Na Yang

List of Publications by Year
in descending order

79 papers	1,526 citations	361413 20 h-index	361022 35 g-index
79 all docs	79 docs citations	79 times ranked	1313 citing authors

#	Article	IF	Citations
1	Effect of frozen storage on physico-chemistry of wheat gluten proteins: Studies on gluten-, glutenin- and gliadin-rich fractions. Food Hydrocolloids, 2014, 39, 187-194.	10.7	194
2	Effect of frozen storage on the conformational, thermal and microscopic properties of gluten: Comparative studies on gluten-, glutenin- and gliadin-rich fractions. Food Hydrocolloids, 2014, 35, 238-246.	10.7	182
3	Effect of organic acids on bread quality improvement. Food Chemistry, 2019, 278, 267-275.	8.2	76
4	Impact of germination on nutritional and physicochemical properties of adlay seed (Coixlachryma-jobi) Tj ETQq0 0 0 rgBT /Overlock 10 T	8.2	67
5	Effect of frozen storage on the foaming properties of wheat gliadin. Food Chemistry, 2014, 164, 44-49.	8.2	50
6	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. Food Chemistry, 2018, 256, 373-379.	8.2	49
7	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. Food Chemistry, 2017, 230, 547-552.	8.2	45
8	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. Food Chemistry, 2020, 330, 127154.	8.2	40
9	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds. Journal of the Science of Food and Agriculture, 2017, 97, 4227-4234.	3.5	38
10	Antioxidant activity of hydrolysates derived from porcine plasma. Journal of the Science of Food and Agriculture, 2009, 89, 1897-1903.	3.5	34
11	Effect of Germination on Flavor Volatiles of Cooked Brown Rice. Cereal Chemistry, 2011, 88, 497-503.	2.2	33
12	Characterization of acid hydrolysis of granular potato starch under induced electric field. Food Hydrocolloids, 2017, 71, 198-206.	10.7	33
13	Structural and physicochemical changes in guar gum by alcoholâ€“acid treatment. Carbohydrate Polymers, 2018, 179, 2-9.	10.2	32
14	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. Food Chemistry, 2017, 229, 57-65.	8.2	28
15	Construction of a synthetic microbial community for the biosynthesis of volatile sulfur compound by multi-module division of labor. Food Chemistry, 2021, 347, 129036.	8.2	27
16	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. Carbohydrate Polymers, 2016, 153, 535-541.	10.2	24
17	Effect of static magnetic field on the quality of frozen bread dough. LWT - Food Science and Technology, 2022, 154, 112670.	5.2	23
18	Functionality of ovalbumin during Chinese steamed bread-making processing. Food Chemistry, 2018, 253, 203-210.	8.2	22

