

Jiahao Yu

List of Publications by Year in descending order

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Version: 2024-02-01

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	Intelligent packaging films incorporated with anthocyanins-loaded ovalbumin-carboxymethyl cellulose nanocomplexes for food freshness monitoring. <i>Food Chemistry</i> , 2022, 387, 132908.	8.2	52
2	An overview of carotenoid extractions using green solvents assisted by Z-isomerization. <i>Trends in Food Science and Technology</i> , 2022, 123, 145-160.	15.1	25
3	Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. <i>Trends in Food Science and Technology</i> , 2022, 125, 12-25.	15.1	33
4	Preservation of <i>Agaricus bisporus</i> freshness with using innovative ethylene manipulating active packaging paper. <i>Food Chemistry</i> , 2021, 345, 128757.	8.2	41
5	An overview of intelligent freshness indicator packaging for food quality and safety monitoring. <i>Trends in Food Science and Technology</i> , 2021, 118, 285-296.	15.1	104
6	Vacuum Dehydration: An Excellent Method to Promote the Formation of Amadori Compounds (ACs,) <i>Trends in Food Science and Technology</i> , 2020, 117, 14584-14593.	5.2	22
7	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. <i>Journal of Food Science</i> , 2020, 85, 1007-1017.	3.1	16
8	Impact of onions in tomato-based sauces on isomerization and bioaccessibility of colorless carotenes: phytoene and phytofluene. <i>Food and Function</i> , 2020, 11, 5122-5132.	4.6	5
9	Potential contribution of Amadori compounds to antioxidant and angiotensin I converting enzyme inhibitory activities of raw and black garlic. <i>LWT - Food Science and Technology</i> , 2020, 129, 109553.	5.2	17
10	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). <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 675-684.	3.5	8
11	Microwave heating of tomato puree in the presence of onion and EVOO: The effect on lycopene isomerization and transfer into oil. <i>LWT - Food Science and Technology</i> , 2019, 113, 108284.	5.2	14
12	Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. <i>Food Chemistry</i> , 2019, 296, 9-16.	8.2	22
13	A D-optimal mixture design of tomato-based sauce formulations: effects of onion and EVOO on lycopene isomerization and bioaccessibility. <i>Food and Function</i> , 2019, 10, 3589-3602.	4.6	20
14	Preparation of Doum fruit (<i>Hyphaene thebaica</i>) dietary fiber supplemented biscuits: influence on dough characteristics, biscuits quality, nutritional profile and antioxidant properties. <i>Journal of Food Science and Technology</i> , 2019, 56, 1328-1336.	2.8	21
15	Evaluation of the extent of initial Maillard reaction during cooking some vegetables by direct measurement of the Amadori compounds. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 190-197.	3.5	32
16	Amadori compounds as potent inhibitors of angiotensin-converting enzyme (ACE) and their effects on anti-ACE activity of bell peppers. <i>Journal of Functional Foods</i> , 2016, 27, 622-630.	3.4	19
17	Direct UV determination of Amadori compounds using ligand-exchange and sweeping capillary electrophoresis. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 1657-1666.	3.7	16