

Song-Qing Hu

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.

27
papers

365
citations

11
h-index

18
g-index

31
ext. papers

455
ext. citations

4.9
avg, IF

3.51
L-index

#	Paper	IF	Citations
27	Isolation and identification of thrombin-inhibiting peptides derived from soybean protein. <i>Food Biotechnology</i> , 2022 , 36, 154-172	2.2	
26	Physicochemical and functional properties of dialdehyde polysaccharides crosslinked gliadin film cooperated by citric acid. <i>Journal of Cereal Science</i> , 2021 , 102, 103349	3.8	0
25	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	5.7	2
24	Development and characterization of gliadin-based bioplastic films enforced by cinnamaldehyde. <i>Journal of Cereal Science</i> , 2021 , 99, 103208	3.8	2
23	Novel ACE Inhibitory Peptides Derived from Yeast Hydrolysates: Screening, Inhibition Mechanisms and Effects on HUVECs. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 2412-2421	5.7	4
22	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	4	1
21	Direct Reductive Amination of Biobased Furans to N-Substituted Furfurylamines by Engineered Reductive Aminase. <i>Advanced Synthesis and Catalysis</i> , 2021 , 363, 1033-1037	5.6	7
20	Effect of water-soluble dietary fiber resistant dextrin on flour and bread qualities. <i>Food Chemistry</i> , 2020 , 317, 126452	8.5	16
19	Fabrication and characterization of wheat gliadin hydrogels with high strength and toughness. <i>Journal of Cereal Science</i> , 2020 , 95, 103038	3.8	4
18	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	2.2	5
17	Mechanically Strong and Highly Tough Prolamin Protein Hydrogels Designed from Double-Cross-Linked Assembled Networks. <i>ACS Applied Polymer Materials</i> , 2019 , 1, 1272-1279	4.3	9
16	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	5.7	7
15	Characterization of wheat endoplasmic reticulum oxidoreductin 1 and its application in Chinese steamed bread. <i>Food Chemistry</i> , 2018 , 256, 31-39	8.5	5
14	Heat and edible salts induced aggregation of the N-terminal domain of HMW 1Dx5 and its effects on the interfacial properties. <i>Food Hydrocolloids</i> , 2018 , 82, 388-398	10.6	14
13	Long-Lived and Thermoresponsive Emulsion Foams Stabilized by Self-Assembled Saponin Nanofibrils and Fibrillar Network. <i>Langmuir</i> , 2018 , 34, 3971-3980	4	29
12	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	5.7	4
11	Recombinant Wheat Endoplasmic Reticulum Oxidoreductin 1 Improved Wheat Dough Properties and Bread Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 2162-2171	5.7	14

10	Improvements of Modified Wheat Protein Disulfide Isomerases with Chaperone Activity Only on the Processing Quality of Flour. <i>Food and Bioprocess Technology</i> , 2017 , 10, 568-581	5.1	13
9	Dissecting the Disulfide Linkage of the N-Terminal Domain of HMW 1Dx5 and Its Contributions to Dough Functionality. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 6264-6273	5.7	16
8	Role of N-terminal domain of HMW 1Dx5 in the functional and structural properties of wheat dough. <i>Food Chemistry</i> , 2016 , 213, 682-690	8.5	21
7	Purification and Characterization of a Lipase with High Thermostability and Polar Organic Solvent-Tolerance from <i>Aspergillus niger</i> AN0512. <i>Lipids</i> , 2015 , 50, 1155-63	1.6	16
6	The soluble recombinant N-terminal domain of HMW 1Dx5 and its aggregation behavior. <i>Food Research International</i> , 2015 , 78, 201-208	7	16
5	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	6	7
4	An improvement in the immersion freezing process for frozen dough via ultrasound irradiation. <i>Journal of Food Engineering</i> , 2013 , 114, 22-28	6	56
3	Inhibition mechanism and model of an angiotensin I-converting enzyme (ACE)-inhibitory hexapeptide from yeast (<i>Saccharomyces cerevisiae</i>). <i>PLoS ONE</i> , 2012 , 7, e37077	3.7	75
2	Isolation and Identification of an Angiotensin-I Converting Enzyme Inhibitory Peptide from Yeast (<i>Saccharomyces cerevisiae</i>). <i>Current Analytical Chemistry</i> , 2012 , 8, 180-185	1.7	11
1	Flavor evaluation of yak butter in Tsinghai-Tibet Plateau and isolation of microorganisms contributing flavor. <i>Animal Science Journal</i> , 2011 , 82, 122-6	1.8	10