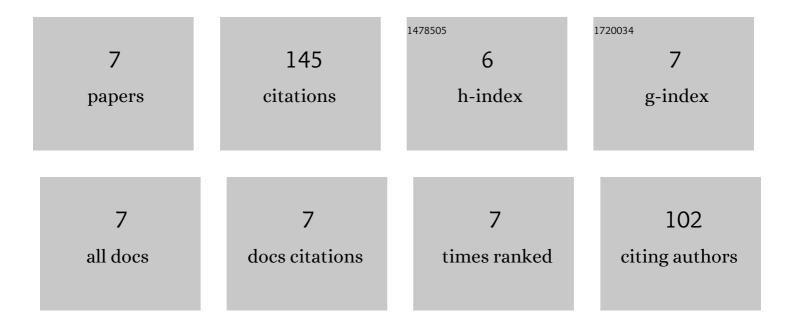
Yu Zhao

List of Publications by Year in descending order

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

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#	Article	IF	CITATIONS
1	Aroma characteristics of cloudy kiwifruit juices treated with high hydrostatic pressure and representative thermal processes. Food Research International, 2021, 139, 109841.	6.2	44
2	Analysis of volatile compound changes in fried shallot (Allium cepa L. var. aggregatum) oil at different frying temperatures by GC–MS, OAV, and multivariate analysis. Food Chemistry, 2021, 345, 128748.	8.2	49
3	Insights into the Aroma Profile in Three Kiwifruit Varieties by HS-SPME-GC-MS and GC-IMS Coupled with DSA. Food Analytical Methods, 2021, 14, 1033-1042.	2.6	19
4	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. Journal of Dairy Science, 2021, 104, 2773-2786.	3.4	8
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. Journal of Agricultural and Food Chemistry, 2021, 69, 8828-8837.	5.2	9
6	Effects of sterilization methods on pomegranate juice evaluated by descriptive sensory analysis and gas chromatographyâ€mass spectrometry through partial leastâ€squares regression. Flavour and Fragrance Journal, 2020, 35, 674-685.	2.6	10
7	Effects of different vegetable oils on the aroma characteristics of deepâ€fried shallot flavoring evaluated by HSâ€5PME/GCâ€MS coupled with PLSR. Journal of Food Processing and Preservation, 2020, 44, e14698.	2.0	6