Yi-Min Wei

List of Publications by Year
in descending order

30	908	471061 17	454577 30
papers	citations	h-index	g-index

32	32	32	864
all docs	docs citations	times ranked	citing authors

#	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 (Î´13C, Î´15N and Î´D) 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 Î´13C, Î´15N and Î´D 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 ETQq0 0 0 rgBT /Overlock 10 Tf	0.8	22
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
18	Effects 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.	1.1	17

#	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