219, 428-435.	8.2	54
6	Effects of desalted duck egg white peptides and their products on calcium absorption in rats. Journal of Functional Foods, 2014, 8, 234-242.	3.4	47
7	The In Ovo Feeding Administration (Gallus Gallus)â€"An Emerging In Vivo Approach to Assess Bioactive Compounds with Potential Nutritional Benefits. Nutrients, 2018, 10, 418.	4.1	47
8	Intra-Amniotic Administration (Gallus gallus) of Cicer arietinum and Lens culinaris Prebiotics Extracts and Duck Egg White Peptides Affects Calcium Status and Intestinal Functionality. Nutrients, 2017, 9, 785.	4.1	37
9	Effect of duck egg white peptideâ€ferrous chelate on iron bioavailability in vivo and structure characterization. Journal of the Science of Food and Agriculture, 2019, 99, 1834-1841.	3.5	37
10	Evaluation of hypolipidemic peptide (Val-Phe-Val-Arg-Asn) virtual screened from chickpea peptides by pharmacophore model in high-fat diet-induced obese rat. Journal of Functional Foods, 2019, 54, 136-145.	3.4	35
11	Selenium-containing soybean antioxidant peptides: Preparation and comprehensive comparison of different selenium supplements. Food Chemistry, 2021, 358, 129888.	8.2	35
12	Two novel calcium delivery systems fabricated by casein phosphopeptides and chitosan oligosaccharides: Preparation, characterization, and bioactive studies. Food Hydrocolloids, 2020, 102, 105567.	10.7	31
13	Selenium-biofortified corn peptides: Attenuating concanavalin Aâ€"Induced liver injury and structure characterization. Journal of Trace Elements in Medicine and Biology, 2019, 51, 57-64.	3.0	30
14	Duck Egg Whiteâ€"Derived Peptide VSEE (Valâ€Serâ€Gluâ€Glu) Regulates Bone and Lipid Metabolisms by Wnt/Î²â€Catenin Signaling Pathway and Intestinal Microbiota. Molecular Nutrition and Food Research, 2019, 63, e1900525.	3.3	28
15	Inhibition of Hepatocyte Apoptosis: An Important Mechanism of Corn Peptides Attenuating Liver Injury Induced by Ethanol. International Journal of Molecular Sciences, 2015, 16, 22062-22080.	4.1	27
16	Hepatoprotective effects of selenium-biofortified soybean peptides on liver fibrosis induced by tetrachloromethane. Journal of Functional Foods, 2018, 50, 183-191.	3.4	27
17	The optimization of production and characterization of antioxidant peptides from protein hydrolysates of Agrocybe aegerita. LWT - Food Science and Technology, 2020, 134, 109987.	5.2	24
18	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. Nutrients, 2017, 9, 490.	4.1	22

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19	Collagen Peptides from Crucian Skin Improve Calcium Bioavailability and Structural Characterization by HPLCâ€“ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2017, 65, 8847-8854.	5.2	21
20	Desalted duck egg white peptides-chitosan oligosaccharide copolymers as calcium delivery systems: Preparation, characterization and calcium release evaluation in vitro and vivo. Food Research International, 2020, 131, 108974.	6.2	21
21	Desalted duck egg white peptides promoted osteogenesis via wnt/Î²â€catenin signal pathway. Journal of Food Science, 2020, 85, 834-842.	3.1	19
22	Calcium-binding casein phosphopeptides-loaded chitosan oligosaccharides core-shell microparticles for controlled calcium delivery: Fabrication, characterization, and in vivo release studies. International Journal of Biological Macromolecules, 2020, 154, 1347-1355.	7.5	17
23	Purification and characterization of positive allosteric regulatory peptides of calcium sensing receptor (CaSR) from desalted duck egg white. Food Chemistry, 2020, 325, 126919.	8.2	14
24	The hypolipidemic effects of peptides prepared from <scp>Cicer arietinum</scp> in ovariectomized rats and HepG2 cells. Journal of the Science of Food and Agriculture, 2019, 99, 576-586.	3.5	13
