

Tan Hu

List of Publications by Year in Descending Order

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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.

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