

# Yu Zhao

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4818506/publications.pdf>

Version: 2024-02-01

7  
papers

145  
citations

1478505

6  
h-index

1720034

7  
g-index

7  
all docs

7  
docs citations

7  
times ranked

102  
citing authors

#	ARTICLE	IF	CITATIONS
1	Analysis of volatile compound changes in fried shallot ( <i>Allium cepa</i> L. var. <i>aggregatum</i> ) oil at different frying temperatures by GC-MS, OAV, and multivariate analysis. <i>Food Chemistry</i> , 2021, 345, 128748.	8.2	49
2	Aroma characteristics of cloudy kiwifruit juices treated with high hydrostatic pressure and representative thermal processes. <i>Food Research International</i> , 2021, 139, 109841.	6.2	44
3	Insights into the Aroma Profile in Three Kiwifruit Varieties by HS-SPME-GC-MS and GC-IMS Coupled with DSA. <i>Food Analytical Methods</i> , 2021, 14, 1033-1042.	2.6	19
4	Effects of sterilization methods on pomegranate juice evaluated by descriptive sensory analysis and gas chromatography-mass spectrometry through partial least-squares regression. <i>Flavour and Fragrance Journal</i> , 2020, 35, 674-685.	2.6	10
5	Effects of Combinations of Goat Milk and Oligosaccharides on Altering the Microbiota, Immune Responses, and Short Chain Fatty Acid Levels in the Small Intestines of Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 8828-8837.	5.2	9
6	Effects of goat milk enriched with oligosaccharides on microbiota structures, and correlation between microbiota and short-chain fatty acids in the large intestine of the mouse. <i>Journal of Dairy Science</i> , 2021, 104, 2773-2786.	3.4	8
7	Effects of different vegetable oils on the aroma characteristics of deep-fried shallot flavoring evaluated by HS-SPME/GC-MS coupled with PLSR. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14698.	2.0	6