

Tao Hou

List of Publications by Year in descending order

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43
papers

1,047
citations

361045

20
h-index

433756

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. <i>Nanomaterials</i> , 2020, 10, 1511.	1.9	129
2	Desalted Duck Egg White Peptides: Promotion of Calcium Uptake and Structure Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 8170-8176.	2.4	69
3	A Comprehensive Review of Corn Proteinâ€derived Bioactive Peptides: Production, Characterization, Bioactivities, and Transport Pathways. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 329-345.	5.9	66
4	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.	2.4	60
5	Desalted duck egg white peptides promote calcium uptake by counteracting the adverse effects of phytic acid. <i>Food Chemistry</i> , 2017, 219, 428-435.	4.2	54
6	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.	1.6	47
7	The In Ovo Feeding Administration (<i>Gallus Gallus</i>)â€An Emerging In Vivo Approach to Assess Bioactive Compounds with Potential Nutritional Benefits. <i>Nutrients</i> , 2018, 10, 418.	1.7	47
8	Intra-Amniotic Administration (<i>Gallus gallus</i>) of <i>Cicer arietinum</i> and <i>Lens culinaris</i> Prebiotics Extracts and Duck Egg White Peptides Affects Calcium Status and Intestinal Functionality. <i>Nutrients</i> , 2017, 9, 785.	1.7	37
9	Effect of duck egg white peptideâ€ferrous chelate on iron bioavailability <i>in vivo</i> and structure characterization. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1834-1841.	1.7	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. <i>Journal of Functional Foods</i> , 2019, 54, 136-145.	1.6	35
11	Selenium-containing soybean antioxidant peptides: Preparation and comprehensive comparison of different selenium supplements. <i>Food Chemistry</i> , 2021, 358, 129888.	4.2	35
12	Two novel calcium delivery systems fabricated by casein phosphopeptides and chitosan oligosaccharides: Preparation, characterization, and bioactive studies. <i>Food Hydrocolloids</i> , 2020, 102, 105567.	5.6	31
13	Selenium-biofortified corn peptides: Attenuating concanavalin Aâ€Induced liver injury and structure characterization. <i>Journal of Trace Elements in Medicine and Biology</i> , 2019, 51, 57-64.	1.5	30
14	Duck Egg Whiteâ€Derived Peptide VSEE (Valâ€Serâ€Gluâ€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.	1.5	28
15	Inhibition of Hepatocyte Apoptosis: An Important Mechanism of Corn Peptides Attenuating Liver Injury Induced by Ethanol. <i>International Journal of Molecular Sciences</i> , 2015, 16, 22062-22080.	1.8	27
16	Hepatoprotective effects of selenium-biofortified soybean peptides on liver fibrosis induced by tetrachloromethane. <i>Journal of Functional Foods</i> , 2018, 50, 183-191.	1.6	27
17	The optimization of production and characterization of antioxidant peptides from protein hydrolysates of <i>Agrocybe aegerita</i> . <i>LWT - Food Science and Technology</i> , 2020, 134, 109987.	2.5	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. <i>Nutrients</i> , 2017, 9, 490.	1.7	22

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19	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.	2.4	21
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.	2.9	21
21	Desalted duck egg white peptides promoted osteogenesis via wnt/ β -catenin signal pathway. <i>Journal of Food Science</i> , 2020, 85, 834-842.	1.5	19
22	Calcium-binding casein phosphopeptides-loaded chitosan oligosaccharides core-shell microparticles for controlled calcium delivery: Fabrication, characterization, and in vivo release studies. <i>International Journal of Biological Macromolecules</i> , 2020, 154, 1347-1355.	3.6	17
23	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.	4.2	14
24	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.	1.7	13
25	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.	1.6	13
26	Purification, identification, and computational analysis of xanthine oxidase inhibitory peptides from kidney bean. <i>Journal of Food Science</i> , 2021, 86, 1081-1088.	1.5	13
27	Konjac oligosaccharides attenuate DSS-induced ulcerative colitis in mice: mechanistic insights. <i>Food and Function</i> , 2022, 13, 5626-5639.	2.1	13
28	A pivotal peptide (Val-Ser-Glu-Glu) from duck egg white promotes calcium uptake and structure-activity relationship study. <i>Journal of Functional Foods</i> , 2018, 48, 448-456.	1.6	12
29	Dietary interventions for better management of osteoporosis: An overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 125-144.	5.4	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. <i>Journal of Separation Science</i> , 2016, 39, 4234-4242.	1.3	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. <i>LWT - Food Science and Technology</i> , 2022, 154, 112869.	2.5	9
32	TGF- β 1/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.	1.6	8
33	Molecular mechanisms of selenium-biofortified soybean protein and polyphenol conjugates in protecting mouse skin damaged by UV-B. <i>Food and Function</i> , 2020, 11, 3563-3573.	2.1	8
34	Extraction kinetics, physicochemical properties and immunomodulatory activity of the novel continuous phase transition extraction of polysaccharides from <i>Ganoderma lucidum</i> . <i>Food and Function</i> , 2021, 12, 9708-9718.	2.1	7
35	Screening and bioavailability evaluation of anti-oxidative selenium-containing peptides from soybeans based on specific structures. <i>Food and Function</i> , 2022, 13, 5252-5261.	2.1	6
36	Extraction, Structural Characterization, and Immunomodulatory Activity of a High Molecular Weight Polysaccharide From <i>Ganoderma lucidum</i> . <i>Frontiers in Nutrition</i> , 2022, 9, 846080.	1.6	5

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37	Preparation and evaluation of protein-based fat substitute on the stuffing properties of Chinese Dumpling. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6214-6224.	1.3	4
38	Evaluation of the effect of prebiotic sesame candies on loperamide-induced constipation in mice. <i>Food and Function</i> , 2022, 13, 5690-5700.	2.1	4
39	Modulation of oxidative stress and gut microbiota by selenium-containing peptides from <i>Cardamine ensiensis</i> and structural-based characterization. <i>Food Chemistry</i> , 2022, 395, 133547.	4.2	4
40	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> , 2023, 63, 5985-6004.	5.4	3
41	Comprehensive Utilization of Immature Honey Pomelo Fruit for the Production of Value-Added Compounds Using Novel Continuous Phase Transition Extraction Technology. <i>Biology</i> , 2021, 10, 815.	1.3	2
42	<i>In vitro</i> caecum fermentation and <i>in vivo</i> (<i>Gallus gallus</i>) of calcium delivery systems fabricated by desalted duck egg white peptides and chitosan oligosaccharide on gut health. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2808-2818.	1.3	2
43	A pivotal peptide (Ile-Leu-Lys-Pro) with high ACE- inhibitory activity from duck egg white: identification and molecular docking. <i>Food Science and Technology</i> , 0, 42, .	0.8	2