

# Yan Zhang

## 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.

6

papers

122

citations

4

h-index

7

g-index

7

ext. papers

200

ext. citations

5.9

avg, IF

3

L-index

#	Paper	IF	Citations
6	Fabrication and characterization of $\beta$ -carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. <i>Food and Function</i> , <b>2021</b> , 12, 10875-10886	6.1	1
5	A novel pickering emulsion produced using soy protein-anthocyanin complex nanoparticles. <i>Food Hydrocolloids</i> , <b>2020</b> , 99, 105329	10.6	79
4	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 229-238	3.8	10
3	Deciphering the nutritive and antioxidant properties of Malay cherry () fruit dominated by ripening effects.. <i>RSC Advances</i> , <b>2019</b> , 9, 38065-38076	3.7	1
2	Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. <i>Food Chemistry</i> , <b>2017</b> , 232, 571-578	8.5	9
1	Lepisanthes alata (Malay cherry) leaves are potent inhibitors of starch hydrolases due to proanthocyanidins with high degree of polymerization. <i>Journal of Functional Foods</i> , <b>2016</b> , 25, 568-578	5.1	22