

# Song-Qing Hu

## List of Publications by Year in descending order

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Version: 2024-02-01

31  
papers

558  
citations

623188

14  
h-index

642321

23  
g-index

31  
all docs

31  
docs citations

31  
times ranked

639  
citing authors

#	ARTICLE	IF	CITATIONS
1	Inhibition Mechanism and Model of an Angiotensin I-Converting Enzyme (ACE)-Inhibitory Hexapeptide from Yeast ( <i>Saccharomyces cerevisiae</i> ). PLoS ONE, 2012, 7, e37077.	1.1	91
2	An improvement in the immersion freezing process for frozen dough via ultrasound irradiation. Journal of Food Engineering, 2013, 114, 22-28.	2.7	63
3	Long-Lived and Thermoresponsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. Langmuir, 2018, 34, 3971-3980.	1.6	52
4	Effect of water-soluble dietary fiber resistant dextrin on flour and bread qualities. Food Chemistry, 2020, 317, 126452.	4.2	36
5	Role of N-terminal domain of HMW 1Dx5 in the functional and structural properties of wheat dough. Food Chemistry, 2016, 213, 682-690.	4.2	28
6	The soluble recombinant N-terminal domain of HMW 1Dx5 and its aggregation behavior. Food Research International, 2015, 78, 201-208.	2.9	23
7	Dissecting the Disulfide Linkage of the N-Terminal Domain of HMW 1Dx5 and Its Contributions to Dough Functionality. Journal of Agricultural and Food Chemistry, 2017, 65, 6264-6273.	2.4	21
8	Purification and Characterization of a Lipase with High Thermostability and Polar Organic Solvent-tolerance from <i>Aspergillus niger</i> AN0512. Lipids, 2015, 50, 1155-1163.	0.7	19
9	Recombinant Wheat Endoplasmic Reticulum Oxidoreductin 1 Improved Wheat Dough Properties and Bread Quality. Journal of Agricultural and Food Chemistry, 2017, 65, 2162-2171.	2.4	18
10	Direct Reductive Amination of Biobased Furans to <i>N</i> -Substituted Furfurylamines by Engineered Reductive Aminase. Advanced Synthesis and Catalysis, 2021, 363, 1033-1037.	2.1	18
11	Heat and edible salts induced aggregation of the N-terminal domain of HMW 1Dx5 and its effects on the interfacial properties. Food Hydrocolloids, 2018, 82, 388-398.	5.6	16
12	Mechanically Strong and Highly Tough Prolamin Protein Hydrogels Designed from Double-Cross-Linked Assembled Networks. ACS Applied Polymer Materials, 2019, 1, 1272-1279.	2.0	16
13	Flavor evaluation of yak butter in Tsinghai-Tibet Plateau and isolation of microorganisms contributing flavor. Animal Science Journal, 2011, 82, 122-126.	0.6	15
14	Isolation and Identification of an Angiotensin-I Converting Enzyme Inhibitory Peptide from Yeast ( <i>Saccharomyces cerevisiae</i> ). Current Analytical Chemistry, 2012, 8, 180-185.	0.6	15
15	Novel ACE Inhibitory Peptides Derived from Yeast Hydrolysates: Screening, Inhibition Mechanisms and Effects on HUVECs. Journal of Agricultural and Food Chemistry, 2021, 69, 2412-2421.	2.4	15
16	Improvements of Modified Wheat Protein Disulfide Isomerases with Chaperone Activity Only on the Processing Quality of Flour. Food and Bioprocess Technology, 2017, 10, 568-581.	2.6	14
17	Fabrication and characterization of wheat gliadin hydrogels with high strength and toughness. Journal of Cereal Science, 2020, 95, 103038.	1.8	13
18	Development and characterization of gliadin-based bioplastic films enforced by cinnamaldehyde. Journal of Cereal Science, 2021, 99, 103208.	1.8	13

#	ARTICLE	IF	CITATIONS
19	Production of yeast hydrolysates by <i>Bacillus subtilis</i> derived enzymes and antihypertensive activity in spontaneously hypertensive rats. <i>Food Biotechnology</i> , 2020, 34, 262-281.	0.6	12
20	Characterization and Exploration of Recombinant Wheat Catalase for Improvement of Wheat-Flour-Processing Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2660-2669.	2.4	10
21	Characterization of wheat endoplasmic reticulum oxidoreductin 1 and its application in Chinese steamed bread. <i>Food Chemistry</i> , 2018, 256, 31-39.	4.2	9
22	Physicochemical and functional properties of dialdehyde polysaccharides crosslinked gliadin film cooperated by citric acid. <i>Journal of Cereal Science</i> , 2021, 102, 103349.	1.8	9
23	Feasibility of monomer aromatic substances as calibration standards for lignin quantitative analyses in Pyrolysis-GCMS. <i>Journal of Analytical and Applied Pyrolysis</i> , 2013, 101, 232-237.	2.6	7
24	Enzymatic Properties of Recombinant Ligase Butelase-1 and Its Application in Cyclizing Food-Derived Angiotensin I-Converting Enzyme Inhibitory Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 5976-5985.	2.4	7
25	Crystal structure of a chitinase (RmChiA) from the thermophilic fungus <i>Rhizomucor miehei</i> with a real active site tunnel. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2021, 1869, 140709.	1.1	7
26	Crystal Structure of Wheat Glutaredoxin and Its Application in Improving the Processing Quality of Flour. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12079-12087.	2.4	4
27	Study on activation mechanism and cleavage sites of recombinant butelase-1 zymogen derived from <i>Clitoria ternatea</i> . <i>Biochimie</i> , 2022, , .	1.3	4
28	Isolation and identification of thrombin-inhibiting peptides derived from soybean protein. <i>Food Biotechnology</i> , 2022, 36, 154-172.	0.6	3
29	Purification and Identification of Compounds with In Vitro Antitumor Activity from <i>Rabdosia Serra</i> (Maxim) Hara. , 2009, , .		0
30	Effects of Ultrasound on pH and Conductivity of K <sub>2</sub> HPO <sub>4</sub> Solution. , 2009, , .		0
31	Preparation of Dextran-PAB Carrier for Affinity Ultrafiltration. <i>International Conference on Bioinformatics and Biomedical Engineering: [proceedings] International Conference on Bioinformatics and Biomedical Engineering</i> , 2010, , .	0.0	0