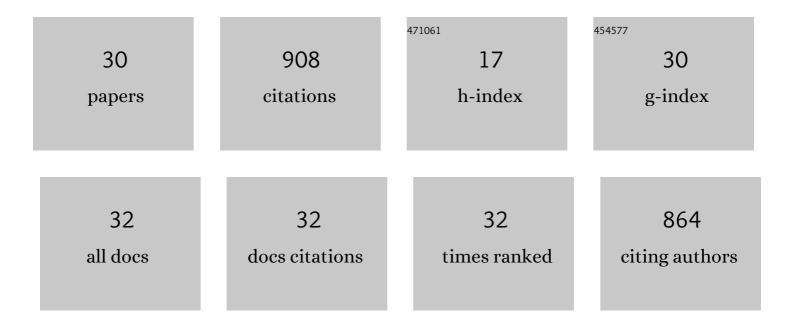
Yi-Min Wei

List of Publications by Year in descending order

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YI-MIN WEI

#	Article	IF	CITATIONS
1	Effects of the specific mechanical energy on the physicochemical properties of texturized soy protein during high-moisture extrusion cooking. Journal of Food Engineering, 2014, 121, 32-38.	2.7	139
2	Multilevel Structure of Wheat Starch and Its Relationship to Noodle Eating Qualities. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 1042-1055.	5.9	112
3	DSC study on the thermal properties of soybean protein isolates/corn starch mixture. Journal of Thermal Analysis and Calorimetry, 2014, 115, 1633-1638.	2.0	75
4	Effect of mixing time on the structural characteristics of noodle dough under vacuum. Food Chemistry, 2015, 188, 328-336.	4.2	65
5	Effects of flour dynamic viscosity on the quality properties of buckwheat noodles. Carbohydrate Polymers, 2019, 207, 815-823.	5.1	59
6	Effects of specific mechanical energy on soy protein aggregation during extrusion process studied by size exclusion chromatography coupled with multi-angle laser light scattering. Journal of Food Engineering, 2013, 115, 220-225.	2.7	58
7	Effects of grown origin, genotype, harvest year, and their interactions of wheat kernels on near infrared spectral fingerprints for geographical traceability. Food Chemistry, 2014, 152, 316-322.	4.2	40
8	Combination of the 87Sr/86Sr ratio and light stable isotopic values (δ13C, δ15N and ÎƊ) for identifying the geographical origin of winter wheat in China. Food Chemistry, 2016, 212, 367-373.	4.2	31
9	Thermal transition and decomposition properties of pH- and phosphate-induced defatted soybean meals. Journal of Thermal Analysis and Calorimetry, 2017, 128, 699-706.	2.0	24
10	Geographical origin discrimination of wheat kernel and white flour using nearâ€infrared reflectance spectroscopy fingerprinting coupled with chemometrics. International Journal of Food Science and Technology, 2019, 54, 2045-2054.	1.3	24
11	Origin assignment by multi-element stable isotopes of lamb tissues. Food Chemistry, 2016, 213, 675-681.	4.2	23
12	Effects of region, genotype, harvest year and their interactions on δ13C, δ15N and δD in wheat kernels. Food Chemistry, 2015, 171, 56-61.	4.2	22
13	Authentication of Zhongning wolfberry with geographical indication by mineral profile. International Journal of Food Science and Technology, 2017, 52, 457-463.	1.3	22
14	Cadmium Distribution and Characteristics of Cadmium-binding Proteins in Rice (<i>Oryza sativa) Tj ETQqC</i>) 0 0 rgBT /	Overlock 10 ⁻
15	The effectiveness of multiâ€element fingerprints for identifying the geographical origin of wheat. International Journal of Food Science and Technology, 2017, 52, 1018-1025.	1.3	21
16	Sensory evaluation of Chinese white salted noodles and steamed bread made with Australian and Chinese wheat flour. Cereal Chemistry, 2019, 96, 66-75.	1.1	21
17	The effect of different cooking processes on stable C, N, and H isotopic compositions of beef. Food Chemistry, 2015, 182, 23-26.	4.2	19

18Effects of Vacuum Mixing, Water Addition, and Mixing Time on the Quality of Fresh Chinese White
Noodles and the Optimization of the Mixing Process. Cereal Chemistry, 2015, 92, 427-433.1.117

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#	Article	IF	CITATIONS
19	Comparison of quality properties between highâ€molecularâ€weight glutenin subunits 5Â+Â10 and 2Â+Â12 nearâ€isogenic lines under three common wheat genetic backgrounds. Cereal Chemistry, 2018, 95, 575-583.	1.1	15
20	Effects of Drying Temperature and Relative Humidity on Quality Properties of Chinese Dried Noodles. Journal of Food Quality, 2020, 2020, 1-9.	1.4	14
21	Effects of gluten and moisture content on water mobility during the drying process for Chinese dried noodles. Drying Technology, 2019, 37, 759-769.	1.7	13
22	Study on the water state, mobility and textural property of Chinese noodles during boiling. International Journal of Food Science and Technology, 2020, 55, 1716-1724.	1.3	12
23	The Feasibility and Stability of Distinguishing the Kiwi Fruit Geographical Origin Based on Electronic Nose Analysis. Food Science and Technology Research, 2014, 20, 1173-1181.	0.3	11
24	Quality Differences between Fresh and Dried Buckwheat Noodles Associated with Water Status and Inner Structure. Foods, 2021, 10, 187.	1.9	11
25	Î'2H of wheat and soil water in different growth stages and their application potentialities as fingerprints of geographical origin. Food Chemistry, 2017, 226, 135-140.	4.2	9
26	Influence of Vacuum Mixing on Structural Characteristics and Physical Properties of Noodle Dough. Cereal Chemistry, 2016, 93, 226-233.	1.1	7
27	The impact of extrusion parameters on the glutenin macropolymer content of flour-water dough. Journal of Cereal Science, 2019, 90, 102849.	1.8	7
28	Buckwheat remains from the late Neolithic site of Donghuishan, Gansu Province, China. Cereal Chemistry, 2019, 96, 332.	1.1	7
29	Physicochemical properties of protein from pearling fractions of wheat kernels. Cereal Chemistry, 2020, 97, 1084-1092.	1.1	5
30	Properties of carbonized wheat kernels from the late Neolithic site of Donghuishan, Gansu Province, China. Cereal Chemistry, 2019, 96, 775-783.	1.1	3