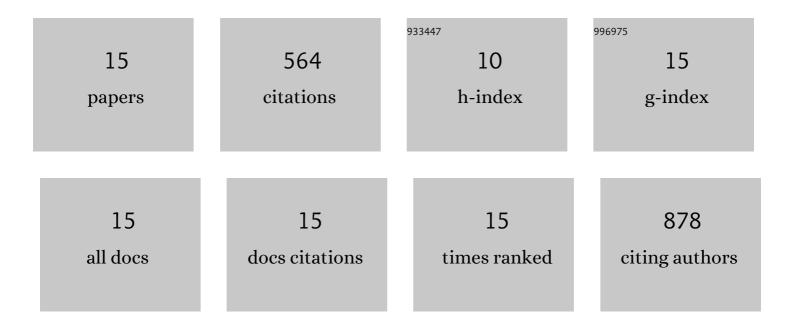
## Ye Tian

## List of Publications by Year in descending order

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VE TIAN

#	Article	IF	CITATIONS
1	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
2	Phenolic compound profiles in Finnish apple (MalusÂ×Âdomestica Borkh.) juices and ciders fermented with Saccharomyces cerevisiae and Schizosaccharomyces pombe strains. Food Chemistry, 2022, 373, 131437.	8.2	18
3	Antimicrobial activity of cyanidin-3-O-glucoside–lauric acid ester against Staphylococcus aureus and Escherichia coli. Food Chemistry, 2022, 383, 132410.	8.2	12
4	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
5	Chemical Composition of Juices Made from Cultivars and Breeding Selections of European Pear ( <i>Pyrus communis</i> L.). Journal of Agricultural and Food Chemistry, 2022, 70, 5137-5150.	5.2	8
6	Effect of enzymeâ€assisted hydrolysis on brewer's spent grain protein solubilization – peptide composition and sensory properties. Applied Food Research, 2022, 2, 100108.	4.0	10
7	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
8	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
9	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
10	Compositional Diversity among Blackcurrant ( <i>Ribes nigrum</i> ) Cultivars Originating from European Countries. Journal of Agricultural and Food Chemistry, 2019, 67, 5621-5633.	5.2	34
11	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
12	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
13	Phenolic compounds extracted by acidic aqueous ethanol from berries and leaves of different berry plants. Food Chemistry, 2017, 220, 266-281.	8.2	166
14	Interaction of cellulase with three phenolic acids. Food Chemistry, 2013, 138, 1022-1027.	8.2	32
15	Preparation of octacosanol from filter mud produced after sugarcane juice clarification. LWT - Food Science and Technology, 2012, 45, 295-298.	5.2	17