Wu

List of Publications by Year in Descending Order

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	Fabrication of flavour oil high internal phase emulsions by casein/pectin hybrid particles: 3D printing performance. *Food Chemistry*, **2022**, 371, 131349	8.5	1
38	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. *International Journal of Biological Macromolecules*, **2021**, 193, 1471-1471	7.9	2
37	PM1-loaded recombinant human H-ferritin nanocages: A novel pH-responsive sensing platform for the identification of cancer cells.. *International Journal of Biological Macromolecules*, **2021**, 199, 223-223	7.9	0
36	Strong fish gelatin hydrogels double crosslinked by transglutaminase and carrageenan.. *Food Chemistry*, **2021**, 376, 131873	8.5	2
35	Rapid and sensitive detection of clomazone in potato and pumpkin samples using a gold nanoparticle-based lateral-flow strip.. *Food Chemistry*, **2021**, 375, 131888	8.5	2
34	Reduced Adhesive Force Leading to Enhanced Thermal Stability of Soy Protein Particles by Combined Preheating and Ultrasonic Treatment. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 3015-3025	5.7	0
33	Strong, elastic, and tough high internal phase emulsions stabilized solely by cod myofibers for multidisciplinary applications. *Chemical Engineering Journal*, **2021**, 412, 128724	14.7	14
32	Preheat-induced soy protein particles with tunable heat stability. *Food Chemistry*, **2021**, 336, 127624	8.5	5
31	Low oil emulsion gel stabilized by defatted Antarctic krill (Euphausia superba) protein using high-intensity ultrasound. *Ultrasonics Sonochemistry*, **2021**, 70, 105294	8.9	17
30	High throughput analysis and quantitation of □dicarbonyls in biofluid by plasmonic nanoshells enhanced laser desorption/ionization mass spectrometry. *Journal of Hazardous Materials*, **2021**, 403, 123580	12.8	4
29	Effects of preheat treatment on the physicochemical and interfacial properties of cod proteins and its relation to the stability of subsequent emulsions. *Food Hydrocolloids*, **2021**, 112, 106338	10.6	7
28	High stability of bilayer nano-emulsions fabricated by Tween 20 and specific interfacial peptides. *Food Chemistry*, **2021**, 340, 127877	8.5	8
27	Advancement of food-derived mixed protein systems: Interactions, aggregations, and functional properties. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 627-651	16.4	5
26	Effect of hydroxyl radical induced oxidation on the physicochemical and gelling properties of shrimp myofibrillar protein and its mechanism. *Food Chemistry*, **2021**, 351, 129344	8.5	12
25	Inducing secondary structural interplays between scallop muscle proteins and soy proteins to form soluble composites. *Food and Function*, **2020**, 11, 3351-3360	6.1	2
24	Heat treatments of peptides from oyster () and the impact on their digestibility and angiotensin I converting enzyme inhibitory activity. *Food Science and Biotechnology*, **2020**, 29, 961-967	3	1
23	Preheat-stabilized pea proteins with anti-aggregation properties. *International Journal of Biological Macromolecules*, **2020**, 155, 1288-1295	7.9	6

22	The mechanism of improved thermal stability of protein-enriched O/W emulsions by soy protein particles. *Food and Function*, **2020**, 11, 1385-1396	6.1	2
21	Ultrasound pre-fractured casein and in-situ formation of high internal phase emulsions. *Ultrasonics Sonochemistry*, **2020**, 64, 104916	8.9	14
20	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. *Biotechnology Advances*, **2020**, 40, 107491	17.8	25
19	Concentration-dependent improvement of gelling ability of soy proteins by preheating or ultrasound treatment. *LWT - Food Science and Technology*, **2020**, 134, 110170	5.4	7
18	High Internal Phase Emulsion for Food-Grade 3D Printing Materials. *ACS Applied Materials & Interfaces*, **2020**, 12, 45493-45503	9.5	27
17	Enhancing the thermal stability of soy proteins by preheat treatment at lower protein concentration. *Food Chemistry*, **2020**, 306, 125593	8.5	11
16	Effect of partial replacement of water-soluble cod proteins by soy proteins on the heat-induced aggregation and gelation properties of mixed protein systems. *Food Hydrocolloids*, **2020**, 100, 105417	10.6	29
15	Ultrasound treatment improved the physicochemical characteristics of cod protein and enhanced the stability of oil-in-water emulsion. *Food Research International*, **2019**, 121, 247-256	7	43
14	A self-sorted gel network formed by heating a mixture of soy and cod proteins. *Food and Function*, **2019**, 10, 5140-5151	6.1	19
13	The water holding capacity and storage modulus of chemical cross-linked soy protein gels directly related to aggregates size. *LWT - Food Science and Technology*, **2019**, 103, 125-130	5.4	23
12	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops (Chlamys farreri). *Food Hydrocolloids*, **2019**, 89, 707-714	10.6	30
11	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. *International Journal of Food Science and Technology*, **2019**, 54, 231-239	3.8	14
10	Beneficial effects of polysaccharides on the solubility of Mytilus edulis enzymatic hydrolysates. *Food Chemistry*, **2018**, 254, 103-108	8.5	5
9	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (Chlamys farreri). *International Journal of Molecular Sciences*, **2018**, 19,	6.3	11
8	Effects of removal of non-network protein on the rheological properties of heat-induced soy protein gels. *LWT - Food Science and Technology*, **2018**, 95, 193-199	5.4	17
7	Identification and analysis of bioactive peptides from scallops (Chlamys farreri) protein by simulated gastrointestinal digestion. *Journal of Food Processing and Preservation*, **2018**, 42, e13760	2.1	1
6	Microstructure and model solute transport properties of transglutaminase-induced soya protein gels: effect of enzyme dosage, protein composition and solute size. *International Journal of Food Science and Technology*, **2017**, 52, 1527-1533	3.8	3
5	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. *Food Hydrocolloids*, **2017**, 66, 389-395	10.6	58

4	Effect of 7S/11S ratio on the network structure of heat-induced soy protein gels: a study of probe release. *RSC Advances*, **2016**, 6, 101981-101987	3.7	11
3	Biosynthesis of lactosylfructoside by an intracellular levansucrase from Bacillus methylotrophicus SK 21.002. *Carbohydrate Research*, **2015**, 401, 122-6	2.9	16
2	Release behavior of non-network proteins and its relationship to the structure of heat-induced soy protein gels. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4211-9	5.7	26
1	Frozen Bread Dough Properties Modified by Thermostable Ice Structuring Proteins Extract from Chinese Privet (Ligustrum vulgare) Leaves. *Cereal Chemistry*, **2012**, 89, 162-167	2.4	20