

Yan-Yan Zhang

List of Publications by Year in descending order

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Version: 2024-02-01

34
papers

1,244
citations

361413

20
h-index

377865

34
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34
all docs

34
docs citations

34
times ranked

866
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of ultrasound and ultrasound assisted alkaline pretreatments on the enzymolysis and structural characteristics of rice protein. <i>Ultrasonics Sonochemistry</i> , 2016, 31, 20-28.	8.2	157
2	Mechanism study of dual-frequency ultrasound assisted enzymolysis on rapeseed protein by immobilized Alcalase. <i>Ultrasonics Sonochemistry</i> , 2016, 32, 307-313.	8.2	90
3	Effects of multi-frequency ultrasound pretreatment under low power density on the enzymolysis and the structure characterization of defatted wheat germ protein. <i>Ultrasonics Sonochemistry</i> , 2017, 38, 410-420.	8.2	87
4	Effects of Ultrasound Pretreatment on the Enzymolysis and Structural Characterization of Wheat Gluten. <i>Food Biophysics</i> , 2015, 10, 385-395.	3.0	77
5	Understanding the structural and digestion changes of starch in heat-moisture treated polished rice grains with varying amylose content. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 785-792.	7.5	67
6	Heat and/or ultrasound pretreatments motivated enzymolysis of corn gluten meal: Hydrolysis kinetics and protein structure. <i>LWT - Food Science and Technology</i> , 2017, 77, 488-496.	5.2	62
7	Insights into the hierarchical structure and digestibility of starch in heat-moisture treated adlay seeds. <i>Food Chemistry</i> , 2020, 318, 126489.	8.2	61
8	Surface topography, nano-mechanics and secondary structure of wheat gluten pretreated by alternate dual-frequency ultrasound and the correlation to enzymolysis. <i>Ultrasonics Sonochemistry</i> , 2016, 31, 267-275.	8.2	50
9	Enzymolysis kinetics and structural characteristics of rice protein with energy-gathered ultrasound and ultrasound assisted alkali pretreatments. <i>Ultrasonics Sonochemistry</i> , 2016, 31, 85-92.	8.2	50
10	Understanding how starch constituent in frozen dough following freezing-thawing treatment affected quality of steamed bread. <i>Food Chemistry</i> , 2022, 366, 130614.	8.2	48
11	Effect of pulsed light on activity and structural changes of horseradish peroxidase. <i>Food Chemistry</i> , 2017, 234, 20-25.	8.2	47
12	Effects of ultrasound-assisted freezing on the water migration of dough and the structural characteristics of gluten components. <i>Journal of Cereal Science</i> , 2020, 94, 102893.	3.7	41
13	Causal relations among starch hierarchical structure and physicochemical characteristics after repeated freezing-thawing. <i>Food Hydrocolloids</i> , 2022, 122, 107121.	10.7	39
14	Effect of germination temperature on hierarchical structures of starch from brown rice and their relation to pasting properties. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 965-972.	7.5	37
15	Effect of germination on nutritional properties and quality attributes of glutinous rice flour and dumplings. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104440.	3.9	35
16	Effects of multiple freeze-thaw cycles on the quality of frozen dough. <i>Cereal Chemistry</i> , 2018, 95, 499-507.	2.2	32
17	Impact of long-term storage on multi-scale structures and physicochemical properties of starch isolated from rice grains. <i>Food Hydrocolloids</i> , 2022, 124, 107255.	10.7	32
18	Effect of bamboo shoot dietary fiber on gel quality, thermal stability and secondary structure changes of pork salt-soluble proteins. <i>CYTA - Journal of Food</i> , 2019, 17, 706-715.	1.9	23

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19	In-situ analysis of the water distribution and protein structure of dough during ultrasonic-assisted freezing based on miniature Raman spectroscopy. <i>Ultrasonics Sonochemistry</i> , 2020, 67, 105149.	8.2	23
20	In-situ and real-time monitoring of enzymatic process of wheat gluten by miniature fiber NIR spectrometer. <i>Food Research International</i> , 2017, 99, 147-154.	6.2	22
21	Effect of ultrasound-assisted freezing on the textural characteristics of dough and the structural characterization of wheat gluten. <i>Journal of Food Science and Technology</i> , 2019, 56, 3380-3390.	2.8	22
22	Textural quality of sweet dumpling: effect of germination of waxy rice. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4081-4090.	2.7	18
23	Effects of Bamboo Shoot Dietary Fiber on Mechanical Properties, Moisture Distribution, and Microstructure of Frozen Dough. <i>Journal of Chemistry</i> , 2017, 2017, 1-7.	1.9	17
24	Relationships between the structure of wheat gluten and ACE inhibitory activity of hydrolysate: stepwise multiple linear regression analysis. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3313-3320.	3.5	15
25	Effect of bamboo shoot dietary fiber on gel properties, microstructure and water distribution of pork meat batters. <i>Asian-Australasian Journal of Animal Sciences</i> , 2020, 33, 1180-1190.	2.4	14
26	Effects of ultrasound pretreatment on enzymolysis of sodium caseinate protein: Kinetic study, angiotensin-converting enzyme inhibitory activity, and the structural characteristics of the hydrolysates. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13276.	2.0	12
27	In Situ Monitoring of the Effect of Ultrasound on the Sulfhydryl Groups and Disulfide Bonds of Wheat Gluten. <i>Molecules</i> , 2018, 23, 1376.	3.8	11
28	Study on the mechanism of ultrasonic treatment impact on the dough's fermentation capability. <i>Journal of Cereal Science</i> , 2021, 100, 103191.	3.7	11
29	Combined molecular and supramolecular structural insights into pasting behaviors of starches isolated from native and germinated waxy brown rice. <i>Carbohydrate Polymers</i> , 2022, 283, 119148.	10.2	11
30	Mechanism study of multimode ultrasound pretreatment on the enzymolysis of wheat gluten. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 1530-1538.	3.5	10
31	Decontamination and quality assessment of freshly squeezed grape juice under spiral continuous flow through pulsed light (SCFPL) treatment. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16186.	2.0	9
32	In situ and real-time monitoring of an ultrasonic-assisted enzymatic hydrolysis process of corn gluten meal by a miniature near infrared spectrometer. <i>Analytical Methods</i> , 2017, 9, 3795-3803.	2.7	8
33	Improving quality attributes of sweet dumplings by germination: Effect of glutinous rice flour microstructure and physicochemical properties. <i>Food Bioscience</i> , 2021, 44, 101445.	4.4	4
34	Langmuir diffusion model: Its modification and further application to glutinous rice flour particles. <i>Journal of Food Process Engineering</i> , 2020, 43, e13470.	2.9	2