

Ping Wu

List of Publications by Year in descending order

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Version: 2024-02-01

11
papers

297
citations

933264

10
h-index

1281743

11
g-index

11
all docs

11
docs citations

11
times ranked

264
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasonication and thermosonication blanching treatments of carrot at varying frequencies: Effects on peroxidase inactivation mechanisms and quality characterization evaluation. <i>Food Chemistry</i> , 2021, 343, 128524.	4.2	22
2	Enhanced Mycelium Production of <i>Phellinus igniarius</i> (Agaricomycetes) Using a He-Ne Laser with Pulsed Light. <i>International Journal of Medicinal Mushrooms</i> , 2021, 23, 59-69.	0.9	11
3	Production of ACE inhibitory peptides from corn germ meal by an enzymatic membrane reactor with a novel gradient diafiltration feeding working-mode and in vivo evaluation of antihypertensive effect. <i>Journal of Functional Foods</i> , 2020, 64, 103584.	1.6	27
4	The necessity of walnut proteolysis based on evaluation after in vitro simulated digestion: ACE inhibition and DPPH radical-scavenging activities. <i>Food Chemistry</i> , 2020, 311, 125960.	4.2	72
5	Effect of partial replacement of soybean meal with high-temperature fermented soybean meal in antibiotic-growth-promoter-free diets on growth performance, organ weights, serum indexes, intestinal flora and histomorphology of broiler chickens. <i>Animal Feed Science and Technology</i> , 2020, 269, 114616.	1.1	15
6	Camellia oil lowering blood pressure in spontaneously hypertension rats. <i>Journal of Functional Foods</i> , 2020, 70, 103915.	1.6	21
7	Enzymolysis of walnut (<i>Juglans regia</i> L.) meal protein: Ultrasonication-assisted alkaline pretreatment impact on kinetics and thermodynamics. <i>Journal of Food Biochemistry</i> , 2019, 43, e12948.	1.2	20
8	Feasibility study on direct fermentation of soybean meal by <i>Bacillus stearothermophilus</i> under non-sterile conditions. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3291-3298.	1.7	26
9	Effect of multi-frequency ultrasound surface washing treatments on <i>Escherichia coli</i> inactivation and some quality characteristics of non-heading Chinese cabbage. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13747.	0.9	18
10	Modification of garlic skin dietary fiber with twin-screw extrusion process and in vivo evaluation of Pb binding. <i>Food Chemistry</i> , 2018, 268, 550-557.	4.2	55
11	Study on inactivation mechanisms of <i>Listeria grayi</i> affected by pulse magnetic field via morphological structure, Ca^{2+} transmembrane transport and proteomic analysis. <i>International Journal of Food Science and Technology</i> , 2017, 52, 2049-2057.	1.3	10