

Min Wang

List of Publications by Year in descending order

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papers

361
citations

932766

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940134

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16
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16
docs citations

16
times ranked

309
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of lipids from microalgae using classical and innovative approaches. Food Chemistry, 2022, 384, 132236.	4.2	58
2	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (Sparus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70	2.2	57
3	Characterization and bacteriostatic effects of β -cyclodextrin/quercetin inclusion compound nanofilms prepared by electrospinning. Food Chemistry, 2021, 338, 127980.	4.2	54
4	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. Processes, 2021, 9, 357.	1.3	31
5	Accelerated Solvent Extraction and Pulsed Electric Fields for Valorization of Rainbow Trout (Oncorhynchus mykiss) and Sole (Dover sole) By-Products: Protein Content, Molecular Weight Distribution and Antioxidant Potential of the Extracts. Marine Drugs, 2021, 19, 207.	2.2	31
6	Effects of Laminaria japonica polysaccharides on gelatinization properties and long-term retrogradation of wheat starch. Food Hydrocolloids, 2022, 133, 107908.	5.6	30
7	Pulsed electric fields (PEF), pressurized liquid extraction (PLE) and combined PEF+ β -PLE process evaluation: Effects on Spirulina microstructure, biomolecules recovery and Triple TOF-LC-MS-MS polyphenol composition. Innovative Food Science and Emerging Technologies, 2022, 77, 102989.	2.7	21
8	Fluorescence and circular dichroism spectroscopy to understand the interactions between cyclodextrins and β -galactosidase from green coffee beans. Food Bioscience, 2017, 20, 110-115.	2.0	16
9	Potential benefits of high-added-value compounds from aquaculture and fish side streams on human gut microbiota. Trends in Food Science and Technology, 2021, 112, 484-494.	7.8	16
10	Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from Spirulina. Foods, 2021, 10, 2153.	1.9	13
11	Inhibition of cyclodextrins on the activity of β -amylase. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2018, 90, 351-356.	0.9	12
12	W/O Nano ω -Emulsions with Olive Leaf Phenolics Improved Oxidative Stability of Sacha Inchi Oil. European Journal of Lipid Science and Technology, 2018, 120, 1700471.	1.0	9
13	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. Critical Reviews in Food Science and Nutrition, 2023, 63, 8357-8374.	5.4	7
14	Role of Extracts Obtained from Rainbow Trout and Sole Side Streams by Accelerated Solvent Extraction and Pulsed Electric Fields on Modulating Bacterial and Anti-Inflammatory Activities. Separations, 2021, 8, 187.	1.1	3
15	Investigation on the interaction between β -cyclodextrin and β -amylase. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2019, 94, 103-109.	0.9	2
16	Inhibitory effect of β -cyclodextrin on β -amylase activity. Tropical Journal of Pharmaceutical Research, 2018, 17, 1385.	0.2	1