

Yan Zhang

List of Publications by Year in Descending Order

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Version: 2024-04-28

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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.

18
papers

408
citations

10
h-index

20
g-index

20
ext. papers

509
ext. citations

5.1
avg. IF

4.27
L-index

#	Paper	IF	Citations
18	Trypsin inhibitor activity, phenolic content and antioxidant capacity of soymilk as affected by grinding temperatures, heating methods and soybean varieties. <i>LWT - Food Science and Technology</i> , 2022 , 153, 112424	5.4	2
17	Gel Property of Soy Protein Emulsion Gel: Impact of Combined Microwave Pretreatment and Covalent Binding of Polyphenols by Alkaline Method. <i>Molecules</i> , 2022 , 27, 3458	4.8	
16	Protein extraction from catfish byproducts and physicochemical properties of the protein isolates. <i>Journal of Food Science</i> , 2021 , 86, 3061-3074	3.4	1
15	Cooked Black Turtle Beans Ameliorate Insulin Resistance and Restore Gut Microbiota in C57BL/6J Mice on High-Fat Diets. <i>Foods</i> , 2021 , 10,	4.9	3
14	Comparison of protein hydrolysates against their native counterparts in terms of structural and antioxidant properties, and when used as emulsifiers for curcumin nanoemulsions. <i>Food and Function</i> , 2020 , 11, 10205-10218	6.1	11
13	Effects of freeze-thaw cycles on the structure and emulsifying properties of peanut protein isolates. <i>Food Chemistry</i> , 2020 , 330, 127215	8.5	23
12	Gut microbiota and short chain fatty acid composition as affected by legume type and processing methods as assessed by simulated in vitro digestion assays. <i>Food Chemistry</i> , 2020 , 312, 126040	8.5	23
11	Comparative Study of Angiotensin I-Converting Enzyme (ACE) Inhibition of Soy Foods as Affected by Processing Methods and Protein Isolation. <i>Processes</i> , 2020 , 8, 978	2.9	2
10	Comparative studies on ACE inhibition, degree of hydrolysis, antioxidant property and phenolic acid composition of hydrolysates derived from simulated in vitro gastrointestinal proteolysis of three thermally treated legumes. <i>Food Chemistry</i> , 2019 , 281, 154-162	8.5	8
9	Antioxidant and angiotensin-I converting enzyme inhibitory activities of phenolic extracts and fractions derived from three phenolic-rich legume varieties. <i>Journal of Functional Foods</i> , 2018 , 42, 289-297	5.1	22
8	Comparison of α-amylase, α-glucosidase and lipase inhibitory activity of the phenolic substances in two black legumes of different genera. <i>Food Chemistry</i> , 2017 , 214, 259-268	8.5	168
7	Characterization of titratable acids, phenolic compounds, and antioxidant activities of wines made from eight mississippi-grown muscadine varieties during fermentation. <i>LWT - Food Science and Technology</i> , 2017 , 86, 302-311	5.4	9
6	Protein Analysis. <i>Food Science Text Series</i> , 2017 , 315-331	2	26
5	Innovative Soaking and Grinding Methods and Cooking Affect the Retention of Isoflavones, Antioxidant and Antiproliferative Properties in Soymilk Prepared from Black Soybean. <i>Journal of Food Science</i> , 2016 , 81, H1016-23	3.4	12
4	Protein and quality analyses of accessions from the USDA soybean germplasm collection for tofu production. <i>Food Chemistry</i> , 2016 , 213, 31-39	8.5	19
3	Isoflavone Profiles and Kinetic Changes during Ultra-High Temperature Processing of Soymilk. <i>Journal of Food Science</i> , 2016 , 81, C593-9	3.4	7
2	Isoflavone profile in soymilk as affected by soybean variety, grinding, and heat-processing methods. <i>Journal of Food Science</i> , 2015 , 80, C983-8	3.4	21

1 Off-flavor related volatiles in soymilk as affected by soybean variety, grinding, and heat-processing methods. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 7457-62 5·7 51