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19	Development of an innovative induction heating technique for the treatment of liquid food: Principle, experimental validation and application. Journal of Food Engineering, 2020, 271, 109780.	5.2	22
20	Development of a fluidic system for efficient extraction of mulberry leaves polysaccharide using induced electric fields. Separation and Purification Technology, 2017, 172, 318-325.	7.9	20
21	Fe Nanoparticles Enhanced Surfactin Production in Bacillus amyloliquefaciens. ACS Omega, 2020, 5, 6321-6329.	3.5	20
22	Array-induced voltages assisted extraction of pectin from grapefruit (Citrus paradisi Macf.) peel and its characterization. International Journal of Biological Macromolecules, 2020, 152, 1205-1212.	7.5	18
23	Influence of uniform magnetic field on physicochemical properties of freeze-thawed avocado puree. RSC Advances, 2019, 9, 39595-39603.	3.6	17
24	Influence of oscillating uniform magnetic field and iron supplementation on quality of freeze-thawed surimi. RSC Advances, 2019, 9, 33163-33169.	3.6	17
25	Germinated Brown Rice Enhances Antioxidant Activities and Immune Functions in Aged Mice. Cereal Chemistry, 2013, 90, 601-607.	2.2	16
26	The Salt and Soluble Solid Content Evaluation of Pickled Cucumbers Based on Inductive Methodology. Food and Bioprocess Technology, 2015, 8, 749-757.	4.7	16
27	Innovative induction heating technology based on transformer theory: Inner heating of electrolyte solution via alternating magnetic field. Applied Thermal Engineering, 2020, 179, 115732.	6.0	15
28	Determining total solids and fat content of liquid whole egg products via measurement of electrical parameters based on the transformer properties. Biosystems Engineering, 2015, 129, 70-77.	4.3	14
29	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. Food Chemistry, 2018, 259, 157-165.	8.2	14
30	Induced electric field intensification of acid hydrolysis of polysaccharides: Roles of thermal and non-thermal effects. Food Hydrocolloids, 2020, 101, 105484.	10.7	14
31	Effects of induced electric field (IEF) on the reduction of Saccharomyces cerevisiae and quality of fresh apple juice. Food Chemistry, 2020, 325, 126943.	8.2	14
32	Enantiomer separation of phenyllactic acid by HPLC with Hp-Î²-cyclodextrin as chiral mobile phase additive. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 76, 461-465.	1.6	13
33	Rotary magnetic field combined with pipe fluid technique for efficient extraction of pumpkin polysaccharides. Innovative Food Science and Emerging Technologies, 2016, 35, 103-110.	5.6	13
34	A reconfigurable fluidic reactor for intensification of hydrolysis at mild conditions. Chemical Engineering Journal, 2017, 313, 599-609.	12.7	13
35	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. RSC Advances, 2017, 7, 19145-19152.	3.6	13
36	Physicochemical properties of apple juice influenced by induced potential difference (induced electric) Tj ETQq0 0 0 rgBT /Overlock 10 T	5.2	13

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37	A study on the inhibition mechanism of Î²-cyclodextrin on pullulanase. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2011, 70, 161-165.	1.6	11
38	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. Food and Bioprocess Technology, 2016, 9, 1612-1622.	4.7	11
39	Effect of pressure cooking on physicochemical properties of salted eggs. RSC Advances, 2016, 6, 97089-97095.	3.6	11
40	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. RSC Advances, 2017, 7, 26211-26219.	3.6	11
41	Determination of fat content in UHT milk by electroanalytical method. Food Chemistry, 2019, 270, 538-545.	8.2	11
42	Evaluation of conductivity and moisture content of eggs during storage by using transformer method. Journal of Food Engineering, 2015, 155, 45-52.	5.2	10
43	An experimental system for extraction of pectin from orange peel waste based on the o-core transformer structure. Biosystems Engineering, 2016, 148, 48-54.	4.3	10
44	Application of induced electric field for inner heating of kiwifruit juice and its analysis. Journal of Food Engineering, 2021, 306, 110609.	5.2	10
45	Inactivation of Escherichia coli O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. Food Microbiology, 2022, 102, 103928.	4.2	10
46	The Roles of Starch Structures in the Pasting Properties of Wheat Starch with Different Degrees of Damage. Starch/Staerke, 2018, 70, 1700190.	2.1	9
47	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. Cereal Chemistry, 2018, 95, 98-108.	2.2	9
48	Effect of re-acetylation on the acid hydrolysis of chitosan under an induced electric field. Food Chemistry, 2020, 309, 125767.	8.2	9
49	Microwave-assisted biosynthesis of glycerol monolaurate in reverse microemulsion system: key parameters and mechanism. European Food Research and Technology, 2010, 231, 719-726.	3.3	8
50	Impact of germination on the chemical components and bioactive properties of adlay (<i>Coix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 449-456.	2.7	8
51	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. Food Analytical Methods, 2018, 11, 3170-3178.	2.6	8
52	Modification of corn starch via innovative contactless thermal effect from induced electric field. Carbohydrate Polymers, 2021, 255, 117378.	10.2	8
53	Cyclodextrin-derived chalcogenides as glutathione peroxidase mimics and their protection of mitochondria against oxidative damage. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 75, 155-163.	1.6	6
54	Effect of electric field on calcium content of fresh-cut apples by inductive methodology. Journal of Food Engineering, 2016, 182, 81-86.	5.2	6

