

Na Yang

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.

74
papers

920
citations

15
h-index

27
g-index

79
ext. papers

1,226
ext. citations

6
avg, IF

4.31
L-index

#	Paper	IF	Citations
74	Effects of connection mode on acid hydrolysis of corn starch during induced electric field treatment.. <i>International Journal of Biological Macromolecules</i> , 2022 , 200, 370-377	7.9	0
73	Inactivation of Escherichia coli O157:H7 in apple juice via induced electric field (IEF) and its bactericidal mechanism. <i>Food Microbiology</i> , 2022 , 102, 103928	6	0
72	Effect of static magnetic field on the quality of frozen bread dough. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112670	5.4	1
71	Intensifying the moderate electric field-induced modification of maize starch by 1-butyl-3-methylimidazolium chloride. <i>Carbohydrate Polymers</i> , 2022 , 292, 119654	10.3	
70	Enhancement of efficient and selective hydrolysis of maize starch via induced electric field. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111190	5.4	2
69	Construction of a synthetic microbial community for the biosynthesis of volatile sulfur compound by multi-module division of labor. <i>Food Chemistry</i> , 2021 , 347, 129036	8.5	6
68	Modification of corn starch via innovative contactless thermal effect from induced electric field. <i>Carbohydrate Polymers</i> , 2021 , 255, 117378	10.3	1
67	Assessment of milk fat based on signal-to-ground voltage. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 1385-1394	2.8	0
66	Application of induced electric field for inner heating of kiwifruit juice and its analysis. <i>Journal of Food Engineering</i> , 2021 , 306, 110609	6	3
65	Fe Nanoparticles Enhanced Surfactin Production in. <i>ACS Omega</i> , 2020 , 5, 6321-6329	3.9	8
64	Structural, thermal and rheological properties of gluten dough: Comparative changes by dextran, weak acidification and their combination. <i>Food Chemistry</i> , 2020 , 330, 127154	8.5	15
63	Effects of induced electric field (IEF) on the reduction of <i>Saccharomyces cerevisiae</i> and quality of fresh apple juice. <i>Food Chemistry</i> , 2020 , 325, 126943	8.5	3
62	Development of an innovative induction heating technique for the treatment of liquid food: Principle, experimental validation and application. <i>Journal of Food Engineering</i> , 2020 , 271, 109780	6	7
61	Induced electric field intensification of acid hydrolysis of polysaccharides: Roles of thermal and non-thermal effects. <i>Food Hydrocolloids</i> , 2020 , 101, 105484	10.6	7
60	Effect of re-acetylation on the acid hydrolysis of chitosan under an induced electric field. <i>Food Chemistry</i> , 2020 , 309, 125767	8.5	4
59	Array-induced voltages assisted extraction of pectin from grapefruit (<i>Citrus paradisi</i> Macf.) peel and its characterization. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 1205-1212	7.9	5
58	Innovative induction heating of grapefruit juice induced electric field and its application in O157:H7 inactivation.. <i>RSC Advances</i> , 2020 , 10, 27280-27287	3.7	2

