Hai-Tao Wu

List of Publications by Year in Descending Order

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	Curcumin-loaded composite hydrogel based on scallop (Patinopecten yessoensis) male gonad hydrolysates and -carrageenan: Characterization and in vitro digestibility. *Food Hydrocolloids*, **2022**, 125, 107398	10.6	3
58	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
57	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
56	Influence of pH and blend ratios on the complex coacervation and synergistic enhancement in composite hydrogels from scallop (patinopecten yessoensis) protein hydrolysates and -carrageenan/xanthan gum. *LWT - Food Science and Technology*, **2021**, 154, 112745	5.4	1
55	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
54	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
53	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	
52	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
51	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
50	-screened cationic dipeptides from scallop with synergistic gelation effect on -carrageenan. *Food and Function*, **2021**, 12, 5407-5416	6.1	2
49	Intermolecular interaction in the hybrid gel of scallop (Patinopecten yessoensis) male gonad hydrolysates and -carrageenan. *Journal of Food Science*, **2021**, 86, 792-802	3.4	5
48	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
47	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
46	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
45	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	
44	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
43	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

42	Modulation of physicochemical stability and bioaccessibility of β-carotene using alginate beads and emulsion stabilized by scallop (Patinopecten yessoensis) gonad protein isolates. *Food Research International*, **2020**, 129, 108875	7	9
41	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
40	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
39	Complex coacervation of scallop (Patinopecten yessoensis) male gonad hydrolysates and β-carrageenan: Effect of NaCl and KCl. *Food Research International*, **2020**, 137, 109659	7	8
38	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
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	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
35	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
34	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
33	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
32	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
31	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
30	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
29	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
28	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
27	Involvement of DNA in Gel Formation of Scallop () Male Gonad Hydrolysates and Corresponding Hybrid Gel with β-Carrageenan. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7935-7941	5.7	11
26	Gel properties of protein hydrolysates from trypsin-treated male gonad of scallop (Patinopecten yessoensis). *Food Hydrocolloids*, **2019**, 90, 452-461	10.6	22
25	Gelation and microstructural properties of protein hydrolysates from trypsin-treated male gonad of scallop (Patinopecten yessoensis) modified by β-Carrageenan/K+. *Food Hydrocolloids*, **2019**, 91, 182-189	10.6	21

24	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
23	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
22	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
21	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
20	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
19	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
18	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
17	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
16	Characterization of proteolysis in muscle tissues of sea cucumber. *Food Science and Biotechnology*, **2016**, 25, 1529-1535	3	5
15	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
14	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
13	Purification and characterization of alkaline phosphatase from the gut of sea cucumber Stichopus japonicus. *Fisheries Science*, **2013**, 79, 477-485	1.9	11
12	Characterization of acetylcholinesterase from the gut of sea cucumber Stichopus japonicus. *Fisheries Science*, **2013**, 79, 303-311	1.9	5
11	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
10	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
9	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
8	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
7	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

6	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
5	Changes of collagen in sea cucumber (Stichopus japonicas) during cooking. *Food Science and Biotechnology*, **2011**, 20, 1137-1141	3	16
4	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
3	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
2	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
1	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