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55	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. Bioresource Technology, 2016, 220, 1-7.	9.6	6
56	Effect of alternating magnetic field on the quality of freshâ€cut apples in cold storage. International Journal of Food Science and Technology, 2022, 57, 5429-5438.	2.7	6
57	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. European Food Research and Technology, 2012, 234, 639-648.	3.3	5
58	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. Journal of Food Process Engineering, 2016, 39, 88-96.	2.9	5
59	Electrofluid hydrolysis enhances the production of fermentable sugars from corncob via in/reverse-phase induced voltage. Bioresource Technology, 2017, 234, 158-166.	9.6	5
60	Enhancement of efficient and selective hydrolysis of maize starch via induced electric field. LWT - Food Science and Technology, 2021, 143, 111190.	5.2	5
61	Effect of magnetic field with different dimensions on quality of avocado puree during frozen storage. International Journal of Food Science and Technology, 2022, 57, 1698-1707.	2.7	5
62	Effects of connection mode on acid hydrolysis of corn starch during induced electric field treatment. International Journal of Biological Macromolecules, 2022, 200, 370-377.	7.5	5
63	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2012, 74, 335-341.	1.6	4
64	Effect of Magnetic Field and Flowing Saline Solution on Salt Content in Garlic During Brining. Food and Bioprocess Technology, 2015, 8, 2495-2499.	4.7	4
65	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay () Tj ETQq1 1 0.784314 rgBT /Ove	2.0	4
66	Preparation, Structure, and Properties of Enzymaticallyâ€Hydrolyzed Starch for Slowing Down the Retrogradation of High Starchy Foods. Starch/Staerke, 2022, 74, .	2.1	4
67	Design of Saline Gel Coil for Inner Heating of Electrolyte Solution and Liquid Foods under Induced Electric Field. Foods, 2022, 11, 213.	4.3	4
68	HPTLC Determination of Food Emulsifiers by Iodine Staining and Densitometry. Chromatographia, 2010, 71, 1143-1146.	1.3	3
69	Innovative induction heating of grapefruit juice via induced electric field and its application in Escherichia coli O157:H7 inactivation. RSC Advances, 2020, 10, 27280-27287.	3.6	3
70	Effect of rotating magnetic field and flowing Ca2+ solution on calcium uptake rate of fresh-cut apple. LWT - Food Science and Technology, 2016, 66, 143-150.	5.2	2
71	Synchronous magnetic flux-induced electrical response of orange juice. Biosystems Engineering, 2018, 167, 21-31.	4.3	2
72	Assessment of milk fat based on signal-to-ground voltage. Journal of Food Measurement and Characterization, 2021, 15, 1385-1394.	3.2	2

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73	Current Applications and Challenges of Induced Electric Fields for the Treatment of Foods. Food Engineering Reviews, 0, , .	5.9	2
74	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4-Î±-glucanotransferase. Carbohydrate Polymers, 2015, 122, 329-335.	10.2	1
75	Applications in Cosmetics. , 2018, , 143-207.		1
76	Electroanalysis of soluble solid content in orange juice at intermediate frequency. Journal of Food Measurement and Characterization, 2019, 13, 1547-1557.	3.2	1
77	Effects of induced voltage on pectin extraction from apple pomace compared with conventional heat extraction. Journal of Food Process Engineering, 2022, 45, .	2.9	1
78	Intensifying the moderate electric field-induced modification of maize starch by 1-butyl-3-methylimidazolium chloride. Carbohydrate Polymers, 2022, 292, 119654.	10.2	1
79	Application of induced voltage in cloudy apple juice: enzymatic browning and bioactive and flavouring compounds. International Journal of Food Science and Technology, 2022, 57, 4138-4147.	2.7	0