Fayin Ye

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1305656/publications.pdf

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34 papers	1,075 citations	331670 21 h-index	414414 32 g-index
34 all docs	34 docs citations	34 times ranked	1299 citing authors

#	Article	IF	Citations
1	Combined effects of octenylsuccination and oregano essential oil on sweet potato starch films with an emphasis on water resistance. International Journal of Biological Macromolecules, 2018, 115, 547-553.	7.5	94
2	Dietary Flavonoids and the Risk of Colorectal Cancer: An Updated Meta-Analysis of Epidemiological Studies. Nutrients, 2018, 10, 950.	4.1	89
3	Utilization of pomelo peels to manufacture value-added products: A review. Food Chemistry, 2021, 351, 129247.	8.2	69
4	Micronized apple pomace as a novel emulsifier for food O/W Pickering emulsion. Food Chemistry, 2020, 330, 127325.	8.2	61
5	Lignin from bamboo shoot shells as an activator and novel immobilizing support for Î±-amylase. Food Chemistry, 2017, 228, 455-462.	8.2	54
6	Corn starch ferulates with antioxidant properties prepared by N,Nâ€²-carbonyldiimidazole-mediated grafting procedure. Food Chemistry, 2016, 208, 1-9.	8.2	53
7	Spontaneous fermentation tunes the physicochemical properties of sweet potato starch by modifying the structure of starch molecules. Carbohydrate Polymers, 2019, 213, 79-88.	10.2	53
8	Lignin â€“ An underutilized, renewable and valuable material for food industry. Critical Reviews in Food Science and Nutrition, 2020, 60, 2011-2033.	10.3	43
9	Effect of micronization on the physicochemical properties of insoluble dietary fiber from citrus (Citrus junos Sieb. ex Tanaka) pomace. Food Science and Technology International, 2016, 22, 246-255.	2.2	38
10	Tuning the physicochemical properties of apple pectin films by incorporating chitosan/pectin fiber. International Journal of Biological Macromolecules, 2020, 159, 213-221.	7.5	38
11	Performance and mechanism of an innovative humidity-controlled hot-air drying method for concentrated starch gels: A case of sweet potato starch noodles. Food Chemistry, 2018, 269, 193-201.	8.2	32
12	Non-covalent interaction between ferulic acid and arabinan-rich pectic polysaccharide from rapeseed meal. International Journal of Biological Macromolecules, 2017, 103, 307-315.	7.5	30
13	Joint Effects of Granule Size and Degree of Substitution on Octenylsuccinated Sweet Potato Starch Granules As Pickering Emulsion Stabilizers. Journal of Agricultural and Food Chemistry, 2018, 66, 4541-4550.	5.2	30
14	Aggregates of octenylsuccinate oat Î²-glucan as novel capsules to stabilize curcumin over food processing, storage and digestive fluids and to enhance its bioavailability. Food and Function, 2018, 9, 491-501.	4.6	30
15	Physicochemical and rheological characterization of pectin-rich fraction from blueberry (Vaccinium) Tj ETQq1 1 0.784314 rgBT /Overlo	7.5	29
16	Hydrophobically modified polysaccharides and their self-assembled systems: A review on structures and food applications. Carbohydrate Polymers, 2022, 284, 119182.	10.2	27
17	Synthesis, characterization and aqueous self-assembly of octenylsuccinic corn dextrin ester with high molecular weight. Food Hydrocolloids, 2014, 41, 250-256.	10.7	26
18	A novel two-step ultrasound post-assisted lye peeling regime for tomatoes: Reducing pollution while improving product yield and quality. Ultrasonics Sonochemistry, 2018, 45, 267-278.	8.2	25

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19	A novel cholesterol-free mayonnaise made from Pickering emulsion stabilized by apple pomace particles. Food Chemistry, 2021, 353, 129418.	8.2	23
20	Synthesis and characterization of a novel antioxidant RS 4 by esterifying carboxymethyl sweetpotato starch with quercetin. Carbohydrate Polymers, 2016, 152, 317-326.	10.2	22
21	The effects of oat Î²â€glucan incorporation on the quality, structure, consumer acceptance and glycaemic response of steamed bread. Journal of Texture Studies, 2017, 48, 562-570.	2.5	22
22	Adsorption characteristics of rebaudioside A and stevioside on cross-linked poly(styrene-co-divinylbenzene) macroporous resins functionalized with chloromethyl, amino and phenylboronic acid groups. Food Chemistry, 2014, 159, 38-46.	8.2	21
23	Folate intake and the risk of breast cancer: an up-to-date meta-analysis of prospective studies. European Journal of Clinical Nutrition, 2019, 73, 1657-1660.	2.9	21
24	Thiolated citrus low-methoxyl pectin: Synthesis, characterization and rheological and oxidation-responsive gelling properties. Carbohydrate Polymers, 2018, 181, 964-973.	10.2	20
25	The spatial-temporal working pattern of cold ultrasound treatment in improving the sensory, nutritional and safe quality of unpasteurized raw tomato juice. Ultrasonics Sonochemistry, 2019, 56, 240-253.	8.2	18
26	Phenylboronic Acid Functionalized Adsorbents for Selective and Reversible Adsorption of Lactulose from Syrup Mixtures. Journal of Agricultural and Food Chemistry, 2018, 66, 9269-9281.	5.2	17
27	Insights into Micellization of Octenylsuccinated Oat Î²-Glucan and Uptake and Controlled Release of Î²-Carotene by the Resultant Micelles. Journal of Agricultural and Food Chemistry, 2019, 67, 7416-7427.	5.2	15
28	Molecular mechanism underlying the effects of temperature and pH on the size and surface charge of octenylsuccinated oat Î²-glucan aggregates. Carbohydrate Polymers, 2020, 237, 116115.	10.2	15
29	Effect of temperature and pH on the encapsulation and release of Î²-carotene from octenylsuccinated oat Î²-glucan micelles. Carbohydrate Polymers, 2021, 255, 117368.	10.2	15
30	Solubilization of Î²-carotene with oat Î²-glucan octenylsuccinate micelles and their freeze-thaw, thermal and storage stability. LWT - Food Science and Technology, 2016, 65, 845-851.	5.2	14
31	Highly Efficient Production and Simultaneous Purification of Lactulose via Isomerization of Lactose through an Innovative Sustainable Anion-Extraction Process. ACS Sustainable Chemistry and Engineering, 2020, 8, 3465-3476.	6.7	12
32	Rapid determination of farinograph parameters of wheat flour using data fusion and a forward interval variable selection algorithm. Analytical Methods, 2017, 9, 6341-6348.	2.7	9
33	Effects of Breaking Methods on the Viscosity, Rheological Properties and Nutritional Value of Tomato Paste. Foods, 2021, 10, 2395.	4.3	8
34	Effect of Sand-Frying-Triggered Puffing on the Multi-Scale Structure and Physicochemical Properties of Cassava Starch in Dry Gel. Biomolecules, 2021, 11, 1872.	4.0	2