# Hai-Tao Wu

## List of Publications by Citations



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| 59 papers | 762 citations | 17 h-index | 25 g-index |
| 62 ext. papers | 1,011 ext. citations | 4.9 avg, IF | 4.05 L-index |

| # | Paper | IF | Citations |
|---|---|---|---|
| 59 | Preparation and antioxidant activity of enzymatic hydrolysates from purple sea urchin (Strongylocentrotus nudus) gonad. *LWT - Food Science and Technology*, **2011**, 44, 1113-1118 | 5.4 | 61 |
| 58 | Contributions of molecular size, charge distribution, and specific amino acids to the iron-binding capacity of sea cucumber (Stichopus japonicus) ovum hydrolysates. *Food Chemistry*, **2017**, 230, 627-636 | 8.5 | 59 |
| 57 | Proteolysis of noncollagenous proteins in sea cucumber, Stichopus japonicus, body wall: characterisation and the effects of cysteine protease inhibitors. *Food Chemistry*, **2013**, 141, 1287-94 | 8.5 | 44 |
| 56 | Identification of antioxidant peptides from protein hydrolysates of scallop (Patinopecten yessoensis) female gonads. *European Food Research and Technology*, **2016**, 242, 713-722 | 3.4 | 38 |
| 55 | Microstructure and inter-molecular forces involved in gelation-like protein hydrolysate from neutrase-treated male gonad of scallop (Patinopecten yessoensis). *Food Hydrocolloids*, **2014**, 40, 245-253 | 10.6 | 30 |
| 54 | Functional properties of gelation-like protein hydrolysates from scallop (Patinopecten yessoensis) male gonad. *European Food Research and Technology*, **2012**, 234, 863-872 | 3.4 | 29 |
| 53 | Identification of antioxidative oligopeptides derived from autolysis hydrolysates of sea cucumber (Stichopus japonicus) guts. *European Food Research and Technology*, **2012**, 234, 895-904 | 3.4 | 29 |
| 52 | Preparation and in vitro antioxidant activity of enzymatic hydrolysates from oyster (Crassostrea talienwhannensis) meat. *International Journal of Food Science and Technology*, **2010**, 45, 978-984 | 3.8 | 29 |
| 51 | Characteristic antioxidant activity and comprehensive flavor compound profile of scallop (Chlamys farreri) mantle hydrolysates-ribose Maillard reaction products. *Food Chemistry*, **2018**, 261, 337-347 | 8.5 | 27 |
| 50 | Purification and characterization of cathepsin B from the gut of the sea cucumber (Stichopus japonicas). *Food Science and Biotechnology*, **2011**, 20, 919-925 | 3 | 25 |
| 49 | Extraction of lipid from sea urchin (Strongylocentrotus nudus) gonad by enzyme-assisted aqueous and supercritical carbon dioxide methods. *European Food Research and Technology*, **2010**, 230, 737-743 | 3.4 | 24 |
| 48 | Characterization of sea cucumber (stichopus japonicus) ovum hydrolysates: calcium chelation, solubility and absorption into intestinal epithelial cells. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4604-4611 | 4.3 | 23 |
| 47 | Analysis of Apoptosis in Ultraviolet-Induced Sea Cucumber (Stichopus japonicus) Melting Using Terminal Deoxynucleotidyl-Transferase-Mediated dUTP Nick End-Labeling Assay and Cleaved Caspase-3 Immunohistochemistry. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 9601-8 | 5.7 | 22 |
| 46 | Gel properties of protein hydrolysates from trypsin-treated male gonad of scallop (Patinopecten yessoensis). *Food Hydrocolloids*, **2019**, 90, 452-461 | 10.6 | 22 |
| 45 | Bioaccessibility and cellular uptake of β-carotene in emulsion-based delivery systems using scallop (Patinopecten yessoensis) gonad protein isolates: effects of carrier oil. *Food and Function*, **2019**, 10, 49-60 | 6.1 | 21 |
| 44 | Gelation and microstructural properties of protein hydrolysates from trypsin-treated male gonad of scallop (Patinopecten yessoensis) modified by κ-Carrageenan/K+. *Food Hydrocolloids*, **2019**, 91, 182-189 | 10.6 | 21 |
| 43 | EXTRACTION OF LIPID FROM ABALONE (HALIOTIS DISCUS HANNAI INO) GONAD BY SUPERCRITICAL CARBON DIOXIDE AND ENZYME-ASSISTED ORGANIC SOLVENT METHODS. *Journal of Food Processing and Preservation*, **2012**, 36, 126-132 | 2.1 | 17 |

