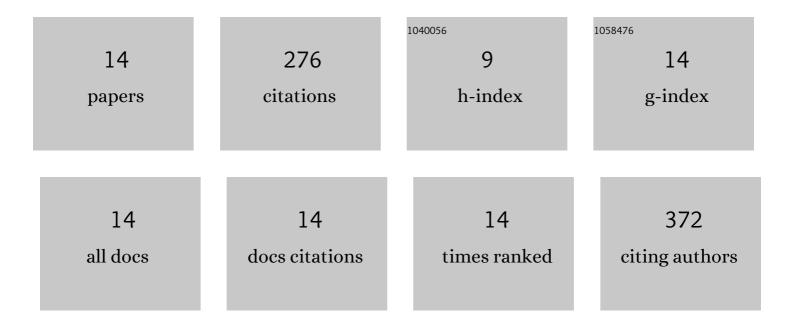
Yali Yang

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2679419/publications.pdf Version: 2024-02-01



#	Article	lF	CITATIONS
1	Influence of the frying process and potato cultivar on acrylamide formation in French fries. Food Control, 2016, 62, 216-223.	5.5	64
2	Effect of the intensity of cooking methods on the nutritional and physical properties of potato tubers. Food Chemistry, 2016, 197, 1301-1310.	8.2	52
3	Changes in the physicochemical properties, aromas and polyphenols of not from concentrate (NFC) apple juice during production. CYTA - Journal of Food, 2018, 16, 755-764.	1.9	30
4	Global dynamics of a intracellular infection model with delays and humoral immunity. Mathematical Methods in the Applied Sciences, 2016, 39, 5427-5435.	2.3	22
5	Effect of thermal pasteurization and ultraviolet treatment on the quality parameters of not-from-concentrate apple juice from different varieties. CYTA - Journal of Food, 2019, 17, 189-198.	1.9	18
6	Formation of Pyrazines in Maillard Model Systems: Effects of Structures of Lysine-Containing Dipeptides/Tripeptides. Foods, 2021, 10, 273.	4.3	18
7	Tuberculosis with relapse: A model. Mathematical Population Studies, 2017, 24, 3-20.	2.2	15
8	Effect of Trilobatin from Lithocarpus polystachyus Rehd on Gut Microbiota of Obese Rats Induced by a High-Fat Diet. Nutrients, 2021, 13, 891.	4.1	13
9	Sous Vide Processing as an Alternative to Common Cooking Treatments: Impact on the Starch Profile, Color, and Shear Force of Potato (Solanum tuberosum L.). Food and Bioprocess Technology, 2017, 10, 759-769.	4.7	11
10	Rheological and gelling properties of Nicandra physalodes (Linn.) Gaertn. pectin in acidic media. Food Chemistry, 2022, 373, 131711.	8.2	11
11	Seasonality Impact on the Transmission Dynamics of Tuberculosis. Computational and Mathematical Methods in Medicine, 2016, 2016, 1-12.	1.3	9
12	Effect of free amino acids and peptide hydrolysates from sunflower seed protein on the formation of pyrazines under different heating conditions. RSC Advances, 2021, 11, 27772-27781.	3.6	8
13	Thinned-Young Apple Polyphenols Inhibit Halitosis-Related Bacteria Through Damage to the Cell Membrane. Frontiers in Microbiology, 2021, 12, 745100.	3.5	3
14	Mitigation effects of phlorizin immersion on acrylamide formation in fried potato strips. Journal of the Science of Food and Agriculture, 2021, 101, 937-946.	3.5	2