

# Tao Hou

## List of Publications by Citations

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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.

36 papers	527 citations	14 h-index	21 g-index
44 ext. papers	793 ext. citations	6 avg, IF	4.51 L-index

#	Paper	IF	Citations
36	Hydrogel as a Biomaterial for Bone Tissue Engineering: A Review. <i>Nanomaterials</i> , <b>2020</b> , 10,	5.4	52
35	Desalted Duck Egg White Peptides: Promotion of Calcium Uptake and Structure Characterization. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 8170-6	5.7	47
34	Desalted duck egg white peptides promote calcium uptake by counteracting the adverse effects of phytic acid. <i>Food Chemistry</i> , <b>2017</b> , 219, 428-435	8.5	40
33	Effects of desalted duck egg white peptides and their products on calcium absorption in rats. <i>Journal of Functional Foods</i> , <b>2014</b> , 8, 234-242	5.1	36
32	A Comprehensive Review of Corn Protein-derived Bioactive Peptides: Production, Characterization, Bioactivities, and Transport Pathways. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2019</b> , 18, 329-345	16.4	34
31	The In Ovo Feeding Administration (Gallus Gallus)-An Emerging In Vivo Approach to Assess Bioactive Compounds with Potential Nutritional Benefits. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	28
30	Intra-Amniotic Administration (Gallus gallus) of Cicer arietinum and Lens culinaris Prebiotics Extracts and Duck Egg White Peptides Affects Calcium Status and Intestinal Functionality. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	28
29	Selenium-Containing Proteins/Peptides from Plants: A Review on the Structures and Functions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 15061-15073	5.7	23
28	Inhibition of Hepatocyte Apoptosis: An Important Mechanism of Corn Peptides Attenuating Liver Injury Induced by Ethanol. <i>International Journal of Molecular Sciences</i> , <b>2015</b> , 16, 22062-80	6.3	20
27	Selenium-biofortified corn peptides: Attenuating concanavalin A-Induced liver injury and structure characterization. <i>Journal of Trace Elements in Medicine and Biology</i> , <b>2019</b> , 51, 57-64	4.1	18
26	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> , <b>2019</b> , 54, 136-145	5.1	17
25	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> , <b>2017</b> , 9,	6.7	17
24	Effect of duck egg white peptide-ferrous chelate on iron bioavailability in vivo and structure characterization. <i>Journal of the Science of Food and Agriculture</i> , <b>2019</b> , 99, 1834-1841	4.3	16
23	Hepatoprotective effects of selenium-biofortified soybean peptides on liver fibrosis induced by tetrachloromethane. <i>Journal of Functional Foods</i> , <b>2018</b> , 50, 183-191	5.1	15
22	Selenium-containing soybean antioxidant peptides: Preparation and comprehensive comparison of different selenium supplements. <i>Food Chemistry</i> , <b>2021</b> , 358, 129888	8.5	14
21	Duck Egg White-Derived Peptide VSEE (Val-Ser-Glu-Glu) Regulates Bone and Lipid Metabolisms by Wnt/ECatenin Signaling Pathway and Intestinal Microbiota. <i>Molecular Nutrition and Food Research</i> , <b>2019</b> , 63, e1900525	5.9	13
20	Collagen Peptides from Crucian Skin Improve Calcium Bioavailability and Structural Characterization by HPLC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8847-8854	5.7	13

19	Desalted duck egg white peptides promoted osteogenesis via wnt/ $\beta$ -catenin signal pathway. <i>Journal of Food Science</i> , <b>2020</b> , 85, 834-842	3.4	11
18	Two novel calcium delivery systems fabricated by casein phosphopeptides and chitosan oligosaccharides: Preparation, characterization, and bioactive studies. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105567	10.6	10
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> , <b>2020</b> , 134, 109987	5.4	10
16	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> , <b>2019</b> , 99, 576-586	4.3	9
15	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> , <b>2020</b> , 154, 1347-1355	7.9	8
14	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> , <b>2016</b> , 39, 4234-4242	3.4	7
13	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> , <b>2020</b> , 131, 108974	7	6
12	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> , <b>2020</b> , 73, 104100	5.1	6
11	Molecular mechanisms of selenium-biofortified soybean protein and polyphenol conjugates in protecting mouse skin damaged by UV-B. <i>Food and Function</i> , <b>2020</b> , 11, 3563-3573	6.1	5
10	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> , <b>2018</b> , 48, 448-456	5.1	5
9	Purification and characterization of positive allosteric regulatory peptides of calcium sensing receptor (CaSR) from desalted duck egg white. <i>Food Chemistry</i> , <b>2020</b> , 325, 126919	8.5	4
8	TGF- $\beta$ /Smad7 signaling pathway and cell apoptosis: Two key aspects of Selenium-biofortified soybean peptide attenuating liver fibrosis. <i>Journal of Functional Foods</i> , <b>2019</b> , 63, 103583	5.1	4
7	Purification, identification, and computational analysis of xanthine oxidase inhibitory peptides from kidney bean. <i>Journal of Food Science</i> , <b>2021</b> , 86, 1081-1088	3.4	4
6	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> , <b>2021</b> , 154, 112869	5.4	1
5	Preparation and evaluation of protein-based fat substitute on the stuffing properties of Chinese Dumpling. <i>International Journal of Food Science and Technology</i> ,	3.8	1
4	Extraction kinetics, physicochemical properties and immunomodulatory activity of the novel continuous phase transition extraction of polysaccharides from. <i>Food and Function</i> , <b>2021</b> , 12, 9708-9718	6.1	1
3	Dietary interventions for better management of osteoporosis: An overview. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-20	11.5	0
2	Extraction, Structural Characterization, and Immunomodulatory Activity of a High Molecular Weight Polysaccharide From .. <i>Frontiers in Nutrition</i> , <b>2022</b> , 9, 846080	6.2	0

- 1 Sources, chemical synthesis, functional improvement and applications of food-derived protein/peptide-saccharide covalent conjugates: a review.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-20 11.5