

# Daming Gao

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10738790/publications.pdf>

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7  
papers

206  
citations

1478505

6  
h-index

1720034

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g-index

7  
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7  
docs citations

7  
times ranked

248  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 177, 550-558.	5.0	71
2	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. <i>Food Chemistry</i> , 2019, 276, 195-201.	8.2	53
3	Anthocyanin composition and storage degradation kinetics of anthocyanins-based natural food colourant from purple-fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2529-2539.	2.7	31
4	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. <i>Food Research International</i> , 2019, 121, 738-745.	6.2	24
5	Effects of Catechins on $N^{\mu}$ -(Carboxymethyl)lysine and $N^{\mu}$ -(Carboxyethyl)lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1254-1260.	5.2	14
6	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 476-486.	3.2	8
7	Inhibitory effects of catechins on $\hat{I}^2$ -carbolines in tea leaves and chemical model systems. <i>Food and Function</i> , 2018, 9, 3126-3133.	4.6	5