

Fayin Ye

List of Publications by Year in descending order

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34
papers

1,075
citations

331670

21
h-index

414414

32
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34
all docs

34
docs citations

34
times ranked

1299
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrophobically modified polysaccharides and their self-assembled systems: A review on structures and food applications. <i>Carbohydrate Polymers</i> , 2022, 284, 119182.	10.2	27
2	Effect of temperature and pH on the encapsulation and release of β -carotene from octenylsuccinated oat β -glucan micelles. <i>Carbohydrate Polymers</i> , 2021, 255, 117368.	10.2	15
3	Utilization of pomelo peels to manufacture value-added products: A review. <i>Food Chemistry</i> , 2021, 351, 129247.	8.2	69
4	A novel cholesterol-free mayonnaise made from Pickering emulsion stabilized by apple pomace particles. <i>Food Chemistry</i> , 2021, 353, 129418.	8.2	23
5	Effects of Breaking Methods on the Viscosity, Rheological Properties and Nutritional Value of Tomato Paste. <i>Foods</i> , 2021, 10, 2395.	4.3	8
6	Effect of Sand-Frying-Triggered Puffing on the Multi-Scale Structure and Physicochemical Properties of Cassava Starch in Dry Gel. <i>Biomolecules</i> , 2021, 11, 1872.	4.0	2
7	Lignin – An underutilized, renewable and valuable material for food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2011-2033.	10.3	43
8	Tuning the physicochemical properties of apple pectin films by incorporating chitosan/pectin fiber. <i>International Journal of Biological Macromolecules</i> , 2020, 159, 213-221.	7.5	38
9	Micronized apple pomace as a novel emulsifier for food O/W Pickering emulsion. <i>Food Chemistry</i> , 2020, 330, 127325.	8.2	61
10	Molecular mechanism underlying the effects of temperature and pH on the size and surface charge of octenylsuccinated oat β -glucan aggregates. <i>Carbohydrate Polymers</i> , 2020, 237, 116115.	10.2	15
11	Highly Efficient Production and Simultaneous Purification of Lactulose via Isomerization of Lactose through an Innovative Sustainable Anion-Extraction Process. <i>ACS Sustainable Chemistry and Engineering</i> , 2020, 8, 3465-3476.	6.7	12
12	Physicochemical and rheological characterization of pectin-rich fraction from blueberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	7.5	29
13	Insights into Micellization of Octenylsuccinated Oat β -Glucan and Uptake and Controlled Release of β -Carotene by the Resultant Micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7416-7427.	5.2	15
14	The spatial-temporal working pattern of cold ultrasound treatment in improving the sensory, nutritional and safe quality of unpasteurized raw tomato juice. <i>Ultrasonics Sonochemistry</i> , 2019, 56, 240-253.	8.2	18
15	Spontaneous fermentation tunes the physicochemical properties of sweet potato starch by modifying the structure of starch molecules. <i>Carbohydrate Polymers</i> , 2019, 213, 79-88.	10.2	53
16	Folate intake and the risk of breast cancer: an up-to-date meta-analysis of prospective studies. <i>European Journal of Clinical Nutrition</i> , 2019, 73, 1657-1660.	2.9	21
17	Joint Effects of Granule Size and Degree of Substitution on Octenylsuccinated Sweet Potato Starch Granules As Pickering Emulsion Stabilizers. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4541-4550.	5.2	30
18	Combined effects of octenylsuccination and oregano essential oil on sweet potato starch films with an emphasis on water resistance. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 547-553.	7.5	94

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19	A novel two-step ultrasound post-assisted lye peeling regime for tomatoes: Reducing pollution while improving product yield and quality. <i>Ultrasonics Sonochemistry</i> , 2018, 45, 267-278.	8.2	25
20	Aggregates of octenylsuccinate oat β -glucan as novel capsules to stabilize curcumin over food processing, storage and digestive fluids and to enhance its bioavailability. <i>Food and Function</i> , 2018, 9, 491-501.	4.6	30
21	Thiolated citrus low-methoxyl pectin: Synthesis, characterization and rheological and oxidation-responsive gelling properties. <i>Carbohydrate Polymers</i> , 2018, 181, 964-973.	10.2	20
22	Performance and mechanism of an innovative humidity-controlled hot-air drying method for concentrated starch gels: A case of sweet potato starch noodles. <i>Food Chemistry</i> , 2018, 269, 193-201.	8.2	32
23	Dietary Flavonoids and the Risk of Colorectal Cancer: An Updated Meta-Analysis of Epidemiological Studies. <i>Nutrients</i> , 2018, 10, 950.	4.1	89
24	Phenylboronic Acid Functionalized Adsorbents for Selective and Reversible Adsorption of Lactulose from Syrup Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9269-9281.	5.2	17
25	Lignin from bamboo shoot shells as an activator and novel immobilizing support for α -amylase. <i>Food Chemistry</i> , 2017, 228, 455-462.	8.2	54
26	Non-covalent interaction between ferulic acid and arabinan-rich pectic polysaccharide from rapeseed meal. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 307-315.	7.5	30
27	The effects of oat β -glucan incorporation on the quality, structure, consumer acceptance and glycaemic response of steamed bread. <i>Journal of Texture Studies</i> , 2017, 48, 562-570.	2.5	22
28	Rapid determination of farinograph parameters of wheat flour using data fusion and a forward interval variable selection algorithm. <i>Analytical Methods</i> , 2017, 9, 6341-6348.	2.7	9
29	Synthesis and characterization of a novel antioxidant RS 4 by esterifying carboxymethyl sweetpotato starch with quercetin. <i>Carbohydrate Polymers</i> , 2016, 152, 317-326.	10.2	22
30	Corn starch ferulates with antioxidant properties prepared by N,N'-carbonyldiimidazole-mediated grafting procedure. <i>Food Chemistry</i> , 2016, 208, 1-9.	8.2	53
31	Solubilization of β -carotene with oat β -glucan octenylsuccinate micelles and their freeze-thaw, thermal and storage stability. <i>LWT - Food Science and Technology</i> , 2016, 65, 845-851.	5.2	14
32	Effect of micronization on the physicochemical properties of insoluble dietary fiber from citrus (<i>Citrus junos</i> Sieb. ex Tanaka) pomace. <i>Food Science and Technology International</i> , 2016, 22, 246-255.	2.2	38
33	Synthesis, characterization and aqueous self-assembly of octenylsuccinic corn dextrin ester with high molecular weight. <i>Food Hydrocolloids</i> , 2014, 41, 250-256.	10.7	26
34	Adsorption characteristics of rebaudioside A and stevioside on cross-linked poly(styrene-co-divinylbenzene) macroporous resins functionalized with chloromethyl, amino and phenylboronic acid groups. <i>Food Chemistry</i> , 2014, 159, 38-46.	8.2	21