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| 42 | In silico assessment and structural characterization of antioxidant peptides from major yolk protein of sea urchin Strongylocentrotus nudus. *Food and Function*, **2018**, 9, 6435-6443 | 6.1 | 17 |
| 41 | Changes of collagen in sea cucumber (Stichopus japonicas) during cooking. *Food Science and Biotechnology*, **2011**, 20, 1137-1141 | 3 | 16 |
| 40 | Physiochemical Properties and Functional Characteristics of Protein Isolates from the Scallop (Patinopecten yessoensis) Gonad. *Journal of Food Science*, **2019**, 84, 1023-1034 | 3.4 | 14 |
| 39 | Fucoxanthin alleviates palmitate-induced inflammation in RAW 264.7 cells through improving lipid metabolism and attenuating mitochondrial dysfunction. *Food and Function*, **2020**, 11, 3361-3370 | 6.1 | 14 |
| 38 | Original article: Extraction of lipid from scallop (Patinopecten yessoensis) viscera by enzyme-assisted solvent and supercritical carbon dioxide methods. *International Journal of Food Science and Technology*, **2010**, 45, 1787-1793 | 3.8 | 13 |
| 37 | Fabrication of surface-active antioxidant biopolymers by using a grafted scallop (Patinopecten yessoensis) gonad protein isolate-epigallocatechin gallate (EGCG) conjugate: improving the stability of tuna oil-loaded emulsions. *Food and Function*, **2019**, 10, 6752-6766 | 6.1 | 12 |
| 36 | Protection of Carotene from Chemical Degradation in Emulsion-Based Delivery Systems Using Scallop (Patinopecten yessoensis) Gonad Protein Isolates. *Food and Bioprocess Technology*, **2020**, 13, 680-692 | 5.1 | 11 |
| 35 | Involvement of DNA in Gel Formation of Scallop () Male Gonad Hydrolysates and Corresponding Hybrid Gel with Carrageenan. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7935-7941 | 5.7 | 11 |
| 34 | Purification and characterization of alkaline phosphatase from the gut of sea cucumber Stichopus japonicus. *Fisheries Science*, **2013**, 79, 477-485 | 1.9 | 11 |
| 33 | Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (Andrias Davidianus) Skin. *Journal of Aquatic Food Product Technology*, **2019**, 28, 861-876 | 1.6 | 10 |
| 32 | Modulation of physicochemical stability and bioaccessibility of Carotene using alginate beads and emulsion stabilized by scallop (Patinopecten yessoensis) gonad protein isolates. *Food Research International*, **2020**, 129, 108875 | 7 | 9 |
| 31 | Simultaneous extraction by acidic and saline solutions and characteristics of the lipids and proteins from large yellow croaker (Pseudosciaena crocea) roes. *Food Chemistry*, **2020**, 310, 125928 | 8.5 | 9 |
| 30 | Rheological Behavior of Protein Hydrolysates from Papain-treated Male Gonad of Scallop (Patinopecten yessoensis). *Journal of Aquatic Food Product Technology*, **2018**, 27, 876-884 | 1.6 | 8 |
| 29 | Kinetics of Antioxidant-Producing Maillard Reaction in the Mixture of Ribose and Sea Cucumber (Stichopus japonicus) Gut Hydrolysates. *Journal of Aquatic Food Product Technology*, **2017**, 26, 993-1002 | 1.6 | 8 |
| 28 | Complex coacervation of scallop (Patinopecten yessoensis) male gonad hydrolysates and Carrageenan: Effect of NaCl and KCl. *Food Research International*, **2020**, 137, 109659 | 7 | 8 |
| 27 | Effect of non-covalent binding of phenolic derivatives with scallop (Patinopecten yessoensis) gonad protein isolates on protein structure and in vitro digestion characteristics. *Food Chemistry*, **2021**, 357, 129690 | 8.5 | 8 |
| 26 | Effect of pH and mixing ratio on interpolymer complexation of scallop (Patinopecten yessoensis) male gonad hydrolysates and Carrageenan. *Food Chemistry*, **2021**, 336, 127687 | 8.5 | 7 |
| 25 | Physicochemical and functional properties of protein isolate from sea cucumber (Stichopus japonicus) guts. *Journal of Food Processing and Preservation*, **2019**, 43, e13957 | 2.1 | 6 |

