

# Yu Wang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1321199/publications.pdf>

Version: 2024-02-01

14  
papers

368  
citations

932766  
10  
h-index

1058022  
14  
g-index

14  
all docs

14  
docs citations

14  
times ranked

296  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of chickpea ( <i>Cicer arietinum</i> L.) protein isolate on the heat-induced gelation properties of pork myofibrillar protein. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2108-2116.	1.7	11
2	Quality of frozen porcine Longissimus lumborum muscles injected with l-arginine and l-lysine solution. <i>Meat Science</i> , 2021, 179, 108530.	2.7	19
3	Combination treatment of high-pressure and CaCl <sub>2</sub> for the reduction of sodium content in chicken meat batters: effects on physicochemical properties and sensory characteristics. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6322-6334.	1.3	9
4	Water holding capacity of sodium-reduced chicken breast myofibrillar protein gel as affected by combined CaCl <sub>2</sub> and high-pressure processing. <i>International Journal of Food Science and Technology</i> , 2020, 55, 601-609.	1.3	19
5	Heat-induced whey protein isolate gels improved by cellulose nanocrystals: Gelling properties and microstructure. <i>Carbohydrate Polymers</i> , 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. <i>Poultry Science</i> , 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. <i>Food and Function</i> , 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. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14532.	0.9	12
9	Insight into the mechanism of textural deterioration of myofibrillar protein gels at high temperature conditions. <i>Food Chemistry</i> , 2020, 330, 127186.	4.2	57
10	Effect of salt mixture on flavor of reduced-sodium restructured bacon with ultrasound treatment. <i>Food Science and Nutrition</i> , 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 CaCl <sub>2</sub> : Physicochemical and molecular modification perspectives. <i>Food Chemistry</i> , 2020, 319, 126535.	4.2	45
12	Application of ultrasound-assisted and tumbling dry-curing techniques for reduced-sodium bacon. <i>Journal of Food Processing and Preservation</i> , 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. <i>Molecules</i> , 2018, 23, 3377.	1.7	22
14	Combined effect of CaCl <sub>2</sub> and high pressure processing on the solubility of chicken breast myofibrillar proteins under sodium-reduced conditions. <i>Food Chemistry</i> , 2018, 269, 236-243.	4.2	48