

Yechuan Huang

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

242
citations

1307594

7
h-index

1474206

9
g-index

11
all docs

11
docs citations

11
times ranked

320
citing authors

#	ARTICLE	IF	CITATIONS
1	Lipolysis and lipid oxidation during processing of Chinese traditional smoke-cured bacon. Food Chemistry, 2014, 149, 31-39.	8.2	106
2	Effect of high-pressure treatment on the fatty acid composition of intramuscular lipid in pork. Meat Science, 2012, 90, 170-175.	5.5	54
3	Effects of high pressure in combination with thermal treatment on lipid hydrolysis and oxidation in pork. LWT - Food Science and Technology, 2015, 63, 136-143.	5.2	24
4	Effect of antioxidant on the fatty acid composition and lipid oxidation of intramuscular lipid in pressurized pork. Meat Science, 2012, 91, 137-141.	5.5	18
5	Property and structure changes of myofibril protein in pork treated by high pressure combined with heat. Food Science and Technology International, 2016, 22, 647-662.	2.2	15
6	Interaction between β -lactoglobulin and EGCG under high-pressure by molecular dynamics simulation. PLoS ONE, 2021, 16, e0255866.	2.5	9
7	Combined effects of high-pressure and thermal treatments on lipid oxidation and enzymes in pork. Food Science and Biotechnology, 2016, 25, 261-266.	2.6	8
8	Oxidation and flavor changes in smoked bacon cured using bamboo extract concentrate combined with bamboo poles during storage. Journal of Food Processing and Preservation, 0, , .	2.0	3
9	Examination of the effects of temperature and pressure on lipoxygenase activities in pork using response surface methodology. Food Science and Biotechnology, 2015, 24, 1257-1263.	2.6	2
10	Modeling the effect of thermal combined with high-pressure treatment on intramuscular lipid oxidation in pork. Journal of Food Process Engineering, 2019, 42, e13240.	2.9	2