

Tiantian Wu

List of Publications by Year in descending order

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84
papers

4,205
citations

76294

40
h-index

114418

63
g-index

85
all docs

85
docs citations

85
times ranked

4241
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on 3D printable food materials: types and development trends. <i>International Journal of Food Science and Technology</i> , 2022, 57, 164-172.	1.3	22
2	Host-guest stoichiometry affects the physicochemical properties of beta-cyclodextrin/ferulic acid inclusion complexes and films. <i>Food and Function</i> , 2022, 13, 1327-1335.	2.1	4
3	Effect of different concentrations of hypotaurine on melanosis and quality of Pacific white shrimp (<i>Penaeus vannamei</i>) during refrigeration. <i>Fisheries and Aquatic Sciences</i> , 2022, 25, 231-242.	0.3	0
4	LuxS in <i>Lactobacillus plantarum</i> SS-128 Improves the Texture of Refrigerated <i>Litopenaeus vannamei</i> : Mechanism Exploration Using a Proteomics Approach. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	1
5	Inhibition of citral nanoemulsion to growth, spoilage ability and AI-2/luxS quorum sensing system of <i>Shewanella putrefaciens</i> CN-32: a study on bacteriostasis from <i>in vitro</i> culture and gene expression analysis. <i>Food Quality and Safety</i> , 2022, 6, .	0.6	3
6	Fresh keeping mechanism of <i>Fenneropenaeus chinensis</i> by ultrasound-assisted immersion freezing: Effects on microstructure and quality changes. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
7	Optimization of ultrasonic-assisted freezing of <i>Penaeus chinensis</i> by response surface methodology. <i>Food Quality and Safety</i> , 2021, 5, .	0.6	7
8	Ellagic acid solid dispersion: Characterization and bioactivity in the hydroxyl radical oxidation system. <i>Food Research International</i> , 2021, 142, 110184.	2.9	13
9	Fabrication of halochromic smart films by immobilizing red cabbage anthocyanins into chitosan/oxidized-chitin nanocrystals composites for real-time hairtail and shrimp freshness monitoring. <i>International Journal of Biological Macromolecules</i> , 2021, 179, 90-100.	3.6	74
10	pH-sensitive and antibacterial films developed by incorporating anthocyanins extracted from purple potato or roselle into chitosan/polyvinyl alcohol/nano-ZnO matrix: Comparative study. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 104-112.	3.6	68
11	Advantages of liquid nitrogen freezing in long-term frozen preservation of hairtail (<i>Trichiurus</i>) Tj ETQq1 1 0.784314 rgBT /Overlook Engineering, 2021, 44, e13789.	1.5	12
12	Identification of novel antioxidant peptide from porcine plasma hydrolysate and its effect in <i>in vitro</i> digestion/HepG2 cells model. <i>Journal of Food Biochemistry</i> , 2021, , e13853.	1.2	1
13	Eugenol-chitosan nanoemulsion as an edible coating: Its impact on physicochemical, microbiological and sensorial properties of hairtail (<i>Trichiurus haumela</i>) during storage at 4°C. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 2199-2204.	3.6	26
14	Immobilization of roselle anthocyanins into polyvinyl alcohol/hydroxypropyl methylcellulose film matrix: Study on the interaction behavior and mechanism for better shrimp freshness monitoring. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 666-677.	3.6	33
15	Development and characterization of electrospun nanofibers based on pullulan/chitin nanofibers containing curcumin and anthocyanins for active-intelligent food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 332-340.	3.6	76
16	Chitosan-based films with antioxidant of bamboo leaves and ZnO nanoparticles for application in active food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 189, 363-369.	3.6	63
17	Emulsification through oil addition on the properties of yellowfin tuna (<i>Thunnus albacares</i>) paste. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16045.	0.9	2
18	The impact of thawing on the quality attributes of swimming crab (<i>Portunus trituberculatus</i>) frozen by liquid nitrogen freezing. <i>CYTA - Journal of Food</i> , 2021, 19, 33-39.	0.9	6

