

Zhiyong He

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

114
papers

2,201
citations

28
h-index

41
g-index

120
ext. papers

3,071
ext. citations

6.3
avg, IF

5.36
L-index

#	Paper	IF	Citations
114	Effect of whey protein isolate and phenolic copigments in the thermal stability of mulberry anthocyanin extract at an acidic pH.. <i>Food Chemistry</i> , 2022 , 377, 132005	8.5	2
113	Release mechanism between sarcoplasmic protein-bound and free heterocyclic amines and the effects of dietary additives using an in-vitro digestion model.. <i>Food Chemistry</i> , 2022 , 377, 131993	8.5	0
112	The inhibitory effects of yellow mustard (<i>Brassica juncea</i>) and its characteristic pungent ingredient allyl isothiocyanate (AITC) on PhIP formation: Focused on the inhibitory pathways of AITC. <i>Food Chemistry</i> , 2022 , 373, 131398	8.5	0
111	Influence of soybean isolate on the formation of heterocyclic aromatic amines in roasted pork and its possible mechanism. <i>Food Chemistry</i> , 2022 , 369, 130978	8.5	0
110	Effect of thermal treatment on the molecular-level interactions and antioxidant activities in β -casein and chlorogenic acid complexes. <i>Food Hydrocolloids</i> , 2022 , 123, 107177	10.6	4
109	The Simultaneous Formation of Acrylamide, Earbolines, and Advanced Glycation End Products in a Chemical Model System: Effect of Multiple Precursor Amino Acids.. <i>Frontiers in Nutrition</i> , 2022 , 9, 852717	6.2	0
108	Effect of Dietary Exposure to Acrylamide on Diabetes-Associated Cognitive Dysfunction from the Perspectives of Oxidative Damage, Neuroinflammation, and Metabolic Disorders.. <i>Journal of Agricultural and Food Chemistry</i> , 2022 ,	5.7	1
107	Release profiles of beef myofibril protein-bound heterocyclic amines and effects of dietary components on in vitro digestion.. <i>Food Research International</i> , 2022 , 155, 111006	7	
106	Enzymatic hydrolysates of soy protein promote the physicochemical stability of mulberry anthocyanin extracts in food processing.. <i>Food Chemistry</i> , 2022 , 386, 132811	8.5	0
105	Mitigative capacity of <i>Kaempferia galanga</i> L. and kaempferol on heterocyclic amines and advanced glycation end products in roasted beef patties and related mechanistic analysis by density functional theory.. <i>Food Chemistry</i> , 2022 , 385, 132660	8.5	0
104	The immune-enhancing effect and in vitro antioxidant ability of different fractions separated from <i>Colla corii asini</i> .. <i>Journal of Food Biochemistry</i> , 2022 , e14174	3.3	
103	Unraveling inhibitory effects of <i>Alpinia officinarum</i> Hance and curcumin on methylimidazole and acrylamide in cookies and possible pathways revealed by electron paramagnetic resonance.. <i>Food Chemistry</i> , 2022 , 389, 133011	8.5	0
102	Ginger and curcumin can inhibit heterocyclic amines and advanced glycation end products in roast beef patties by quenching free radicals as revealed by electron paramagnetic resonance. <i>Food Control</i> , 2022 , 109038	6.2	0
101	Processing stage-guided effects of spices on the formation and accumulation of heterocyclic amines in smoked and cooked sausages. <i>Food Bioscience</i> , 2022 , 101776	4.9	
100	Food phenolics stimulate adipocyte browning via regulating gut microecology. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-27	11.5	
99	Omnifarious fruit polyphenols: an omnipotent strategy to prevent and intervene diabetes and related complication?. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-37	11.5	2
98	Alkaloids from lotus (<i></i>): recent advances in biosynthesis, pharmacokinetics, bioactivity, safety, and industrial applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-34	11.5	2

