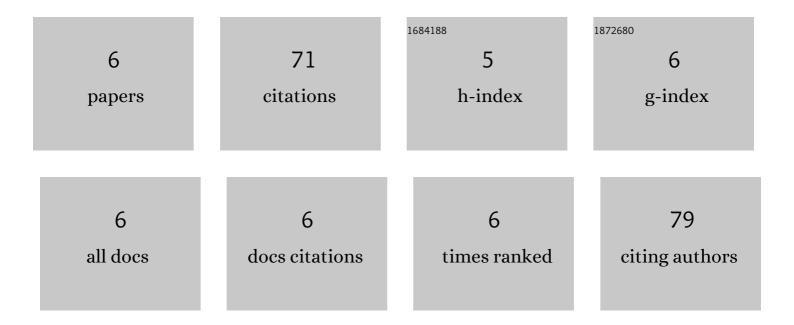
Huaning Yu

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3762345/publications.pdf

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Ημανινό Υμ

#	Article	IF	CITATIONS
1	Study of proteolysis, lipolysis, and volatile compounds of a Camembert-type cheese manufactured using a freeze-dried Tibetan kefir co-culture during ripening. Food Science and Biotechnology, 2015, 24, 393-402.	2.6	24
2	Shelf life and storage stability of spray-dried bovine colostrum powders under different storage conditions. Journal of Food Science and Technology, 2015, 52, 944-951.	2.8	17
3	Effect of Monascus sp. as an adjunct starter on physicochemical properties and proteolysis in semi-hard cheeses during ripening. Food Science and Biotechnology, 2016, 25, 785-793.	2.6	10
4	Influence of Monascus purpureus BD-M-4 on the physicochemical properties, proteolysis and volatile compounds of surface mould-ripened cheese. Food Science and Biotechnology, 2019, 28, 129-138.	2.6	10
5	Water Adsorption Isotherms and Storage Stability of Freeze-Dried Bovine Colostrum Powder. International Journal of Food Properties, 2013, 16, 1764-1775.	3.0	7
6	State Diagram of Spray Dried Bovine Colostrum Powder. International Journal of Food Properties, 2015, 18, 480-491.	3.0	3