

Youyi Huang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/351899/publications.pdf>

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8
papers

172
citations

1684188
5
h-index

1588992
8
g-index

8
all docs

8
docs citations

8
times ranked

149
citing authors

#	ARTICLE	IF	CITATIONS
1	Appropriately raising fermentation temperature beneficial to the increase of antioxidant activity and gallic acid content in Eurotium cristatum-fermented loose tea. LWT - Food Science and Technology, 2017, 82, 248-254.	5.2	47
2	A fermented tea with high levels of gallic acid processed by anaerobic solid-state fermentation. LWT - Food Science and Technology, 2016, 71, 260-267.	5.2	45
3	Aged fragrance formed during the post-fermentation process of dark tea at an industrial scale. Food Chemistry, 2021, 342, 128175.	8.2	23
4	Screening lactic acid bacteria with high yielding-acid capacity from pickled tea for their potential uses of inoculating to ferment tea products. Journal of Food Science and Technology, 2015, 52, 6727-6734.	2.8	21
5	Quality Characteristics of a Pickled Tea Processed by Submerged Fermentation. International Journal of Food Properties, 2016, 19, 1194-1206.	3.0	16
6	Label-free quantification proteomics reveals the active peptides from protein degradation during anaerobic fermentation of tea. LWT - Food Science and Technology, 2021, 150, 111950.	5.2	8
7	Optimal fermentation time for <i>Nigrospora</i> -fermented tea rich in bostrycin. Journal of the Science of Food and Agriculture, 2021, 101, 2483-2490.	3.5	7
8	Influence of thermophilic microorganism on non-volatile metabolites during high-temperature pile-fermentation of Chinese dark tea based on metabolomic analysis. Food Science and Biotechnology, 2022, 31, 827-841.	2.6	5