

Min Wang

List of Publications by Year in descending order

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16
papers

361
citations

932766
10
h-index

940134
16
g-index

16
all docs

16
docs citations

16
times ranked

309
citing authors

#	ARTICLE	IF	CITATIONS
1	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8357-8374.	5.4	7
2	Extraction of lipids from microalgae using classical and innovative approaches. <i>Food Chemistry</i> , 2022, 384, 132236.	4.2	58
3	Pulsed electric fields (PEF), pressurized liquid extraction (PLE) and combined PEF+PLE process evaluation: Effects on <i>Spirulina</i> microstructure, biomolecules recovery and Triple TOF-LC-MS-MS polyphenol composition. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 77, 102989.	2.7	21
4	Effects of <i>Laminaria japonica</i> polysaccharides on gelatinization properties and long-term retrogradation of wheat starch. <i>Food Hydrocolloids</i> , 2022, 133, 107908.	5.6	30
5	Characterization and bacteriostatic effects of β -cyclodextrin/quercetin inclusion compound nanofilms prepared by electrospinning. <i>Food Chemistry</i> , 2021, 338, 127980.	4.2	54
6	The Application of Supercritical Fluids Technology to Recover Healthy Valuable Compounds from Marine and Agricultural Food Processing By-Products: A Review. <i>Processes</i> , 2021, 9, 357.	1.3	31
7	Accelerated Solvent Extraction and Pulsed Electric Fields for Valorization of Rainbow Trout (<i>Oncorhynchus mykiss</i>) and Sole (Dover sole) By-Products: Protein Content, Molecular Weight Distribution and Antioxidant Potential of the Extracts. <i>Marine Drugs</i> , 2021, 19, 207.	2.2	31
8	Potential benefits of high-added-value compounds from aquaculture and fish side streams on human gut microbiota. <i>Trends in Food Science and Technology</i> , 2021, 112, 484-494.	7.8	16
9	Impact of Pressurized Liquid Extraction and pH on Protein Yield, Changes in Molecular Size Distribution and Antioxidant Compounds Recovery from <i>Spirulina</i> . <i>Foods</i> , 2021, 10, 2153.	1.9	13
10	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. <i>Separations</i> , 2021, 8, 187.	1.1	3
11	Nutritional Profiling and the Value of Processing By-Products from Gilthead Sea Bream (<i>Sparus tjatjau</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10	2.2	37
12	Investigation on the interaction between β -cyclodextrin and α -amylase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2019, 94, 103-109.	0.9	2
13	W/O Nano-Emulsions with Olive Leaf Phenolics Improved Oxidative Stability of Sacha Inchi Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700471.	1.0	9
14	Inhibition of cyclodextrins on the activity of α -amylase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2018, 90, 351-356.	0.9	12
15	Inhibitory effect of β -cyclodextrin on α -amylase activity. <i>Tropical Journal of Pharmaceutical Research</i> , 2018, 17, 1385.	0.2	1
16	Fluorescence and circular dichroism spectroscopy to understand the interactions between cyclodextrins and α -galactosidase from green coffee beans. <i>Food Bioscience</i> , 2017, 20, 110-115.	2.0	16