

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

7
g-index

7
all docs

7
docs citations

7
times ranked

248
citing authors

#	ARTICLE	IF	CITATIONS
1	Anthocyanin composition and storage degradation kinetics of anthocyaninsâ€based natural food colourant from purpleâ€fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2529-2539.	2.7	31
2	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
3	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
4	Effects of Catechins on ϵ -N-(Carboxymethyl)lysine and ϵ -N-(Carboxyethyl)lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1254-1260.	5.2	14
5	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
6	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
7	Inhibitory effects of catechins on β -carbolines in tea leaves and chemical model systems. <i>Food and Function</i> , 2018, 9, 3126-3133.	4.6	5