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19	The preservation effect of CGA-Gel combined with partial freezing on sword prawn (<i>Parapenaeopsis</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 62	4.2	28
20	Intelligent gelatin/oxidized chitin nanocrystals nanocomposite films containing black rice bran anthocyanins for fish freshness monitorings. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1296-1306.	3.6	116
21	Eugenol-loaded chitosan emulsion holds the texture of chilled hairtail (<i>Trichiurus lepturus</i>) better: mechanism exploration by proteomic analysis. <i>Food and Function</i> , 2020, 11, 7509-7522.	2.1	8
22	Structure-related differential proteins identification for sous-vide cooking hairtail (<i>Trichiurus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	2.1	12
23	Functional characteristics improvement by structural modification of hydroxypropyl methylcellulose modified polyvinyl alcohol films incorporating roselle anthocyanins for shrimp freshness monitoring. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1250-1261.	3.6	71
24	Inactivation kinetics of <i>Bacillus cereus</i> spores by Plasma activated water (PAW). <i>Food Research International</i> , 2020, 131, 109041.	2.9	65
25	Ferulic acid- β -cyclodextrin inclusion complexes: Application on the preservation of hairtail (<i>Trichiurus lepturus</i>). <i>International Journal of Food Properties</i> , 2020, 23, 282-296.	1.3	6
26	Changes in protein properties and tissue histology of tuna meat as affected by salting and subsequent freezing. <i>Food Chemistry</i> , 2019, 271, 550-560.	4.2	82
27	Effect of glow discharge plasma on surface modification of chitosan film. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 340-348.	3.6	20
28	A pH-indicating intelligent packaging composed of chitosan-purple potato extractions strength by surface-deacetylated chitin nanofibers. <i>International Journal of Biological Macromolecules</i> , 2019, 127, 376-384.	3.6	68
29	Preparation of an intelligent film based on chitosan/oxidized chitin nanocrystals incorporating black rice bran anthocyanins for seafood spoilage monitoring. <i>Carbohydrate Polymers</i> , 2019, 222, 115006.	5.1	158
30	Effect of oxidized chitin nanocrystals and curcumin into chitosan films for seafood freshness monitoring. <i>Food Hydrocolloids</i> , 2019, 95, 308-317.	5.6	92
31	Changes in quality properties and tissue histology of lightly salted tuna meat subjected to multiple freeze-thaw cycles. <i>Food Chemistry</i> , 2019, 293, 178-186.	4.2	87
32	In situ self-assembly chitosan/ β -polylysine bionanocomposite film with enhanced antimicrobial properties for food packaging. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 385-392.	3.6	67
33	Developing a new spoilage potential algorithm and identifying spoilage volatiles in small yellow croaker (<i>Larimichthys polyactis</i>) under vacuum packaging condition. <i>LWT - Food Science and Technology</i> , 2019, 106, 209-217.	2.5	19
34	Antioxidant and antibacterial properties of coating with chitosan-citrus essential oil and effect on the quality of Pacific mackerel during chilled storage. <i>Food Science and Nutrition</i> , 2019, 7, 1131-1143.	1.5	20
35	Enhanced functional properties of biopolymer film incorporated with curcumin-loaded mesoporous silica nanoparticles for food packaging. <i>Food Chemistry</i> , 2019, 288, 139-145.	4.2	131
36	Volatile compounds and antioxidant properties of pickled and dried mustard as influenced by different cooking methods. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13918.	0.9	3

