Tan Hu

List of Publications by Citations

14 papers	351 citations	7 h-index	15 g-index
15 ext. papers	489 ext. citations	6.7 avg, IF	3.43 L-index

#	Paper	IF	Citations
14	Effect of different oils and ultrasound emulsification conditions on the physicochemical properties of emulsions stabilized by soy protein isolate. *Ultrasonics Sonochemistry*, **2018**, 49, 283-293	8.9	77
13	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. *Ultrasonics Sonochemistry*, **2016**, 29, 380-7	8.9	70
12	Effect of ultrasound pre-treatment on formation of transglutaminase-catalysed soy protein hydrogel as a riboflavin vehicle for functional foods. *Journal of Functional Foods*, **2015**, 19, 182-193	5.1	48
11	Effects of different ionic strengths on the physicochemical properties of plant and animal proteins-stabilized emulsions fabricated using ultrasound emulsification. *Ultrasonics Sonochemistry*, **2019**, 58, 104627	8.9	43
10	Ball-milling changed the physicochemical properties of SPI and its cold-set gels. *Journal of Food Engineering*, **2017**, 195, 158-165	6	41
9	Effect of high intensity ultrasound on the structure and physicochemical properties of soy protein isolates produced by different denaturation methods. *Food Hydrocolloids*, **2019**, 97, 105216	10.6	40
8	Lipo-Dipeptide as an Emulsifier: Performance and Possible Mechanism. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 6377-6386	5.7	10
7	A Comprehensive Study on Self-Assembly and Gelation of C-Dipeptides-From Design Strategies to Functionalities. *Biomacromolecules*, **2020**, 21, 670-679	6.9	7
6	Effects of different nut oils on the structures and properties of gel-like emulsions induced by ultrasound using soy protein as an emulsifier. *International Journal of Food Science and Technology*, **2021**, 56, 1649-1660	3.8	7
5	Antiviral Activity of Peptide-Based Assemblies. *ACS Applied Materials & Interfaces*, **2021**, 13, 48469-48477	9.5	3
4	A Comparative Study on Relieving Exercise-Induced Fatigue by Inhalation of Different Citrus Essential Oils. *Molecules*, **2022**, 27, 3239	4.8	2
3	Coassembly of C-Dipeptides: Gelations from Solutions and Precipitations. *Biomacromolecules*, **2020**, 21, 5256-5268	6.9	1
2	Antiviral Polymers Based on -Halamine Polyurea. *Biomacromolecules*, **2021**, 22, 4357-4364	6.9	1
1	Comparative Evaluation on the Bioaccessibility of Citrus Fruit Carotenoids In Vitro Based on Different Intake Patterns. *Foods*, **2022**, 11, 1457	4.9	