97	In vitro phenolic bioaccessibility of coffee beverages with milk and soy subjected to thermal treatment and protein-phenolic interactions. <i>Food Chemistry</i> , 2021 , 131644	8.5	3
96	Metabolic changes from exposure to harmful Maillard reaction products and high-fat diet on Sprague-Dawley rats. <i>Food Research International</i> , 2021 , 141, 110129	7	5
95	Dietary Polyphenols to Combat Nonalcoholic Fatty Liver Disease via the Gut-Brain-Liver Axis: A Review of Possible Mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3585-3600	5.7	8
94	Generation of Sarcoplasmic and Myofibrillar Protein-Bound Heterocyclic Amines in Chemical Model Systems under Different Heating Temperatures and Durations. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 3232-3246	5.7	6
93	Inhibitory effects of soy protein and its hydrolysate on the degradation of anthocyanins in mulberry extract. <i>Food Bioscience</i> , 2021 , 40, 100911	4.9	3
92	Effects of ten vegetable oils on heterocyclic amine profiles in roasted beef patties using UPLC-MS/MS combined with principal component analysis. <i>Food Chemistry</i> , 2021 , 347, 128996	8.5	3
91	Effects of postharvest irradiation and superfine grinding wall disruption treatment on the bioactive compounds, endogenous enzyme activities, and antioxidant properties of pine (<i>Pinus yunnanensis</i>) pollen during accelerated storage. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111249	5.4	3
90	Profiles of initial, intermediate, and advanced stages of harmful Maillard reaction products in whole-milk powders pre-treated with different heat loads during 18 months of storage. <i>Food Chemistry</i> , 2021 , 351, 129361	8.5	6
89	Exploring the relationship between potato components and Maillard reaction derivative harmful products using multivariate statistical analysis. <i>Food Chemistry</i> , 2021 , 339, 127853	8.5	7
88	Analysis of the interaction between cyanidin-3-O-glucoside and casein hydrolysates and its effect on the antioxidant ability of the complexes. <i>Food Chemistry</i> , 2021 , 340, 127915	8.5	19
87	Effects of Co-irradiation and superfine grinding wall disruption pretreatment on phenolic compounds in pine (<i>Pinus yunnanensis</i>) pollen and its antioxidant and α-glucosidase-inhibiting activities. <i>Food Chemistry</i> , 2021 , 345, 128808	8.5	4
86	Effect of preheated milk proteins and bioactive compounds on the stability of cyanidin-3-O-glucoside. <i>Food Chemistry</i> , 2021 , 345, 128829	8.5	4
85	Effect of oxidation and hydrolysis of porcine myofibrillar protein on Nε-carboxymethyl-lysine formation in model systems. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3076-3084	3.8	0
84	Quantitation of furosine, furfurals, and advanced glycation end products in milk treated with pasteurization and sterilization methods applicable in China. <i>Food Research International</i> , 2021 , 140, 110088	7	6
83	Dietary Luteolin: A Narrative Review Focusing on Its Pharmacokinetic Properties and Effects on Glycolipid Metabolism. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 1441-1454	5.7	16
82	Western Dietary Patterns, Foods, and Risk of Gestational Diabetes Mellitus: A Systematic Review and Meta-Analysis of Prospective Cohort Studies. <i>Advances in Nutrition</i> , 2021 , 12, 1353-1364	10	3
81	Effect of Freeze-Thaw Cycles on the Oxidation of Protein and Fat and Its Relationship with the Formation of Heterocyclic Aromatic Amines and Advanced Glycation End Products in Raw Meat. <i>Molecules</i> , 2021 , 26,	4.8	8
80	Competitive interactions among tea catechins, proteins, and digestive enzymes modulate in vitro protein digestibility, catechin bioaccessibility, and antioxidant activity of milk tea beverage model systems. <i>Food Research International</i> , 2021 , 140, 110050	7	15

