

Youyi Huang

List of Publications by Year in descending order

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8
papers

172
citations

1684188
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1588992
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all docs

8
docs citations

8
times ranked

149
citing authors

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