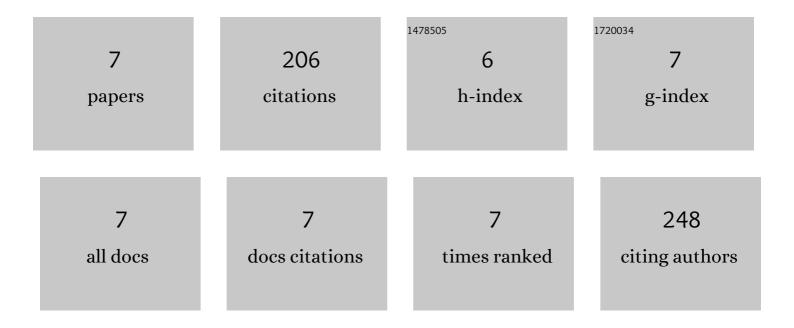
Daming Gao

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/10738790/publications.pdf Version: 2024-02-01



| # | Article | IF | CITATIONS |
|---|--|-----|-----------|
| 1 | Anthocyanin composition and storage degradation kinetics of anthocyaninsâ€based natural food colourant from purpleâ€fleshed sweet potato. International Journal of Food Science and Technology, 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. Colloids and Surfaces B: Biointerfaces, 2019, 177, 550-558. | 5.0 | 71 |
| 3 | Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. Food Research International, 2019, 121, 738-745. | 6.2 | 24 |
| 4 | Effects of Catechins on <i>N</i> ^ε -(Carboxymethyl)lysine and <i>N</i> ^ε -(Carboxyethyl)lysine Formation in Green Tea and Model Systems. Journal of Agricultural and Food Chemistry, 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. Journal of Food Measurement and Characterization, 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. Food Chemistry, 2019, 276, 195-201. | 8.2 | 53 |
| 7 | Inhibitory effects of catechins on \hat{I}^2 -carbolines in tea leaves and chemical model systems. Food and Function, 2018, 9, 3126-3133. | 4.6 | 5 |