79	Assessment the influence of salt and polyphosphate on protein oxidation and NE(carboxymethyl)lysine and NE(carboxyethyl)lysine formation in roasted beef patties. <i>Meat Science</i> , 2021 , 177, 108489	6.4	9
78	Interactions between soluble soybean polysaccharide and starch during the gelatinization and retrogradation: Effects of selected starch varieties. <i>Food Hydrocolloids</i> , 2021 , 118, 106765	10.6	8
77	Simultaneous determination of the PhIP-proline adduct and related precursors by UPLC-MS/MS for confirmation of direct elimination of PhIP by proline. <i>Food Chemistry</i> , 2021 , 365, 130484	8.5	3
76	Interaction between β lactoglobulin and chlorogenic acid and its effect on antioxidant activity and thermal stability. <i>Food Hydrocolloids</i> , 2021 , 121, 107059	10.6	7
75	The Effect of Exogenous Free -(Carboxymethyl)Lysine on Diabetic-Model Goto-Kakizaki Rats: Metabolomics Analysis in Serum and Urine. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 783-793	5.7	5
74	Processed potatoes intake and risk of type 2 diabetes: a systematic review and meta-analysis of nine prospective cohort studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-9	11.5	3
73	Effects of polyphosphates and sodium chloride on heterocyclic amines in roasted beef patties as revealed by UPLC-MS/MS. <i>Food Chemistry</i> , 2020 , 326, 127016	8.5	7
72	Analysis of β lactoglobulin-epigallocatechin gallate interactions: the antioxidant capacity and effects of polyphenols under different heating conditions in polyphenolic-protein interactions. <i>Food and Function</i> , 2020 , 11, 3867-3878	6.1	22
71	Non-precursors amino acids can inhibit β carbolines through free radical scavenging pathways and competitive inhibition in roast beef patties and model food systems. <i>Meat Science</i> , 2020 , 169, 108203	6.4	12
70	Effects of amides from pungent spices on the free and protein-bound heterocyclic amine profiles of roast beef patties by UPLC-MS/MS and multivariate statistical analysis. <i>Food Research International</i> , 2020 , 135, 109299	7	10
69	Simultaneous generation of acrylamide, β carboline heterocyclic amines and advanced glycation ends products in an aqueous Maillard reaction model system. <i>Food Chemistry</i> , 2020 , 332, 127387	8.5	6
68	Effects of soy protein composition in recombined soy-based cream on the stability and physical properties of whipping cream. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 2732-2741	4.3	4
67	Effects of β cyclodextrin, whey protein, and soy protein on the thermal and storage stability of anthocyanins obtained from purple-fleshed sweet potatoes. <i>Food Chemistry</i> , 2020 , 320, 126655	8.5	25
66	Effects of high-pressure homogenization, thermal processing, and milk matrix on the in vitro bioaccessibility of phenolic compounds in pomelo and kiwi juices. <i>Journal of Functional Foods</i> , 2020 , 64, 103633	5.1	27
65	Accumulation of heterocyclic amines across low-temperature sausage processing stages as revealed by UPLC-MS/MS. <i>Food Research International</i> , 2020 , 137, 109668	7	3
64	Effects of preheat treatments on the composition, rheological properties, and physical stability of soybean oil bodies. <i>Journal of Food Science</i> , 2020 , 85, 3150-3159	3.4	5
63	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. <i>Food Chemistry</i> , 2020 , 308, 125598	8.5	23
62	Macroporous Niobium Phosphate-Supported Magnesia Catalysts for Isomerization of Glucose-to-Fructose. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 8512-8521	8.3	19

61	Binding of aromatic compounds with soy protein isolate in an aqueous model: Effect of pH. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12817	3.3	5
60	Anthocyanin composition and storage degradation kinetics of anthocyanins-based natural food colourant from purple-fleshed sweet potato. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2529-2539	3.8	17
59	Binding of aroma compounds with soy protein isolate in aqueous model: Effect of preheat treatment of soy protein isolate. <i>Food Chemistry</i> , 2019 , 290, 16-23	8.5	14
58	Impact of soy proteins, hydrolysates and monoglycerides at the oil/water interface in emulsions on interfacial properties and emulsion stability. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 177, 550-558	6	36
57	Release of antioxidant peptides from buffalo and bovine caseins: Influence of proteases on antioxidant capacities. <i>Food Chemistry</i> , 2019 , 274, 261-267	8.5	27
56	Formation of N-(carboxymethyl)lysine and N-(carboxyethyl)lysine during black tea processing. <i>Food Research International</i> , 2019 , 121, 738-745	7	13
55	Effects of Catechins on N-(Carboxymethyl)lysine and N-(Carboxyethyl)lysine Formation in Green Tea and Model Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 1254-1260	5.7	7
54	Effects of heating on the total phenolic content, antioxidant activities and main functional components of simulated Chinese herb candy during boiling process. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 476-486	2.8	2
53	Effects of smoking or baking procedures during sausage processing on the formation of heterocyclic amines measured using UPLC-MS/MS. <i>Food Chemistry</i> , 2019 , 276, 195-201	8.5	34
52	Effect of preheat treatment of milk proteins on their interactions with cyanidin-3-O-glucoside. <i>Food Research International</i> , 2018 , 107, 394-405	7	37
51	Enzyme-assisted ultrasonic-microwave synergistic extraction and UPLC-QTOF-MS analysis of flavonoids from Chinese water chestnut peels. <i>Industrial Crops and Products</i> , 2018 , 117, 179-186	5.9	24
50	Inhibitory effects of Sichuan pepper (<i>Zanthoxylum bungeanum</i>) and sanshoamide extract on heterocyclic amine formation in grilled ground beef patties. <i>Food Chemistry</i> , 2018 , 239, 111-118	8.5	56
49	Enhanced CaSO ₄ -induced gelation properties of soy protein isolate emulsion by pre-aggregation. <i>Food Chemistry</i> , 2018 , 242, 459-465	8.5	40
48	Effect of lipid oxidation on the formation of N-carboxymethyl-lysine and N-carboxyethyl-lysine in Chinese-style sausage during storage. <i>Food Chemistry</i> , 2018 , 269, 466-472	8.5	30
47	Textural and Rheological Properties of Soy Protein Isolate Tofu-Type Emulsion Gels: Influence of Soybean Variety and Coagulant Type. <i>Food Biophysics</i> , 2018 , 13, 324-332	3.2	23
46	Rapid determination of histamine in fish by thin-layer chromatography-image analysis method using diazotized visualization reagent prepared with p-nitroaniline. <i>Analytical Methods</i> , 2018 , 10, 3386-3392	3.2	18
45	Synthesis of a hierarchically porous niobium phosphate monolith by a sol-gel method for fructose dehydration to 5-hydroxymethylfurfural. <i>Catalysis Science and Technology</i> , 2018 , 8, 3675-3685	5.5	16
44	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape, pomelo and kiwi) juices during in vitro-simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1131-1139	3.8	34