25	Hypolipidemic effects and mechanisms of Val-Phe-Val-Arg-Asn in C57BL/6J mice and 3T3-L1 cell models. Journal of Functional Foods, 2020, 73, 104100.	3.4	13
26	Purification, identification, and computational analysis of xanthine oxidase inhibitory peptides from kidney bean. Journal of Food Science, 2021, 86, 1081-1088.	3.1	13
27	Konjac oligosaccharides attenuate DSS-induced ulcerative colitis in mice: mechanistic insights. Food and Function, 2022, 13, 5626-5639.	4.6	13
28	A pivotal peptide (Val-Ser-Glu-Glu) from duck egg white promotes calcium uptake and structure-activity relationship study. Journal of Functional Foods, 2018, 48, 448-456.	3.4	12
29	Dietary interventions for better management of osteoporosis: An overview. Critical Reviews in Food Science and Nutrition, 2023, 63, 125-144.	10.3	12
30	Purification and identification of corn peptides that facilitate alcohol metabolism by semi-preparative high-performance liquid chromatography and nano liquid chromatography with electrospray ionization tandem mass spectrometry. Journal of Separation Science, 2016, 39, 4234-4242.	2.5	10
31	Chitosan oligosaccharides-tripolyphosphate microcapsules as efficient vehicles for desalted duck egg white peptides-calcium: Fabrication, entrapment mechanism and in vivo calcium absorption studies. LWT - Food Science and Technology, 2022, 154, 112869.	5.2	9
32	TGF-Î²1/Smad7 signaling pathway and cell apoptosis: Two key aspects of Selenium-biofortified soybean peptide attenuating liver fibrosis. Journal of Functional Foods, 2019, 63, 103583.	3.4	8
33	Molecular mechanisms of selenium-biofortified soybean protein and polyphenol conjugates in protecting mouse skin damaged by UV-B. Food and Function, 2020, 11, 3563-3573.	4.6	8
34	Extraction kinetics, physicochemical properties and immunomodulatory activity of the novel continuous phase transition extraction of polysaccharides from Ganoderma lucidum. Food and Function, 2021, 12, 9708-9718.	4.6	7
35	Screening and bioavailability evaluation of anti-oxidative selenium-containing peptides from soybeans based on specific structures. Food and Function, 2022, 13, 5252-5261.	4.6	6
36	Extraction, Structural Characterization, and Immunomodulatory Activity of a High Molecular Weight Polysaccharide From Ganoderma lucidum. Frontiers in Nutrition, 2022, 9, 846080.	3.7	5

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37	Preparation and evaluation of proteinâ€based fat substitute on the stuffing properties of Chinese Dumpling. International Journal of Food Science and Technology, 2021, 56, 6214-6224.	2.7	4
38	Evaluation of the effect of prebiotic sesame candies on loperamide-induced constipation in mice. Food and Function, 2022, 13, 5690-5700.	4.6	4
39	Modulation of oxidative stress and gut microbiota by selenium-containing peptides from Cardamine enshiensis and structural-based characterization. Food Chemistry, 2022, 395, 133547.	8.2	4
40	Sources, chemical synthesis, functional improvement and applications of food-derived protein/peptide-saccharide covalent conjugates: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 5985-6004.	10.3	3
41	Comprehensive Utilization of Immature Honey Pomelo Fruit for the Production of Value-Added Compounds Using Novel Continuous Phase Transition Extraction Technology. Biology, 2021, 10, 815.	2.8	2
42	In vitro caecum fermentation and inÂvivo (Gallus gallus) of calcium delivery systems fabricated by desalted duck egg white peptides and chitosan oligosaccharide on gut health. International Journal of Food Science and Technology, 2022, 57, 2808-2818.	2.7	2
43	A pivotal peptide (Ile-Leu-Lys-Pro) with high ACE- inhibitory activity from duck egg white: identification and molecular docking. Food Science and Technology, 0, 42, .	1.7	2