Yan Zhang

List of Publications by Year in Descending Order

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 β-carotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. *Food and Function*, **2021**, 12, 10875-10886	6.1	1
5	A novel pickering emulsion produced using soy protein-anthocyanin complex nanoparticles. *Food Hydrocolloids*, **2020**, 99, 105329	10.6	79
4	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. *International Journal of Food Science and Technology*, **2020**, 55, 229-238	3.8	10
3	Deciphering the nutritive and antioxidant properties of Malay cherry () fruit dominated by ripening effects.. *RSC Advances*, **2019**, 9, 38065-38076	3.7	1
2	Mitigating the in vitro enzymatic digestibility of noodles by aqueous extracts of Malay cherry leaves. *Food Chemistry*, **2017**, 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. *Journal of Functional Foods*, **2016**, 25, 568-578	5.1	22