57	Innovative induction heating technology based on transformer theory: Inner heating of electrolyte solution via alternating magnetic field. <i>Applied Thermal Engineering</i> , 2020 , 179, 115732	5.8	3
56	Determination of fat content in UHT milk by electroanalytical method. <i>Food Chemistry</i> , 2019 , 270, 538-545	4.5	9
55	Electroanalysis of soluble solid content in orange juice at intermediate frequency. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1547-1557	2.8	1
54	Influence of uniform magnetic field on physicochemical properties of freeze-thawed avocado puree.. <i>RSC Advances</i> , 2019 , 9, 39595-39603	3.7	5
53	Influence of oscillating uniform magnetic field and iron supplementation on quality of freeze-thawed surimi.. <i>RSC Advances</i> , 2019 , 9, 33163-33169	3.7	2
52	Effect of organic acids on bread quality improvement. <i>Food Chemistry</i> , 2019 , 278, 267-275	8.5	43
51	Effects of dextran with different molecular weights on the quality of wheat sourdough breads. <i>Food Chemistry</i> , 2018 , 256, 373-379	8.5	33
50	Physicochemical properties of apple juice influenced by induced potential difference (induced electric field) during disposable continuous-flow treatment. <i>Journal of Food Engineering</i> , 2018 , 234, 108-116	6.16	7
49	Functionality of ovalbumin during Chinese steamed bread-making processing. <i>Food Chemistry</i> , 2018 , 253, 203-210	8.5	15
48	The Roles of Starch Structures in the Pasting Properties of Wheat Starch with Different Degrees of Damage. <i>Starch/Staerke</i> , 2018 , 70, 1700190	2.3	6
47	Preparation of Maillard reaction flavor additive from germinated wheat and its effect on bread quality. <i>Cereal Chemistry</i> , 2018 , 95, 98-108	2.4	7
46	Synchronous magnetic flux-induced electrical response of orange juice. <i>Biosystems Engineering</i> , 2018 , 167, 21-31	4.8	1
45	Impact of electrical conductivity on acid hydrolysis of guar gum under induced electric field. <i>Food Chemistry</i> , 2018 , 259, 157-165	8.5	8
44	Impact of germination on the chemical components and bioactive properties of adlay (<i>Coix lachryma-jobi L.</i>) water extract. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 449-456	3.8	6
43	Structural and physicochemical changes in guar gum by alcohol-acid treatment. <i>Carbohydrate Polymers</i> , 2018 , 179, 2-9	10.3	16
42	Applications in Cosmetics 2018 , 143-207		0
41	Screening of Phenolic Antioxidants in Edible Oils by HPTLC-DPPH Assay and MS Confirmation. <i>Food Analytical Methods</i> , 2018 , 11, 3170-3178	3.4	7
40	Effect of acid pretreatment on the physicochemical and antioxidant properties of germinated adlay (<i>Coix lachryma-jobi L.</i>). <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13511	2.1	0

39	A reconfigurable fluidic reactor for intensification of hydrolysis at mild conditions. <i>Chemical Engineering Journal</i> , 2017 , 313, 599-609	14.7	11
38	Impact of germination on nutritional and physicochemical properties of adlay seed (<i>Coixlachryma-jobi</i> L.). <i>Food Chemistry</i> , 2017 , 229, 312-318	8.5	42
37	Changes of the phenolic compounds and antioxidant activities in germinated adlay seeds. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4227-4234	4.3	23
36	Electrofluid hydrolysis enhances the production of fermentable sugars from corncob via in/reverse-phase induced voltage. <i>Bioresource Technology</i> , 2017 , 234, 158-166	11	4
35	Continuous-flow electro-assisted acid hydrolysis of granular potato starch via inductive methodology. <i>Food Chemistry</i> , 2017 , 229, 57-65	8.5	21
34	Characterization of acid hydrolysis of granular potato starch under induced electric field. <i>Food Hydrocolloids</i> , 2017 , 71, 198-206	10.6	24
33	Tuneable surface enhanced Raman spectroscopy hyphenated to chemically derivatized thin-layer chromatography plates for screening histamine in fish. <i>Food Chemistry</i> , 2017 , 230, 547-552	8.5	36
32	Electrofluid enhanced hydrolysis of maize starch and its impacts on physical properties. <i>RSC Advances</i> , 2017 , 7, 19145-19152	3.7	9
31	Evaluation of the degree of chitosan deacetylation via induced-electrical properties. <i>RSC Advances</i> , 2017 , 7, 26211-26219	3.7	10
30	Development of a fluidic system for efficient extraction of mulberry leaves polysaccharide using induced electric fields. <i>Separation and Purification Technology</i> , 2017 , 172, 318-325	8.3	12
29	Changes in crystal structure and physicochemical properties of potato starch treated by induced electric field. <i>Carbohydrate Polymers</i> , 2016 , 153, 535-541	10.3	16
28	An experimental system for extraction of pectin from orange peel waste based on the o-core transformer structure. <i>Biosystems Engineering</i> , 2016 , 148, 48-54	4.8	7
27	Effect of rotating magnetic field and flowing Ca ²⁺ solution on calcium uptake rate of fresh-cut apple. <i>LWT - Food Science and Technology</i> , 2016 , 66, 143-150	5.4	1
26	Evaluating Quality Indices of Pickled Garlic Based on Electrical Properties. <i>Journal of Food Process Engineering</i> , 2016 , 39, 88-96	2.4	2
25	Effect of electric field on calcium content of fresh-cut apples by inductive methodology. <i>Journal of Food Engineering</i> , 2016 , 182, 81-86	6	6
24	Electric-Field-Assisted Extraction of Garlic Polysaccharides via Experimental Transformer Device. <i>Food and Bioprocess Technology</i> , 2016 , 9, 1612-1622	5.1	10
23	Rotary magnetic field combined with pipe fluid technique for efficient extraction of pumpkin polysaccharides. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 35, 103-110	6.8	11
22	Effect of pressure cooking on physicochemical properties of salted eggs. <i>RSC Advances</i> , 2016 , 6, 97089-97095	3.095	7

