

Ying Ping Chang

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5357767/publications.pdf>

Version: 2024-02-01

17
papers

678
citations

932766

10
h-index

1058022

14
g-index

17
all docs

17
docs citations

17
times ranked

849
citing authors

#	ARTICLE	IF	CITATIONS
1	Improvement of prebiotic activity of guava purÃ©e by-products through cellulase treatment. Food Biotechnology, 2022, 36, 38-57.	0.6	1
2	Cellulase-Xylanase-Treated Guava PurÃ©e by-Products as Prebiotics Ingredients in Yogurt. Plant Foods for Human Nutrition, 2022, 77, 299-306.	1.4	3
3	Upgrading the fermentability and prebiotic potential of palm decanter cake through fibre-degrading enzymatic treatments. IOP Conference Series: Earth and Environmental Science, 2021, 945, 012076.	0.2	0
4	Pink guava. , 2020, , 227-252.		2
5	An insight on superoxide dismutase (SOD) from plants for mammalian health enhancement. Journal of Functional Foods, 2020, 68, 103917.	1.6	91
6	Valorizing cabbage (Brassica oleracea L. var. capitata) and capsicum (Capsicum annum L.) wastes: in vitro health-promoting activities. Journal of Food Science and Technology, 2019, 56, 4696-4704.	1.4	16
7	Potential Functional Byproducts from Guava PurÃ©e Processing. Journal of Food Science, 2018, 83, 1522-1532.	1.5	20
8	Looking for a substituent of spinach (Spinacia oleracea) chloroplasts. AIP Conference Proceedings, 2017, , .	0.3	0
9	Valorizing guava (Psidium guajava L.) seeds through germination-induced carbohydrate changes. Journal of Food Science and Technology, 2017, 54, 2041-2049.	1.4	12
10	Making Use of Guava Seed (Psidium guajava L): The Effects of Pre-treatments on Its Chemical Composition. Plant Foods for Human Nutrition, 2014, 69, 43-49.	1.4	25
11	Antioxidant Properties and Heavy Metal Content of Lotus Plant (Nelumbo nucifera Gaertn) Grown in Ex-tin Mining Pond near Kampar, Malaysia. Food Science and Technology Research, 2012, 18, 461-465.	0.3	5
12	Interactive plasticizing"antiplasticizing effects of water and glycerol on the tensile properties of tapioca starch films. Food Hydrocolloids, 2006, 20, 1-8.	5.6	150
13	Exothermic events on heating of semi-dilute konjac glucomannan-water systems. Carbohydrate Polymers, 2005, 61, 368-373.	5.1	8
14	Plasticizing"Antiplasticizing Effects of Water on Physical Properties of Tapioca Starch Films in the Glassy State. Journal of Food Science, 2000, 65, 445-451.	1.5	178
15	VARIATIONS IN FLEXURAL AND COMPRESSIVE FRACTURE BEHAVIOR OF A BRITTLE CELLULAR FOOD (DRIED) Tj ETQq1 1 0.784314 rg5T	1.1	23
16	Effect of carrageenan on yield and properties of tofu. Food Chemistry, 1999, 66, 159-165.	4.2	48
17	Antiplasticization by Water in Reduced"Moisture Food Systems. Journal of Food Science, 1999, 64, 576-581.	1.5	96