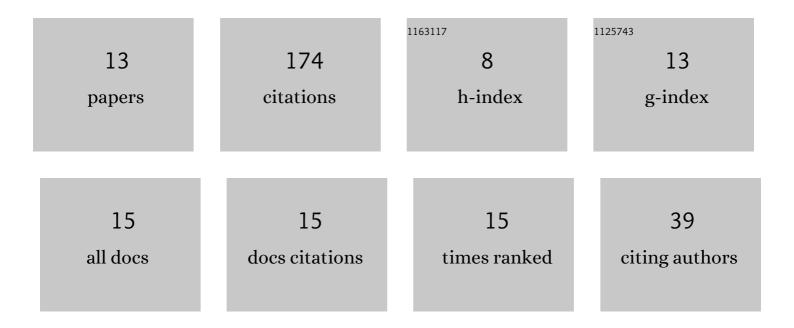


## List of Publications by Year in descending order

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VANC YI

#	ARTICLE	IF	CITATIONS
1	Determination of hardness for maize kernels based on hyperspectral imaging. Food Chemistry, 2022, 366, 130559.	8.2	35
2	Macroscopic assembled graphene nanofilms based room temperature ultrafast midâ€infrared photodetectors. InformaAnA-Materiály, 2022, 4, .	17.3	24
3	Determination and interpretation of bonded-particle model parameters for simulation of maize kernels. Biosystems Engineering, 2021, 210, 193-205.	4.3	20
4	MLR and experimental testing for characterization and classification of damage resistance of maize hybrids based on mechanical properties. Journal of Food Process Engineering, 2019, 42, e13262.	2.9	16
5	Effect of moisture, protein, starch, soluble sugar contents and microstructure on mechanical properties of maize kernels. Food Chemistry, 2022, 379, 132147.	8.2	16
6	Effects of shape feature on compression characteristics and crack rules of maize kernel. Journal of Food Processing and Preservation, 2020, 44, e14307.	2.0	15
7	Damage resistance and compressive properties of bulk maize kernels at varying pressing factors: Experiments and modeling. Journal of Food Process Engineering, 2019, 42, e13267.	2.9	13
8	Effects of different moisture content and varieties on physico–mechanical properties of maize kernel and pedicel. Journal of Food Process Engineering, 2021, 44, e13778.	2.9	8
9	Improving the solidification performance of a shellâ€andâ€tube latentâ€heat thermal energy storage unit using a <scp>connectedâ€Y</scp> â€shaped fin. International Journal of Energy Research, 2022, 46, 12758-12771.	4.5	8
10	Feature selection, artificial neural network prediction and experimental testing for predicting breakage rate of maize kernels based on mechanical properties. Journal of Food Process Engineering, 2021, 44, e13621.	2.9	7
11	HANDY: a device for assessing resistance to mechanical crushing of maize kernel. Plant Methods, 2021, 17, 44.	4.3	6
12	Application of multiâ€element viscoelastic models to freshness evaluation of beef based on the viscoelasticity principle. Journal of Texture Studies, 2019, 50, 306-315.	2.5	5
13	Decreasing grain processing breakage with a novel flexible threshing system: Multivariate optimization and wear investigation. Journal of Food Processing and Preservation, 2022, 46, .	2.0	1