Ye Tian

List of Publications by Year
in descending order

15 papers	564 citations	933447 10 h-index	996975 15 g-index
15 all docs	15 docs citations	15 times ranked	878 citing authors

#	Article	IF	Citations
1	Phenolic compounds extracted by acidic aqueous ethanol from berries and leaves of different berry plants. Food Chemistry, 2017, 220, 266-281.	8.2	166
2	Antioxidative and antibacterial activities of aqueous ethanol extracts of berries, leaves, and branches of berry plants. Food Research International, 2018, 106, 291-303.	6.2	87
3	Fruit Seeds as Sources of Bioactive Compounds: Sustainable Production of High Value-Added Ingredients from By-Products within Circular Economy. Molecules, 2019, 24, 3854.	3.8	83
4	Effects of germination and kilning on the phenolic compounds and nutritional properties of quinoa (Chenopodium quinoa) and kiwicha (Amaranthus caudatus). Journal of Cereal Science, 2020, 94, 102996.	3.7	41
5	Compositional Diversity among Blackcurrant (Ribes nigrum) Cultivars Originating from European Countries. Journal of Agricultural and Food Chemistry, 2019, 67, 5621-5633.	5.2	34
6	Interaction of cellulase with three phenolic acids. Food Chemistry, 2013, 138, 1022-1027.	8.2	32
7	Sephadex LH-20 fractionation and bioactivities of phenolic compounds from extracts of Finnish berry plants. Food Research International, 2018, 113, 115-130.	6.2	21
8	Effect of supercritical CO2 plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring (Clupea harengus membras) mince. Food Chemistry, 2020, 332, 127385.	8.2	21
9	Phenolic compound profiles in Finnish apple (MalusÂÃ—Âdomestica Borkh.) juices and ciders fermented with Saccharomyces cerevisiae and Schizosaccharomyces pombe strains. Food Chemistry, 2022, 373, 131437.	8.2	18
10	Preparation of octacosanol from filter mud produced after sugarcane juice clarification. LWT - Food Science and Technology, 2012, 45, 295-298.	5.2	17
11	Antimicrobial activity of cyanidin-3-O-glucosideâ€“lauric acid ester against Staphylococcus aureus and Escherichia coli. Food Chemistry, 2022, 383, 132410.	8.2	12
12	Effect of enzymeâ€assisted hydrolysis on brewer's spent grain protein solubilization â€“ peptide composition and sensory properties. Applied Food Research, 2022, 2, 100108.	4.0	10
13	Impact of enzymatic pre-treatment on composition of nutrients and phytochemicals of canola (Brassica napus) oil press residues. Food Chemistry, 2022, 387, 132911.	8.2	8
14	Chemical Composition of Juices Made from Cultivars and Breeding Selections of European Pear (Pyrus communis L.). Journal of Agricultural and Food Chemistry, 2022, 70, 5137-5150.	5.2	8
15	Phenolic compounds in Nordic berry species and their application as potential natural food preservatives. Critical Reviews in Food Science and Nutrition, 2023, 63, 345-377.	10.3	6