

Di Wu

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

304
citations

932766

10
h-index

1058022

14
g-index

16
all docs

16
docs citations

16
times ranked

279
citing authors

#	ARTICLE	IF	CITATIONS
1	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. <i>Biotechnology Advances</i> , 2020, 40, 107491.	6.0	55
2	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. <i>International Journal of Molecular Sciences</i> , 2018, 19, 1156.	1.8	37
3	Isolation and Characterization of Lactoferrin Peptides with Stimulatory Effect on Osteoblast Proliferation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7179-7185.	2.4	30
4	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from <i>Ruditapes philippinarum</i> . <i>Molecules</i> , 2018, 23, 1189.	1.7	30
5	Enhancing the thermal stability of soy proteins by preheat treatment at lower protein concentration. <i>Food Chemistry</i> , 2020, 306, 125593.	4.2	28
6	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 627-651.	5.9	28
7	Strong fish gelatin hydrogels double crosslinked by transglutaminase and carrageenan. <i>Food Chemistry</i> , 2022, 376, 131873.	4.2	28
8	Application of a <i>Mytilus edulis</i> -derived promoting calcium absorption peptide in calcium phosphate cements for bone. <i>Biomaterials</i> , 2022, 282, 121390.	5.7	18
9	Characterizations and the Mechanism Underlying Osteogenic Activity of Peptides from Enzymatic Hydrolysates of <i>Stichopus japonicus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15611-15623.	2.4	18
10	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (<i>Chlamys farreri</i>). <i>International Journal of Molecular Sciences</i> , 2018, 19, 531.	1.8	15
11	Inhibitory effects of Atlantic cod (<i>Gadus morhua</i>) peptides on RANKL-induced osteoclastogenesis <i>in vitro</i> and osteoporosis in ovariectomized mice. <i>Food and Function</i> , 2022, 13, 1975-1988.	2.1	9
12	A novel anticoagulant peptide discovered from <i>Crassostrea gigas</i> by combining bioinformatic with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , 2021, 12, 10136-10146.	2.1	4
13	Identification and analysis of bioactive peptides from scallops (<i>Chlamys farreri</i>) protein by simulated gastrointestinal digestion. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13760.	0.9	3
14	Physicochemical properties of hydrophobic and hydrophilic peptides from oyster protein. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2611-2618.	1.3	0
15	Autoregressive Modeling and Prediction of the Activity of Antihypertensive Peptides. <i>Frontiers in Genetics</i> , 2021, 12, 801728.	1.1	0