43	Physicochemical and functional properties of protein extracts from <i>Torreya grandis</i> seeds. <i>Food Chemistry</i> , 2017 , 227, 453-460	8.5	33
42	Effect of xanthan gum on the release of strawberry flavor in formulated soy beverage. <i>Food Chemistry</i> , 2017 , 228, 595-601	8.5	19
41	Fractionation and identification of novel antioxidant peptides from buffalo and bovine casein hydrolysates. <i>Food Chemistry</i> , 2017 , 232, 753-762	8.5	51
40	Formation of Free and Protein-Bound Heterocyclic Amines in Roast Beef Patties Assessed by UPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 4493-4499	5.7	27
39	Inhibitory profiles of spices against free and protein-bound heterocyclic amines of roast beef patties as revealed by ultra-performance liquid chromatography-tandem mass spectrometry and principal component analysis. <i>Food and Function</i> , 2017 , 8, 3938-3950	6.1	10
38	Interactions of digestive enzymes and milk proteins with tea catechins at gastric and intestinal pH. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 247-257	3.8	13
37	Inhibitory profiles of chilli pepper and capsaicin on heterocyclic amine formation in roast beef patties. <i>Food Chemistry</i> , 2017 , 221, 404-411	8.5	37
36	Effects of the size and content of protein aggregates on the rheological and structural properties of soy protein isolate emulsion gels induced by CaSO. <i>Food Chemistry</i> , 2017 , 221, 130-138	8.5	70
35	Effect of Ferulic Acid on the Formation of Pyranoanthocyanins from Purple Corn (<i>Zea mays</i> L.) Cob in a Model System and Their Effects on Color. <i>International Journal of Food Properties</i> , 2016 , 19, 847-858 ³		5
34	Effects of raw meat and process procedure on N-carboxymethyllysine and N-carboxyethyl-lysine formation in meat products. <i>Food Science and Biotechnology</i> , 2016 , 25, 1163-1168	3	26
33	Improvement of emulsifying properties of soy protein through selective hydrolysis: Interfacial shear rheology of adsorption layer. <i>Food Hydrocolloids</i> , 2016 , 60, 453-460	10.6	50
32	High pressure homogenization processing, thermal treatment and milk matrix affect in vitro bioaccessibility of phenolics in apple, grape and orange juice to different extents. <i>Food Chemistry</i> , 2016 , 200, 107-16	8.5	87
31	Effect of phenolic compounds from spices consumed in China on heterocyclic amine profiles in roast beef patties by UPLC-MS/MS and multivariate analysis. <i>Meat Science</i> , 2016 , 116, 50-7	6.4	29
30	Effect of irradiation on N-carboxymethyl-lysine and N-carboxyethyl-lysine formation in cooked meat products during storage. <i>Radiation Physics and Chemistry</i> , 2016 , 120, 73-80	2.5	23
29	Interactions of milk β -casein with malvidin-3-O-glucoside and their effects on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016 , 199, 314-22	8.5	92
28	Identification and Quantitation of Anthocyanins in Purple-Fleshed Sweet Potatoes Cultivated in China by UPLC-PDA and UPLC-QTOF-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 171-7	5.7	43
27	Modification of soy protein hydrolysates by Maillard reaction: Effects of carbohydrate chain length on structural and interfacial properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016 , 138, 70-7	6	61
26	Discrimination and investigation of inhibitory patterns of flavonoids and phenolic acids on heterocyclic amine formation in chemical model systems by UPLC-MS profiling and chemometrics. <i>European Food Research and Technology</i> , 2016 , 242, 313-319	3.4	16

