Yunping Yao

List of Publications by Citations

29 papers	231 citations	9 h-index	14 g-index
29 ext. papers	390 ext. citations	5.5 avg, IF	3.51 L-index

#	Paper	IF	Citations
29	Comparison and analysis of fatty acids, sterols, and tocopherols in eight vegetable oils. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12493-8	5.7	74
28	Characterization of the typical fragrant compounds in traditional Chinese-type soy sauce. *Food Chemistry*, **2020**, 312, 126054	8.5	23
27	Characterization of aldehydes and hydroxy acids as the main contribution to the traditional Chinese rose vinegar by flavor and taste analyses. *Food Research International*, **2020**, 129, 108879	7	18
26	Extracellular Proteome Analysis and Flavor Formation During Soy Sauce Fermentation. *Frontiers in Microbiology*, **2018**, 9, 1872	5.7	17
25	Exploring the flavor formation mechanism under osmotic conditions during soy sauce fermentation in Aspergillus oryzae by proteomic analysis. *Food and Function*, **2020**, 11, 640-648	6.1	14
24	Molecular Reaction Mechanism for the Formation of 3-Chloropropanediol Esters in Oils and Fats. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 2700-2708	5.7	13
23	The Relations between Minor Components and Antioxidant Capacity of Five Fruits and Vegetables Seed Oils in China. *Journal of Oleo Science*, **2019**, 68, 625-635	1.6	10
22	Functional properties of soy sauce and metabolism genes of strains for fermentation. *International Journal of Food Science and Technology*, **2013**, 48, 903-909	3.8	10
21	Removal performance and mechanisms of toxic hexavalent chromium (Cr(VI)) with ZnCl enhanced acidic vinegar residue biochar. *Journal of Hazardous Materials*, **2021**, 420, 126551	12.8	10
20	Determination of microbial diversities and aroma characteristics of Beitang shrimp paste. *Food Chemistry*, **2021**, 344, 128695	8.5	9
19	The fermentation properties and microbial diversity of soy sauce fermented by germinated soybean. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2920-2929	4.3	5
18	Effect of Hericium erinaceus on bacterial diversity and volatile flavor changes of soy sauce. *LWT - Food Science and Technology*, **2021**, 139, 110543	5.4	4
17	Chemical Characteristics of Three Kinds of Japanese Soy Sauce Based on Electronic Senses and GC-MS Analyses. *Frontiers in Microbiology*, **2020**, 11, 579808	5.7	4
16	Predominant Mycotoxins, Pathogenesis, Control Measures, and Detection Methods in Fermented Pastes. *Toxins*, **2020**, 12,	4.9	3
15	Insights into the microbiota and driving forces to control the quality of vinegar. *LWT - Food Science and Technology*, **2022**, 157, 113085	5.4	3
14	The Effect of Cooling Rate on the Microstructure and Macroscopic Properties of Rice Bran Wax Oleogels. *Journal of Oleo Science*, **2021**, 70, 135-143	1.6	3
13	Mechanisms of isomerization and oxidation in heated trilinolein by DFT method.. *RSC Advances*, **2019**, 9, 9870-9877	3.7	2

12	The correlation between colonization and the biological properties of Lactobacillus sp.. *Food Bioscience*, **2020**, 36, 100613	4.9	2
11	Characterisation of sugars as the typical taste compounds in soy sauce by silane derivatisation coupled with gas chromatography□mass spectrometry and electronic tongue. *International Journal of Food Science and Technology*, **2020**, 55, 2599-2607	3.8	2
10	Effect of wheat bran steam explosion pretreatment on flavors of nonenzymatic browning products. *LWT - Food Science and Technology*, **2021**, 135, 110026	5.4	2
9	Zeaxanthin in Soybean Oil: Impact of Oxidative Stability, Degradation Pattern, and Product Analysis. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 4981-4990	5.7	1
8	Wireless Monitoring System for Buildings Heating Based on Fuzzy Control **2010**,		1
7	Effect of tempered procedures on the crystallization behavior of different positions of cocoa butter products. *Food Chemistry*, **2022**, 370, 131002	8.5	1
6	Identification of aroma compounds in Zhuhoujiang, a fermented soybean paste in Guangdong China. *LWT - Food Science and Technology*, **2021**, 142, 111057	5.4	0
5	Effects of Low-melting-point Fractions of Cocoa Butter on Rice Bran Wax-corn Oil Mixtures: Thermal, Crystallization and Rheological Properties. *Journal of Oleo Science*, **2021**, 70, 491-502	1.6	0
4	Effects of Human, Caprine, and Bovine Milk Fat Globules on Microbiota Adhesion and Gut Microecology. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 9778-9787	5.7	0
3	Dairy Processing Affects the Gut Digestion and Microecology by Changing the Structure and Composition of Milk Fat Globules. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 10194-10205	5.7	
2	Steam explosion pretreatment of soy sauce residue for improving the soybean paste flavor. *LWT - Food Science and Technology*, **2021**, 149, 111914	5.4	
1	Mechanism of the initial oxidation of monounsaturated fatty acids. *Food Chemistry*, **2022**, 133298	8.5	