

# Di Wu

## 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.

13  
papers

117  
citations

6  
h-index

10  
g-index

16  
ext. papers

195  
ext. citations

7.6  
avg, IF

2.7  
L-index

#	Paper	IF	Citations
13	Application of a <i>Mytilus edulis</i> -derived promoting calcium absorption peptide in calcium phosphate cements for bone.. <i>Biomaterials</i> , <b>2022</b> , 282, 121390	15.6	1
12	Autoregressive Modeling and Prediction of the Activity of Antihypertensive Peptides.. <i>Frontiers in Genetics</i> , <b>2021</b> , 12, 801728	4.5	
11	Strong fish gelatin hydrogels double crosslinked by transglutaminase and carrageenan.. <i>Food Chemistry</i> , <b>2021</b> , 376, 131873	8.5	2
10	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 627-651	16.4	5
9	A novel anticoagulant peptide discovered from by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. <i>Food and Function</i> , <b>2021</b> , 12, 10136-10146	6.1	0
8	Characterizations and the Mechanism Underlying Osteogenic Activity of Peptides from Enzymatic Hydrolysates of .. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 15611-15623	5.7	0
7	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. <i>Biotechnology Advances</i> , <b>2020</b> , 40, 107491	17.8	25
6	Enhancing the thermal stability of soy proteins by preheat treatment at lower protein concentration. <i>Food Chemistry</i> , <b>2020</b> , 306, 125593	8.5	11
5	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> , <b>2018</b> , 19,	6.3	11
4	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. <i>International Journal of Molecular Sciences</i> , <b>2018</b> , 19,	6.3	20
3	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from. <i>Molecules</i> , <b>2018</b> , 23,	4.8	18
2	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> , <b>2018</b> , 42, e13760	2.1	1
1	Isolation and Characterization of Lactoferrin Peptides with Stimulatory Effect on Osteoblast Proliferation. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 7179-7185	5.7	23