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| 24 | Characterization and antioxidant activity of Maillard reaction products from a scallop (Patinopecten yessoensis) gonad hydrolysates-sugar model system. *Journal of Food Measurement and Characterization*, **2018**, 12, 2883-2891 | 2.8 | 6 |
| 23 | Characterization of acetylcholinesterase from the gut of sea cucumber Stichopus japonicus. *Fisheries Science*, **2013**, 79, 303-311 | 1.9 | 5 |
| 22 | Characterization of proteolysis in muscle tissues of sea cucumber. *Food Science and Biotechnology*, **2016**, 25, 1529-1535 | 3 | 5 |
| 21 | Intermolecular interaction in the hybrid gel of scallop (Patinopecten yessoensis) male gonad hydrolysates and κ-carrageenan. *Journal of Food Science*, **2021**, 86, 792-802 | 3.4 | 5 |
| 20 | Fabrication and Physicochemical Characterization of Pseudosciaena crocea Roe Protein-Stabilized Emulsions as a Nutrient Delivery System. *Journal of Food Science*, **2019**, 84, 1346-1352 | 3.4 | 4 |
| 19 | Antioxidant activity of sea cucumber (Stichopus japonicus) gut hydrolysates-ribose Maillard reaction products derived from organic reagent extraction. *Journal of Food Measurement and Characterization*, **2019**, 13, 2790-2797 | 2.8 | 4 |
| 18 | Curcumin-loaded composite hydrogel based on scallop (Patinopecten yessoensis) male gonad hydrolysates and κ-carrageenan: Characterization and in vitro digestibility. *Food Hydrocolloids*, **2022**, 125, 107398 | 10.6 | 3 |
| 17 | Contribution of Cathepsin L to Autolysis of Sea Cucumber Stichopus japonicus Intestines. *Journal of Aquatic Food Product Technology*, **2019**, 28, 233-240 | 1.6 | 2 |
| 16 | Structural Changes, Volatile Compounds and Antioxidant Activities of Maillard Reaction Products Derived from Scallop (Patinopecten yessoensis) Female Gonad Hydrolysates. *Journal of Aquatic Food Product Technology*, **2019**, 28, 352-364 | 1.6 | 2 |
| 15 | Quantitative proteomics reveals the relationship between protein changes and off-flavor in Russian sturgeon (Acipenser gueldenstaedti) fillets treated with low temperature vacuum heating. *Food Chemistry*, **2022**, 370, 131371 | 8.5 | 2 |
| 14 | Conjugation of (-)-epigallocatechin-3-gallate and protein isolate from large yellow croaker (Pseudosciaena crocea) roe: improvement of antioxidant activity and structural characteristics. *Journal of the Science of Food and Agriculture*, **2021**, 101, 5948-5955 | 4.3 | 2 |
| 13 | -screened cationic dipeptides from scallop with synergistic gelation effect on κ-carrageenan. *Food and Function*, **2021**, 12, 5407-5416 | 6.1 | 2 |
| 12 | Identification of two jellyfish species (Rhopilema esculentum kishinouye and Stomolophus meleagris) in Liaoning Province of China by a rapid, simple PCR-RFLP method. *Food Control*, **2019**, 105, 52-57 | 6.2 | 1 |
| 11 | Quantitative Proteome Reveals Variation in the Condition Factor of Sea Urchin during the Fishing Season Using an iTRAQ-based Approach. *Marine Drugs*, **2019**, 17, | 6 | 1 |
| 10 | Hybrid gelation of scallop (Patinopecten yessoensis) male gonad hydrolysates combined with different concentrations of iota-carrageenan. *Journal of Food Measurement and Characterization*,1 | 2.8 | 1 |
| 9 | Influence of pH and blend ratios on the complex coacervation and synergistic enhancement in composite hydrogels from scallop (patinopecten yessoensis) protein hydrolysates and κ-carrageenan/xanthan gum. *LWT - Food Science and Technology*, **2021**, 154, 112745 | 5.4 | 1 |
| 8 | Gel properties and network structure of the hydrogel constructed by iota-carrageenan and Ala-Lys dipeptide. *International Journal of Biological Macromolecules*, **2021**, 182, 244-251 | 7.9 | 1 |
| 7 | Effects of several polysaccharides on rheological properties of scallop (Patinopecten yessoensis) male gonad hydrolysates. *Colloids and Interface Science Communications*, **2021**, 44, 100500 | 5.4 | 1 |

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| 6 | Functional properties of gonad protein isolates from three species of sea urchin: a comparative study. *Journal of Food Science*, **2020**, 85, 3679-3689 | 3.4 | 0 |
| 5 | Synergistic gelation in the hybrid gel of scallop (Patinopecten yessoensis) male gonad hydrolysates and xanthan gum. *Journal of Food Science*, **2021**, 86, 2024-2034 | 3.4 | 0 |
| 4 | Structural characteristics and improved in vitro hepatoprotective activities of Maillard reaction products of decapeptide IVTNWDDMEK and ribose. *Journal of Food Science*, **2021**, 86, 4001-4016 | 3.4 | 0 |
| 3 | Improvement of low-acyl gellan gum on gelation and microstructural properties of protein hydrolysates from male gonad of scallop (Patinopecten yessoensis). *Food Chemistry*, **2022**, 371, 131114 | 8.5 | 0 |
| 2 | Inhibitory effect of coelomic fluid isolates on autolysis of minced muscle tissue from sea cucumber Stichopus japonicus. *Journal of Food Measurement and Characterization*, **2021**, 15, 4575-4581 | 2.8 | |
| 1 | Antioxidant activity of Yesso scallop (Patinopecten yessoensis) female gonad hydrolysates-ribose Maillard reaction products extracted with organic reagents, before and after in vitro digestion. *Food Bioscience*, **2021**, 43, 101262 | 4.9 | |