

You-lin Xue

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.

34
papers

739
citations

12
h-index

27
g-index

37
ext. papers

878
ext. citations

5
avg, IF

3.59
L-index

#	Paper	IF	Citations
34	Citric acid and sucrose pretreatment improves the crispness of puffed peach chips by regulating cell structure and mechanical properties. <i>LWT - Food Science and Technology</i> , 2021 , 142, 111036	5.4	0
33	Effect of chemical and enzymatic modifications on the structural and physicochemical properties of dietary fiber from purple turnip (<i>Brassica rapa</i> L.). <i>LWT - Food Science and Technology</i> , 2021 , 145, 111313	5.4	5
32	Hydrogen peroxide modification affects the structure and physicochemical properties of dietary fibers from white turnip (<i>Brassica Rapa</i> L.). <i>Scientific Reports</i> , 2021 , 11, 1024	4.9	3
31	Multivariate analyses of the volatile components in fresh and dried turnip (L.) chips via HS-SPME-GC-MS. <i>Journal of Food Science and Technology</i> , 2020 , 57, 3390-3399	3.3	5
30	Comparison of volatile components in 11 Chinese yam (<i>Dioscorea</i> spp.) varieties. <i>Food Bioscience</i> , 2020 , 34, 100531	4.9	9
29	Recovery of Yam Soluble Protein from Yam Starch Processing Wastewater. <i>Scientific Reports</i> , 2020 , 10, 5384	4.9	2
28	Treatment with hydrogen peroxide improves the physicochemical properties of dietary fibres from Chinese yam peel. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 1289-1297	3.8	5
27	Correlation of mechanical properties of peach slices with cell wall polysaccharides and cell morphology during hot air predrying. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14319	2.1	2
26	Solubility and emulsifying activity of yam soluble protein. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1619-1627	3.3	3
25	Multivariate analyses of the physicochemical properties of turnip (<i>Brassica rapa</i> L.) chips dried using different methods. <i>Drying Technology</i> , 2020 , 38, 411-419	2.6	11
24	Foliar application is an effective method for incorporating selenium into peanut leaf proteins with antioxidant activities. <i>Food Research International</i> , 2019 , 126, 108617	7	6
23	Effects of different modification methods on the physicochemical and rheological properties of Chinese yam (<i>Dioscorea opposita</i> Thunb.) starch. <i>LWT - Food Science and Technology</i> , 2019 , 116, 108513	5.4	20
22	Optimization of the ultrafiltration-assisted extraction of Chinese yam polysaccharide using response surface methodology and its biological activity. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 1186-1193	7.9	29
21	Molecular dynamics simulation and steered molecular dynamics simulation on irisin dimers. <i>Journal of Molecular Modeling</i> , 2018 , 24, 95	2	3
20	Functional properties of Chinese yam (Thunb. cv. Baiyu) soluble protein. <i>Journal of Food Science and Technology</i> , 2018 , 55, 381-388	3.3	8
19	Molecular dynamics simulations of Hsp40 Δ -domain mutants identifies disruption of the critical HPD-motif as the key factor for impaired curing in vivo of the yeast prion [URE3]. <i>Journal of Biomolecular Structure and Dynamics</i> , 2018 , 36, 1764-1775	3.6	4
18	Using steered molecular dynamics to study the interaction between ADP and the nucleotide-binding domain of yeast Hsp70 protein Ssa1. <i>Journal of Computer-Aided Molecular Design</i> , 2018 , 32, 1217-1227	4.2	

17	Steered molecular dynamics simulation of the binding of the bovine auxilin J domain to the Hsc70 nucleotide-binding domain. <i>Journal of Molecular Modeling</i> , 2017 , 23, 320	2	3
16	Screening Quality Evaluation Factors of Freeze-Dried Peach (<i>Prunus Persica</i> L. Batsch) Powders from Different Ripening Time Cultivars. <i>Journal of Food Quality</i> , 2017 , 2017, 1-12	2.7	3
15	Determination of selenium species and analysis of methyl-seleno-L-cysteine in Se-enriched mung bean sprouts by HPLC-MS. <i>Analytical Methods</i> , 2016 , 8, 3102-3108	3.2	11
14	Yam Tuber Storage Protein Reduces Plant Oxidants Using the Coupled Reactions as Carbonic Anhydrase and Dehydroascorbate Reductase. <i>Molecular Plant</i> , 2015 , 8, 1115-8	14.4	12
13	Molecular mechanism of strigolactone perception by DWARF14. <i>Nature Communications</i> , 2013 , 4, 2613	17.4	245
12	Using steered molecular dynamics to predict and assess Hsp70 substrate-binding domain mutants that alter prion propagation. <i>PLoS Computational Biology</i> , 2013 , 9, e1002896	5	22
11	Crystal structure of a novel N-substituted L-amino acid dioxygenase from <i>Burkholderia ambifaria</i> AMMD. <i>PLoS ONE</i> , 2013 , 8, e63996	3.7	19
10	Expression, purification, crystallization and preliminary X-ray analysis of a novel N-substituted branched-chain L-amino-acid dioxygenase from <i>Burkholderia ambifaria</i> AMMD. <i>Acta Crystallographica Section F: Structural Biology Communications</i> , 2012 , 68, 1067-9		2
9	Cloning of genes and enzymatic characterizations of novel dioscorin isoforms from <i>Dioscorea japonica</i> . <i>Plant Science</i> , 2012 , 183, 14-9	5.3	18
8	Crystallization and preliminary X-ray crystallographic analysis of dioscorin from <i>Dioscorea japonica</i> . <i>Acta Crystallographica Section F: Structural Biology Communications</i> , 2012 , 68, 193-5		1
7	Isolation and tyrosinase inhibitory effects of polyphenols from the leaves of persimmon, <i>Diospyros kaki</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 6011-7	5.7	59
6	Isolation and <i>Caenorhabditis elegans</i> lifespan assay of flavonoids from onion. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5927-34	5.7	23
5	One-week antihypertensive effect of Ile-Gln-Pro in spontaneously hypertensive rats. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 559-63	5.7	34
4	Isolation of an antihypertensive peptide from alcalase digest of <i>Spirulina platensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7166-71	5.7	80
3	Effect of pH and NaCl/CaCl ₂ on the solubility and emulsifying properties of sweet potato protein. <i>Journal of the Science of Food and Agriculture</i> , 2009 , 89, 337-342	4.3	17
2	The amino acid composition, solubility and emulsifying properties of sweet potato protein. <i>Food Chemistry</i> , 2009 , 112, 1002-1005	8.5	73
1	Comparison of explosion puffing drying with other methods on the physicochemical properties and volatiles of yam (<i>Dioscorea opposita</i> thunb.) chips through multivariate analysis. <i>Drying Technology</i> , 1-16	2.6	1