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37	What is new in lysozyme research and its application in food industry? A review. Food Chemistry, 2019, 274, 698-709.	4.2	165
38	Preparation and characterization of konjac glucomannan-based bionanocomposite film for active food packaging. Food Hydrocolloids, 2019, 89, 682-690.	5.6	129
39	Fucosylated chondroitin sulfate from <i>Isostichopus badionotus</i> alleviates metabolic syndromes and gut microbiota dysbiosis induced by high-fat and high-fructose diet. International Journal of Biological Macromolecules, 2019, 124, 377-388.	3.6	41
40	Bacterial spore inactivation induced by cold plasma. Critical Reviews in Food Science and Nutrition, 2019, 59, 2562-2572.	5.4	79
41	Green synthesis of sodium alginate-silver nanoparticles and their antibacterial activity. International Journal of Biological Macromolecules, 2018, 111, 1281-1292.	3.6	141
42	Eugenol-chitosan nanoemulsions by ultrasound-mediated emulsification: Formulation, characterization and antimicrobial activity. Carbohydrate Polymers, 2018, 193, 144-152.	5.1	112
43	Preparation and characterization of calcium alginate-chitosan complexes loaded with lysozyme. Journal of Food Engineering, 2018, 233, 109-116.	2.7	17
44	Formation of hydrogels based on chitosan/alginate for the delivery of lysozyme and their antibacterial activity. Food Chemistry, 2018, 240, 361-369.	4.2	158
45	Effect of preliminary stresses on the resistance of <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> toward non-thermal plasma (NTP) challenge. Food Research International, 2018, 105, 178-183.	2.9	31
46	A study of fractal dimension as a quality indicator of hairtail (<i>Trichiurus haumela</i>) samples during frozen storage. Scientific Reports, 2018, 8, 16468.	1.6	20
47	Quality evaluation based on fractal dimension and biochemical changes for hairtail (<i>Trichiurus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2018, 21, 2328-2338.	1.3	6
48	Quality enhancement of large yellow croaker treated with edible coatings based on chitosan and lysozyme. International Journal of Biological Macromolecules, 2018, 120, 1072-1079.	3.6	53
49	A fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated structure alleviates gut microbiota dysbiosis and metabolic syndromes in HFD-fed mice. Food and Function, 2018, 9, 5371-5380.	2.1	67
50	Inhibitory kinetics and mechanism of flavonoids from lotus (<i>Nelumbo nucifera</i> Gaertn.) leaf against pancreatic α -amylase. International Journal of Biological Macromolecules, 2018, 120, 2589-2596.	3.6	42
51	Fucosylated chondroitin sulfate oligosaccharides from <i>Isostichopus badionotus</i> regulates lipid disorder in C57BL/6 mice fed a high-fat diet. Carbohydrate Polymers, 2018, 201, 634-642.	5.1	22
52	Structure of northern snakehead (<i>Channa argus</i>) meat: Effects of freezing method and frozen storage. International Journal of Food Properties, 2018, 21, 1166-1179.	1.3	21
53	4-O-Sulfation in sea cucumber fucodians contribute to reversing dyslipidaemia caused by HFD. International Journal of Biological Macromolecules, 2017, 99, 96-104.	3.6	24
54	Effect of chitosan microcapsules loaded with nisin on the preservation of small yellow croaker. Food Control, 2017, 79, 317-324.	2.8	51

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55	Combined effect of superchilling and tea polyphenols on the preservation quality of hairtail (<i>Trichiurus haumela</i>). <i>International Journal of Food Properties</i> , 2017, 20, S992-S1001.	1.3	23
56	Preparation and characterisation of Chlorogenic acid-gelatin: A type of biologically active film for coating preservation. <i>Food Chemistry</i> , 2017, 221, 657-663.	4.2	61
57	Macromolecular properties and hypolipidemic effects of four sulfated polysaccharides from sea cucumbers. <i>Carbohydrate Polymers</i> , 2017, 173, 330-337.	5.1	77
58	Molecular size is important for the safety and selective inhibition of intrinsic factor Xase for fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2017, 178, 180-189.	5.1	33
59	Integration of lysozyme into chitosan nanoparticles for improving antibacterial activity. <i>Carbohydrate Polymers</i> , 2017, 155, 192-200.	5.1	127
60	Formation and optimization of chitosan-nisin microcapsules and its characterization for antibacterial activity. <i>Food Control</i> , 2017, 72, 43-52.	2.8	56
61	Protein denaturation and oxidation in chilled hairtail (<i>Trichiurus haumela</i>) as affected by electrolyzed oxidizing water and chitosan treatment. <i>International Journal of Food Properties</i> , 2017, 20, S2696-S2707.	1.3	14
62	The Effect of the Molecular Architecture on the Antioxidant Properties of Chitosan Gallate. <i>Marine Drugs</i> , 2016, 14, 95.	2.2	21
63	Effect of Chitosan Gallate Coating on the Quality Maintenance of Refrigerated (4°C) Silver Pomfret (<i>Pampus argentus</i>). <i>Food and Bioprocess Technology</i> , 2016, 9, 1835-1843.	2.6	34
64	Formation, characterization and release kinetics of chitosan/ β -PGA encapsulated nisin nanoparticles. <i>RSC Advances</i> , 2016, 6, 46686-46695.	1.7	43
65	Sulfation pattern of fucose branches affects the anti-hyperlipidemic activities of fucosylated chondroitin sulfate. <i>Carbohydrate Polymers</i> , 2016, 147, 1-7.	5.1	36
66	Kinetics and mechanism of degradation of chitosan by combining sonolysis with H_2O_2 /ascorbic acid. <i>RSC Advances</i> , 2016, 6, 76280-76287.	1.7	36
67	Efficacy of Chitosan-Gallic Acid Coating on Shelf Life Extension of Refrigerated Pacific Mackerel Fillets. <i>Food and Bioprocess Technology</i> , 2016, 9, 675-685.	2.6	62
68	Structural properties of films and rheology of film-forming solutions of chitosan gallate for food packaging. <i>Carbohydrate Polymers</i> , 2016, 146, 10-19.	5.1	137
69	Edible coating from citrus essential oil-loaded nanoemulsions: physicochemical characterization and preservation performance. <i>RSC Advances</i> , 2016, 6, 20892-20900.	1.7	74
70	Enhancement of the gelation properties of hairtail (<i>Trichiurus haumela</i>) muscle protein with curdlan and transglutaminase. <i>Food Chemistry</i> , 2015, 176, 115-122.	4.2	72
71	The effect of curdlan on the rheological properties of restructured ribbonfish (<i>Trichiurus</i> spp.) meat gel. <i>Food Chemistry</i> , 2015, 179, 222-231.	4.2	66
72	Identification of a highly sulfated fucoidan from sea cucumber <i>Pearsonothuria graeffei</i> with well-repeated tetrasaccharides units. <i>Carbohydrate Polymers</i> , 2015, 134, 808-816.	5.1	43

