

Hao Hu

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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.

28

papers

1,552

citations

16

h-index

28

g-index

28

ext. papers

2,043

ext. citations

8.3

avg, IF

4.7

L-index

#	Paper	IF	Citations
28	Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions. <i>Food Hydrocolloids</i> , 2013 , 30, 647-655	10.6	410
27	The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate. <i>Food Hydrocolloids</i> , 2013 , 32, 303-311	10.6	157
26	Acid-induced gelation behavior of soybean protein isolate with high intensity ultrasonic pre-treatments. <i>Ultrasonics Sonochemistry</i> , 2013 , 20, 187-95	8.9	143
25	Effect of high intensity ultrasound on physicochemical and functional properties of aggregated soybean β -conglycinin and glycinin. <i>Food Hydrocolloids</i> , 2015 , 45, 102-110	10.6	108
24	Production of nano bacterial cellulose from beverage industrial waste of citrus peel and pomace using <i>Komagataeibacter xylinus</i> . <i>Carbohydrate Polymers</i> , 2016 , 151, 1068-1072	10.3	86
23	Ultrasonic emulsification: An overview on the preparation of different emulsifiers-stabilized emulsions. <i>Trends in Food Science and Technology</i> , 2020 , 105, 363-377	15.3	78
22	Characterization and functional properties of mango peel pectin extracted by ultrasound assisted citric acid. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 794-803	7.9	77
21	Effect of different oils and ultrasound emulsification conditions on the physicochemical properties of emulsions stabilized by soy protein isolate. <i>Ultrasonics Sonochemistry</i> , 2018 , 49, 283-293	8.9	77
20	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. <i>Ultrasonics Sonochemistry</i> , 2016 , 29, 380-7	8.9	70
19	Effect of high intensity ultrasound on physicochemical and functional properties of soybean glycinin at different ionic strengths. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 34, 205-213	6.8	64
18	Effect of ultrasound pre-treatment on formation of transglutaminase-catalysed soy protein hydrogel as a riboflavin vehicle for functional foods. <i>Journal of Functional Foods</i> , 2015 , 19, 182-193	5.1	48
17	Effects of different ionic strengths on the physicochemical properties of plant and animal proteins-stabilized emulsions fabricated using ultrasound emulsification. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104627	8.9	43
16	Ball-milling changed the physicochemical properties of SPI and its cold-set gels. <i>Journal of Food Engineering</i> , 2017 , 195, 158-165	6	41
15	Effect of high intensity ultrasound on the structure and physicochemical properties of soy protein isolates produced by different denaturation methods. <i>Food Hydrocolloids</i> , 2019 , 97, 105216	10.6	40
14	The role of conformational state of pH-shifted β -conglycinin on the oil/water interfacial properties and emulsifying capacities. <i>Food Hydrocolloids</i> , 2020 , 108, 105990	10.6	23
13	Changes on the rheological properties of pectin-enriched mango nectar by high intensity ultrasound. <i>LWT - Food Science and Technology</i> , 2018 , 91, 414-422	5.4	18
12	Effects of Ultrasonic-Assisted Extraction on the Physicochemical Properties of Different Walnut Proteins. <i>Molecules</i> , 2019 , 24,	4.8	14

11	Lipo-Dipeptide as an Emulsifier: Performance and Possible Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 6377-6386	5.7	10
10	Interfacial and emulsifying properties of Ectonglycinin/pectin mixtures at the oil/water interface: Effect of pH. <i>Food Hydrocolloids</i> , 2020 , 109, 106145	10.6	9
9	A Comprehensive Study on Self-Assembly and Gelation of C-Dipeptides-From Design Strategies to Functionalities. <i>Biomacromolecules</i> , 2020 , 21, 670-679	6.9	7
8	Effects of different nut oils on the structures and properties of gel-like emulsions induced by ultrasound using soy protein as an emulsifier. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1649-1660	3.8	7
7	Effect of ultrasound and coagulant types on properties of Ecarotene bulk emulsion gels stabilized by soy protein. <i>Food Hydrocolloids</i> , 2022 , 123, 107146	10.6	7
6	A comprehensive study on structures and characterizations of 7S protein treated by high intensity ultrasound at different pH and ionic strengths. <i>Food Chemistry</i> , 2021 , 373, 131378	8.5	4
5	Effects of protein concentration, pH, and NaCl concentration on the physicochemical, interfacial, and emulsifying properties of Ectonglycinin. <i>Food Hydrocolloids</i> , 2021 , 118, 106784	10.6	4
4	Ultrasound-assisted gelation of Ecarotene enriched oleogels based on candelilla wax-nut oils: Physical properties and in-vitro digestion analysis. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105762	8.9	3
3	A dielectric loss angle based portable biosensor system for bacterial concentration detection. <i>RSC Advances</i> , 2015 , 5, 85919-85927	3.7	2
2	Effect of ultrasound on functional properties, flavor characteristics, and storage stability of soybean milk.. <i>Food Chemistry</i> , 2022 , 381, 132158	8.5	2
1	Structural and rheological behavior of Eactoglobulins influenced by high hydrostatic pressure □ From a single molecule to the aggregates. <i>Food Hydrocolloids</i> , 2022 , 107622	10.6	