25	Effects of oxidised linoleic acid on the formation of N ϵ -carboxymethyl-lysine and N ϵ -carboxyethyl-lysine in Maillard reaction system. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 742-752	3.8	16
24	Interaction of β -casein with (E)-epigallocatechin-3-gallate assayed by fluorescence quenching: effect of thermal processing temperature. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 342-348	3.8	26
23	Complexation of bovine β -lactoglobulin with malvidin-3-O-glucoside and its effect on the stability of grape skin anthocyanin extracts. <i>Food Chemistry</i> , 2016 , 209, 234-40	8.5	64
22	Chemical components of cold pressed kernel oils from different <i>Torreya grandis</i> cultivars. <i>Food Chemistry</i> , 2016 , 209, 196-202	8.5	38
21	Preheated milk proteins improve the stability of grape skin anthocyanins extracts. <i>Food Chemistry</i> , 2016 , 210, 221-7	8.5	36
20	Foaming Characteristics of Commercial Soy Protein Isolate as Influenced by Heat-Induced Aggregation. <i>International Journal of Food Properties</i> , 2015 , 18, 1817-1828	3	16
19	Interaction of β -lactoglobulin with (E)-epigallocatechin-3-gallate under different processing conditions of pH and temperature by the fluorescence quenching method. <i>European Food Research and Technology</i> , 2015 , 241, 357-366	3.4	23
18	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. <i>Food Chemistry</i> , 2015 , 175, 457-64	8.5	36
17	Effect of thermal processing and digestive protease on the antioxidant capacity of fruit juice-milk beverage model systems under simulated gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 2306-2315	3.8	4
16	Effects of Long-Term Exposure to Free N ϵ -(Carboxymethyl)lysine on Rats Fed a High-Fat Diet. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10995-1001	5.7	25
15	Increased accumulation of protein-bound N ϵ -(carboxymethyl)lysine in tissues of healthy rats after chronic oral N ϵ -(carboxymethyl)lysine. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 1658-63	5.7	40
14	Simultaneous determination of N ϵ -(carboxymethyl) lysine and N ϵ -(carboxyethyl) lysine in cereal foods by LCMS/MS. <i>European Food Research and Technology</i> , 2014 , 238, 367-374	3.4	37
13	Effect of six Chinese spices on heterocyclic amine profiles in roast beef patties by ultra performance liquid chromatography-tandem mass spectrometry and principal component analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9908-15	5.7	38
12	Controlled Release of Fluidized Bed-Coated Menthol Powder with a Gelatin Coating. <i>Drying Technology</i> , 2013 , 31, 1619-1626	2.6	21
11	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. <i>Drying Technology</i> , 2013 , 31, 1545-1552	2.6	14
10	Determination of flavor components of rice bran by GC-MS and chemometrics. <i>Analytical Methods</i> , 2012 , 4, 539	3.2	18
9	Microwave-assisted extraction of phenolics from <i>Canarium album</i> L. and identification of the main phenolic compound. <i>Natural Product Research</i> , 2011 , 25, 85-92	2.3	12
8	Peptide fractionation and free radical scavenging activity of zein hydrolysate. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 587-93	5.7	146

7	Effects of fatty acid chain length and degree of unsaturation on the surface activities of monoacyl trehaloses. <i>Frontiers of Chemical Engineering in China</i> , 2009 , 3, 407-412		7
6	Identification of a new phenolic compound from Chinese olive (<i>Canarium album</i> L.) fruit. <i>European Food Research and Technology</i> , 2009 , 228, 339-343	3-4	10
5	Isolation and structure elucidation of phenolic compounds in Chinese olive (<i>Canarium album</i> L.) fruit. <i>European Food Research and Technology</i> , 2008 , 226, 1191-1196	3-4	28
4	Preparative separation and purification of phenolic compounds from <i>Canarium album</i> L. by macroporous resins. <i>Journal of the Science of Food and Agriculture</i> , 2008 , 88, 493-498	4-3	35
3	Analysis of phenolic compounds in Chinese olive (<i>Canarium album</i> L.) fruit by RPHPLC-DAESI-MS. <i>Food Chemistry</i> , 2007 , 105, 1307-1311	8-5	55
2	Interfacial Rheology and Foaming Properties of Soy Protein and Hydrolysates under Acid Condition. <i>Food Biophysics</i> , 1	3-2	3
1	Effects of Soy Proteins and Hydrolysates on Fat Globule Coalescence and Whipping Properties of Recombined Low-Fat Whipped Cream. <i>Food Biophysics</i> , 1	3-2	0