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73	Analysis of the tenderisation of jumbo squid (<i>Dosidicus gigas</i>) meat by ultrasonic treatment using response surface methodology. <i>Food Chemistry</i> , 2014, 160, 219-225.	4.2	43
74	Preparation of water-soluble melanin from squid ink using ultrasound-assisted degradation and its anti-oxidant activity. <i>Journal of Food Science and Technology</i> , 2014, 51, 3680-3690.	1.4	67
75	EFFECT OF COOKING STYLES ON THE LIPID OXIDATION AND FATTY ACID COMPOSITION OF GRASS CARP (<i>CTENOPHARYNYODON IDELLUS</i>) FILLET. <i>Journal of Food Biochemistry</i> , 2013, 37, 212-219.	1.2	47
76	Effect of cooking temperatures on protein hydrolysates and sensory quality in crucian carp (<i>Carassius auratus</i>) soup. <i>Journal of Food Science and Technology</i> , 2013, 50, 542-548.	1.4	40
77	Effects of chitosan, aqueous extract of ginger, onion and garlic on quality and shelf life of stewed-pork during refrigerated storage. <i>Food Chemistry</i> , 2013, 141, 1655-1660.	4.2	113
78	Effect of Different Drying Methods on the Protein and Product Quality of Hairtail Fish Meat Gel. <i>Drying Technology</i> , 2013, 31, 1707-1714.	1.7	27
79	Effect of Different Drying Processes on the Protein Degradation and Sensory Quality of Lay ^Å : A Chinese Dry-Curing Grass Carp. <i>Drying Technology</i> , 2013, 31, 1715-1722.	1.7	13
80	Sequence determination and anticoagulant and antithrombotic activities of a novel sulfated fucan isolated from the sea cucumber <i>Isostichopus badionotus</i> . <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2012, 1820, 989-1000.	1.1	129
81	Participation of cathepsin L in modori phenomenon in carp (<i>Cyprinus carpio</i>) surimi gel. <i>Food Chemistry</i> , 2012, 134, 2014-2020.	4.2	37
82	Participation of cysteine protease cathepsin L in the gel disintegration of red bulleye (<i>Priacanthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	16
83	Distribution of cathepsins B, H, L, and trypsin-like proteases in natural actomyosin from washed meat of various fishes. <i>Fisheries Science</i> , 2008, 74, 693-695.	0.7	10
84	Effect of meat-bleaching and dilution-precipitation procedures on the removal of cathepsin L-like contained in the actomyosin of various fish species. <i>Fisheries Science</i> , 2008, 74, 696-698.	0.7	4