

# Ye Tian

## List of Publications by Year in descending order

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Version: 2024-02-01

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 in Nordic berry species and their application as potential natural food preservatives. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 345-377.	10.3	6
2	Phenolic compound profiles in Finnish apple ( <i>Malus domestica</i> Borkh.) juices and ciders fermented with <i>Saccharomyces cerevisiae</i> and <i>Schizosaccharomyces pombe</i> strains. <i>Food Chemistry</i> , 2022, 373, 131437.	8.2	18
3	Antimicrobial activity of cyanidin-3-O-glucoside-lauric acid ester against <i>Staphylococcus aureus</i> and <i>Escherichia coli</i> . <i>Food Chemistry</i> , 2022, 383, 132410.	8.2	12
4	Impact of enzymatic pre-treatment on composition of nutrients and phytochemicals of canola ( <i>Brassica napus</i> ) oil press residues. <i>Food Chemistry</i> , 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.). <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 5137-5150.	5.2	8
6	Effect of enzyme-assisted hydrolysis on brewer's spent grain protein solubilization and peptide composition and sensory properties. <i>Applied Food Research</i> , 2022, 2, 100108.	4.0	10
7	Effect of supercritical CO <sub>2</sub> plant extract and berry press cakes on stability and consumer acceptance of frozen Baltic herring ( <i>Clupea harengus membras</i> ) mince. <i>Food Chemistry</i> , 2020, 332, 127385.	8.2	21
8	Effects of germination and kilning on the phenolic compounds and nutritional properties of quinoa ( <i>Chenopodium quinoa</i> ) and kiwicha ( <i>Amaranthus caudatus</i> ). <i>Journal of Cereal Science</i> , 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. <i>Molecules</i> , 2019, 24, 3854.	3.8	83
10	Compositional Diversity among Blackcurrant ( <i>Ribes nigrum</i> ) Cultivars Originating from European Countries. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5621-5633.	5.2	34
11	Antioxidative and antibacterial activities of aqueous ethanol extracts of berries, leaves, and branches of berry plants. <i>Food Research International</i> , 2018, 106, 291-303.	6.2	87
12	Sephadex LH-20 fractionation and bioactivities of phenolic compounds from extracts of Finnish berry plants. <i>Food Research International</i> , 2018, 113, 115-130.	6.2	21
13	Phenolic compounds extracted by acidic aqueous ethanol from berries and leaves of different berry plants. <i>Food Chemistry</i> , 2017, 220, 266-281.	8.2	166
14	Interaction of cellulase with three phenolic acids. <i>Food Chemistry</i> , 2013, 138, 1022-1027.	8.2	32
15	Preparation of octacosanol from filter mud produced after sugarcane juice clarification. <i>LWT - Food Science and Technology</i> , 2012, 45, 295-298.	5.2	17