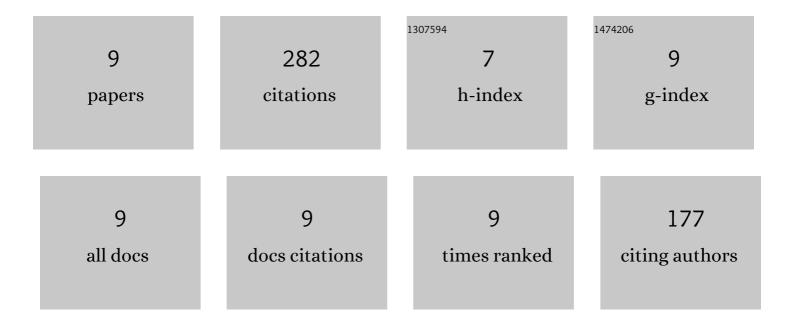
Zixuan Gu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/119879/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Changes in odor characteristics of pulse protein isolates from germinated chickpea, lentil, and yellow pea: Role of lipoxygenase and free radicals. Food Chemistry, 2020, 314, 126184.	8.2	67
2	Highly branched corn starch: Preparation, encapsulation, and release of ascorbic acid. Food Chemistry, 2021, 343, 128485.	8.2	61
3	Impact of defatting treatment and oat varieties on structural, functional properties, and aromatic profile of oat protein. Food Hydrocolloids, 2021, 112, 106368.	10.7	60
4	Toward a comprehensive understanding of ultracentrifugal milling on the physicochemical properties and aromatic profile of yellow pea flour. Food Chemistry, 2021, 345, 128760.	8.2	29
5	Uncovering aroma boundary compositions of barley malts by untargeted and targeted flavoromics with HS-SPME-GC-MS/olfactometry. Food Chemistry, 2022, 394, 133541.	8.2	27
6	Physicochemical property changes and aroma differences of fermented yellow pea flours: role of <i>Lactobacilli</i> and fermentation time. Food and Function, 2021, 12, 6950-6963.	4.6	16
7	What happens to commercial camembert cheese under packaging? Unveiling biochemical changes by untargeted and targeted metabolomic approaches. Food Chemistry, 2022, 383, 132437.	8.2	13
8	Statistical evaluation to validate matrix-matched calibration for standardized beany odor compound quantitation in yellow pea flour using HS-SPME-GC-MS. Food and Function, 2022, 13, 3968-3981.	4.6	7
9	Comparison of the Proximate Compositions, Nutritional Minerals, Pasting Properties, and Aroma Differences of Flours from Selected Yellow Pea Cultivars Grown across the Northern Great Plains. ACS Food Science & Technology, 2021, 1, 1529-1537.	2.7	2