21	Intensification of sodium hydroxide pretreatment of corn stalk using magnetic field in a fluidic system. <i>Bioresource Technology</i> , 2016 , 220, 1-7	11	3
20	The Salt and Soluble Solid Content Evaluation of Pickled Cucumbers Based on Inductive Methodology. <i>Food and Bioprocess Technology</i> , 2015 , 8, 749-757	5.1	14
19	Determining total solids and fat content of liquid whole egg products via measurement of electrical parameters based on the transformer properties. <i>Biosystems Engineering</i> , 2015 , 129, 70-77	4.8	13
18	Effect of Magnetic Field and Flowing Saline Solution on Salt Content in Garlic During Brining. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2495-2499	5.1	3
17	Evaluation of conductivity and moisture content of eggs during storage by using transformer method. <i>Journal of Food Engineering</i> , 2015 , 155, 45-52	6	9
16	Multi-wavelength colorimetric determination of large-ring cyclodextrin content for the cyclization activity of 4- β -glucanotransferase. <i>Carbohydrate Polymers</i> , 2015 , 122, 329-35	10.3	1
15	Effect of frozen storage on the conformational, thermal and microscopic properties of gluten: Comparative studies on gluten-, glutenin- and gliadin-rich fractions. <i>Food Hydrocolloids</i> , 2014 , 35, 238-246	10.6	126
14	Effect of frozen storage on physico-chemistry of wheat gluten proteins: Studies on gluten-, glutenin- and gliadin-rich fractions. <i>Food Hydrocolloids</i> , 2014 , 39, 187-194	10.6	126
13	Effect of frozen storage on the foaming properties of wheat gliadin. <i>Food Chemistry</i> , 2014 , 164, 44-9	8.5	37
12	Enantiomer separation of phenyllactic acid by HPLC with Hp- β -cyclodextrin as chiral mobile phase additive. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2013 , 76, 461-465	1.7	11
11	Cyclodextrin-derived chalcogenides as glutathione peroxidase mimics and their protection of mitochondria against oxidative damage. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2013 , 75, 155-163		5
10	Germinated Brown Rice Enhances Antioxidant Activities and Immune Functions in Aged Mice. <i>Cereal Chemistry</i> , 2013 , 90, 601-607	2.4	9
9	Organotellurium-bridged cyclodextrin dimers as artificial glutathione peroxidase models. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2012 , 74, 335-341		4
8	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. <i>European Food Research and Technology</i> , 2012 , 234, 639-648	3.4	4
7	A study on the inhibition mechanism of β -cyclodextrin on pullulanase. <i>Journal of Inclusion Phenomena and Macrocyclic Chemistry</i> , 2011 , 70, 161-165		8
6	Effect of Germination on Flavor Volatiles of Cooked Brown Rice. <i>Cereal Chemistry</i> , 2011 , 88, 497-503	2.4	25
5	HPTLC Determination of Food Emulsifiers by Iodine Staining and Densitometry. <i>Chromatographia</i> , 2010 , 71, 1143-1146	2.1	3
4	Microwave-assisted biosynthesis of glycerol monolaurate in reverse microemulsion system: key parameters and mechanism. <i>European Food Research and Technology</i> , 2010 , 231, 719-726	3.4	6

3	Antioxidant activity of hydrolysates derived from porcine plasma. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 1897-1903	4.3	26
2	Preparation, structure and properties of enzymatically-hydrolyzed starch for slowing down the retrogradation of high starchy foods. <i>Starch/Staerke</i> , 2100213	2.3	1
1	Effect of magnetic field with different dimensions on quality of avocado puree during frozen storage. <i>International Journal of Food Science and Technology</i> ,	3.8	1