

Yi-Min Wei

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

31
papers

563
citations

14
h-index

23
g-index

32
ext. papers

726
ext. citations

5
avg, IF

4.11
L-index

#	Paper	IF	Citations
31	Effects of the specific mechanical energy on the physicochemical properties of texturized soy protein during high-moisture extrusion cooking. <i>Journal of Food Engineering</i> , 2014 , 121, 32-38	6	82
30	Multilevel Structure of Wheat Starch and Its Relationship to Noodle Eating Qualities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 1042-1055	16.4	72
29	DSC study on the thermal properties of soybean protein isolates/corn starch mixture. <i>Journal of Thermal Analysis and Calorimetry</i> , 2014 , 115, 1633-1638	4.1	52
28	Effect of mixing time on the structural characteristics of noodle dough under vacuum. <i>Food Chemistry</i> , 2015 , 188, 328-36	8.5	45
27	Effects of specific mechanical energy on soy protein aggregation during extrusion process studied by size exclusion chromatography coupled with multi-angle laser light scattering. <i>Journal of Food Engineering</i> , 2013 , 115, 220-225	6	44
26	Effects of grown origin, genotype, harvest year, and their interactions of wheat kernels on near infrared spectral fingerprints for geographical traceability. <i>Food Chemistry</i> , 2014 , 152, 316-22	8.5	29
25	Effects of flour dynamic viscosity on the quality properties of buckwheat noodles. <i>Carbohydrate Polymers</i> , 2019 , 207, 815-823	10.3	27
24	Combination of the (87)Sr/(86)Sr ratio and light stable isotopic values ($\delta^{13}C$, $\delta^{15}N$ and δD) for identifying the geographical origin of winter wheat in China. <i>Food Chemistry</i> , 2016 , 212, 367-73	8.5	23
23	Effects of region, genotype, harvest year and their interactions on $\delta^{13}C$, $\delta^{15}N$ and δD in wheat kernels. <i>Food Chemistry</i> , 2015 , 171, 56-61	8.5	19
22	Authentication of Zhongning wolfberry with geographical indication by mineral profile. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 457-463	3.8	16
21	Geographical origin discrimination of wheat kernel and white flour using near-infrared reflectance spectroscopy fingerprinting coupled with chemometrics. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2045-2054	3.8	15
20	The effect of different cooking processes on stable C, N, and H isotopic compositions of beef. <i>Food Chemistry</i> , 2015 , 182, 23-6	8.5	15
19	The effectiveness of multi-element fingerprints for identifying the geographical origin of wheat. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1018-1025	3.8	14
18	Thermal transition and decomposition properties of pH- and phosphate-induced defatted soybean meals. <i>Journal of Thermal Analysis and Calorimetry</i> , 2017 , 128, 699-706	4.1	14
17	Effects of Vacuum Mixing, Water Addition, and Mixing Time on the Quality of Fresh Chinese White Noodles and the Optimization of the Mixing Process. <i>Cereal Chemistry</i> , 2015 , 92, 427-433	2.4	13
16	Origin assignment by multi-element stable isotopes of lamb tissues. <i>Food Chemistry</i> , 2016 , 213, 675-681	8.5	13
15	Cadmium Distribution and Characteristics of Cadmium-binding Proteins in Rice (<i>Oryza sativa</i> L.) Kernel. <i>Food Science and Technology Research</i> , 2017 , 23, 661-668	0.8	12

14	Sensory evaluation of Chinese white salted noodles and steamed bread made with Australian and Chinese wheat flour. <i>Cereal Chemistry</i> , 2019 , 96, 66-75	2.4	11
13	The Feasibility and Stability of Distinguishing the Kiwi Fruit Geographical Origin Based on Electronic Nose Analysis. <i>Food Science and Technology Research</i> , 2014 , 20, 1173-1181	0.8	9
12	Comparison of quality properties between high-molecular-weight glutenin subunits 5+10 and 2+12 near-isogenic lines under three common wheat genetic backgrounds. <i>Cereal Chemistry</i> , 2018 , 95, 575-583	2.4	7
11	El of wheat and soil water in different growth stages and their application potentialities as fingerprints of geographical origin. <i>Food Chemistry</i> , 2017 , 226, 135-140	8.5	5
10	Influence of Vacuum Mixing on Structural Characteristics and Physical Properties of Noodle Dough. <i>Cereal Chemistry</i> , 2016 , 93, 226-233	2.4	5
9	The impact of extrusion parameters on the glutenin macropolymer content of flour-water dough. <i>Journal of Cereal Science</i> , 2019 , 90, 102849	3.8	4
8	Study on the water state, mobility and textural property of Chinese noodles during boiling. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1716-1724	3.8	4
7	Quality Differences between Fresh and Dried Buckwheat Noodles Associated with Water Status and Inner Structure. <i>Foods</i> , 2021 , 10,	4.9	4
6	Effects of Drying Temperature and Relative Humidity on Quality Properties of Chinese Dried Noodles. <i>Journal of Food Quality</i> , 2020 , 2020, 1-9	2.7	3
5	Effects of gluten and moisture content on water mobility during the drying process for Chinese dried noodles. <i>Drying Technology</i> , 2019 , 37, 759-769	2.6	3
4	Properties of carbonized wheat kernels from the late Neolithic site of Donghuishan, Gansu Province, China. <i>Cereal Chemistry</i> , 2019 , 96, 775-783	2.4	1
3	Physicochemical properties of protein from pearling fractions of wheat kernels. <i>Cereal Chemistry</i> , 2020 , 97, 1084-1092	2.4	1
2	Buckwheat remains from the late Neolithic site of Donghuishan, Gansu Province, China. <i>Cereal Chemistry</i> , 2019 , 96, 332	2.4	1
1	Food Safety Traceability 2017 , 561-574		