

Ying-ying Zhu

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1169060/publications.pdf>

Version: 2024-02-01

8
papers

173
citations

1478505
6
h-index

1588992
8
g-index

8
all docs

8
docs citations

8
times ranked

100
citing authors

#	ARTICLE	IF	CITATIONS
1	Influences of microwave exposure to flaxseed on the physicochemical stability of oil bodies: Implication of interface remodeling. <i>Food Chemistry</i> , 2022, 368, 130802.	8.2	20
2	Physicochemical characteristics and in vitro digestibility of starches from colored quinoa (<i>Chenopodium quinoa</i>) varieties. <i>Journal of Food Science</i> , 2022, 87, 2147-2158.	3.1	11
3	Effects of microwave heating, steaming, boiling and baking on the structure and functional properties of quinoa (<i>Chenopodium quinoa</i> Willd.) protein isolates. <i>International Journal of Food Science and Technology</i> , 2021, 56, 709-720.	2.7	31
4	Development of weaning food with prebiotic effects based on roasted or extruded quinoa and millet flour. <i>Journal of Food Science</i> , 2021, 86, 1089-1096.	3.1	4
5	Natural Extracts from White Common Bean (<i>Phaseolus vulgaris</i> L.) Inhibit 3T3-L1 Adipocytes Differentiation. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 167.	2.5	7
6	Effect of Heat-Moisture Treatments on Digestibility and Physicochemical Property of Whole Quinoa Flour. <i>Foods</i> , 2021, 10, 3042.	4.3	19
7	Comparative study of thermal processing on the physicochemical properties and prebiotic effects of the oat β -glucan by in vitro human fecal microbiota fermentation. <i>Food Research International</i> , 2020, 138, 109818.	6.2	27
8	Structural, antioxidant and adsorption properties of dietary fiber from foxtail millet (<i>Setaria</i>)	3.5	54