

# Wu

## List of Publications by Citations

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39  
papers

501  
citations

14  
h-index

21  
g-index

44  
ext. papers

877  
ext. citations

7.4  
avg, IF

4.46  
L-index

#	Paper	IF	Citations
39	Effect of temperature, ionic strength and 11S ratio on the rheological properties of heat-induced soy protein gels in relation to network proteins content and aggregates size. <i>Food Hydrocolloids</i> , <b>2017</b> , 66, 389-395	10.6	58
38	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. <i>Food Research International</i> , <b>2019</b> , 121, 247-256	7	43
37	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops ( <i>Chlamys farreri</i> ). <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 707-714	10.6	30
36	Effect of partial replacement of water-soluble cod proteins by soy proteins on the heat-induced aggregation and gelation properties of mixed protein systems. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105417	10.6	29
35	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2020</b> , 12, 45493-45503	9.5	27
34	Release behavior of non-network proteins and its relationship to the structure of heat-induced soy protein gels. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4211-9	5.7	26
33	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
32	The water holding capacity and storage modulus of chemical cross-linked soy protein gels directly related to aggregates size. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 103, 125-130	5.4	23
31	Frozen Bread Dough Properties Modified by Thermostable Ice Structuring Proteins Extract from Chinese Privet ( <i>Ligustrum vulgare</i> ) Leaves. <i>Cereal Chemistry</i> , <b>2012</b> , 89, 162-167	2.4	20
30	A self-sorted gel network formed by heating a mixture of soy and cod proteins. <i>Food and Function</i> , <b>2019</b> , 10, 5140-5151	6.1	19
29	Effects of removal of non-network protein on the rheological properties of heat-induced soy protein gels. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 95, 193-199	5.4	17
28	Low oil emulsion gel stabilized by defatted Antarctic krill ( <i>Euphausia superba</i> ) protein using high-intensity ultrasound. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 70, 105294	8.9	17
27	Biosynthesis of lactosylfructoside by an intracellular levansucrase from <i>Bacillus methylotrophicus</i> SK 21.002. <i>Carbohydrate Research</i> , <b>2015</b> , 401, 122-6	2.9	16
26	Ultrasound pre-fractured casein and in-situ formation of high internal phase emulsions. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 64, 104916	8.9	14
25	Strong, elastic, and tough high internal phase emulsions stabilized solely by cod myofibers for multidisciplinary applications. <i>Chemical Engineering Journal</i> , <b>2021</b> , 412, 128724	14.7	14
24	The relationship between breaking force and hydrophobic interactions or disulfide bonds involved in heat-induced soy protein gels as affected by heating time and temperature. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 231-239	3.8	14
23	Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. <i>Food Chemistry</i> , <b>2021</b> , 351, 129344	8.5	12

22	Effect of 7S/11S ratio on the network structure of heat-induced soy protein gels: a study of probe release. <i>RSC Advances</i> , <b>2016</b> , 6, 101981-101987	3.7	11
21	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
20	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
19	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. <i>Food Chemistry</i> , <b>2021</b> , 340, 127877	8.5	8
18	Concentration-dependent improvement of gelling ability of soy proteins by preheating or ultrasound treatment. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 134, 110170	5.4	7
17	Effects of preheat treatment on the physicochemical and interfacial properties of cod proteins and its relation to the stability of subsequent emulsions. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106338	10.6	7
16	Preheat-stabilized pea proteins with anti-aggregation properties. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 155, 1288-1295	7.9	6
15	Beneficial effects of polysaccharides on the solubility of <i>Mytilus edulis</i> enzymatic hydrolysates. <i>Food Chemistry</i> , <b>2018</b> , 254, 103-108	8.5	5
14	Preheat-induced soy protein particles with tunable heat stability. <i>Food Chemistry</i> , <b>2021</b> , 336, 127624	8.5	5
13	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
12	High throughput analysis and quantitation of Edicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. <i>Journal of Hazardous Materials</i> , <b>2021</b> , 403, 123580	12.8	4
11	Microstructure and model solute transport properties of transglutaminase-induced soya protein gels: effect of enzyme dosage, protein composition and solute size. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 1527-1533	3.8	3
10	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. <i>Food and Function</i> , <b>2020</b> , 11, 3351-3360	6.1	2
9	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 1471-1471	7.9	2
8	Strong fish gelatin hydrogels double crosslinked by transglutaminase and carrageenan.. <i>Food Chemistry</i> , <b>2021</b> , 376, 131873	8.5	2
7	Rapid and sensitive detection of clomazone in potato and pumpkin samples using a gold nanoparticle-based lateral-flow strip.. <i>Food Chemistry</i> , <b>2021</b> , 375, 131888	8.5	2
6	The mechanism of improved thermal stability of protein-enriched O/W emulsions by soy protein particles. <i>Food and Function</i> , <b>2020</b> , 11, 1385-1396	6.1	2
5	Heat treatments of peptides from oyster () and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 961-967	3	1

4	Fabrication of flavour oil high internal phase emulsions by casein/pectin hybrid particles: 3D printing performance. <i>Food Chemistry</i> , <b>2022</b> , 371, 131349	8.5	1
3	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
2	PM1-loaded recombinant human H-ferritin nanocages: A novel pH-responsive sensing platform for the identification of cancer cells.. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 199, 223-223	7.9	0
1	Reduced Adhesive Force Leading to Enhanced Thermal Stability of Soy Protein Particles by Combined Preheating and Ultrasonic Treatment. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 3015-3025	5.7	0