Zhi Yang

List of Publications by Year
in descending order

34 papers	1,083 citations	394421 19 h-index	414414 32 g-index
34 all docs	34 docs citations	34 times ranked	1013 citing authors

#	Article	IF	Citations
1	Effects of sucrose addition on the rheology and microstructure of Îº-carrageenan gel. Food Hydrocolloids, 2018, 75, 164-173.	10.7	174
2	Nonlinear Behavior of Gelatin Networks Reveals a Hierarchical Structure. Biomacromolecules, 2016, 17, 590-600.	5.4	88
3	Impact of pressure on physicochemical properties of starch dispersions. Food Hydrocolloids, 2017, 68, 164-177.	10.7	74
4	In situ study starch gelatinization under ultra-high hydrostatic pressure using synchrotron SAXS. Food Hydrocolloids, 2016, 56, 58-61.	10.7	56
5	Effect of high hydrostatic pressure on the supramolecular structure of corn starch with different amylose contents. International Journal of Biological Macromolecules, 2016, 85, 604-614.	7.5	52
6	In situ study of maize starch gelatinization under ultra-high hydrostatic pressure using X-ray diffraction. Carbohydrate Polymers, 2013, 97, 235-238.	10.2	47
7	Self-Assembled Micelles Based on OSA-Modified Starches for Enhancing Solubility of Î²-Carotene: Effect of Starch Macromolecular Architecture. Journal of Agricultural and Food Chemistry, 2019, 67, 6614-6624.	5.2	46
8	Effect of NaCl and CaCl2 concentration on the rheological and structural characteristics of thermally-induced quinoa protein gels. Food Hydrocolloids, 2022, 124, 107350.	10.7	42
9	Rheological and structural characterization of acidified skim milks and infant formulae made from cow and goat milk. Food Hydrocolloids, 2019, 96, 161-170.	10.7	41
10	Characterisation of rheology and microstructures of Îº-carrageenan in ethanol-water mixtures. Food Research International, 2018, 107, 738-746.	6.2	38
11	Effect of amyloglucosidase hydrolysis on the multi-scale supramolecular structure of corn starch. Carbohydrate Polymers, 2019, 212, 40-50.	10.2	38
12	Formation and characterisation of high-internal-phase emulsions stabilised by high-pressure homogenised quinoa protein isolate. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 631, 127688.	4.7	29
13	Ammonia-salt solvent promotes cellulosic biomass deconstruction under ambient pretreatment conditions to enable rapid soluble sugar production at ultra-low enzyme loadings. Green Chemistry, 2020, 22, 204-218.	9.0	28
14	Comparative study on the rheological properties of myofibrillar proteins from different kinds of meat. LWT - Food Science and Technology, 2022, 153, 112458.	5.2	28
15	Impact of high-pressure homogenization on physico-chemical, structural, and rheological properties of quinoa protein isolates. Food Structure, 2022, 32, 100265.	4.5	28
16	Gelatin-Based Nanocomposites: A Review. Polymer Reviews, 2021, 61, 765-813.	10.9	24
17	In situ study of skim milk structure changes under high hydrostatic pressure using synchrotron SAXS. Food Hydrocolloids, 2018, 77, 772-776.	10.7	23
18	Impact of incorporations of various polysaccharides on rheological and microstructural characteristics of heat-induced quinoa protein isolate gels. Food Biophysics, 2022, 17, 314-323.	3.0	23

#	Article	IF	Citations
19	Rheological and structural properties of coagulated milks reconstituted in D2O: Comparison between rennet and a tamarillo enzyme (tamarillin). Food Hydrocolloids, 2018, 79, 170-178.	10.7	22
20	Investigating linear and nonlinear viscoelastic behaviour and microstructures of gelatin-multiwalled carbon nanotube composites. RSC Advances, 2015, 5, 107916-107926.	3.6	21
21	Electrospinning Induced Orientation of Protein Fibrils. Biomacromolecules, 2020, 21, 2772-2785.	5.4	21
22	Comparison of Cd(II) adsorption properties onto cellulose, hemicellulose and lignin extracted from rice bran. LWT - Food Science and Technology, 2021, 144, 111230.	5.2	19
23	Kinetics of pepsin-induced hydrolysis and the coagulation of milk proteins. Journal of Dairy Science, 2022, 105, 990-1003.	3.4	19
24	Heat accelerates degradation of Î²-lactoglobulin fibrils at neutral pH. Food Hydrocolloids, 2022, 124, 107291.	10.7	18
25	Impact of High Hydrostatic Pressure on the Gelation Behavior and Microstructure of Quinoa Protein Isolate Dispersions. ACS Food Science & Technology, 2021, 1, 2144-2151.	2.7	14
26	Retrogradation of Maize Starch after High Hydrostatic Pressure Gelation: Effect of Amylose Content and Depressurization Rate. PLoS ONE, 2016, 11, e0156061.	2.5	12
27	Effect of genipin cross-linking on the structural features of skim milk in the presence of ethylenediaminetetraacetic acid (EDTA). Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 603, 125174.	4.7	11
28	Chemical and Morphological Structure of Transgenic Switchgrass Organosolv Lignin Extracted by Ethanol, Tetrahydrofuran, and Î³-Valerolactone Pretreatments. ACS Sustainable Chemistry and Engineering, 2022, 10, 9041-9052.	6.7	10
29	Effect of porous waxy rice starch addition on acid milk gels: Structural and physicochemical functionality. Food Hydrocolloids, 2020, 109, 106092.	10.7	7
30	Formation by high power ultrasound of aggregated emulsions stabilised with milk protein concentrate (MPC70). Ultrasonics Sonochemistry, 2021, 81, 105852.	8.2	7
31	Structural Reorganization of Noncellulosic Polymers Observed In Situ during Dilute Acid Pretreatment by Small-Angle Neutron Scattering. ACS Sustainable Chemistry and Engineering, 2022, 10, 314-322.	6.7	7
32	Viscosity, size, structural and interfacial properties of sodium caseinate obtained from A2 milk. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 614, 126163.	4.7	6
33	In-flow SAXS investigation of whey protein isolate hydrolyzed by bromelain. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 631, 127662.	4.7	5
34	Physical modification of waxy maize starch: Combining SDS and freezing/thawing treatments to modify starch structure and functionality. Food Structure, 2022, 32, 100263.	4.5	5