

# Hao 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.

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	Effect of ultrasound on functional properties, flavor characteristics, and storage stability of soybean milk.. <i>Food Chemistry</i> , <b>2022</b> , 381, 132158	8.5	2
27	Effect of ultrasound and coagulant types on properties of $\beta$ -carotene bulk emulsion gels stabilized by soy protein. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 107146	10.6	7
26	Structural and rheological behavior of $\beta$ -lactoglobulins influenced by high hydrostatic pressure $\square$ From a single molecule to the aggregates. <i>Food Hydrocolloids</i> , <b>2022</b> , 107622	10.6	
25	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> , <b>2021</b> , 373, 131378	8.5	4
24	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> , <b>2021</b> , 56, 1649-1660	3.8	7
23	Effects of protein concentration, pH, and NaCl concentration on the physicochemical, interfacial, and emulsifying properties of $\beta$ -conglycinin. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106784	10.6	4
22	Ultrasound-assisted gelation of $\beta$ -carotene enriched oleogels based on candelilla wax-nut oils: Physical properties and in-vitro digestion analysis. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 79, 105762	8.9	3
21	The role of conformational state of pH-shifted $\beta$ -conglycinin on the oil/water interfacial properties and emulsifying capacities. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 105990	10.6	23
20	Interfacial and emulsifying properties of $\beta$ -conglycinin/pectin mixtures at the oil/water interface: Effect of pH. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106145	10.6	9
19	A Comprehensive Study on Self-Assembly and Gelation of C-Dipeptides-From Design Strategies to Functionalities. <i>Biomacromolecules</i> , <b>2020</b> , 21, 670-679	6.9	7
18	Ultrasonic emulsification: An overview on the preparation of different emulsifiers-stabilized emulsions. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 105, 363-377	15.3	78
17	Lipo-Dipeptide as an Emulsifier: Performance and Possible Mechanism. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 6377-6386	5.7	10
16	Effects of different ionic strengths on the physicochemical properties of plant and animal proteins-stabilized emulsions fabricated using ultrasound emulsification. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104627	8.9	43
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> , <b>2019</b> , 97, 105216	10.6	40
14	Effects of Ultrasonic-Assisted Extraction on the Physicochemical Properties of Different Walnut Proteins. <i>Molecules</i> , <b>2019</b> , 24,	4.8	14
13	Changes on the rheological properties of pectin-enriched mango nectar by high intensity ultrasound. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 91, 414-422	5.4	18
12	Effect of different oils and ultrasound emulsification conditions on the physicochemical properties of emulsions stabilized by soy protein isolate. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 49, 283-293	8.9	77

11	Ball-milling changed the physicochemical properties of SPI and its cold-set gels. <i>Journal of Food Engineering</i> , <b>2017</b> , 195, 158-165	6	41
10	Characterization and functional properties of mango peel pectin extracted by ultrasound assisted citric acid. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 91, 794-803	7.9	77
9	Production of nano bacterial cellulose from beverage industrial waste of citrus peel and pomace using <i>Komagataeibacter xylinus</i> . <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 1068-1072	10.3	86
8	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> , <b>2016</b> , 34, 205-213	6.8	64
7	Effect of high intensity ultrasound on transglutaminase-catalyzed soy protein isolate cold set gel. <i>Ultrasonics Sonochemistry</i> , <b>2016</b> , 29, 380-7	8.9	70
6	A dielectric loss angle based portable biosensor system for bacterial concentration detection. <i>RSC Advances</i> , <b>2015</b> , 5, 85919-85927	3.7	2
5	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> , <b>2015</b> , 19, 182-193	5.1	48
4	Effect of high intensity ultrasound on physicochemical and functional properties of aggregated soybean $\beta$ -conglycinin and glycinin. <i>Food Hydrocolloids</i> , <b>2015</b> , 45, 102-110	10.6	108
3	Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 647-655	10.6	410
2	Acid-induced gelation behavior of soybean protein isolate with high intensity ultrasonic pre-treatments. <i>Ultrasonics Sonochemistry</i> , <b>2013</b> , 20, 187-95	8.9	143
1	The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 303-311	10.6	157