

Jiahao Yu

List of Publications by Year in descending order

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17
papers

467
citations

623734

14
h-index

888059

17
g-index

17
all docs

17
docs citations

17
times ranked

284
citing authors

#	ARTICLE	IF	CITATIONS
1	An overview of intelligent freshness indicator packaging for food quality and safety monitoring. Trends in Food Science and Technology, 2021, 118, 285-296.	15.1	104
2	Intelligent packaging films incorporated with anthocyanins-loaded ovalbumin-carboxymethyl cellulose nanocomplexes for food freshness monitoring. Food Chemistry, 2022, 387, 132908.	8.2	52
3	Preservation of Agaricus bisporus freshness with using innovative ethylene manipulating active packaging paper. Food Chemistry, 2021, 345, 128757.	8.2	41
4	Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. Trends in Food Science and Technology, 2022, 125, 12-25.	15.1	33
5	Evaluation of the extent of initial Maillard reaction during cooking some vegetables by direct measurement of the Amadori compounds. Journal of the Science of Food and Agriculture, 2018, 98, 190-197.	3.5	32
6	An overview of carotenoid extractions using green solvents assisted by Z-isomerization. Trends in Food Science and Technology, 2022, 123, 145-160.	15.1	25
7	Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. Food Chemistry, 2019, 296, 9-16.	8.2	22
8	Vacuum Dehydration: An Excellent Method to Promote the Formation of Amadori Compounds (ACs,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf of Agricultural and Food Chemistry, 2020, 68, 14584-14593.	5.2	22
9	Preparation of Doum fruit (Hyphaene thebaica) dietary fiber supplemented biscuits: influence on dough characteristics, biscuits quality, nutritional profile and antioxidant properties. Journal of Food Science and Technology, 2019, 56, 1328-1336.	2.8	21
10	A D-optimal mixture design of tomato-based sauce formulations: effects of onion and EVOO on lycopene isomerization and bioaccessibility. Food and Function, 2019, 10, 3589-3602.	4.6	20
11	Amadori compounds as potent inhibitors of angiotensin-converting enzyme (ACE) and their effects on anti-ACE activity of bell peppers. Journal of Functional Foods, 2016, 27, 622-630.	3.4	19
12	Potential contribution of Amadori compounds to antioxidant and angiotensin I converting enzyme inhibitory activities of raw and black garlic. LWT - Food Science and Technology, 2020, 129, 109553.	5.2	17
13	Direct UV determination of Amadori compounds using ligand-exchange and sweeping capillary electrophoresis. Analytical and Bioanalytical Chemistry, 2016, 408, 1657-1666.	3.7	16
14	LC-MS/MS for simultaneous detection and quantification of Amadori compounds in tomato products and dry foods and factors affecting the formation and antioxidant activities. Journal of Food Science, 2020, 85, 1007-1017.	3.1	16
15	Microwave heating of tomato puree in the presence of onion and EVOO: The effect on lycopene isomerization and transfer into oil. LWT - Food Science and Technology, 2019, 113, 108284.	5.2	14
16	Lipid oxidation stability of ultra-high temperature short-time sterilization sporoderma-broken pine pollen (UHT-PP) and ⁶⁰ Co-irradiation sterilization sporoderma-broken pine pollen (⁶⁰ Co-PP). Journal of the Science of Food and Agriculture, 2019, 99, 675-684.	3.5	8
17	Impact of onions in tomato-based sauces on isomerization and bioaccessibility of colorless carotenes: phytoene and phytofluene. Food and Function, 2020, 11, 5122-5132.	4.6	5