Yi-Min Wei

List of Publications by Year in Descending Order

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	Quality Differences between Fresh and Dried Buckwheat Noodles Associated with Water Status and Inner Structure. *Foods*, **2021**, 10,	4.9	4
30	Effects of Drying Temperature and Relative Humidity on Quality Properties of Chinese Dried Noodles. *Journal of Food Quality*, **2020**, 2020, 1-9	2.7	3
29	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	3.8	4
28	Physicochemical properties of protein from pearling fractions of wheat kernels. *Cereal Chemistry*, **2020**, 97, 1084-1092	2.4	1
27	Geographical origin discrimination of wheat kernel and white flour using near-infrared reflectance spectroscopy fingerprinting coupled with chemometrics. *International Journal of Food Science and Technology*, **2019**, 54, 2045-2054	3.8	15
26	Sensory evaluation of Chinese white salted noodles and steamed bread made with Australian and Chinese wheat flour. *Cereal Chemistry*, **2019**, 96, 66-75	2.4	11
25	Properties of carbonized wheat kernels from the late Neolithic site of Donghuishan, Gansu Province, China. *Cereal Chemistry*, **2019**, 96, 775-783	2.4	1
24	The impact of extrusion parameters on the glutenin macropolymer content of flour-water dough. *Journal of Cereal Science*, **2019**, 90, 102849	3.8	4
23	Effects of gluten and moisture content on water mobility during the drying process for Chinese dried noodles. *Drying Technology*, **2019**, 37, 759-769	2.6	3
22	Buckwheat remains from the late Neolithic site of Donghuishan, Gansu Province, China. *Cereal Chemistry*, **2019**, 96, 332	2.4	1
21	Effects of flour dynamic viscosity on the quality properties of buckwheat noodles. *Carbohydrate Polymers*, **2019**, 207, 815-823	10.3	27
20	Comparison of quality properties between high-molecular-weight glutenin subunits 5□+□10 and 2□+□12 near-isogenic lines under three common wheat genetic backgrounds. *Cereal Chemistry*, **2018**, 95, 575-583	2.4	7
19	The effectiveness of multi-element fingerprints for identifying the geographical origin of wheat. *International Journal of Food Science and Technology*, **2017**, 52, 1018-1025	3.8	14
18	Thermal transition and decomposition properties of pH- and phosphate-induced defatted soybean meals. *Journal of Thermal Analysis and Calorimetry*, **2017**, 128, 699-706	4.1	14
17	Food Safety Traceability **2017**, 561-574		
16	Cadmium Distribution and Characteristics of Cadmium-binding Proteins in Rice (Oryza sativa L.) Kernel. *Food Science and Technology Research*, **2017**, 23, 661-668	0.8	12
15	Multilevel Structure of Wheat Starch and Its Relationship to Noodle Eating Qualities. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 1042-1055	16.4	72

14	Authentication of Zhongning wolfberry with geographical indication by mineral profile. *International Journal of Food Science and Technology*, **2017**, 52, 457-463	3.8	16
13	H of wheat and soil water in different growth stages and their application potentialities as fingerprints of geographical origin. *Food Chemistry*, **2017**, 226, 135-140	8.5	5
12	Origin assignment by multi-element stable isotopes of lamb tissues. *Food Chemistry*, **2016**, 213, 675-681	8.5	13
11	Combination of the (87)Sr/(86)Sr ratio and light stable isotopic values (13)C, (15)N and D) for identifying the geographical origin of winter wheat in China. *Food Chemistry*, **2016**, 212, 367-73	8.5	23
10	Influence of Vacuum Mixing on Structural Characteristics and Physical Properties of Noodle Dough. *Cereal Chemistry*, **2016**, 93, 226-233	2.4	5
9	The effect of different cooking processes on stable C, N, and H isotopic compositions of beef. *Food Chemistry*, **2015**, 182, 23-6	8.5	15
8	Effect of mixing time on the structural characteristics of noodle dough under vacuum. *Food Chemistry*, **2015**, 188, 328-36	8.5	45
7	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	2.4	13
6	Effects of region, genotype, harvest year and their interactions on 13C, 15N and D in wheat kernels. *Food Chemistry*, **2015**, 171, 56-61	8.5	19
5	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, 316-22	8.5	29
4	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	6	82
3	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	0.8	9
2	DSC study on the thermal properties of soybean protein isolates/corn starch mixture. *Journal of Thermal Analysis and Calorimetry*, **2014**, 115, 1633-1638	4.1	52
1	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	6	44