

# Yanfu He

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10063190/publications.pdf>

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6  
papers

57  
citations

1684188  
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h-index

1872680  
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all docs

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docs citations

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times ranked

10  
citing authors

#	ARTICLE	IF	CITATIONS
1	EGCG-gelatin biofilm improved the protein degradation, flavor and micromolecule metabolites of tilapia fillets during chilled storage. Food Chemistry, 2022, 375, 131662.	8.2	19
2	Sweet potato starch addition together with partial substitution of tilapia flesh effectively improved the golden pompano ( <i>Trachinotus blochii</i> ) surimi quality. Journal of Texture Studies, 2021, 52, 197-206.	2.5	12
3	The effect and mechanism of four drying methods on the quality of tilapia fillet products. Food Frontiers, 2022, 3, 316-327.	7.4	10
4	The effects of polyphenols on fresh quality and the mechanism of partial freezing of tilapia fillets. Journal of the Science of Food and Agriculture, 2022, 102, 6014-6023.	3.5	9
5	Structural characteristics of taste active peptides in protein hydrolysates from tilapia by-products. Journal of Food Measurement and Characterization, 2022, 16, 1674-1687.	3.2	6
6	Hainan peacock-pheasant needs focused protection. Science, 2020, 370, 540-540.	12.6	1