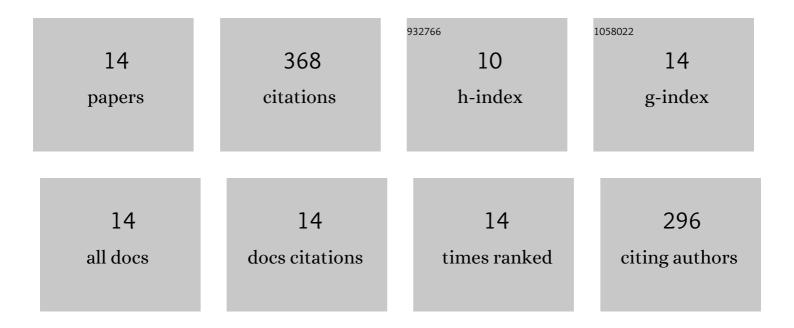
Yu Wang

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effect of chickpea (<scp><i>Cicer arietinum</i> L.</scp>) protein isolate on the heatâ€induced gelation properties of pork myofibrillar protein. Journal of the Science of Food and Agriculture, 2021, 101, 2108-2116.	1.7	11
2	Quality of frozen porcine Longissimus lumborum muscles injected with l-arginine and l-lysine solution. Meat Science, 2021, 179, 108530.	2.7	19
3	Combination treatment of highâ€pressure and CaCl ₂ for the reduction of sodium content in chicken meat batters: effects on physicochemical properties and sensory characteristics. International Journal of Food Science and Technology, 2021, 56, 6322-6334.	1.3	9
4	Water holding capacity of sodiumâ€reduced chicken breast myofibrillar protein gel as affected by combined CaCl ₂ and highâ€pressure processing. International Journal of Food Science and Technology, 2020, 55, 601-609.	1.3	19
5	Heat-induced whey protein isolate gels improved by cellulose nanocrystals: Gelling properties and microstructure. Carbohydrate Polymers, 2020, 231, 115749.	5.1	84
6	Compensation of high-pressure processing for the solubility of sodium-reduced chicken breast myosin with three anion types of potassium salts. Poultry Science, 2020, 99, 1717-1723.	1.5	5
7	Gastrointestinal digestion and cecal fermentation of a mixed gel of lean pork meat and resistant starch in mice. Food and Function, 2020, 11, 6834-6842.	2.1	3
8	Application of grape seed extract lead to a higher formation of polycyclic aromatic hydrocarbons in roasted pork sausage at the end of storage. Journal of Food Processing and Preservation, 2020, 44, e14532.	0.9	12
9	Insight into the mechanism of textural deterioration of myofibrillar protein gels at high temperature conditions. Food Chemistry, 2020, 330, 127186.	4.2	57
10	Effect of salt mixture on flavor of reducedâ€sodium restructured bacon with ultrasound treatment. Food Science and Nutrition, 2020, 8, 3857-3871.	1.5	17
11	Origin of high-pressure induced changes in the properties of reduced-sodium chicken myofibrillar protein gels containing CaCl2: Physicochemical and molecular modification perspectives. Food Chemistry, 2020, 319, 126535.	4.2	45
12	Application of ultrasoundâ€assisted and tumbling dryâ€curing techniques for reducedâ€sodium bacon. Journal of Food Processing and Preservation, 2020, 44, e14607.	0.9	17
13	Small Molecular Weight Aldose (d-Glucose) and Basic Amino Acids (l-Lysine, l-Arginine) Increase the Occurrence of PAHs in Grilled Pork Sausages. Molecules, 2018, 23, 3377.	1.7	22
14	Combined effect of CaCl2 and high pressure processing on the solubility of chicken breast myofibrillar proteins under sodium-reduced conditions. Food Chemistry, 2018, 269, 236-243.	4.2	48