

# Yali Yang

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2679419/publications.pdf>

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14  
papers

276  
citations

1040056

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h-index

1058476

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14  
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14  
docs citations

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times ranked

372  
citing authors

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